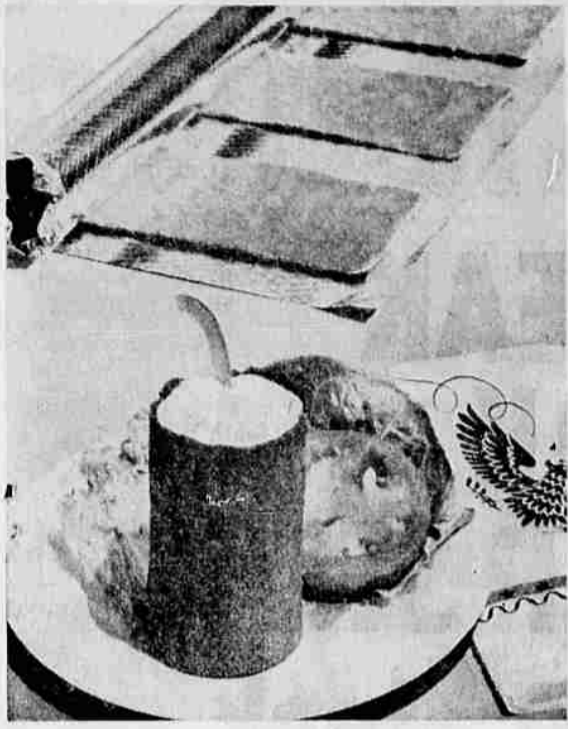


The News-Review

SECOND SECTION ROSEBURG, OREGON MONDAY, JULY 1, 1963 ★ ★ 154-63



... firecrackers

'Firecrackers' Most Suitable For July Meal

What could be more appropriate for a Fourth of July luncheon than these ingenious "firecrackers." A crisp delicate pastry tube filled with delicious chicken salad, topped with mayonnaise and a strip of green pepper for a fuse. Each one is indeed a real conservation piece.

And they are easy to make with the aid of quilted broiling foil and the tube that it comes wrapped around. After making the dough it is rolled out in rectangular strips and carefully wrapped around the foil covered core or tube, and then covered with foil on the outside. Resting the ends of the core across a shallow pan, the pastry "firecrackers" are then baked.

Serve these delightful "firecrackers" with sliced beefsteak tomatoes and finish with peppermint stick candy ice cream for dessert and iced coffee.

Firecrackers For The 4th

- 1 tablespoon chili powder
- 1 teaspoon salt
- 1 teaspoon garlic powder
- 1 teaspoon rubbed oregano leaves
- 1/2 teaspoon cayenne
- 1 cup corn meal
- 1/2 cup flour
- 1/2 cup catsup
- 2 1/2 tablespoons oil

Quilted broiling foil. Blend first 4 ingredients thoroughly. Add to cornmeal and flour; blend well. Combine and add, catsup and oil. Dough will be stiff. Wrap in broiling foil and chill.

Cover core from package of broiling foil with a lengthwise strip of foil, securing by tucking ends inside tube. Oil slightly. Divide dough into 12 parts. Press out in rectangles approximately 6 1/2 x 3 1/2 on slightly oiled strip of foil. Edges can be fairly even if pressed against a spatula. Roll onto foil covered core, overlapping dough, then foil over it. Rest ends of core across shallow pan.

Bake in moderate oven (350 degrees F.) about 20 minutes. Remove foil covering; continue baking 10-15 minutes longer, or until firecrackers seem almost dry. Cool completely. With gentle twisting motion, slip from core. Fill with chicken salad, top with mayonnaise and place a strip of green pepper for fuse.

Yield: 6 servings.

Seafood Thermidor

- 3 large lobster tails
- 1 pound cleaned shrimp
- 3/4 cup (6 1/2-oz. can) crabmeat
- 1/4 cup butter or margarine
- 1 teaspoon grated onions
- 1 cup sliced fresh mushrooms
- 1/2 cup flour
- 1 1/2 cups milk
- 1 cup light cream
- 1 teaspoon dry mustard
- 1 teaspoon celery salt
- 1/2 teaspoon salt
- Dash cayenne pepper
- 2 egg yolks, slightly beaten
- 1 1/2 cups grated processed cheese
- 3-4 tablespoons sherry (optional)
- 1 tablespoon lemon juice
- 2 cups corn flakes or
- 1/2 cup packaged corn flake crumbs

