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Chafing Dish Hot

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Eat in leisure
with dinner assured . . .

Chafing dish hot

by Kay Scholten

Technical Journalism Junior

CHRISTMAS cookery will be a special treat this year if you prepare some food in a chafing dish. A holiday buffet table takes on a new look when a copper, hammered aluminum, or pottery chafing dish is added to the array of relish trays and meat platters.

A chafing dish doubles as a saucepan and serving dish. Some chafing sets have the large chafing dish with a cover, a water pan, and stand with heat control. Another type of chafing set has no water pan.

Both kinds are easy to operate. If your chafing dish has a water pan, just fill it with water and place the dish over it. You may insert a jar of canned heat in the heating unit. Ignite the burner and regulate the flame to the height needed by the food you are cooking. You may use an alcohol unit which operates approximately the same way except that alcohol is poured over a special fiberglass wick, then ignited.

The type of chafing dish without a water pan has a main dish and lid on a stand with a built-in



candle holder. The food in the chafing dish is cooked on the kitchen range, then served in the chafing dish on the stand. Light the candle under the dish; it will keep the food warm for second servings.

You also can purchase a jug-like coffee server which has its own wrought iron stand and candle. Coffee and hot chocolate will stay piping hot while you and your guests linger leisurely at the end of a holiday meal.

Chafing dishes are as versatile as you make them. You can serve steaming scrambled eggs for breakfast or fancy crepe suzettes for dessert. For luncheon try macaroni, hot chicken salad or welsh rarebit. A real treat is cooked crabmeat or lobster bisque served from a chafing dish.

Eggnog is another Christmas must, and you can put a new twist on the old custom by serving it hot from a chafing dish on a buffet table. A chafing dish is also just the thing for serving snacks. You can keep nuts, cheese curls and crackers toasty warm in it and serve them with soft drinks, coffee or hot chocolate.

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