

the THINKING WOMAN



PUMPKIN BRAID is a delicious, aromatic, spicy bread, appropriate to serve with ham, pork chops or as a coffee cake for breakfast or brunch.

Pumkin Braid For Fall Meals

Pumpkin Braid undoubtedly qualifies as a Bicentennial recipe because pumpkin was a popular autumn food for early colonists. Historic recipes for it include directions for preparing the pumpkin too, as the convenient canned pumpkin wasn't available. Thus the season for pumpkin was short and cooks were challenged to use it in a variety of ways, such as in fritters, puddings, preserves as well as pumpkin pie and bread.

Today canned pumpkin is readily available but its most popular use is in spicy pumpkin pie. This recipe for Pumpkin Braid is a yeast bread and it uses the same combination of spices used in pumpkin pie. It is a delicious, aromatic, moist bread that makes a fine accompaniment for ham, pork chops and baked beans. It may also do double duty as a coffee bread for brunch or breakfast.

The method for making Pumpkin Braid is Rapidmix; the undissolved yeast is mixed with some of the dry ingredients instead of in warm water. Heated milk, water and margarine are then added to the dry ingredients and after two minutes of vigorous beating the ingredients are thoroughly blended. If you have an electric mixer,

use it at medium speed. Add the eggs, pumpkin and another 1/2 cup flour and beat two more minutes, turning the speed to high. Add the remaining flour and turn the dough out of the bowl to knead. The recipe makes 2 large braids.

PUMPKIN BRAID

6-3/4 to 7-3/4 cups unsifted flour
1/2 cup sugar
2 teaspoons salt
1 teaspoon ground cinnamon
1/2 teaspoon ground allspice
1/2 teaspoon ground cloves
1/2 teaspoon ground ginger
1/2 teaspoon ground nutmeg
2 packages Fleischmann's Active Dry Yeast
1/2 cup milk
1/4 cup (1/2 stick) Fleischmann's margarine
2 eggs
2 cups canned pumpkin

In a large bowl thoroughly mix 2 cups flour, sugar, salt, cinnamon, all-spice, cloves, ginger, nutmeg and dry yeast.

Combine milk, water and margarine in a sauce pan. Heat over low heat until liquids are warm, (120 to 130 degrees). Margarine does not need

beat 2 minutes at mixer, scraping bowl occasionally. Add eggs, pumpkin and 1/2 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic, about 8 to 10 minutes. Cover, let rise in warm place, free from draft, until doubled in bulk, about 1 hour.

Punch dough down; turn out on lightly floured board. Divide in half. Divide each half into 3 pieces; roll out to 16-inch rolls. Braid 3 rolls together; pinch ends to seal. Place on large greased baking sheets; cover; let rise in warm place, free from draft, until doubled bulk, about 1 hour.

Bake in moderate oven (375 degrees) 30 minutes, or until done. Remove from baking sheets and cool on wire racks.

Makes 2 loaves.

THE SECRET INGREDIENT

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

It is fun experimenting with new ideas, and when experiments concern food sampling the results can be a delightful experience.

And that the discovery of bourbon and wines in food whether its meat, fish, vegetables, and desserts will inspire you to make this product a staple in your kitchen as well as at your bar.

BOURBON SEA FOOD DIP

2/3 cup chili sauce
2/3 cup ketchup
1/2 tsp. dry mustard
1/2 tsp salt
1 tbsp. prepared horseradish
1/4 tsp. pepper
4 tbsp bourbon

Mix together chili sauce, ketchup, mustard, salt, horseradish and pepper. Stir in bourbon. Serve with shrimp arranged on cocktail pick. Makes about 1-1/2 cups of dip.

SAVORY STEAK SLICES

1-1/2 lb. flank steak
1/3 cup soy sauce
1/3 cup dark barcardi rum
2 tbsp. salad oil
watercress springs
1/4 cup sliced radishes
party rye bread slices lightly buttered

Trim excess fat from steak. Wipe steak with damp paper towels. Combine soy sauce and rum in large shallow dish. Place flank steak in the mixture. Refrigerate, covered, turning occasionally, 24 hours.

Remove steak from rum mixture. Brush steak lightly with oil. Place in broiler pan without rack. Broil steaks, 6 inches from heat, 1 minute on each side. Then turn, and broil 5 minutes longer. Turn again; broil 5 minutes more, or medium rare. Refrigerate, lightly covered until serving.

WINE BRAISED PORK CHOPS

6 thick pork chops
2 tsp. prepared mustard
salt and pepper
dried dill or sage
brown sugar
6 thin slices lemon
1 cup California sauterne, chables or other white dinner wine.

Trim fat from chops; use to grease skillet. Brown chops slowly, both sides; drain off any excess fat. Spread with mustard; sprinkle with seasonings, brown sugar. Top chops with lemon slices. Pour sauterne over meat; cover and cook very slowly until tender, 50 to 60 minutes. Remove to hot plate. Skim any fat from drippings and thicken drippings slightly, if desired, with a little cornstarch mixed with cold water. Spoon pan-sauce over meat. Good with cranberry sauce.