

FOOD FORUM

Dorothy Johnson

Colorful Christmas decorations challenging Casino Center's battery of commercial neon illumination turns our thoughts to planning for the festivities of the Yuletide Holiday season ahead.

Offered here are palate-delighting recipes for that Open House or Cocktail Party you will be having for friends to share holiday cheer and conviviality. Call them hors d'oeuvres, finger foods, or appetizers; by any name, you're sure to make a hit with these new exciting tidbits.

CHILI CON QUESO

This dip is very popular in Southern California and rightly so. It is both easy and inexpensive to make.

1 lge. onion, minced; 1 small clove garlic, minced; 4 tbsp. butter, 1 lb. 13 oz. can tomatoes, 4 oz. can peeled green chiles, rinsed of seeds and chopped; 2 tbsp. flour, 1 c. cream or evaporated milk, salt, tabasco, 1/2 lb. cheddar or Jack cheese, finely diced. Cook onions and garlic in 2 tablespoons butter until soft. Add tomatoes and simmer until thick. Add chiles. Make a sauce with remaining 2 tablespoons butter, flour, and cream or evaporated milk. Cook until smooth and thick. Then add tomato mixture. Season to taste with salt and, if you wish, tabasco.

About 3 or 4 minutes before serving, stir in cheese until melted. Serve, keeping mixture warm in chafing dish. Serve with corn chips, Fritos, crackers or tostados (toasted tortillas).

JOSEFINAS

4 to 5 hard dinner rolls cut into 1/4 inch slices, 1/2 lb. soft butter, 1 c. chopped canned green chiles, rinsed of seeds; 1 clove garlic, crushed; 1 c. mayonnaise, 1/2 lb. shredded Jack or Cheddar cheese.

Toast bread on one side. Mix butter, chiles, and garlic and spread on untoasted side of bread. Top with mixture of mayonnaise and cheese (spread topping clear to edges). Broil until brown and puffy and serve at once. Makes about 60 Josefinas.

SEVICHE

(Stuffed Cherry Tomatoes)

1/2 lb. firm raw boneless fish, lime or lemon juice, 3 to 4 doz. cherry tomatoes, salt, 1 tbsp. chopped onion, 2 tsp. minced Cilantro (Chinese parsley), 1 tbsp. canned minced green chiles or dash Tabasco, parsley or Cilantro sprigs for garnish.

Cover fish with lime or lemon juice and let stand in refrigerator for 1 hour. Meanwhile, cut tops from tomatoes and scoop out pulp with a demitasse spoon or a 1/4 teaspoon measure. Sprinkle insides with salt and put tomatoes upside down to drain.

Drain fish and chop or shred it. Combine fish, onion, minced Cilantro, 1/2 teaspoon salt, chile or tabasco. Fill tomatoes with this mixture. Decorate tops with sprig of parsley or Cilantro. Serve cold.

SALAMI CHIPS

Have salami sliced wafer thin. Arrange on cookie sheet; sprinkle each slice lightly with grated Parmesan cheese. Bake at 250 deg. for 8 minutes. Drain on paper towels. Serve cold.

TAMALITOS DE COCTEL

(Cocktail Tamales of fresh Corn)

4 lge. ears of corn, 1/2 c. heavy cream, 1 tsp. sugar, 3/4 tsp. salt, 2 lge. canned green chiles finely chopped, 1-1/2 c. grated cheese (Fontina, Jack or Swiss), prepared Masa.

Cut corn husk free from corn without tearing. Immerse pliable inner husks in water to keep soft. Cut corn from cobs to make 3 cups, mashed coarsely. Add cream, sugar, and salt; cook briskly until reduced to 2 cups.

Remove from heat; add chiles and cheese. Cut husks into 4-1/2 inch square pieces. Spread about 1-1/2 tbsp. Masa mixture on each square, leaving a 1-1/2 inch margin at base and making one edge of the Masa flush with husk. Put 1



REDDY KILOWATT'S HELPFUL HINTS FOR HOMEMAKERS

Eager young cooks or cooks with years of experience enjoy making and serving tasty foods. It is important to plan and choose pleasing and satisfying meals that provide good nutrition. Breads and cereals make up one of the four basic food groups recommended as a guide to good eating; we need four or more servings from this group each day.

