

Food Forum

Dorothy Johnson

THE SECRET INGREDIENT

There is a decided trend towards gourmet cookery among food-minded people today. All of us who like to cook, and enjoy good eating, are constantly in search of ways to add touches which make recipes special. In recent years, a wider use of spirits in American cookery has been evident and Bourbon has proven to be a favorite.

It is fun experimenting with new ideas, and when experiments concern food sampling, the results can be a delightful experience. Discovery of the flavorful use of Bourbon in food whether it's meat, fish, vegetable or dessert will inspire you to make this product a staple in your kitchen as well as at your bar.

BOURBON SEA FOOD DIP

2/3 c. chili sauce, 2/3 c. ketchup, 1/2 tsp. dry mustard, 1/2 tsp. salt, 3 tbs. Bourbon, 1 tbs. prepared horseradish, 1/4 tsp. pepper. Mix together chili sauce, ketchup, mustard, salt, horseradish and pepper; stir in Bourbon. Serve with shrimp arranged on cocktail picks. Makes about 1-1/2 c. dip.

BOURBON SOUR CREAM DIP

1 c. sour cream, 1 tbs. Bourbon, 1 tsp. finely chopped dill, 1/8 tsp. garlic salt, 1/2 tsp. lemon juice. Mix all ingredients. (Makes about 1 cup).

CREAM OF SHRIMP SOUP SPIRITED

2 cans (10-1/4 oz. ea.) frozen cream of shrimp soup, 2-2/3 c. milk, 1 c. cooked shrimp (fresh or canned), 1/3 c. Bourbon. Heat shrimp soup with milk to just below boiling point, stirring frequently. Add shrimp and heat to serving temperature. Stir in Bourbon. Makes 6 servings.

LOBSTER BISQUE A LA BOURBON

1 can (10 oz.) lobster drained, 1 can (11-1/4 oz.) condensed green pea soup, 1 can (10-1/2 oz.) condensed tomato soup, 3 c. milk, 1/4 c. Bourbon. Chop lobster very fine. Combine condensed soups and milk; blend. Add lobster and cook over low heat, stirring constantly, to serving temperature. Add Bourbon; mix well.

BOURBON GLAZE FOR HAM

1 c. Bourbon, 1 c. firmly packed brown sugar, 1/4 tsp. powdered cloves, 1 tsp. grated orange rind. Mix all ingredients together. Let stand, stirring frequently, until sugar dissolves. About 30 minutes before ham is to be taken from oven, spread about 1/2 Bourbon mixture over ham. To the other half, add 2 tsp. cornstarch mixed with very little water; cook until thick and clear. Baste ham with remaining bourbon mixture, frequently, during the rest of roasting period.

KENTUCKY DUCKLING

1 duckling (4-6 lbs.), 1 orange quartered, 1 clove garlic, 1 tsp. salt, 1/4 c. melted butter or margarine, 1/4 c. Bourbon, 1/2 c. orange marmalade. Preheat oven to 425 degrees. Fill duckling cavity with orange quarters, garlic and salt. Close cavity with small skewers or toothpicks. Lace with twine and truss. Place duckling on rack in a shallow roasting pan; brush with butter or margarine. Pour Bourbon over duckling and roast uncovered for 30 minutes. Reduce oven temperature to 375 degrees. Roast duckling 40 minutes, basting often from drippings. Turn duckling over, on its breast; roast 20 minutes. Turn breast side up and roast 30 minutes, basting often. Spread with marmalade and roast 10 minutes. Remove pins and twine. Serve with Bourbon Sauce.

Bourbon Sauce

1-1/2 tbs. butter or margarine, 1 duck liver, 1/2 small clove garlic chopped, 3 tbs. all purpose flour, dash of pepper, 1/2 tsp. ketchup, 1/2 c. orange juice, 1/2 c. chicken broth or bouillon, 1/4 c. Bourbon, 2 tbs. burgundy, 3 tbs. orange marmalade, 1 tbs. orange rind. Melt butter or margarine; add duck liver and garlic and cook over low heat until liver is browned on all sides. Remove liver and chop finely; reserve drippings. Add flour, pepper,



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TOO FAST?

NEW YORK--(NPI)-- Roy Wilkins, NAACP executive director, has answered charges that the U. S. Department of Health, Education and Welfare is moving "too fast" on school desegregation by asserting that the department isn't moving fast enough. "When after 12 years, only 8 per cent of the Southern schools are desegregated, no one can say we are going too fast," Wilkins said. "And no one can say HEW has pushed desegregation too vigorously when despite widely documented violations, it has withheld funds from only 89 of 7,000 hospitals and 37 of 1,800 Southern school districts."

TOO LITTLE

NEW YORK--(NPI)-- Top Negro leaders have circulated a petition accusing city school officials of providing "criminally inferior education" to children in Harlem and other ghetto communities. Among the petition's supporters are Kenneth B. Clark, professor of psychology, City college; Percy Sutton, Manhattan, Borough president; and J. Raymond Jones, New York County Democratic leader. Civil rights organizations from SNCC to the Urban League are said to back the petition, which urges that ghetto residents have a bigger hand in running their schools.

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