



An attention-getting version of old-fashioned shortcake — tender buttermilk biscuits top a colorful medley of fresh ripe fruit.

Fruit Medley Shortcake

TO PREPARE: 20 MIN. TO BAKE BISCUITS: 10 MIN.
(allow time for chilling dough)

- 1½ cups flour
- 1½ teaspoons baking powder
- ½ teaspoon salt
- 1 tablespoon sugar
- ½ cup butter
- 1 egg, slightly beaten
- ½ cup buttermilk
- 4 cups sliced fresh peaches, sweetened
- 1 cup red raspberries, sweetened
- 1 cup blueberries, sweetened

1. Blend flour, baking powder, salt, and sugar in a bowl. Cut in butter with a pastry blender or two knives until mixture resembles coarse corn meal.
2. Make a well in the center of the dry ingredients; add egg and buttermilk. Stir with a fork until just blended. (Dough will be sticky.)
3. Turn dough onto waxed paper; flatten and shape into a square; chill 1 hr.
4. Roll dough ½ in. thick on a lightly floured surface. Cut into 1½-in. squares or diamonds and place on baking sheet 1 in. apart.
5. Bake at 450°F about 10 min., or until biscuits are lightly browned.
6. Put a mixture of the fruits in a shallow serving dish. Top with biscuits. Serve with sweetened whipped cream. Chopped peaches may be blended into whipped cream, if desired. About 8 servings

Oven-Barbecued Chicken

TO PREPARE: 5 MIN. TO ROAST: ABOUT 1½ HRS.

- 3 1½- to 2-lb. broiler-fryer chickens
- 6 tablespoons butter, melted
- 1½ teaspoons salt
- ¼ teaspoon freshly ground black pepper
- ¾ to 1 cup Golden Barbecue Sauce (see recipe)

1. Quarter and rinse chickens; pat dry with absorbent paper. Put on rack in roasting pan and brush generously with butter; sprinkle with salt and pepper.
2. Roast at 350°F about 50 min., or until golden brown, brushing occasionally with butter.
3. Brush browned chicken with *Golden Barbecue Sauce* and repeat every 5 min.; continue to roast at 350°F about 40 min., or until chicken is done. Serve immediately. 6 servings

Golden Barbecue Sauce

TO PREPARE: 5 MIN.

- ¼ cup light molasses
- ½ cup prepared mustard
- 2 tablespoons plus 2 teaspoons Worcestershire sauce
- ¼ cup cider vinegar
- 1 teaspoon Tabasco
- ¼ teaspoon marjoram
- ¼ teaspoon oregano

Pour molasses into a mixing bowl; gradually add mustard and then remaining ingredients, blending well after each addition. Store, covered, in refrigerator. Mix thoroughly before using.

About 2 cups barbecue sauce

Note: This sauce may also be used in preparing barbecued frankfurters, spareribs, hamburgers, bologna, or canned luncheon meat.

(Continued on page 12)

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