ROAST TURKEY WITH HERBED DATE STUFFING

Combine first seven ingredients. Add next three ingredients. Toss lightly. Fill neck and body cavities of turkey with stuffing and roast according to cookbook directions.

PINEAPPLE DATE SPREAD

Blend 1 (8-ounce) package softened cream cheese, 1 (8-ounce) package DROMEDARY Pitted Dates, snipped or DROMEDARY Chopped Dates and 1 (8-ounce) can crushed pineapple, well drained. Refrigerate until ready to serve with NABISCO Crackers, Cookies or muffins made from DROMEDARY Corn Muffin Mix. Makes about 2 1/4 cups spread.

DATE OATMEAL YUMMIES

In saucepan combine first three ingredients and 1/4 cup sugar. Bring to boil, stirring; simmer 10 minutes, or until thickened. Set aside. In medium bowl place rolled oats, flour, baking soda and remaining sugar. Cut in butter or margarine as for pie crust. Press two thirds of mixture evenly on bottom of a 9-inch square pan; spread with date mixture. Crumble remaining oatmeal mixture over dates. Bake in a preheated moderate oven (375°F.) about 30 minutes, or until top is browned. Cool, cut into squares. Serve with unsweetened whipped cream, if desired. Makes 16 (2 1/4-inch) squares.
PUMPKIN TEA BREAD

3 cups sifted all-purpose flour
3/4 teaspoon salt
2 teaspoons baking powder
1 teaspoon ground cinnamon
3 NABISCO Shredded Wheat biscuits finely rolled (about 3/4 cup crumbs)
1 1/4 cups light brown sugar, firmly packed
1 1/2 cups chopped walnuts or pecans
1 cup canned pumpkin, solid pack
3/4 cup milk
3/4 cup butter or margarine, melted and cooled
1 (1-pound) package DROMEDARY Pitted Dates, snipped
3 eggs, well beaten
Orange glaze
1 1/2 cups sifted confectioners' sugar
2 tablespoons orange juice

Sift together first four ingredients into a large mixing bowl. Add next three ingredients. Add remainder of ingredients to eggs; blend. Make a well in the center of dry ingredients; pour in date-egg mixture. Stir until just combined. Turn into a greased 3-quart bundt mold. Bake in a preheated moderate oven (350°F.) about 1 hour or until cake tester inserted comes out clean. Turn out onto wire rack. Cool and top with glaze. Store, foil-wrapped, overnight for easy slicing. Makes 24 (approximately 3/4 inch) slices.

Glaze: Blend confectioners' sugar and orange juice until smooth.

HORS D'OEUVR VES DATES

Insert pecan halves in DROMEDARY Pitted Dates; then wrap half a strip of bacon around each date. Secure with toothpicks. Toss with oil and vinegar dressing. Cover and let stand 1 1/2 to 2 hours. Drain. Broil 3 to 4 minutes, turning once. Serve hot.
STEAMED HOLIDAY PUDDING WITH VANILLA SAUCE

$\frac{1}{2}$ cup sifted all-purpose flour
$\frac{1}{4}$ teaspoon salt
1 teaspoon baking powder
$\frac{1}{2}$ teaspoon ground cinnamon
$\frac{1}{4}$ teaspoon ground cloves
$\frac{1}{4}$ teaspoon ground allspice
2$\frac{1}{2}$ cups NABISCO Graham Cracker Crumbs
$\frac{1}{2}$ cup butter or margarine
$\frac{1}{2}$ cup dark brown sugar, firmly packed
Grated rind 1 lemon

Into large mixing bowl sift first six ingredients. Add NABISCO Graham Cracker Crumbs. Cut in butter until mixture resembles coarse cornmeal. Add next four ingredients. Mix well. Beat together marmalade, brandy and eggs. Make a hollow in the center of dry ingredients. Pour in egg mixture. Mix very well. Pour into a greased 2-quart pudding mold. Cover tightly. Place mold on a rack in large kettle. Add boiling water to a depth of two-thirds of mold. Cover. Steam 1 1/2 hours, adding more boiling water as necessary. Fifteen minutes before serving prepare sauce. When pudding is done unmold onto serving plate. Serve with sauce. Makes 12 servings of approximately 1 1/2-inch pudding wedges and about $\frac{1}{4}$ cup sauce.

