



Recipe Corner

by Dorothy Johnson

Spirited Specialties

There is a decided trend toward 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. Within recent years, a wider use of "spirits" in American cookery has been evident, and Bourbon has proved a favorite.

Men as well as women are expressing their tastes in preparation, and the results now in a new range of flavors, often drawn from the home bar. These are flavors that add elegance and glamour to foods, with surprising ease.

Since the flavors are highly concentrated, even a small amount is effective, so its surprisingly inexpensive to enjoy cooking with liquor. As to the alcohol itself, it evaporates in cooking leaving the tantalizing taste of the spirits of the food.

Bourbon has a full, mellow taste. Vodka has a kind of subtle taste. This enables it to mix well with fruits vegetable juices and other foods. It offers an interesting contrast to other seasonings and is a vehicle for other flavors. Brandy adds the essence of wine flavor to food. Its a very important spirit in cooking and long used by French Chefs, and frequently referred to as the "soul of wine." Rum offers a sweet, aromatic tone.

LIQUEURS OR CORDIALS: They're made with brandy or spirits that are sweetened and flavored with fruits, peels, herbs, spices, chocolate, coffee or combination of these. Actually, this all started back in ancient times, when knowing cooks discovered that marinades laced with alcoholic spirits tenderized, flavored and even preserved wild game until it could be cooked.

PIXIE OLIVES

1 jar (7 oz.) green olives
1/4 cup gin
1 tbsp. dry vermouth

Drain 1/3 cup of the brine from olives, replace with gin and vermouth. Marinate 24 hours or longer.

OLD FASHIONED CROCKED CHEESE

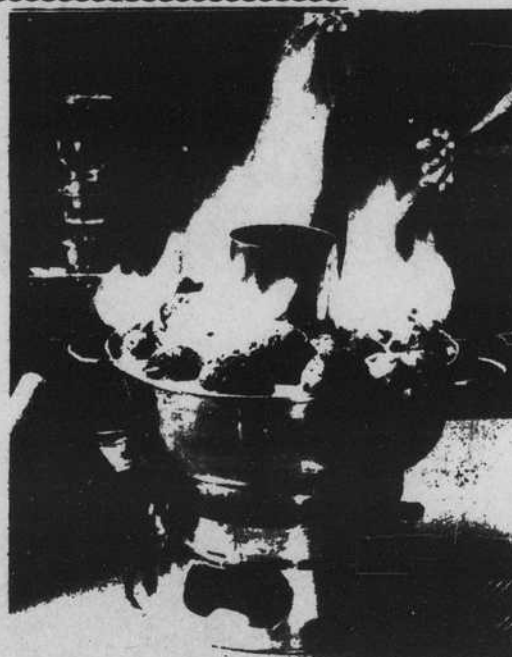
1 Edam cheese (about 9 oz.)
1/4 lb. sharp cheddar cheese
1/4 lb. butter
1/4 cup blended whiskey
1/2 tsp. bitters

Let cheese and butter stand at room temperature until softened. Grate cheeses and combine with butter. Add Whiskey and bitters and stir until smooth. Place in covered crock and refrigerate. Makes about 2 cups.

CRAB MEAT CASANOVA

1 1/2 lbs. cooked crab meat
1/2 cup butter
1 medium onion, finely chopped
salt and pepper, to taste
2 tbsp. minced parsley
1/2 cup white wine
1/4 cup brandy, warmed

Pick over crab meat to remove any bits of shell. Melt butter in a skillet or chafing dish pan. Saute onion until just golden. Add crab meat and cook for 2 minutes tossing gently. Add white wine, cook just until heated and stir. Ignite brandy and pour flaming over crab meat. Serve as soon as flames subside. Makes 6 main dish servings, 12 for hors d'oeuvre.



SWEDISH MEATBALLS FLAMBE

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1/2 cup dry bread crumbs
1/2 cup milk
1 lb. ground beef
2 tbsp. chopped onion
1 tsp. salt
1/4 tsp. pepper
1 egg, slightly beaten
3 tbsp. flour (approx.)
2 tbsp. butter
1 cup sour cream, at room temperature
1/2 cup Bourbon or Gin

Soak bread crumbs in milk until soft. Combine with ground beef, onion, salt, pepper and egg. Mix well. Form into balls, about 1 inch in diameter. Roll in flour to coat lightly. Melt butter in large skillet over medium heat and lightly brown meatballs on all sides. Lower heat and add sour cream and 1/4 cup Bourbon or Gin. Cook, stirring constantly, until sauce is well blended and heated through. Warm remaining Bourbon or Gin ignite and pour flaming over meatballs.

