



Recipe Corner

by Dorothy Johnson

Shudder at the thought of getting family and friends together to share the holiday spirit and some food? If you had turkey, ham or chicken for the Xmas party use your left over bird or ham for good make ahead casseroles for the new year parties.

A very different kind of call I received lately was how to prepare chitterlings. I have always thought the know how was born with us or a traditional way each family prepared them.

BASIC CHITTERLINGS

10 lbs chitterlings
1 small onion
1 1/4 cups vinegar
1 small potato
crushed red pepper to taste
1 clove garlic
1 tsp. parsley flakes
Salt to taste
Fresh ground black pepper to taste

Try to buy the chitterlings that are already partially cleaned and frozen. Clean them carefully in warm water, removing all the linings, but leaving just a bit of fat. Put them in a large pot and cover with boiling water. Add the onion, 1 cup of the vinegar, potato (not to be eaten, but to absorb the aroma), crushed red peppers, garlic, parsley and salt to taste. Cover and simmer about 3 hours or until done. Pour off most of the liquid, leaving a little in the pot. Discard the potato. Remove the chitterling and cut into bit size pieces. Return the chitterlings to the pot, and add the 1/4 cup of vinegar. Simmer slowly about 20 minutes.

DEEP FRIED CHITTERLINGS

Follow directions of basic chitterlings. Drain well and cut into 1 1/2 inch pieces. Season with salt and pepper. Dip each piece in beaten egg, mixed with a little water, roll in cracker meal and fry in deep fat. Fry a few at a time until golden brown. Drain on paper towels.

CREOLE CHITTERLINGS

10 lbs chitterlings, cooked
1 onion, diced
2 stalks celery, chopped
1 green pepper, diced
1 garlic clove
2 cups reserved liquid
1 can tomato sauce
1/2 can tomato paste
pinch of oregano

Cut the cooked chitterlings into small pieces. Sauté the onion, celery, green pepper and garlic clove in a little butter until soft. In a pot large enough to accommodate the chitterlings, put the 2 cups of liquid reserved from cooking the chitterlings. Add tomato sauce, tomato paste, red peppers, oregano, sautéed onions, celery, green pepper and drippings from the sautéing add the chitterling pieces cover and simmer for 1 hour.

CHITTERLINGS IN BATTER

10 lbs chitterlings, cooked
1 cup pancake mix
Beer
Hot sauce

Cut cooked chitterlings into finger-length pieces. To the pancake mix add enough beer to make a thin batter. Dip the chitterlings in the batter and fry a few at a time in deep hot fat. When golden brown drain the chitterlings on paper towels. Season with hot sauce to taste.

DIVAN ELEGANTE

2 (10-ounce) packages frozen cut broccoli in cheese sauce
1 (4 1/2 ounce) jar sliced mushrooms, drained
1 (10 3/4 ounce) can cream of mushroom soup
2/3 cup milk
1 tablespoon Worcestershire sauce
1/2 cup sliced almonds

2 cups cooked chicken or turkey, cubed
1/8 teaspoon garlic powder

Cook broccoli only until thawed according to package directions. In medium saucepan, combine broccoli, mushrooms, soup, milk, Worcestershire, almonds, chicken and garlic powder. Heat over medium heat, stirring constantly, until thoroughly heated. Serve over patty shells, rice or popovers. Makes 6 servings.

KING CRAB SUPREME

1 (7 1/2 ounce) can crab meat
6 strips bacon
1/2 cup chopped celery
1/4 cup minced onion
1/4 pound mushrooms, sliced
1 clove garlic, minced
2 tablespoons flour
1/2 teaspoon salt
Pepper
1/2 cup milk
1/2 cup white wine
1 cup shredded Swiss cheese
3 cups cooked rice
1/2 cup grated Parmesan cheese

Drain and slice crab. Fry bacon until crisp. Remove from skillet, drain and crumble. Remove all but 2 tablespoons bacon drippings from skillet. Add celery, onion, mushrooms and garlic sauté until tender. Blend in flour, salt and pepper to taste. Slowly add milk and cook over low heat, stirring constantly, until thickened and smooth. Stir in wine. Add crab, crumbled bacon and Swiss cheese to sauce. Mix with cooked rice. Turn into buttered 1 1/2-quart casserole. Sprinkle with Parmesan cheese. Bake at 350 degrees 25 to 30 minutes, or until heated through. Makes 8 to 10 servings.