Sauce: Beat egg yolks and sugar until thick, pale and lemon colored. Fold in cream and vanilla extract. Makes 3 cups sauce.

STREUSEL COFFEE SQUARES

$\frac{1}{2}$ cup butter or margarine
$\frac{1}{3}$ cup dairy sour cream
$\frac{1}{2}$ cup dark brown sugar
2 eggs
1 1/2 cups sifted all-purpose flour
1 teaspoon baking powder
$\frac{1}{2}$ teaspoon baking soda
$\frac{1}{8}$ teaspoon salt
$\frac{1}{8}$ teaspoon ground cloves
$\frac{1}{4}$ teaspoon ground allspice
1 (8-ounce) package DROMEDARY Pitted Dates, snipped or 2 (8-ounce) packages DROMEDARY Chopped Dates
$\frac{1}{4}$ cup slivered almonds
$\frac{1}{4}$ cup orange marmalade
$\frac{1}{2}$ cup brandy

Cream together 6 tablespoons each butter and sugar; beat in eggs. Sift together next six ingredients; add alternately with milk to creamed mixture, mixing at low speed of electric mixer. Stir in sour cream and dates. Spread batter evenly in a greased 8-inch square pan. Melt remaining 2 tablespoons butter; combine with remaining 2 tablespoons sugar and last three ingredients. Sprinkle over batter. Bake in a preheated moderate oven (350° F.) 40 to 45 minutes, or until done. Serve warm. Makes 9 (about 2 1/2-inch) squares.

SOUTH SEA BARBECUE SAUCE FOR HAM, PORK AND CHICKEN

$\frac{1}{2}$ cup pineapple juice
$\frac{1}{2}$ cup lemon juice
$\frac{1}{4}$ cup olive oil
2 tablespoons soy sauce
$\frac{1}{4}$ cup light brown sugar, firmly packed
$\frac{1}{2}$ teaspoon salt
1 teaspoon ground ginger
1 cup DROMEDARY Pitted Dates, finely snipped or DROMEDARY Chopped Dates

Combine all ingredients in a saucepan. Bring to boil, stirring; then cook about 7 minutes, or until thickened, stirring occasionally. Use to baste meat during the end of broiling. Makes 1 1/2 cups sauce.
SUGAR PLUM CAKES

3/4 cup butter or margarine, softened
3/4 cup light brown sugar, firmly packed
2 eggs
1 cup sifted all-purpose flour
1 teaspoon baking powder
1/2 teaspoon ground cinnamon
3/4 cup NABISCO Graham Cracker Crumbs
1 cup DROMEDARY Pitted Dates, finely snipped, or DROMEDARY Chopped Dates
3/4 cup chopped nuts, reserve 2 tablespoons
1 1/2 teaspoons grated lemon rind
1/2 cup milk
1 egg yolk
1 tablespoon lemon juice
1 3/4 cups sifted confectioners' sugar
8 red candied cherries, halved

Beat 1/2 cup butter or margarine and brown sugar until creamy; add eggs, one at a time and beat until light and fluffy. Sift together next four ingredients; stir in next three ingredients and 1 teaspoon lemon rind. Fold alternately with milk into butter mixture. Divide into 16 paper lined muffin-pan cups. Bake in a preheated moderate oven (375°F.) 20 to 25 minutes, or until done. Remove to rack; cool completely. To make frosting, beat remaining butter or margarine and lemon rind, egg yolk, lemon juice and confectioners' sugar until light and fluffy. Spread over top of cakes. Garnish with reserved nuts and cherries. Makes 16 (about 2 1/2 x 1 1/4-inch) cakes.