2 tablespoons butter or margarine, melted
Dash paprika
Simmer lobster tails until tender. Remove meat and cut into small pieces. Cut shrimp into small pieces. Flake crabmeat and remove membrane. Heat butter; add onions and mushrooms. Cook over low heat until soft but not browned. Blend in flour. Add milk gradually, stirring constantly. Cook until thickened, stirring occasionally. Stir in small amount of hot sauce with egg yolks; stir into remaining sauce. Add 1 cup of the grated cheese; stir over low heat until cheese is melted. Fold in sherry, lemon juice, lobster meat, shrimp and crabmeat. Pour into buttered 2-qt. casserole. If using corn flakes, crush into fine crumbs; combine with melted butter and remaining cheese. Sprinkle corn flake crumbs mixture over top of casserole; sprinkle with paprika. Bake in moderate oven (375 Deg. F.) about 20 minutes, or until browned on top and heated through. Serve immediately.

Yield: 6 servings.

Olives For Appetizers

Select big glossy pitted ripe olives for your appetizers and hors d'oeuvres. Serve them chilled "au jus." Or drain and stuff them with onion-cheese spread. Or wrap the olives in thin strips of smoked salmon and fasten with picks.

For Iced Tea

Delicious in iced tea: Freeze apple juice in ice cube trays for use in iced tea. And serve the tea with wedges or slices of lemon as usual.

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Shrimpburgers Quick And Easy

With the stepped-up interest in the health-giving qualities of foods from the sea — and with the summer months upon us — homemakers are looking for recipes that are quick and easy to prepare, yet nutritionally sound. Here's a new twist to an old idea — Shrimpburgers flavored with curry to tempt warm-weather palates. This recipe from the Shrimp Association of the Americas can be mixed and shaped in the cool of the morning, then cooked in less than five minutes at dinner time.

Shrimpburgers

- 1 (12 oz.) package frozen, peeled and deveined cooked shrimp
- 3 tablespoons butter or margarine
- 3 tablespoons flour
- 6 cup milk
- 1 cup cooked rice
- 1/2 cup grated process cheese
- 2 tablespoons grated onion
- 1 teaspoon salt
- 1/2 teaspoon pepper
- Dash cayenne
- 1/4 teaspoon curry powder

Let shrimp thaw. Reserve six whole shrimp for garnishing. Cut the rest of the shrimp into small pieces. Melt butter; remove from heat and stir in flour. Return to heat and gradually add milk, stirring constantly over moderate heat until thick. Combine with remaining ingredients. (If there is time, chill mixture for easier handling). Shape into patties. Roll shrimpburgers in fine dry bread-crumbs. Fry in about 1/2 inch of hot fat in a skillet until browned on one side, about 2 minutes. Turn and brown other side. Serve in toasted hamburger buns with any desired relish or chutney. Makes 6 servings.

Kebabs Gain Stature With Pungent Sauces

For a 4th of July dinner, what could be better than a variety of skewers spinning over glowing coals? Your barbecue chef can dream up kebab combinations, or set out bowls of fixings and let each guest string his own. When cooking time comes, baste with spunky "1776 Barbecue Sauce."

Cupcakes Welcome At Porch Parties

For drop-in guests, porch parties, and many other occasions this summer you will welcome these easily-made delicious cupcakes. One of the best frostings for this cake is chocolate or fudge. But fry them with brown-sugar frosting or Seven-Minute Frosting with chopped pine nuts or almonds.

Chocolate Applesauce Cupcakes

- 1/2 cup shortening
- 1 cup sugar
- 1 egg unbeat
- 1 cup canned applesauce
- 1 1/2 cups sifted all-purpose flour
- 1/2 cup dry breakfast cocoa
- 1 teaspoon cinnamon
- 1/4 teaspoon each nutmeg and allspice
- 1 teaspoon baking soda
- 1 teaspoon water

Cream shortening and sugar until light and fluffy; add egg; beat well. Add applesauce. Sift flour, cocoa and spices three times; add. Dissolve baking soda in water; add; mix well. Bake in greased muffin pans (or line pans with fluted paper cups) at 350 Degrees for 25 to 30 minutes. Frost as desired. Makes 18 to 20 cupcakes.

