

SHOW 388

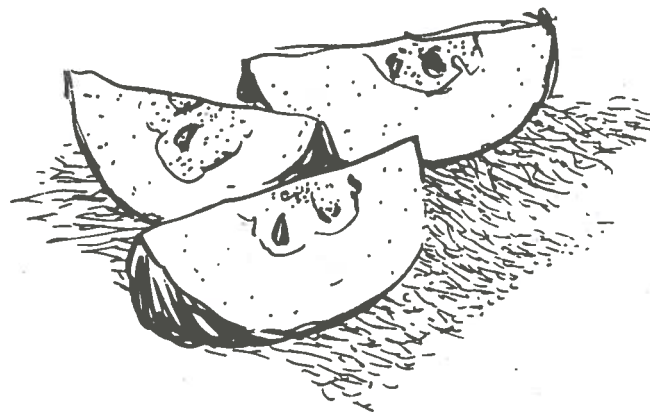
ROLEAUX DE JAMBON AUX DEUX FROMAGES
HAM ROLLS WITH TWO CHEESES
CAROTTES NOUVELLES AU PARMESAN
NEW CARROTS PARMESAN
POMMES CUITES AUX ABRICOTS
BAKED APPLES WITH APRICOTS

Combining the flavor of two cheeses is not uncommon in French cooking, especially when they are used in sauces. Today's recipe combines parmesan, basically an Italian cheese but used universally, and a truly French cheese, Gruyere, a type of Swiss cheese. The first, parmesan, is used to flavor a bechamel sauce which is further enhanced with mushrooms, wine, garlic and pork and finally with the Gruyere. This mixture becomes a stuffing for tasty ham sliced to form ham rolls. Baked and garnished with some of the bechamel, it becomes the focus of our meal.

New carrots enhanced with a little of the parmesan and nutmeg, and baked apples garnished with apricots round out this country French meal.

POMMES CUITES AUX ABRICOTS

| | |
|-------|-------------------------|
| 8 | Golden apples |
| ½ lb | Dried apricots, chopped |
| ¾ cup | Brown sugar |
| 2 tsp | Vanilla |
| 1 cup | Apple juice |
| 4 tbs | Butter |



- Core the apples and remove a thin strip of peel around the center.
- Place in a buttered baking dish.
- Blend the apricots, sugar, and vanilla.
- Fill the cavity of each apple.
- Pour the apple juice over the apples and apricots.
- Top with a piece of butter.
- Bake the apples at 350 degrees for thirty minutes.
- Place on a serving platter.
- Garnish with the contents of the baking dish.
- Serve hot or cold with whipped cream or ice cream.

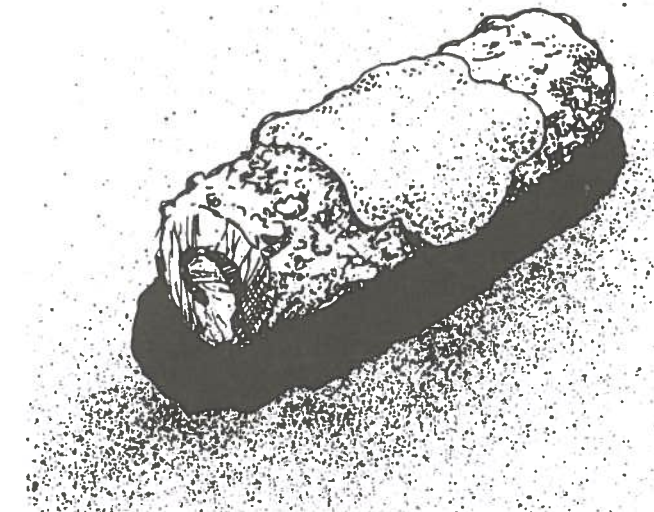
BAKED APPLES WITH APRICOTS**ROLEAUX DE JAMBON AUX DEUX FROMAGES****HAM ROLLS WITH TWO CHEESES**

| | |
|----------|--------------------------------------|
| 2 tbs | Butter |
| 2 tbs | Flour |
| 2 cups | Milk |
| 1 tsp | Nutmeg |
| | Salt and pepper |
| 1 | Egg yolk |
| 2 tbs | Parmesan cheese, grated |
| 2 large | Onions, chopped |
| 3 tbs | Additional butter |
| ½ lb | Mushrooms, chopped |
| ¼ cup | Dry white wine |
| 2 cloves | Garlic, chopped |
| ⅓ lb | Cooked ground pork |
| | Salt and pepper |
| 4 tbs | Gruyere cheese, cubed |
| 8 | Ham slices |
| 4 tbs | Additional Gruyere cheese, grated |

- Melt the butter in a saucepan.
- Add the flour and blend.
- Add the milk.
- Stir until thickened.
- Add nutmeg, salt and pepper.
- Add the egg yolk and parmesan.
- Blend until the sauce is smooth.
- Set aside.
- Saute the onions in butter until transparent.
- Add the mushrooms, wine, garlic, chopped pork, salt and pepper.
- Cook for five minutes turning from time to time.
- Incorporate half the above Bechamel sauce and the cubed Gruyere cheese.
- Remove from the heat.
- Place one-eighth the mixture on each slice of ham.
- Roll the ham and filling jelly roll fashion.
- Place in a buttered baking dish.
- Pour remaining Bechamel over the ham rolls.
- Sprinkle the grated Gruyere over the sauce.
- Bake at 350 degrees for fifteen minutes.

CAROTTES NOUVELLES AU PARMESAN**NEW CARROTS PARMESAN**

| | |
|-------|-----------------|
| 2 lbs | Carrots |
| 8 tbs | Butter |
| 4 tbs | Parmesan cheese |
| | Salt and pepper |
| ¼ tsp | Nutmeg |
| 1 tbs | Chevril |



- Peel and cut carrots in rounds.
- Place in a pot of cold salted water.
- Bring to a boil.
- Reduce heat to simmer.
- Simmer for ten minutes.
- Drain.
- Melt butter in a skillet.
- Toss carrots in the butter.
- Add the parmesan, salt, pepper and nutmeg.
- Toss and cook for five minutes on low heat.
- Place in a serving dish.
- Sprinkle with chevril.