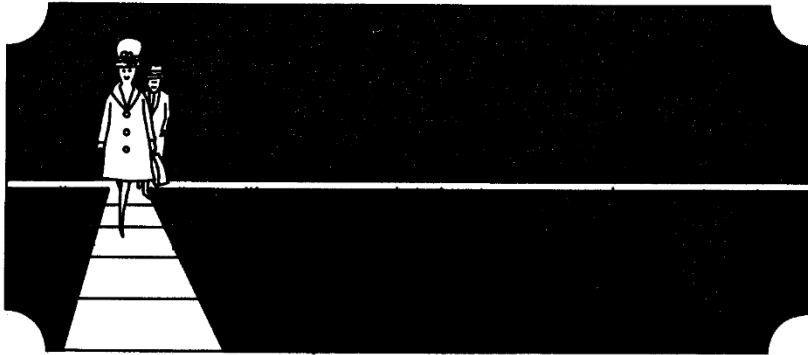


# Your mother-in-law's coming to dinner and you're scared stiff? Relax. Here's a way to shine.



This is a fine meal, but not a showy one. On purpose. Impress her but don't outshine her.

## Dinner for Four

Mock Tenderloin  
Mushroom Gravy  
Mashed Potatoes  
Chive Buttered Carrots  
Tomatoes Vinaigrette  
Cherry Top-over Cake  
Coffee

For Mock Tenderloin, buy the less expensive eye-of-the-round roast. Order from your butcher a day in advance. It's the easiest thing in the world for your husband to carve. Suggest he slice it 1/4 inch thick, serving two pieces on each plate.

## Mock Tenderloin

Heat oven to 425°. Rub 3-pound eye-of-the-round roast with tenderizer as directed on package. Place roast on rack in broiler pan. Roast 50 to 55 minutes (rare) or 60 to 65 minutes (medium). (To avoid guesswork, insert meat thermometer into thickest part of roast before placing in oven.) Ten minutes before serving, remove meat from oven and let stand for easier carving.

Be cagey about gravy. Do the make-it-ahead kind and heat it up 5 minutes before the meat is done. (Save meat drippings for tomorrow's gravy—you'll have more time.)

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## Mushroom Gravy

1 can (10 1/2 oz.) beef bouillon  
2 tbsp. Gold Medal Wondra Flour  
1/4 tsp. salt  
1/2 tsp. pepper  
2 tbsp. butter  
Bottled brown bouquet sauce  
1 can (3 oz.) sliced mushrooms, drained

Mix bouillon, flour, salt and pepper. Add butter and heat to boiling over medium heat, stirring constantly. Boil 1 minute, add bouquet sauce for desired color. Stir in mushrooms; heat through.

## Mashed Potatoes

Prepare mashed Potato Buds as directed on the package for 4 servings (or 6 if the men in your family really love potatoes and gravy).

For vegetable, turn canned whole carrots into something out-of-the-ordinary by adding chives and lots of butter. Makes you look very knowledgeable.



## Chive Buttered Carrots

1/2 cup butter  
2 cans (1 lb. each) whole carrots, drained  
1/4 tsp. seasoned salt  
1 tbsp. frozen chopped chives

Melt butter in skillet; add carrots. Sprinkle with salt and chives. Heat over very low heat 15 minutes, turning occasionally to glaze. Makes 4 servings.

Here's a very French sort of salad, with the tomatoes marinated in dressing hours ahead. Oil and vinegar dressing gives it a piquant touch.

## Tomatoes Vinaigrette

4 very thick tomato slices  
3/2 cup bottled oil and vinegar dressing  
Instant minced onion  
Parsley flakes  
4 large lettuce leaves

Arrange tomato slices in pie pan or square baking dish. Pour dressing over tomatoes; sprinkle with onion and parsley flakes. Cover with plastic wrap. Refrigerate 3 hours, basting occasionally. Just before serving arrange lettuce on individual salad plates, top with a tomato slice and dressing. Makes 4 servings.

Dessert is easy, too. If you can manage the coffee, you can manage this. Make it in the morning and warm it in the oven while you're eating. And guess what—half of the batter bakes up into a cake for tomorrow's dinner. Put down eggs and ice cream on your market list right now before you forget.



## Cherry Top-over Cake

1 can (1 lb. 5 oz.) cherry pie filling  
1 pkg. Betty Crocker Almond Crème Cake Mix  
1 pt. toasted almond or vanilla ice cream

Heat oven to 350°. Spread pie filling in square pan, 9x9x2 inches. Heat for 5 minutes in oven. Prepare cake mix as directed on package except—pour half of batter (about 2 1/2 cups) over pie filling. Pour remaining batter into greased layer pan, 9x1 1/2 inches. Bake Cherry Top-over Cake 40 to 45 minutes and round layer 30 to 35 minutes. Cut warm cherry cake into squares and serve upside down with toasted almond or vanilla ice cream.

Serve the cake on your loveliest dessert plates. Remember, it's better if they don't match the rest of your china. Which reminds me, if your mother-in-law has given you anything in the way of table service—be sure to use it tonight.

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## In the morning:

Bake cake  
Prepare tomatoes, wash lettuce  
Prepare gravy, cover and refrigerate  
Set table

## 1 hour before:

Get meat ready and put in oven

## 20 minutes to go:

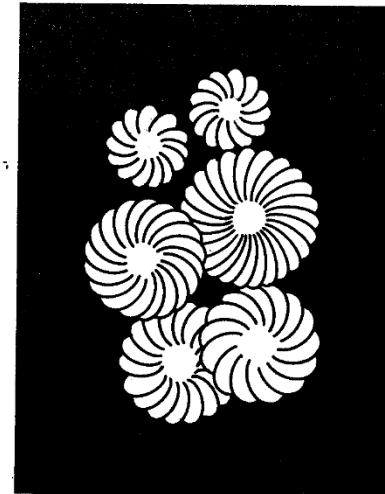
Prepare coffee  
Prepare carrots

## 10 minutes left:

Arrange salads  
Heat gravy  
Prepare potatoes  
Remove roast from oven

## Last minute:

Arrange food on serving dishes  
Put cake in turned-off oven to reheat



Don't be way-out with table decorations for this occasion. Chances are your mother-in-law is pretty conservative. Just a few flowers, all one color, with lots of green leaves—lemon or huckleberry are nice—in a sauceboat or pretty bowl. That's right—simple but charming.

One more hint. Don't let your mother-in-law in the kitchen. You'll feel you're being watched and you'll get jittery. Say very sweetly, "Mother, this is your day off. Let me spoil you just this once." She'll melt.

Still scared stiff? I thought not! You'll do beautifully, I promise.

