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For test, warm Sally Lunn wedges, the top sprinkled with confectioner's sugar

Oxtail Soup

- 1 oxtail, about 1½ lb.
- Salt and pepper to taste
- 3 tablespoons fat
- 2 quarts brown stock or water
- ½ cup carrot, diced
- ½ cup turnip, diced
- ½ cup onion, diced
- ½ celery, diced
- 1 teaspoon lemon juice
- 1 teaspoon Worcestershire sauce

METHOD: Cut the oxtail at the joints. Sprinkle with salt, pepper and flour. Melt fat in a large kettle. Brown the oxtail for 10 minutes. Add stock or water. Simmer two to three hours or until meat falls from bones. Remove bones and add vegetables; simmer until tender. Add lemon juice and Worcestershire sauce and additional water if soup is too thick.

Horse-radish Sauce

- 2 tablespoons butter or margarine
- 1 tablespoon enriched flour
- 1½ cups milk or cream
- 2 tablespoons finely grated horse-radish
- ½ teaspoon salt
- ½ teaspoon sugar
- 1 teaspoon vinegar

METHOD: Blend together the butter and flour. Scald milk and add to the butter mixture. Stir over low heat until well blended, then boil for five minutes, stirring constantly. Add horse-radish, salt, sugar and vinegar.

English Kedgeree

- ½ cup rice
- ½ lb. cooked dried haddock
- 2 hard-cooked eggs
- 4 tablespoons butter
- Salt, pepper and cayenne to taste

METHOD: Cook rice in boiling salted water for 15 minutes. Rinse rice with cold water. Melt butter in a saucepan. Add rice, cooked fish which has been skinned, boned and flaked, salt, pepper, cayenne and chopped egg white. Cook, stirring, until thoroughly heated. Serve with finely chopped egg yolk on top.

Angels on Horseback

- 1 can oysters, drained
- Lemon juice
- Rams slices

Salt, pepper and paprika

METHOD: Sprinkle each oyster with lemon juice. Wrap each oyster in one-half slice of uncooked bacon. Fasten with a wooden pick. Dust with salt, pepper and paprika to taste. Brown very quickly on all sides in a hot skillet or chafing dish. Serve on small rounds of buttered brown bread.

Sally Lunn

- 2 cups sifted enriched flour
- 1 teaspoon baking powder
- ¼ teaspoon salt
- ½ cup butter or margarine, softened
- ½ cup granulated sugar
- 2 eggs, well beaten
- 1 cup milk
- Confectioner's sugar

METHOD: Sift together flour, baking powder and salt. Cream together butter and sugar until light. Combine eggs and milk. Add flour alternately with egg mixture to sugar mixture. Turn into two greased 8-in. layer cake pans. Bake at 325 deg. 30 to 35 minutes. Serve hot, cut in wedges, sprinkled with confectioner's sugar.

English Trifle

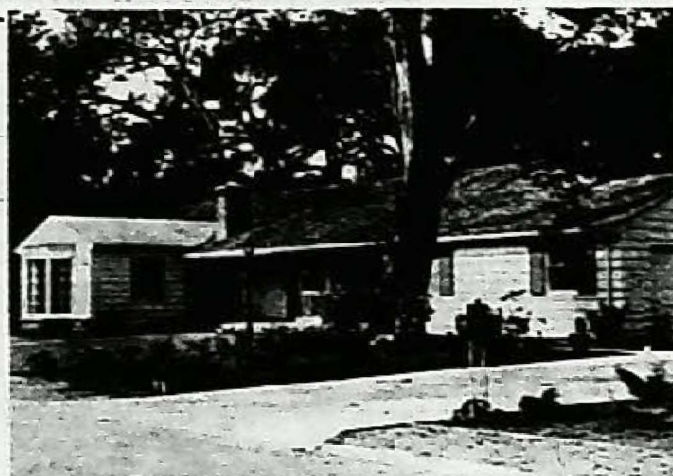
- 1 package vanilla pudding mix
- 2 cups milk
- 2 tablespoons strawberry jelly
- 1 baked 8-in. layer sponge cake
- ½ cup drained canned peach halves, diced
- ½ cup peach juice
- 2 tablespoons California sherry
- Sweetened whipped cream
- ¼ cup sliced blanched almonds
- 6 to 8 maraschino cherries, cut into rings

METHOD: Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Pour into bowl. Spread jelly over top of cake. Cut into individual servings and arrange in bottom of 2-quart serving bowl. Top with peach slices. Combine peach juice and sherry; pour evenly over cake. Let stand 15 minutes. Turn pudding onto cake and chill. Before serving, spread with whipped cream.

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