

TELEVISION KITCHEN

EVERY WEDNESDAY IN COLOR

featuring *Florence P. Hanford*

HOME ECONOMIST FOR

PHILADELPHIA ELECTRIC COMPANY

1:30 pm WRCV-TV CHANNEL 3

MENU

London Broil with Savory Butter
Potato Molds Broiled Bacon Tomatoes
Special Waldorf Salad
Prize Chocolate Cake - New York Chocolate Frosting



LONDON BROIL WITH SAVORY BUTTER

1 flank steak (approx. 1-1/2 lbs.)	1 tbsp. chopped chives
Melted butter or margarine	1 tbsp. minced parsley
2 tbsp. soft butter or margarine	1/4 tsp. oregano
1-1/2 tbsp. prepared mustard	

Score the flank steak in diamond pattern on both sides. Put on the broiler rack and place so that the surface of meat is 3 inches from the broiler unit. Brush with melted butter or margarine. Broil 6 to 8 minutes on one side. Turn, brush with melted butter or margarine, and broil 3 to 5 minutes longer, or until desired brownness. Cream together soft butter or margarine, prepared mustard, chives, parsley and oregano. Spread on hot London Broil. Carve in thin slices, crosswise and against the grain, a little on the diagonal. Makes 4 servings.

POTATO MOLDS

2 cups stiff mashed potatoes	1 egg, slightly beaten
1 cup grated sharp cheese	2 tbsp. water
1 egg, slightly beaten	Melted butter or margarine
1/2 tsp. salt	Tart jelly
1/3 cup dry bread crumbs	

Mix together potatoes, cheese, slightly beaten egg and salt. Cover and chill in electric refrigerator for several hours. Shape potatoes in four balls. Roll in bread crumbs. Combine the other egg and water; dip balls in this mixture. Roll again in bread crumbs. Indent tops. Place potato molds on broiler rack (indented side down) when the London Broil is turned. Brush with melted butter or margarine and broil for 3 minutes. Turn; brush again with melted butter or margarine. Broil for 2 minutes more. Fill indentation with tart jelly and serve. Makes 4 servings.

BROILED BACON TOMATOES

4 thick tomato slices	Salt
Flour	2 slices of bacon

Sprinkle tomatoes with flour and salt. Chop bacon in small pieces and place on tomato slices. Place on broiler pan when London Broil is turned, and broil 3 to 5 minutes. Makes 4 servings.

SPECIAL WALDORF SALAD

2 cups cubed, unpeeled eating apples	1/3 cup mayonnaise
1/2 cup chopped celery	Lettuce
1/4 cup chopped walnuts	Apple wedges
1 grapefruit, sectioned	1/2 cup seedless grapes
1/4 tsp. salt	1 orange, sectioned
	Watercress

Combine apples with celery, walnuts, grapefruit sections, salt and mayonnaise. Cover, place in refrigerator, and allow to stand for at least 1 hour before serving. Place salad on bed of lettuce in center of large serving dish. Arrange apple wedges, grapes and orange sections around Waldorf Salad. Garnish with watercress. Makes 4 servings.

PRIZE CHOCOLATE CAKE

2 egg whites	2 cups sifted cake flour
1/2 cup butter or margarine	1 cup buttermilk
1-1/2 cups sugar	1 tsp. baking soda
2 egg yolks	1/4 tsp. salt
2 squares (2 ounces) unsweetened chocolate, melted	1/2 cup buttermilk
	1/2 cup sifted cake flour

Beat egg whites until stiff enough to hold soft peaks, but still moist and glossy. Set aside. Cream butter or margarine in large bowl of electric mixer. Gradually add the sugar and beat until fluffy. Add egg yolks, one at a time, beating well after each addition. Blend in melted chocolate. Combine 2 cups flour with 1 cup buttermilk, making a paste. Fold into egg-sugar mixture and mix well. Combine baking soda, salt, 1/2 cup buttermilk and 1/2 cup flour. Add to batter and mix thoroughly. Fold in beaten egg whites. Pour batter into two 9-inch layer cake pans that have been greased with "special blend." (To make a jar of "special blend," combine 1/2 cup hydrogenated shortening and 1/4 cup flour. This will keep and can be used to grease all pans.) Bake in a 375° F. oven for 25 to 30 minutes, or until done. Frost with New York Chocolate Frosting.

New York Chocolate Frosting

1/4 cup butter or margarine	1/4 cup light cream
2 cups sifted confectioners' sugar	2 squares (2 ounces) unsweetened chocolate, melted

Cream butter or margarine in small bowl of electric mixer. Fold in confectioners' sugar alternately with cream. Add melted chocolate and beat until well blended, and creamy. Frost cake when cool. This cake and frosting will freeze.

TASTE-TESTED RECIPES