



fast

ORANGE “CRÈME BRÛLÉE”

Arrange oven rack 6 in. from broiler heat source. Preheat broiler on high. From 1 orange, grate 1/2 tsp. peel; squeeze 1/4 c. juice. In lg. bowl, stir 6 c. refrigerated vanilla pudding, orange peel and juice, and 1/2 tsp. salt. Spread in shallow 2-qt. broiler-safe ceramic baking dish. Sprinkle with even layer of 1/4 c. sugar. To serve, broil 4 to 5 min. or until bubbling and browned. Serves 10.