DAWN's

Holiday Dinners

CREAMED SPINACH AND CAULIFLOWER

1 cauliflower, cut in flowerets

11/4 teaspoons salt, divided

3 tablespoons butter or margarine

8 cups chopped fresh spinach (1 10-ounce package fresh spinach)

2 tablespoons flour

cup milk

1/2 cup half-and-half or light cream

1/2 cup shredded Swiss cheese

1/8 teaspoon pepper

One-sixteenth teaspoon nutmeg

In large skillet cook cauliflowerets in 1 inch of boiling water with 1/2 teaspoon salt for 10 minutes, or until cauliflower is crisp-tender. Drain, set aside. Melt butter in skillet. Add spinach; cook over low heat 5 minutes. Sprinkle with flour and mix well. Stir in milk and half-and-half and cook over low heat, stirring constantly, until sauce thickens and comes to a boil. Stir in Swiss cheese, remaining 3/4 teaspoon salt, pepper and nutmeg. Add cooked cauliflowerets; heat and serve immediately. Makes: 8 servings.

SAVORY BUTTERNUT SQUASH

2 large butternut squash Water

2 teaspoons salt, divided

1/4 cup butter or margarine

1/4 cup chopped fresh onion 1/2 cup chopped celery with leaves

1/4 teaspoon pepper

1/2 teaspoon dried leaf tarragon

1/2 teaspoon sugar

1/2 cup chopped fresh parsley

4 teaspoons fresh lemon juice

Cut butternut squash in half lengthwise, scoop out seeds, pare, and cut into 1-inch chunks. Place squash in large saucepan, cover with water and add 1 teaspoon salt. Cover and bring to a boil. Reduce heat and simmer 30 to 40 minutes or until tender. Drain and reserve. In large saucepan melt. butter. Add onion and celery; cook until tender. Stir in remaining 1 teaspoon salt, pepper, tarragon, sugar, parsley and lemon juice. Add cooked squash, mix well and heat.

Makes: 8 servings.

AVOCADO FRUIT SALAD 6 cups torn salad greens (Boston lettuce and romaine)

1 avocado, peeled, halved and sliced

2 cups seeded halved red grapes

4 tangerines, peeled and sectioned 1 cup sliced celery

In large salad bowl combine salad greens, avocado, grapes, tangerine sections and celery. Add Tangerine Dressing* and toss lightly to mix well.

Makes: 8 servings.

*TANGERINE DRESSING

1/4 teaspoon salt

1/8 teaspoon pepper

1/4 teaspoon dried leaf thyme

3 tablespoons fresh tangerine juice

1 tablespoon fresh lemon juice

1/4 cup salad oil

1/4 teaspoon grated fresh onion

In small bowl mix together salt, pepper and thyme. Add remaining ingredients and mix well.

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ORANGE-CRANBERRY CHEESECAKE

Crust:

1 cup unsifted all-purpose flour

1/4 cup sugar

1 tablespoon grated fresh orange rind

6 tablespoons butter or margarine

1 egg yolk

1/2 teaspoon vanilla

Mix flour, sugar and grated orange rind in bowl. Add butter, egg yolk and vanilla; cut in with pastry blender and then knead with fingers until smooth. Pat one-third of dough over bottom of 9-inch spring-form pan. Bake in 400 degree F. oven 5 minutes or until golden brown. Cool. Pat remaining dough evenly around sides to 1/2 inch from top.

CHEESECAKE FILLING:

5 packages (8 ounces each) cream cheese, at room temperature

13/4 cups sugar

3 tablespoons flour

1/4 teaspoon salt

1 teaspoon grated fresh lemon rind

1 tablespoon fresh lemon juice

1 tablespoon grated fresh orange rind 1/4 teaspoon vanilla

2 egg yolks

1/4 cup fresh orange juice

Combine cheese, sugar, flour, salt, lemon rind and juice, orange rind and vanilla in large bowl of electric mixer. Beat. at low speed until smooth. Beat in eggs and egg yolks, one at a time beating well after each addition. Stir in orange juice. Pour into prepared pan. Bake in 400 degree F. oven 8 minutes. Reduce heat to 225 degrees F. and bake 1 hour and 20 minutes longer. Cool slowly (not in very cold place), then refrigerate. CRANBERRY TOPPING:

1 cup sugar

1 cup water

4 strips fresh orange rind

2 whole cloves

2 cups fresh cranberries

In medium saucepan mix sugar, water, orange rind and cloves; stir over low heat until sugar dissolves. Add cranberries; cook over medium heat until cranberries begin to pop. Remove from heat; chill. Just before serving, spoon over cooled cheesecake.

Makes: 12 to 18 servings.

FRESH COCONUT CAKE WITH LEMON FILLING

1/4 cup soft butter or margarine

11/2 cups sugar

1 coconut

21/4 cups sifted cake flour

3 teaspoons baking powder

1/2 teaspoon salt

1/2 teaspoon vanilla

4 egg whites

Pierce eyes of coconut and drain coconut milk into measuring cup; add milk if necessary to make 1 cup and reserve. Bake coconut in a 350 degree F. oven 15 minutes. Remove from oven. Crack shell with hammer and remove meat. Remove brown outer rind with vegetable peeler and grate coconut meat. Measure 1 cup grated coconut. Reserve another cup of coconut for frosting.

In large mixing bowl cream butter and sugar. Sift together flour, baking powder and salt. Blend in alternately with 1 cup coconut milk. Stir in vanilla. Beat egg whites in small mixing bowl until stiff peaks form; fold into cake batter. Fold in 1 cup grated coconut. Turn into two greased and floured 9-in the round cake pans. Bake in 350 degree F. oven 30

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