

SWEET

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SALTY CARAMEL ICE CREAM

Yield: 1 quart (or a little less)

2 cups whole milk, divided
1 tablespoon plus 1 teaspoon cornstarch
1½ ounces (3 tablespoons) cream cheese, softened
½ teaspoon plus ¼ teaspoon fine sea salt, see note
1¼ cups heavy cream
2 tablespoons light corn syrup
2/3 cup plus 2 teaspoons granulated sugar
2 teaspoons vanilla extract

Note: The total of 1¼ teaspoons of salt makes for a fairly salty ice cream. It's supposed to be salty, but if you want it to be less assertive you can add less than ¼ teaspoon in step 5.

1. Mix 2 tablespoons of the milk with the cornstarch in a small bowl to make a smooth slurry. Whisk the cream cheese and salt in a medium bowl until smooth. Mix the cream with the corn syrup in a measuring cup with a spout. Fill a large bowl with ice and water.

2. Heat the 2/3 cup of sugar in a 4-quart saucepan over medium heat. Stand over the pan with a heatproof spatula ready, but do not touch the sugar until there is a thin ring of melted and browning liquid sugar around the edge of the sugar. When the edges of the melted sugar begin to darken, use the spatula to bring them into the center to help melt the unmelted sugar. Continue stirring and pushing the sugar around until it is all melted and evenly amber in color, like an old penny.

3. When little bubbles begin to explode, give the sugar another moment and then remove from the heat. Immediately, but slowly, pour about ¼ cup of the cream and corn syrup mixture into the burning hot sugar. Be careful — it will pop and spit. Stir until it is incorporated, then add a bit more cream and stir, then continue until it is all in. Do not worry if the melted sugar seizes and solidifies.

4. Return the pan to medium-high heat and add the rest of the milk and vanilla. Bring to a rolling boil and boil for 4 minutes. Remove from the heat, give the cornstarch slurry a quick stir, and gradually whisk



Hillary Levin/St. Louis Post-Dispatch-TNS

Homemade Salty caramel ice cream.

in the slurry.

5. Bring back to a boil over medium-high heat and cook, stirring with a heatproof spatula, until slightly thickened, about 1 minute. Remove from the heat. If any caramel flecks remain, pour the mixture through a sieve. Add the remaining ¼ teaspoon salt and the remaining 2 teaspoons sugar.

6. Gradually whisk the hot milk mixture into the cream cheese until smooth. Pour the mixture into a 1-gallon resealable plastic bag and submerge the sealed bag in the ice bath. Let stand, adding more ice as necessary, until cold, about 30 minutes.

7. Pour into ice cream-maker canister and freeze according to product instructions. Pack the ice cream into a storage container, press a sheet of parchment directly against the surface, and seal with an airtight lid. Freeze in the coldest part of your freezer until firm, at least 4 hours.

Per serving: 275 calories; 18 g fat; 11 g saturated fat; 65 mg cholesterol; 3 g protein; 27 g carbohydrate; 24 g sugar; no fiber; 205 mg sodium; 100 mg calcium.

— Recipe from "Jeni's Splendid Ice Creams at Home," by Jeni Britton Bauer.

LEMON LOTUS ICE CREAM

Yield: 12 servings

4 lemons, divided
2 cups granulated sugar
1 quart (4 cups) half-and-half
2 cups milk, see note

Note: For richer ice cream, use all half-and-half instead of milk, for a total of 6 cups of half-and-half.

— This recipe can easily be cut in half.

1. Trim off and discard the ends of 1 lemon. Cut the lemon into thin slices. Remove the seeds from the slices and cut the slices in half.

2. Squeeze the remaining 3 lemons and combine the juice with the sugar in a mixing bowl. Add the lemon slices and refrigerate, preferably overnight. Stir until all the sugar is dissolved.

3. Combine the half-and-half and milk (if using) in the canister of an ice cream freezer (you may have to do this in batches). Chill thoroughly, preferably in the freezer, for 10 to 20 minutes. Do not allow the mixture to freeze. Skip this step if your ice cream maker has a canister with a liquid interior that freezes in the freezer.

4. Add the lemon and sugar mixture to the ice cream mix-

ture and install the canister in the ice cream freezer. Freeze according to the manufacturer's instructions. Place ice cream in an airtight container and freeze in your freezer at least 4 hours before serving.

Per serving: 200 calories; 2 g fat; 1 g saturated fat; 8 mg cholesterol; 3 g protein; 43 g carbohydrate; 39 g sugar; 1 g fiber; 95 mg sodium; 123 mg calcium

— Adapted from "The New New York Times Cook Book," by Craig Claiborne and Pierre Franey

SUPERB ITALIAN CHOCOLATE ICE CREAM

Yield: 2½ quarts

6 ounces unsweetened chocolate, broken into pieces
2 (14-ounce) cans sweetened condensed milk
1 tablespoon vanilla
1 stick (½ cup) unsalted butter, cut into 8 pieces
6 egg yolks
4 ounces semisweet chocolate
1 cup strong black coffee
1½ cups granulated sugar
1 cup light cream, see note
½ cup dark rum
½ cup creme de cacao

are eclectic, her affection for La Grande and for its people are always palpable and heartwarming. In holding this opinion, and in lamenting the end of Dory's Diary, I am, I feel certain, only one reader among the many.

