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**FOOD FORUM**  
 Dorella Johnson  
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**Meals with an electric blender**

The blender is the most important small appliance in the kitchen, for it can take the place of a meat grinder, mortar and pestle, grater, shredder and sieve or food mill. So Beatrice Bryant, here are a few recipes that can be put together into a deluxe dinner in a total of half an hour preparation time.

**BAKED STUFFED PORK CHOPS**

Preparation time: 14 minutes - Baking time 1 hour.

- 4 sliced white bread
- 1 small onion
- 3 tbsp butter or margarine
- 1/4 cup parsley clusters
- 1/4 tsp coarsley ground black pepper
- 1/2 tsp salt
- 1/2 tsp leaf sage
- 1/4 cup boiling water
- Pan sauce
- 6 thick sliced pork chops
- 1/2 cup dry white wine or dry sherry
- t bsp brandy oe cognac

Tear 2 slices of bread into a dry blender container. Cover and blend on high speed for 3 seconds. Empty into a medium-size bowl and repeat with remaining bread. (This should give you 2 cups). Put onion, butter, parsley, salt, pepper, sage and boiling water into container. Cover and blend on high speed for 5 seconds or until onion is finely chopped. Pour over bread crumbs and stir. Cut a pocket into the center of each chop with a sharp knife and stuff with bread mixture; secure with wooden picks to hold in stuffing. Place chops in baking dish, stuffed side up. Pour pan sauce over chops. Bake in moderate oven 350 degrees for 30 minutes; add wine and brandy or cognac. Bake 30 minutes longer basting occasionally, or until chops are tender. Remove wooden picks from chops and arrange on heated platter. Garnish with watercress and apple slices if desired. Pour pan sauce into a heated sauce dish.

**PAN SAUCE**

- 3 stalks celery, with leaves coarsly cut
- 4 green onions, coarsly cut
- 2 tbsp flour
- 1/2 cup canned chicken broth
- 1 clove garlic

Put celery, green onions, garlic and flour into blender container. Add chicken broth. Cover and blend on high speed for 6 seconds or until vegetables are finely ground.

**MEXICAN FONDUE**

- 1 lb. cheddar cheese, shredded
- 1 lb. Monterey Jack cheese, shredded
- 1/4 cup all purpose flour
- 2 tsp chili powder or more
- 1 large green pepper
- 1 large red pepper
- 1 pint (2 cups) cherry tomatoes
- 2 large avocados
- 1 loaf sour dough or French bread
- 1 can (12 oz.) beer
- 1 can (4 oz.) hot green chili peppers, seeded and chopped
- 1 bag (6 oz.) corn chips

Combine cheddar and Jack cheeses with flour and chili powder in a large bowl until well blended. Halve, seed and cut green and red peppers into thin strips; wash and stem cherry tomatoes halve, pit and peel zvoczdos; cut into one inch cubes. Cut bread into i inch cubes, leaving some crust on each piece. Wrap each foof separately in plastic wrap and refrigerate wutil serving time. When ready to serve rub the garlic along the inside of a ceramic fondue or flame proof ceramic baking dish; add beer and heat slowly until beer stops foaming and begins to bubble. Gradually add cheese mixture, a handful at a time stirring constantly until cheese is melted and smooth; add hot green peppers. Place pan over candle warmer and serve on a tray with

groups of pepper strips, avocado pieces, bread chunks, cherry tomatoes and corn chips.

**STRAWBERRY BAVARIAN CREAM**

- 1 pkg (16 oz.) frozen strawberry halves
- 1/2 tsp lemon juice
- 2 envelopes unflavored gelatin
- 3/4 cup hot milk
- 2 egg yolks
- 1 cup heavy cream

Remove berries from freezer. Open package and cut berries into 12 squares. Put lemon juice gelatin and hot milk into blender container. Cover and blend on high speed while you count to 40. With blades spinning, remove inner cup or cover add egg yolks and pour in the cream. Then quickly begin to add the strawberry squares, one at a time. As the mixture begins to set, push the berry squares down into the blades with a thin rubber spatula. Spoon into sherbert glasses and serve with a garnish of whipped cream and a fresh strawberry.

**MOCHA TORTE**

- 1 tbsp butter or margarine, softened
- 4 graham crackers
- 8 eggs
- 1-1/3 cup semi-sweet chocolate pieces (from a 12 oz. bag)
- 1/3 cup strong hot coffee
- 3 tbsp rum or orange Curacao
- 1/2 cup granulated sugar
- 1 cup heavy cream
- 1 tbsp 10X (confectioners sugar

Spread the softened butter around the sides and bottom of a 9 inch pie plate. Break graham crackers into a dry blender container. Cover and blend on high speed for 3 seconds. Sprinkle crumbs on bottom and sides of pie plate. Separate eggs; dropping whites into a large bowl and yolks into a cup. Empty chocolate pieces into blender and add the coffee. Cover and blend on high speed for 10 seconds. With blades spinning remove inner cap of cover and add egg yolks, rum or Curcoa and granulated sugar. Turn off motor as soon as mixture is blended.

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