

CHAPTER VI

CHAFING DISH SUPPERS

Improved with Lea & Perrins' Sauce

CHAFING DISH SUPPER MENU

*To be prepared with Lea & Perrins'
Sauce in the cooking*

Welsh or Tomato Rarebit

on

Toasted Crackers

Deviled Ham, Celery and Lettuce Sandwiches

Salted Nuts Stuffed Olives

Coffee

or

Ginger Ale Orange Juice High Ball

At no other time do we so desire tasty, spicy, piquant food as when we have a chafing dish supper. And there is no other dish wherein the supreme quality of Lea & Perrins' Sauce shows off to better advantage than in the chafing dish recipe. For the midnight college spread—the Welsh, Cheese or Tomato Rarebits—for the kitchenette apartment dinner of Creamed Dried Beef, Ham, Shrimps or Eggs, or for the simple home Sunday night supper of Creamed Oysters, Chicken or Chicken à la King—Lea & Perrins' Sauce—the original Worcestershire—forms the unsurpassed, the perfect seasoning.

A chafing dish is composed of two flat pans, one called the blazer, the other the hot-water pan. The usual chafing dish recipe directs the first cooking of the material to be directly over the heat—and is finished and the food kept hot over the hot-water pan.

The chafing dish, particularly if it is one in which alcohol is the heating element, should always be placed on a tray, to avoid any danger from fire or a possible "boiling over" of the food. A wooden or chafing dish spoon is a help although not essential. The butter, flour and things necessary for the dish to be made should be measured and placed on the tray beside the chafing dish so that the recipe may be made up without hurry or getting up and down from the table. With electric grills the toast may be made under the grill while the other things are cooking above.

WELSH RAREBIT

Improved with Lea & Perrins' Sauce
1 teaspoonful of Lea & Perrins' Sauce.

1 tablespoonful of butter substitute.

 $\frac{1}{2}$ teaspoonful of salt.

1 teaspoonful of paprika.

1 teaspoonful of mustard.

 $\frac{1}{2}$ cupful of grated American cheese. $\frac{1}{2}$ cupful of cream.

Buttered soda crackers or toast.

Melt the butter in the brazier over

the hot-water pan, in which the water should be boiling. Add the seasonings, and stir until smooth. Add the grated cheese and the cream alternately, a little at a time, allowing the cheese to melt slowly. Add the Lea & Perrins' Sauce.

Keep over the hot water while serving and serve on buttered crackers or toast. Serve Lea & Perrins' on the side, to be used for a flavor to suit each taste.