



Recipe Corner

by Dorothy Johnson

We are always looking for new ways to enjoy summer's sweet bounty. Naturally, because of their inherent sweetness, fruit desserts are generally the first thing one thinks of when contemplating new uses for fruit.

Simply slicing fresh peaches and nectarines over hot cereal is one way to start the day right or, if you're in a hurry, why not whip one or two of your favorite fruits up with milk and a little vanilla, cinnamon or nutmeg into a delicious blender drink? It's a great way to greet a new day.

Another good breakfast use for fruits is to mash berries, peaches or apricots and sweeten them with a bit of honey for use in place of syrup over waffles or pancakes or simply as a spread on toast or english muffins.

For lunch, combine a collection of ripe fruits in a delicious salad and serve it topped with a scoop of fruit ice or cottage cheese flavored with a hint of ginger for a heartier salad, your favorite fruits and gently mix it with chopped cooked chicken or shrimp or even canned tuna. Add some of your favorite herbs or spices such as curry powder and you'll have a luncheon dish that will be remembered with a pleasant not nostalgia next winter.

FRESH PEACH UP SIDE-DOWN PIE

2 tbsp. butter or margarine, softened
2/3 cup toasted almonds or pecans
Brown sugar pastry for 2-crust 9 inch pie
5 cups sliced unpeeled peaches
3/4 cup granulated sugar
3 tbsp. tapioca
1/2 tsp. nutmeg
1/4 tsp. cinnamon
Milk

Line a 9-inch pan with foil, letting excess foil overhang edge. Spread with butter. Press almonds and 1/3 cup brown sugar into butter. Fit bottom pastry crust into pan over nuts. Mix gently together peach slices, granulated sugar, 1/4 cup brown sugar, tapioca, nutmeg and cinnamon. Pour into bottom crust, cover with top crust. Seal well, pierce top with fork and brush with milk. Bake at 400 degrees 10 minutes, then reduce heat to 350 degrees and bake 35 to 40 minutes longer. Cool. Turn upside down on serving plate. Remove foil. Makes 6 servings.

FRESH PEACH TARTS

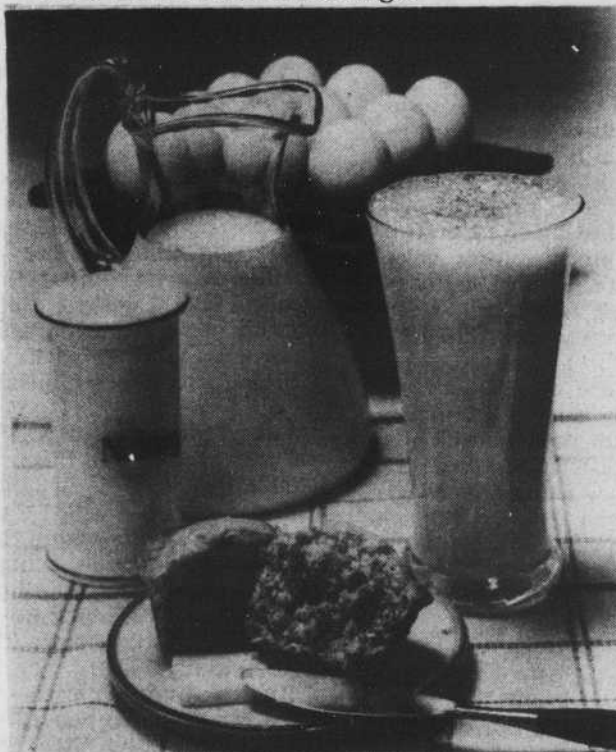
1 envelope unflavored gelatin
1 cup plus 3 tbsp. sugar
1/4 cup flour
1/4 tsp. salt
3 eggs, separated
1 cup milk
1/2 cup orange juice
1/4 cup lemon juice
1 tbsp. grated lemon peel
3 medium sized unpeeled peaches
Lady-fingers, split sweetened whipped cream
Mix together gelatin, 1 cup sugar, flour and salt in saucepan. Beat egg yolks, add milk, orange and lemon juices. Pour into sauce pan with gelatin mixture, stirring. Cook over low heat until thickened, about 5 minutes. Remove from heat. Add lemon peel then cool. Cut peaches into chunks crush with mesh-type potato masher. Add to cooled custard. Beat egg whites until frothy. Gradually beat in 3 tbsp. sugar until stiff peaks form. Fold into cooled custard. Line inside of a 9-inch square pan with split ladyfingers. Fill with peach fluff. Chill. Before serving, spread whipped cream over top. Makes 9 servings.

