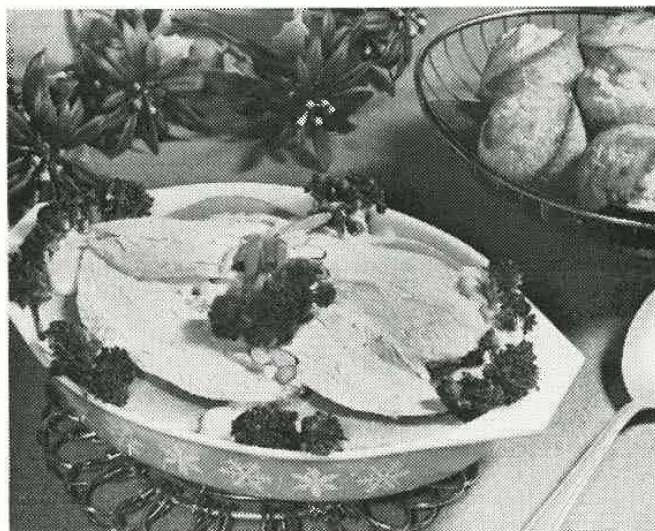


# Turkey and Ham Divan

Try this classic 1950s dish and learn more about the history behind this particular advertisement.



For a gala New Year's Eve Buffet, serve Ham and Turkey Divan. It's a colorful, tasty combination of ham, turkey, broccoli, almonds and cheese. This dish lets you dress up ...and use up... that left-over Christmas ham and turkey. And you needn't worry about a lumpy cheese sauce... double-rich Carnation Evaporated Milk gives you a creamy-smooth sauce every time. To open the door to an exciting year of cooking, use Carnation often.



## What you will need:

- 4 10-oz packages frozen broccoli spears
- 2 tablespoons butter
- 2 tablespoons flour
- 3 1/3 cups (2 large cans) undiluted Carnation Evaporated Milk
- 4 teaspoons grated onion
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 2 cups (1/2 pound) grated sharp cheddar cheese
- 2 pounds thin ham slices
- Thin turkey slices
- 1 cup sliced almonds

## Make the divan:

1. Preheat oven to 350 degrees.
2. Cook broccoli according to label directions. Drain. Place broccoli spears crosswise on the bottom of two 8x12x1 1/2 inch baking dishes, alternating flower and stem ends.
3. Melt butter in saucepan. Add flour and stir until smooth. Gradually stir in Carnation. Add onion, salt, and pepper. Cook over medium heat until mixture begins to thicken, stirring constantly. Add cheese and continue cooking until the cheese melts. Stir constantly.
4. Pour half the cheese sauce over broccoli. Arrange 2 or 3 layers thin ham slices over broccoli. Top with 2 or 3 layers thin turkey slices. Sprinkle almonds over turkey. Pour remaining sauce over casseroles.
5. Bake in oven 15 minutes. Cut each casserole into 8 servings and serve immediately.



## The history behind this advertisement

This 1950s Carnation advertisement was part of a series run in African American newspapers across the nation. Thanks to the work of the Moss Kendrix Organization, companies like Carnation began representing African Americans in non-stereotypical ways in their marketing, recognizing the buying power of this segment of the population. This ad is just one of many examples in the Moss Kendrix Collection at the Alexandria Black History Museum.

This recipe is a take on the Chicken Divan Casserole, a signature dish created by Chef Lagasi of the Divan Parisien Restaurant in the New York City Chatham Hotel. Casserole recipes combined the staples of a meal in one dish. For home cooks, casseroles were appealing because they were easy and economical to make, taking advantage of the ever-increasing availability of canned and frozen foods. As in the case of this recipe, featured during the holidays, casseroles could also bring new life to leftovers.



For a gala New Year's Eve Buffet, serve Ham and Turkey Divan. It's a colorful, tasty combination of ham, turkey, broccoli, almonds and cheese. This dish lets you dress up ...and use up... that left-over Christmas ham and turkey. And you needn't worry about a lumpy cheese sauce... double-rich Carnation Evaporated Milk gives you a creamy-smooth sauce every time. To open the door to an exciting year of cooking, use Carnation often.



### HAM AND TURKEY DIVAN

(Makes 16 servings, 2 8x12x1½ inch casseroles)

- |  |   |
|--|---|
| 4 10-ounce packages frozen<br>broccoli spears                        | 1 teaspoon salt                                 |
| 2 tablespoons butter   | ¼ teaspoon pepper                               |
| 2 tablespoons flour  | 2 cups (½ pound) grated sharp<br>cheddar cheese |
| 3½ cups (2 large cans) <u>undiluted</u><br>CARNATION EVAPORATED MILK | 2 pounds thin ham slices                        |
| 4 teaspoons grated onion   | Thin turkey slices                              |
|  | 1 cup sliced almonds                            |

Cook broccoli according to label directions. Drain. Place broccoli spears crosswise on the bottom of two 8x12x1½ inch baking dishes, alternating flower and stem ends. Melt butter in saucepan. Add flour and stir until smooth. Gradually stir in Carnation. Add onion, salt, and pepper. Cook over medium heat until mixture begins to thicken, stirring constantly. Add cheese

and continue cooking until the cheese melts. Stir constantly. Pour half the cheese sauce over broccoli. Arrange 2 or 3 layers thin ham slices over broccoli. Top with 2 or 3 layers thin turkey slices. Sprinkle almonds over turkey. Pour remaining sauce over casseroles. Bake in moderate oven (350° F.) 15 minutes. Cut each casserole into 8 servings. Serve immediately.

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