1776 Barbecue Sauce

- 2 (8 oz.) cans tomato sauce
- 2 cups water
- 1/4 cup vinegar
- 2 tablespoons instant minced onion
- 2 tablespoons Worcestershire sauce
- 1 bay leaf
- 1 teaspoon seasoned salt
- 1 teaspoon sugar
- 6 whole peppercorns
- 1/2 teaspoon celery seed
- 1/2 teaspoon mustard seed
- 1/4 teaspoon garlic powder
- 1/4 teaspoon smoke salt

Combine all ingredients. Simmer uncovered for 1 hour. Use as basting sauce for beef, pork, chicken or fish. Store covered in refrigerator and heat before using. Makes 2 1/2 cups sauce.

ALA MODE DESSERTS

New notion in a la mode desserts: Combine 2 1/2 cups canned apple slices with 1 cup sugar and 1/2 teaspoon cinnamon. Simmer about 10 minutes until slices are slightly soft. Cool and add 3/4 ounce can flaked coconut; 1/2 cup currants and top with vanilla ice cream. Makes 4 to 6 servings.



... 1776 barbecue sauce

KEEP ON HAND

The family continues to hanker for desserts even when the weather is warm. So here's a no-trouble, no-work dessert plan: Keep several cans or jars of apple sauce in the refrigerator to serve any time with toppings of whatever you may have on hand, such as: fresh berries, chopped nuts, marshmallow cream or Sundae toppings.

TOUCH OF CURRY

Old-fashioned creamed-chicken-biscuits take on exotic flavor with a touch of curry in the biscuits and chutney in a garnish of canned cling peaches. Add a teaspoon of curry powder to cups mix when preparing baking powder biscuits. Serve warm, topped with hot creamed chicken and accompanied by broiled chutney-filled canned cling peach halves.

Pudding Cups Party-Special

For the young bride on a shoestring budget and for more experienced homemakers also concerned with keeping meal costs to a minimum, Double Chocolate Pudding Cups are a party-special dessert that costs only pennies per serving.

A sprinkling of slivered almonds tops the gay individual dessert cups — rich little chocolate cakes baked atop a chocolate sauce flavored with almond extract.

Double Chocolate Pudding Cups

- 1 cup chocolate sirup
- 1 cup boiling water
- 1/2 teaspoon almond extract
- 1 1/2 cups sifted enriched flour
- 1/2 cup sugar
- 3 tablespoons cocoa
- 2 teaspoons baking powder
- 1/4 teaspoon salt
- 1 egg, beaten
- 1/2 cup milk
- 3 tablespoons melted shortening or oil
- 1 teaspoon vanilla extract
- 2 tablespoons slivered blanched almonds

Blend chocolate sirup, water and almond extract. Pour 1/4 cup chocolate mixture into each of 8 individual soufflé or 6-ounce custard cups. Set aside. Sift together flour, sugar, cocoa, baking powder and salt. Blend egg, milk, shortening or oil and vanilla extract. Add liquid all at once to flour mixture, stirring until blended. Drop by heaping tablespoonfuls into warm chocolate sauce. Sprinkle with almonds. Bake in hot oven (425 degrees F.) 18 to 20 minutes or until cake tester inserted in center comes out clean. Serve warm topped with whipped cream or ice cream, if desired.

Makes 8 servings.

Patty Shells Berry-Filled

This Sunday top off your dinner with this elegant strawberry dessert. The compliments will flow when you serve these flaky crisp patty shells filled with fresh plump berries, drizzled with a luscious glaze, and garnished with a dollop of whipped cream.

Strawberry Delight

- 1 package frozen patty shells
- 1 (8 ounce) container whipped cream cheese
- 1/4 cup granulated sugar
- 2 tablespoons lemon juice
- 1 teaspoon grated lemon rind
- 1 quart fresh strawberries
- Whipped cream, optional

Prepare patty shells according to package directions combine cream cheese, sugar, lemon juice and rind; blend well. Line bottom and sides of cooled patty shells with cheese mixture; then fill with fresh whole berries. Spoon glaze (recipe below) over berries and top with whipped cream, if desired. Refrigerate until serving time. Makes 6 servings.

Strawberry Glaze

- 1/2 cup granulated sugar
- 2 tablespoons cornstarch
- In saucepan, mash berries with sugar and let stand about 30 minutes. Add cornstarch and cook until thick and clear. Strain and cool.

INTERESTING DESSERT

Canned apple slices, chilled and combined with raspberries or blueberries (or both) make an interesting fruit dessert cup for a warm day. Sprinkle brown sugar over all and top with a spoonful of sour cream.

POTATO PATTIES

When cooking frozen potato patties, sprinkle each one with instant minced onion and grated cheese. Add to a platter of breakfast steaks and sunny-side-up eggs for a Sunday brunch.

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