Muffins are classified as a "quick bread" and as the name suggests, should always be served warm as a little muff. Let your oven do the work in making these tasty goodies.

MUFFIN SURPRISE

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| 2 c. sifted flour | 1 c. milk |
| 1/4 c. sugar | 1/4 c. cooking oil or melted shortening |
| 3 tsp. baking powder | 1 egg, slightly beaten |
| 1 tsp. salt | |

Preheat oven to 400 deg. Grease 12 medium-sized muffin cups. Sift together dry ingredients. Mix together liquid ingredients. Stir flour mixture into milk mixture just until moistened. Batter will be lumpy. DO NOT OVERMIX. Fill muffin cups 2/3 full. Now the surprise...sprinkle tops with cinnamon sugar. Bake 20 to 25 minutes or until golden brown.

Choose shiny pans. Shiny metal reflects heat to give muffins a delicately browned tender crust.

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tbsp. corn filling in center; fold over and roll tightly; tie each end with string; clip each husk about 1/2 inch from string.

Stack carefully on rack in steamer so steam can circulate. Cover; cook over boiling water 30 minutes or until Masa is firm. Cut string at one end for serving. Makes about 2 dozen.

PREPARED MASA: Add 2 cups warm chicken broth to 3 cups dehydrated Masa flour or white cornmeal; beat dough; blend in 3/4 cup soft butter or margarine.

TAPAS

In Spain, these finger foods are between-snacks or cocktail appetizers. An assortment might include tiny Croquettes of crab, shrimp, salmon, chicken, cheese, lobster, etc.

CROQUETTE TAPAS

1 c. butter or margarine, 1/4 c. all purpose flour, 1 c. milk, 1 egg yolk, 2 c. meat, fish, or chicken, finely chopped; seasonings of your choice, beaten egg, fine dry bread crumbs, fat or pure vegetable oil for frying. Melt butter or margarine; stir in flour; add milk gradually. Beat in egg yolk and finely chopped meat, fish or chicken. Season to taste. Chill. Form into tiny croquettes or balls; roll in beaten egg; coat with crumbs. Fry in deep hot fat until brown. Drain on paper towels. Serve on picks. Makes about 2 dozen.

FASHIONS AT A GLANCE

By Mattie Smith Colin (NPI)

FALL: The make-up color is gold. Eye shadow is gold-flecked and lipsticks are subtle golden or bronze undertones. And then there is the "abstract" make-up.

Spring openings: Eyes were lined in yellow and pink...and on the cheeks, flowers.

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Gold is also making the button scene--belts are gilt-lined and shoes and handbags have gold chains.

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Emphasis, however, may leave the eyes for Fall and go to the ears. The orbs will be decorated with dangling baubles, with a new way of attachment. Participating manufacturers in the great designs in Jewelry Awards Program have created some items which completely ignore the ear lobes--hoop earrings are now secured in the shell of the ear.

There are wing backs--a small piece on the back of the earring sets in the ear and wing backs balance and holds it in place. This design is perfect for the button type or for luxurious drop earrings.

There is a special way of wearing the extremely elaborate and weighty earring that dangles on the shoulder--you simply "tie" one, around the ear.

Some jewelry designers are turning out the single earring--a frame of glittering stones that fit around the ear shell.

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From Paris, Pierre Cardin is alleged to have deserted Cosmonaut for a "softer look." Pierre's newest skirt line is softly gathered to "round" the hips, with high inserted fabric belts hugging the waist. At the neckline he adds collars to straight jersey dresses and continues to use rouleau trimming, but reduced and flattened.

Circles still frame real cut-outs, showing flesh or set off contrasting inserts used for pocket decoration. The dressier models have halter necks, bare shoulders and turned down pointed collars, in soft shoulder-type silks.

For evening, low backs, shoestring shoulder straps and front V-necks. His fabrics range from linen and cotton to wool and synthetic jersey.