— Jayson Jacoby, editor, Baker City Herald

memory review will make it all worthwhile and you will know that you had a fabulous life after all.

Fare-thee-well my reader friends and those in the newspaper business. Thank you for your friendship and always being there for me.

Editor's note: I hope you'll forgive my presumptuousness, but I might be the reader left most bereft by Dory's retirement.

I had a sneak peek, you see, at each of her columns, as they arrived in my email inbox before they reached your eyes.

It was a weekly tradition that I came to enjoy a great deal over the years. Dory writes the brand of conversational prose I admire. And though her subjects

DORY

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It has been a time of letting old memories come to the surface to share with others in renewing their own remembrances about their lives or simply sharing the days unknown to others as to how it was once.

I'm not tired of writing these anecdotes and sharing them with others but, just like I knew when it was time to move off the hill, I know that the time has come for me to write thirty to Dory's Diary. It isn't that I don't have more things about which to share or the willingness to do so, but something leads me in a different direction for the

present and I must go.

Hard as it is to let go of the strings that bind, they will never be completely severed and only hitch on again in yet another way, another place.

I could never have found finer folks who have been here to support and encourage, and that's where the treasures were to be discovered and for which I am grateful.

Nonetheless, in the absence of my stories, jot down your own memories of folks you have known, things you have done. While you may feel you've never had a life or experiences worth writing about, give it a try.

When you are older and re-read even a few notes, your

PICKLE

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They grow too large very quickly. For a gourmet pickle, get seed of French cornichons from a dealer in specialty vegetable seeds.

Mexican Sour Gherkins (*Melothria scabra*) are small, great for salads, and also are known as cucamelons or mouse melons. Children love them. They're 1 inch or so long, green and white striped like little watermelons.

"Sweet Success" has greenhouse cucumber quality but can be grown outdoors. Flowers are all female, but plants need no pollinator. Grow on trellis for long, straight cucumbers.

Plant seeds in sunny spot 1 or 2 weeks after average date of last frost and keep soil evenly moist. To grow cucumbers on trellis, plant seeds 1 inch deep and 1 to 3 feet apart and permit main stem to reach top of support. Pick while young to ensure continued production.

Bread and Butter Pickles

If you have never made pickles, start with these, as they are the easiest.

4 pounds of 4- to 6-inch cucumbers, sliced thin
2 green peppers, sliced thin
2 pounds onion, sliced thin
1/3 cup canning salt
3 cups cider vinegar

1 teaspoon peppercorns
2 tablespoon mustard seed
2 teaspoons turmeric
2 teaspoons celery seed
1 teaspoon ginger

Combine thin-sliced vegetables in a large bowl. Layer with salt and cover with ice cubes. Let stand 1 ½ hours. Drain and rinse. Place remaining ingredients in a large pot and bring to a boil. Pack hot into hot jars leaving ¼" headspace. Remove air bubbles. Adjust caps. Process 10 minutes, waterbath. Yields 7 pints.

If you have garden comments or questions, please write: greengardencolumn@yahoo.com Thanks for reading!

4 cups whipping cream
2 ounces unsweetened chocolate, grated
½ teaspoon salt

Note: If you can't find light cream, you can make it yourself by mixing ½ cup whipping cream and ½ cup half-and-half.

1. Melt 6 ounces broken unsweetened chocolate in the top of a double boiler over hot water. Add the milk, stirring until smooth. Stir in the vanilla. Remove from heat. Add the butter, one piece at a time, stirring until all butter has been absorbed. If the butter does not melt, return pan to medium-low or medium heat before stirring and adding more butter.

2. Beat the yolks in a medium bowl until light and lemon colored. Gradually stir in the chocolate mixture; stir until smooth and creamy.

3. Heat the semisweet chocolate, coffee, sugar and light cream in the top of a double boiler over hot water, stirring constantly, until chocolate and sugar melt. Stir in the rum and creme de cacao. Cool to room temperature.

4. Combine the two chocolate mixtures, the whipping cream, the finely grated unsweetened chocolate and the salt. Pour into the canister of an ice cream maker (you may have to do this in batches);

freeze according to manufacturer's directions. It will not freeze as firmly as other ice creams. Place in airtight container and freeze in freezer at least 4 hours until relatively firm.

Per serving (based on 20): 597 calories; 38 g fat; 23 g saturated fat; 147 mg cholesterol; 9 g protein; 58 g carbohydrate; 54 g sugar; 1 g fiber; 153 mg sodium; 210 mg calcium

— Adapted from "Bert Greene's Kitchen Bouquets," by Bert Greene

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