APRICOT NUGGETS

1 (8-ounce) package DROMEDARY Pitted Dates, snipped or DROMEDARY Chopped Dates
1/2 cup dried apricots, chopped
1/2 cup water
1/2 cup granulated sugar
1 (3 1/2-ounce) package flaked coconut
1 tablespoon grated orange rind
1 tablespoon orange juice
1 tablespoon grated lemon rind
1/4 teaspoon almond extract

Simmer dates and apricots in water, covered, 5 minutes. Drain. Add 1/4 cup sugar and remaining ingredients. Mix well. Drop by heaping teaspoons on baking sheet; cover and refrigerate 24 hours. Just before serving roll in remaining 1/4 cup sugar. Makes about 30 (1 1/2-inch) nuggets.
DATE BOTTOM EGGNOG PIE

1 1/2 cups NABISCO Graham Cracker Crumbs
1 cup granulated sugar
1/4 cup butter or margarine, softened
1 (8-ounce) package DROMEDARY Pitted Dates, snipped or DROMEDARY Chopped Dates, reserving a few for garnish
1/2 cup water
1/4 cup light rum
1 envelope unflavored gelatine
1 1/4 cups milk
3 eggs, separated
1/8 teaspoon salt
1/2 cup heavy cream, whipped
Whipped cream for garnish
Freshly grated nutmeg

Thoroughly combine NABISCO Graham Cracker Crumbs, 1/4 cup sugar and butter or margarine. Press firmly against bottom and sides of a 9-inch pie plate. (The easy way is to use an 8-inch pie plate.) Bake in a preheated moderate oven (375°F.) 8 minutes. Cool. Simmer dates and water in covered saucepan for 5 minutes. Remove from heat; stir in 1/4 cup sugar and 1 tablespoon rum. Cool slightly; then spread evenly over bottom of crumb crust. Soften gelatine in 1/4 cup milk. Beat together egg yolks, 1/4 cup sugar, salt and remaining 1 cup milk. Cook mixture over low heat, stirring constantly, until tiny bubbles appear at sides. Remove from heat; add softened gelatine and stir until completely dissolved. Stir in remaining 3 tablespoons rum. Chill, stirring occasionally, until mixture mounds. Beat egg whites until foamy. Gradually add remaining 1/4 cup sugar, beating until moist distinct peaks form. Fold into gelatine mixture along with whipped cream. Pour into pie shell. Chill until set, at least 3 hours. Garnish with puffs of whipped cream, reserved dates and nutmeg. Makes 8 (about 3 1/2-inch) wedges.
HEAVENLY FRUIT CAKE

4 eggs
1 1/2 cups light brown sugar, firmly packed
2 teaspoons vanilla extract
6 tablespoons butter or margarine, softened
1 1/2 cups sifted all-purpose flour
1 teaspoon baking powder
1 teaspoon salt
1 teaspoon ground allspice
1 teaspoon ground nutmeg
2 (8-ounce) jars mixed candied fruit
1 (6 1/2-ounce) jar red candied cherries, halved
2 (8-ounce) packages DROMEDARY Pitted Dates, snipped or DROMEDARY Chopped Dates
4 cups coarsely chopped pecans

Beat eggs until light and fluffy. Add next three ingredients and beat until fluffy. Sift together next five ingredients. Stir into egg mixture until smooth; then stir in remaining ingredients. Turn into a well greased 9-inch tube pan spreading batter evenly. Bake in a preheated slow oven (325°F.) for 2 1/4 hours, or until done. Cool in pan on rack for 30 minutes; then remove to rack to cool completely. To store, wrap in aluminum foil and refrigerate.* Keeps well several weeks. Makes 26 (about 1-inch) slices.

*If desired, wrap cake in cheese cloth saturated with brandy before wrapping in foil.

These recipes have been developed and tested in our NABISCO Test Kitchens. We hope you will enjoy them.

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