

## ENJOY EASTER WITH RUSSIAN FLAIR

Want a different idea for Easter this year? Invite your family and friends over for an Easter Sunday Brunch with Russian flair. It's easy to do. Just follow this recipe for Easter Kulich, a traditional part of Easter celebrations in Old Russia. The Kulich is dome-shaped to represent the dome of a Russian Orthodox church. It's an excellent accompaniment to a main course of ham and eggs and, when served along with festive Bacardi Champagne Punch, is sure to make your Easter Brunch a very special occasion.

### EASTER KULICH

- 1/2 cup Bacardi light rum (80 proof)
- 1/4 cup raisins
- 1/4 teaspoon ground saffron
- 1 package active dry yeast
- 1/2 cup water
- 1/2 cup milk
- 1/3 cup butter or margarine
- 1/4 cup sugar
- 3 1/2 cups flour
- 2 eggs
- 1/2 cup mixed candied fruits and peel
- 1/4 cup chopped almonds
- 1/4 teaspoon almond extract
- Confectioners' sugar frosting

In mixing bowl, combine rum, raisins and saffron; set aside.

Soften yeast in water (about 115°F.). In saucepan, combine milk, butter and sugar. Heat over low heat to 100°F. Add to yeast mixture with 1 1/2 cups flour. Beat well. Add eggs and 1/2 cup flour, beat until smooth and well blended. Add enough flour to make soft



dough. Turn out onto lightly floured board and knead until smooth and elastic. Place in greased bowl; turn to grease top. Let rise until doubled, about 1 hour, covered, in draft-free place.

Punch down and turn out onto lightly floured board. Knead in fruits, almonds and almond extract. Shape into 2 balls. Place in greased 29-ounce cans or 3 16-ounce cans. Cover; let rise until doubled, about 45 minutes. Bake at 350°F. for 40 minutes or until cakes test done. Remove from cans and cool on wire racks. When cool, drizzle with frosting.

Makes 2 or 3 cakes.

### BACARDI CHAMPAGNE PUNCH

- 1 bottle (4/5 quart) Bacardi light rum (80 proof)
- 3 cups orange juice
- 2 cups water
- 1 1/2 cups brandy
- 3/4 cup lemon juice
- 3/4 cup firmly packed light brown sugar
- 1 bottle (4/5 quart) Kupferberg champagne
- Ice cubes
- Strawberries, halved
- Orange slices

Combine all ingredients except champagne. Chill. Just before serving, add champagne. Garnish with ice and fruit.

Makes about 25 servings.

## A Gourmet Touch For Passover

Jewish cookery is probably the most international in scope. Tender dumplings from Czechoslovakia, gefilte fish and filled pancakes from Germany, piroshki from Poland, goulashes from Hungary, and spices from Italy, Spain and France—all were brought to the American melting pot by immigrants of the Jewish faith. Add to this the heart-warming goodness of such typically Jewish dishes as feather-light matzo balls, fresh-baked challah, and homemade kugels, and it is easy to see why many Jewish dishes have won a permanent place on American menus regardless of religion.

Jewish holidays usually offer special dishes, often with interesting customs. Many everyday foods are specifically forbidden during Passover and foods served during this eight-day period are distinguished by the absence of any form of leavened bread, grain, peas, beans, lentils and garlic.

Peanut oil is an important ingredient in Jewish-style cookery, especially during the Passover season. Its light delicate taste enhances the flavors of all your favorite Holiday recipes. Planters 100% Pure Peanut Oil is a completely natural oil with no additives or preservatives. Moreover, Planters Oil is Kosher and Pareve every day of the year, including Passover.

Add a gourmet touch to your holiday meals this Passover season with Passover Chicken Marengo. This flavorful dish combines chicken with onions, mushrooms, tomatoes and white wine. Introduce Passover Chicken Marengo at one of



your forthcoming holiday meals and the family will insist that it become tradition.