APRICOT AND HONEY SHAKE

1/4 cup crushed apricots
1 tbsp. honey

1 to 2 large scoops vanilla ice cream
Few drops vanilla
1 1/4 cups milk

Combine apricots, honey, ice cream, vanilla and milk in blender container. Blend until frothy and smooth. Pour into chilled glasses. Garnish with apricot slices, if desired. Makes about 2 servings.



CURRIED NECTARINE SALAD

1/4 cup oil
2 tbsp. white wine vinegar
2 tbsp. minced chives
3/4 tsp. salt
3/4 tsp. dry mustard
1/2 tsp. savory
1/4 tsp. pepper
3 cups cooked pork, about 1 1/2 lbs.
3/4 cup mayonnaise
1 tsp. curry powder
4 cups cooked seashell macaroni
2 cups diced nectarines
1 cup diced cucumber crisp greens
Combine oil, vinegar, chives, salt, mustard, savory and pepper in large bowl. Cut pork into 1/2 inch cubes and marinate in oil mixture for 1 hour at room temperature, stirring occasionally. Mix together mayonnaise and curry powder. Combine macaroni, nectarines, cucumbers and curry mayonnaise with pork and marinade. Mix thoroughly. Serve on a platter or in a large serving bowl lined with crisp greens. Makes 6 to 8 servings.

EASY APRICOT FRITTERS

2 eggs
Sifted flour
1/8 tsp. salt
1 tbsp. butter or margarine, melted
2 tsp. lemon juice
Fresh apricot halves
Oil
Powdered sugar
Beat eggs until very light. Beat 1 cup sifted flour, salt, butter, lemon juice and just enough cold water to make a batter the consistency of whipped cream. Dust apricots halves with flour and dip in batter. Fry in deep hot oil until golden. Drain on paper towel. Dust with powdered sugar. Top with tart jelly.

SUMMER TIME COOLER

6 large nectarines
1/2 cup sugar
1 (4/5 quart) bottle rose wine

Fresh Fruit & Summer

1 (6 oz.) can frozen pink lemonade concentrate, thawed
2 cups cold water
1 (16 oz.) bottle lemon lime soda, chilled
Peel halves, and pit nectarines. Cut fruit in medium-large slices. Toss with sugar, pour rose over chill. When ready to serve, add defrosted lemonade concentrate and water. Stir and add lemonlime beverage. Serve in glasses with spoon for eating fruit slices. Makes about 2 1/2 quarts.

STRAWBERRY TEA PUNCH

1/2 cup sugar
1 (6 oz.) can frozen lemonade concentrate
1/2 cup sliced strawberries
2 quarts strong tea, cooled
Stir sugar, lemonade and strawberries into cooled tea. Serve over ice in punch cups or glasses. Makes 8 to 10 tall servings.

ICE TEA COOLER

1 cup boiling water
4 tea bags
1 cup light corn syrup
4 cups cold water
1 cup lemon juice
1 cup orange juice
1 (28 oz.) bottle gingerale
Chilled ice cubes
Thin lemon slices
Pour boiling water over tea, steep 3 minutes, then strain. Stir corn syrup, cold water and lemon and orange juices into tea and chill thoroughly. When ready to serve, stir in gingerale and pour into tall ice-filled glasses. Garnish with lemon slices.

RUM ICED TEA

1 cup rum
2 quarts strong tea, cooled
Sugar
Mint leaves
Fill 8 oz. glasses with ice cubes and add 2 tbsp. rum to each glass. Fill with tea. Add sugar to taste and garnish each serving with mint leaves. Makes 8 servings.

CHAMPAGNE PUNCH BOWL

1 cup fresh or frozen strawberries, hulled
1 cup fresh or frozen peach slices
1/3 cup sugar
3 (4/5 quart) bottles, chilled Champagne
Ice
Puree strawberries and peaches and mix sugar. Refrigerate mixture at least 30 minutes. Spoon into punch bowl and pour champagne over. Place block or ring of ice cubes or crushed ice in punch bowl as desired. Float strawberries on top, if desired. Makes 3 quarts.

NECTARINE RHUBARB JAM

1 cup finely chopped rhubarb
2 tbsp. water
8 cups sugar
1/4 cup lemon juice
1/2 (6 oz.) bottle liquid pectin
1 1/2 cups nectarines.
Combine rhubarb and water in 7 quart saucepan. Bring to boil and simmer 1 minute. Add nectarines, sugar and lemon juice. Stir well, over high heat bring mixture quickly to full-boil with bubbles over the entire surface, stirring frequently. Boil hard 1 minute, stirring constantly. Remove from heat and stir in pectin. Skim off foam and pour into 10 (8 oz.) sterilized jars. Cover with sterilized lids and screw metal band down tight. Shake jars after 30 minutes to distribute fruit evenly. Makes about 5 pints.