BRANDY N' BUTTER BASTED ROCK CORNISH HENS

6 rock cornish game hens
3 tsp. salt
1/2 cup melted butter
coarsely ground pepper
1/4 cup brandy or gin.

Sprinkle hens with salt, inside and out. Fill with nut stuffing (recipe below), packing cavities lightly. Rub breasts and legs with melted butter and sprinkle generously with pepper. Combine remaining butter with brandy and reserve. Place hens on rack in shallow roasting pan. Roast in preheated 325 degrees oven about 1 to 1 1/4 hours, basting with brandy butter mixture. Makes servings.

PECAN OR WALNUT STUFFING

1 cup water
1/4 cup brandy or gin
1/4 cup butter
1 finely chopped onion (sautéd)
1 finely chopped celery stalk with onion.
1 bag (8 oz.) prepared stuffing mix
1/2 cup chopped pecans or walnuts

Heat water; Add butter and rest of the ingredients. Stir lightly to blend. Makes enough for 6 rock cornish hens.

THE ORIGINAL KENTUCKY BOURBON CAKE

2 cups red candied cherries (about 1 lb.) chopped
1 1/2 cups light seedless raisins (about 8 oz.)
2 cups Bourbon
1 1/2 cups butter (3/4 lbs.)
2 1/2 cups granulated sugar
2 1/2 cups firmly packed brown sugar
6 eggs, separated
5 cups sifted cake flour
4 cups pecans (about 1 lb.)
2 tsp. nutmeg
1 tsp. baking powder

Combine cherries, raisins and Bourbon. Cover and let stand overnight. Drain fruits; reserve Bourbon. Cream butter and sugars together until light. Add egg yolks and beat well. Combine 1/2 cup flour and pecans. Sift together remaining 4 1/2 cups flour, nutmeg and baking powder together. Add flour mixture and Bourbon alternately to butter mixture, beating well after each addition. Beat egg whites until stiff, but not dry. Fold egg whites into flour mixture. Fold in soaked fruits and pecan flour mixture into batter. Turn into greased 10-inch tube pan lined with greased waxed paper. Bake in slow oven (275 degrees) 3 1/2 hours. Cool. Remove from pan. Fill center of cake with cheese cloth which is saturated with Bourbon. Wrap in heavy waxed paper or foil. Store in tightly covered container. Keep in cool place (in refrigerator, if necessary). Makes 1 10-inch cake.

BACARDI RUM PINA COLADA CAKE

1 pkg. (2 layer size) white cake mix
1 pkg. (4 serving size) Jello coconut cream flavor or Vanilla instant pudding and Pie filling
4 eggs
1 cup flaked coconut
1/2 cup water
1/3 cup Bacardi dark rum (80 proof)
1/4 cup wesson oil

Blend all ingredients in large. Mixer bowl. Beat 4 minutes at medium speed of electric mixer. Pour into 2 greased and floured 9-inch layer pans. Bake at 350 degrees for 25 to 30 minutes or until cake springs back when lightly preses. Do not underbake. Cool in pan 15 minutes; remove and cool on racks. Fill and frost; sprinkle with coconut. Chill. Refrigerate left over cake.

FROSTING

1 can (8 oz.) crushed pineapple (in juice)
1 pkg. (4 serving size) Jello coconut cream flavor or Vanilla Instant Pudding and Pie filling
1/3 cup Bacardi dark (80 proof)
1 container (9 oz.) frozen whipped topping thawed

Combine all ingredients except whipped topping in a bowl; beat until well blended. Fold in thawed whipped tipping.

If Vanilla flavor filling used, increase water to 3/4 cup; add 1 cup flaked coconut to batter.

BOURBON GLAZE FOR HAM

1 cup Bourbon
1 cup 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 baked ham is to be taken from oven, spread about 1/2 of the Bourbon mixture over ham. Baste ham with remaining Bourbon mixture frequently during the rest of roasting period.