CHICKEN ROCOCO

10 ounces Cheddar cheese
4 chicken breasts, boned and skinned
2 eggs, beaten
3/4 cup dry bread crumbs
Butter or Margarine
1 chicken bouillon cube
1 cup boiling water
1/2 cup chopped onion
1/2 cup chopped green pepper
2 tablespoons flour
1 teaspoon salt
1/4 teaspoon pepper
2 cups cooked white rice
1 cup cooked wild rice
1 (3ounce) can sliced mushrooms drained

Cut cheese into 8 equal sticks. Cut chicken breasts in half. Flatten each to 1/4-inch thickness. Roll each piece of chicken around stick of cheese. Secure with wood picks. Dip in eggs, then in bread crumbs. Brown in butter. Set aside. Dissolve bouillon cube in water. Set aside. Cook onion and green pepper in 1/3 cup butter until tender. Add flour, salt, pepper and bouillon. Cook until thickened. Add white and wild rices and mushrooms. Pour into baking dish. Top with chicken. Bake at 400 degrees 20 minutes. Makes 8 servings.

HAM MEDLEY

1 (10-ounce) package frozen chopped asparagus, cooked
1/2 cup chopped onion
6 tablespoons butter or margarine
1/4 cup flour
1/2 teaspoon salt
1/4 teaspoon pepper
1 3/4 cups milk
8 ounces process cheese spread, cubed
2 cups diced cooked ham
4 ounces noodles, cooked
2 tablespoons chopped parsley
1 cup soft bread crumbs

Place asparagus in greased 12 x 7 inch baking dish. Cook onion in 1/4 cup butter until tender. Blend in flour, salt and pepper. Gradually add milk, stirring until thickened. Add cheese spread and stir until melted. Stir in ham, noodles and

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parsley. Pour over asparagus. In small saucepan, melt remaining 2 tablespoons butter. Add bread crumbs and toss. Sprinkle bread crumbs over casserole. Bake at 350 degrees 30 to 35 minutes. Makes 6 servings.

NOTE: If made ahead, refrigerate, then bake at 350 degrees 55 minutes.

SAN FRANCISCO STROGANOFF

1 1/2 pounds ground beef
2 tablespoons butter or margarine
1 cup sliced onion
1/2 cup mayonnaise
1 (2 1/2-ounce) package sour cream sauce mix
1 beef bouillon cube
1 1/3 cups boiling water
1/4 pound fresh mushrooms, sliced
1/4 teaspoon pepper
Hot cooked noodles

Shape meat into balls. Brown in butter. Add onions; cook until tender. Combine mayonnaise and sour cream sauce mix. Gradually add bouillon cube dissolved in boiling water, mixing until well blended. Pour sauce over meatballs. Add mushrooms and pepper. Cover and simmer 20 minutes, stirring occasionally. Serve over noodles. Makes 4 to 6 servings.

BAVARIAN BEEF BURGUNDY

1 pound beef sirloin, cut into thin strips
2 tablespoons butter or margarine
1 cup sliced mushrooms
1/2 cup chopped onion
1 (7/8 ounce) package brown gravy mix
1 (2 1/2 ounce) package sour cream sauce mix
1 1/2 cups water
1/4 cup red wine
1/4 teaspoon dill weed
Hot cooked rice, spatzle or noodles

Brown meat in butter. Add mushrooms and onion and cook 5 minutes. Blend in gravy and sour cream sauce mixes, water, wine and dill weed. Cook and stir over medium heat until thickened. Serve over hot cooked rice, spatzle or noodles. Makes 4 servings.

HAM AND GLAM ALMONDINE

8 ounces small shell macaroni
1 (8 ounce) can minced clams
4 ounces cooked ham, cut in small pieces
1 (4 ounce) can chooped or sliced mushrooms
3 tablespoons thinly sliced green onion
1 teaspoon Italian herb seasoning
1 clove garlic, crushed
1/3 cup slivered almonds, toasted
1/2 cup grated Parmesan cheese
1/2 cup dry white wine

Cook macaroni according to package directions. Drain well and mix with clams and their liquid, ham, mushrooms and their liquid and onion. Crush herb seasoning and mix with garlic. Reserve about 2 tablespoons each of almonds and cheese. Add remaining cheese, almonds, and wine to macaroni mixture. Mix well and spoon into a 1 1/2 quart casserole. Sprinkle with reserved cheese and almonds. Bake at 350 degrees until bubbling hot and brown, about 30 minutes. Makes about 6 servings.

