

The Statesman's
FOOD SECTION

Bacon Should Be Kept, Fried Carefully

Bacon is a wonderfully versatile meat and a special favorite of homemakers for the "come and get it" flavor appeal it adds to meals, from an early breakfast to a late at night snack.

Bacon is a food you'll want to keep on hand at all times in your refrigerator, but buy only enough at one time to last for a week, because the flavor is best when the product is fresh. Deep pink lean meat and creamy white fat are guides to freshness in bacon, just as a well known brand name is your best guide in choosing a bacon with the flavor your family prefers.

Ready sliced bacon is available in either one pound or half pound packages and in both thick and thin slices, to suit your needs and personal taste preferences. Keep the bacon refrigerated and wrapped, either in waxed paper or in its original wrapper until ready to use. It is unwise to freeze bacon. To facilitate separating the slices, remove the bacon from the refrigerator about five minutes before cooking. Very cold bacon may be separated easily by removing several slices in a group and placing them in the skillet. As the pan heats, the slices will separate without difficulty.

Cooking Techniques

Cook your bacon in the way that best suits your needs. Pan frying is the most popular way, but it may be broiled or baked with excellent results. Baking is an especially good way to prepare bacon for a crowd. A pound or more may be cooked at one time, and it needs no turning when prepared by this method.

To pan-fry bacon place slices in a cold skillet. Do not overcrowd. Cook slowly. Turn to cook evenly. Drain on absorbent paper. Serve hot. Do not pour off bacon fat as it accumulates.

To broil bacon place separated slices of bacon on broiling rack. Broil 3 inches from heat source. Turn once. Drain on absorbent paper. Serve hot.

To bake bacon place separated slices of bacon on a wire rack in a shallow baking pan. Bake in a hot oven (400°) about 10 to 12 minutes or until brown. Drain on absorbent paper. Serve hot.

BACON CHOWDER
1/2 pound sliced bacon, cut into 1/2-inch pieces
4 medium potatoes, cut in 1/2-inch cubes
1 medium onion, chopped
2 cups cooked cream style corn
2 cups cooked whole kernel corn
2 cups milk
2 teaspoons salt
1/2 teaspoon pepper

Cook potatoes in a small amount of water until tender. Drain. Fry bacon in a large kettle until crisp. Remove bacon from kettle. Brown the onion in the bacon drippings. Add bacon, potatoes, corn, milk and seasonings. Simmer about 10 minutes. Stir occasionally. Serve very hot to 6 or 8 persons.

NUTS TOO

The combination of chopped ripe olives, chopped almonds and minced raw bacon makes a delicious topping for a hot canape. Spread the mixture over long narrow salted soda crackers and arrange them on a cookie sheet. Bake in a hot oven until bacon is crisp. Pass these to your guests piping hot.

KEEP COOL

Store your vacuum cleaner, when you are not using it, in a place that is cool and dry. Never put it near a register or radiator. Give it ample room if you crowd it into a small space you may damage some part of it.



Floppacks make springtime desserts when prepared from your favorite mix as usual, and spread with strawberry jam or fresh sliced strawberries, fastened with a toothpick and rolled up. A big dab of butter helps, and sour cream will make them into a gourmet's delight.

NUTTY TOP

Spring is the season for cakes and an extra good frosting for your favorite loaf or layer cake is made like this. Cream 1/2 cup butter or margarine with 2 cups sifted powdered sugar. Fold in 3 beaten egg whites and 1 cup coarsely ground walnuts. Add vanilla to taste.

FRUIT FLAVOR

Old-fashioned raisin rice pudding becomes a glamorous dessert served with a richly-flavorful apricot nectar sauce. Combine a cup of apricot whole fruit nectar with 1/4 cup butter, 1/2 cup sugar and 2 teaspoons cornstarch, and cook and stir until clear and thickened. Serve hot.

Shrimp Becomes Main Rice Dish

Shrimp has an affinity for rice, and this is one of the best dishes to combine them.

SHRIMP FRIED RICE

- 1 cup green pepper, chopped fine
 - 1/2 cup celery, chopped fine
 - 3/4 cup onion, chopped fine
 - 1 very small clove garlic, crushed
 - 1/2 cup mushrooms
 - 2 cups cooked shrimp, diced
 - 4 cups cold cooked rice
 - 4 tablespoons soya sauce
 - 2 tablespoons pimento, chopped fine
 - 5 tablespoons bacon fat or oil
- Simmer celery, onion, green pepper and garlic in fat for five minutes, in a heavy 10-inch frying pan, stirring occasionally. Add shrimp and mushrooms and cook another three minutes. Then stir in rice, pimientos, and soya sauce. Cook over moderate flame, stirring occasionally until mixture is hot. Serve immediately. Makes six portions.

SPICED JUICE

Hot spiced apricot whole fruit nectar makes a delicious drink for cool days. If you're serving it to a crowd buy in the economical 46-ounce cans. Stick cinnamon and whole allspice with a few twists of lemon peel give it a wonderful spicy flavor.

FLAVORFUL SALAD

When you have a small amount of cooked ham on hand use it in this salad. Dice the ham and mix with ripe olive chunks, diced hard-cooked eggs, thinly sliced celery and slivered almonds. Dress with a very thin mayonnaise and serve in lettuce cups.

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Seafood Recipes

FROM THE COLLECTION OF
Mrs. Ira J. Fitts

SHRIMP CREOLE

- 1 Lb. Fresh Prawns
- 2 Tabsp. Melted Butter
- 1 cup chopped onions
- 1 cup chopped green peppers

- 1/2 chopped clove of garlic
- 1/2 teasp. paprika
- 1 pint stewed tomatoes
- Salt and pepper

Peel prawns; wash and remove sand vein. Mix and stir in butter, onion, green pepper and garlic. Let simmer until pepper is tender, add tomatoes and seasoning to mixture and boil for 5 min. Add cleaned prawns and boil 10 min. longer. Serve.

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