DAWN RECIPES

LIGHT PICNIC BUFFET

Picnic at the beach or poolside on simple and light fare that is ready and waiting on trays in your hamper or refrigerator.

A can of salmon mixed with cranberry sauce and cream cheese is transformed into a tasty pate to be spread on crackers or eaten with bread sticks. Munch delicate slivers of vegetables with a yogurt dip and sip a Sand Trap, raspberry-cranberry drink and grape fruit juice.

Peaches, almonds, jellied cranberry raspberry sauce, vanilla wafers are the ingredients in luscious Tailgate Peaches, a perfect summer dessert.

SALMON PATE

1 can (8 ounces) Ocean Spray Jellied Cranberry Sauce
1 package (8 ounces) cream cheese, softened
2 tablespoons lemon juice
2 tablespoons finely chopped onion
1 teaspoon finely chopped fresh dill
1 can (16 ounces) salmon

In small bowl, beat jellied cranberry sauce with wire wisk. In medium bowl, beat cream cheese and lemon juice until smooth. Add cranberry sauce, onion and dill; beat well.

Drain salmon. Discard bones and black skin. Flake remaining salmon and add to cranberry-cheese mixture; stir to combine. Chill thoroughly.

VEGETABLES AND DIP

⅔ cup mayonnaise
⅓ cup yogurt
2 tablespoons chopped parsley
1 tablespoon chopped capers
1 tablespoon chopped chives
½ teaspoon Dijon-style mustard
Scallion strips (optional)
Celery stalks
Thinly sliced red pepper strips
Thinly sliced green pepper strips
Thinly sliced carrot sticks
Thinly sliced zucchini sticks

In a small bowl, combine mayonnaise and yogurt. Add parsley, capers, chives and mustard. Garnish with scallion strips, if desired. Cover and chill. Makes about 1-¼ cup dip.

Carefully peel celery, saving long strips of peel to tie vegetable bundles. Cut remaining celery into thin sticks.

Tie 1 or 2 pieces of each vegetable together in a bundle, using lengths of celery peel as ties. Cover with cold water and chill several hours.

SAND TRAP
(Makes 8 servings)

2 cups Ocean Spray Cran-Raspberry, raspberry-cranberry drink
4 cups (quart) Ocean Spray Grapefruit Juice

In a blender, combine raspberry - cranberry and grapefruit juice until blended. Pour into tall glasses over crushed ice.

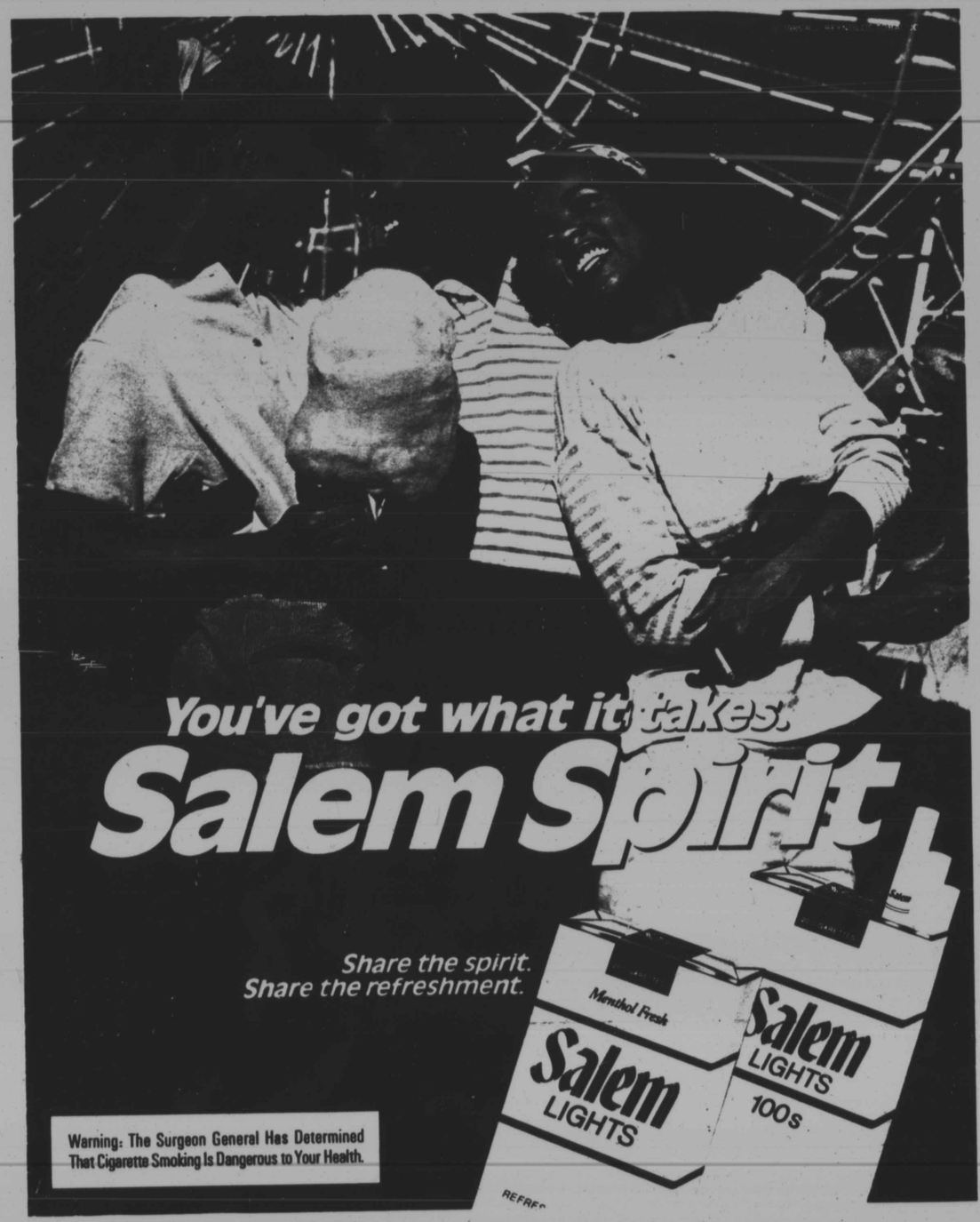
TAILGATE PEACHES

1 can (16 ounces) Ocean Spray Cranraspberry Cranberry Raspberry Jellied Sauce
Grated rind of 1 lemon
Juice of 1 lemon
2 cups (about 30 wafers) coarsely-crushed vanilla wafers
¼ cup toasted slivered almonds
1 can (16 ounces) cling peaches
Whipped Cream, optional

In a large bowl, whip cranberry raspberry jellied sauce with wire whisk until smooth. Stir in lemon rind and juice. Gently fold in crushed vanilla wafers and almonds. Chill several hours or overnight.

Drain peaches. Spoon cranberry-cookie mixture into centers of peaches. Top with whipped cream, if desired.

Serves 6.



10 mg. "tar", 0.8 mg. nicotine av. per cigarette by FTC method.