

The Sandy Post Home & Garden

What's Cooking?

Basque dish adds spice to brunch

by SARA SEWELL
For The Post

BASQUE SCRAMBLED EGGS

8 eggs
1/2 teaspoon salt
1/4 teaspoon pepper
3 tablespoons olive oil
1 large onion, finely chopped
1 large green pepper, seeded and chopped
2 cloves garlic, minced and pressed
2 large tomatoes, peeled and chopped
2 canned pimientos, drained and chopped (optional)
1 teaspoon marjoram leaves
Finely chopped parsley
Beat eggs lightly with salt and pepper. Set aside. Heat oil in wide frying pan over medium heat. Add onion, green pepper, garlic and cook, stirring until onion is soft. Add tomatoes, pimientos and marjoram. Cook, stirring often for five minutes.
Add egg mixture and reduce heat to low. Stir gently until cooked to your liking. Sprinkle with parsley. Serves 4-6.

—From the files of Ann Sulzbach, Redwood City, Calif. This is an excellent dish for a hearty breakfast brunch.

SPINACH-CHEESE

State fair readies '83 premium books

Premium books for the 1983 Oregon State Fair will be available for distribution by June 30.

According to Sheila Hedlund, fair activities manager, people wishing to receive a copy should call or write immediately, specifying which departments are of interest to them. Departments are Agriculture—horticulture, wine, art, floral, hobbies, home economics, horse show, livestock, photography (Oregon

SOUFFLE

3 tablespoons margarine
3 tablespoons unbleached flour
1/2 teaspoon salt
1/2 teaspoon dry tarragon
one-eighth teaspoon ground nutmeg
1 cup milk
1 cup shredded Swiss cheese, 4 oz.
6 eggs separated
1/2 cup spinach, cooked, squeezed and chopped
Preheat oven to 375 degrees.
Melt three tablespoons in three-quart pan over medium heat. Stir in flour, salt, tarragon and nutmeg. Cook until bubbly. Stirring, pour in milk slowly.
Cook, stirring until mixture boils and thickens. Add cheese and stir until melted. Remove from heat and stir in egg yolks one at a time. Mix until well blended. Stir in spinach. Set aside.
Beat egg whites until soft moist peaks form. Fold half of white into cheese mixture. Then fold in remaining whites. Pour into well buttered two-quart souffle dish. Bake 30-35 minutes or until souffle is golden and feels firm when lightly tapped. Serve immediately. Serves 4-5.

—From the files of Ann Sulzbach, Redwood City, Calif.

HERB SWIRL ROLLS

1 one-pound loaf frozen bread dough
3 tablespoons butter, melted
2 tablespoons dried chopped chives
2 tablespoons minced parsley
1/2 teaspoon dill
1/4 teaspoon garlic powder
Dash salt
One-eighth teaspoon pepper
1 egg
2 tablespoons sesame or poppy seed

Roll dough on lightly-floured board, after it has been thawed. Roll 12 by 14 inches. Spread melted butter over dough. Mix herbs together and sprinkle over butter. Beginning with 14-inch side, roll dough tightly in jelly roll fashion. Cut dough into 12 equal pieces. Place each piece seam side down on greased cookie sheet pan. Mix eggs

with two tablespoons water and brush on each roll. Sprinkle with poppy seeds or sesame seeds. Allow to rise two hours or until raised properly. Bake in 375-degree oven for 12-15 minutes.
—From the files of Linda Verdoorn, Boring.

UNBAKED CHEESECAKE

2 envelopes plain gelatin, 2 tablespoons
Three-fourths cup sugar
1/4 teaspoon salt
2 egg yolks
1 cup milk
1 teaspoon grated lemon rind
1 1/4 lemons lemon juice
1 teaspoon vanilla
3 cups creamed-style cottage cheese
2 egg whites
1/4 cup sugar
1 cup whipping cream, whipped stiff
Mix three-fourths cup sugar, gelatin and salt in

sauce pan. Beat egg yolks and milk together, add to mixture in sauce pan. Bring just to boil over medium heat, stirring constantly. Remove from stove, stir in lemon juice and rind, plus vanilla. Cool. Sieve cottage cheese or blend in blender. Put into large mixing bowl, stir in cooled gelatin mixture and chill until mixture mounds. Beat egg whites until frothy, add one-fourth cup sugar gradually and beat until stiff. Fold into cheese mixture.

Add whipped cream. Turn into 9-inch by 9-inch by one and three-fourths inch pan. Sprinkle with graham cracker crumbs. Crumb Mix: Mix half cup graham cracker crumbs with 1/4 teaspoon cinnamon, 1/4 teaspoon nutmeg and one tablespoon sugar. Serves 10-12.

—From the files of Lucille Williams, Grants Pass.

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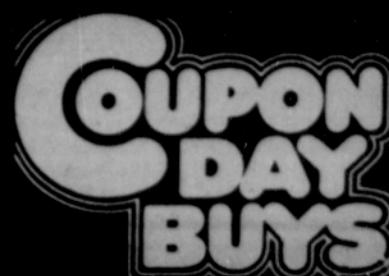
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