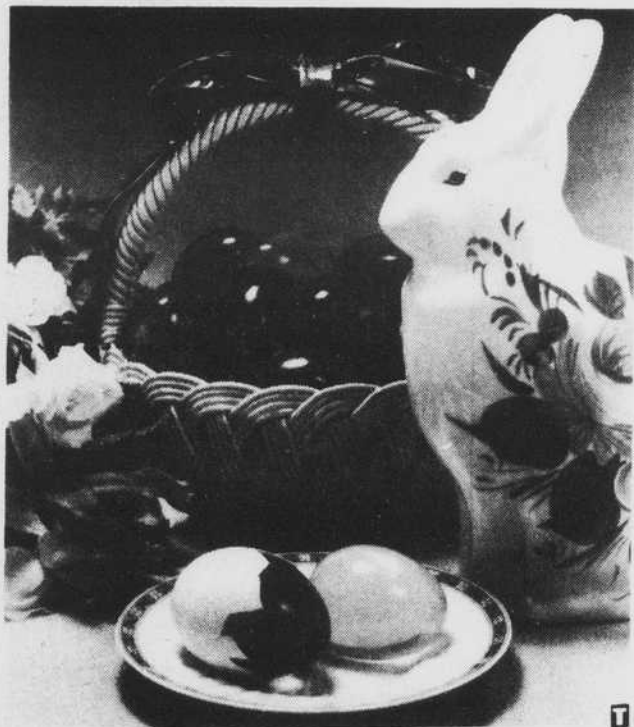
### PASSOVER CHICKEN MARENGO

- 1 (3-pound) frying chicken, cut up
- 1-1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/4 cup Planters Peanut Oil
- 1/2 pound small white onions, peeled
- 1/2 pound sliced mushrooms
- 1 can (1 pound) tomatoes
- 1/2 cup dry white wine
- 1 teaspoon potato starch
- 2 tablespoons chopped parsley

Sprinkle chicken with 1/2 teaspoon salt and pepper. Heat peanut oil in large skillet over medium heat. Add chicken pieces and brown well on all sides. Remove from pan. Add onions and mushrooms to skillet. Cook, stirring, until lightly browned. Stir in tomatoes, 1/4 cup wine and remaining 3/4 teaspoon salt. Add chicken. Bring to a boil. Reduce heat, cover and simmer about 30 minutes, or until chicken is tender.

Remove chicken to hot platter. Blend together potato starch and remaining 1/4 cup wine. Stir into liquid in skillet. Simmer 1 minute. Pour sauce over chicken and garnish with chopped parsley. Makes 4 servings.

## Have An Eggceptional Easter!



Turn your Easter egg hunt into a real surprise this year. Make these "Eggceptional" gelatine snacks shaped like eggs. They're easy to do: after you've emptied the egg shells by shaking out the eggs, fill with a gelatine mixture and chill. Extra unflavored gelatine makes these snacks firm enough to remain at room temperature without melting. They're so pretty you'll want to make quite a few, using different flavors of gelatine for a variety of colors. Wait till the kids peel these eggs—they'll be delighted and so will you.

### EGGCEPTIONAL!

- 2 envelopes Knox® Unflavored Gelatine
- 1 package (3 oz.) fruit flavored gelatine
- 1-1/2 cups boiling water
- Prepared Egg Shells\*

In medium bowl, mix unflavored gelatine with flavored gelatine; add boiling water and stir until gelatine is

completely dissolved. Cool 10 minutes.

Using a 1-cup liquid measuring cup or funnel, pour gelatine mixture into Prepared Egg Shells. Place in egg carton and chill until firm.

Peel carefully, removing outer shell first, then membrane. Makes about 6 large eggs.

\*Prepared Egg Shells: With large needle, pierce wide end of egg and make 1/2-inch hole; insert needle into egg to break membrane and yolk. Holding egg over small bowl, shake to remove contents. Rinse inside well; let dry thoroughly.

## QUICK COOKERY

When the family rushes in asking what's for dinner, take a tip from a master chef and serve Creamy Mushroom Chicken. This speedy main dish may be prepared in minutes by ladling a tempting sauce of mushrooms, cooking wine and smooth sour cream over a very special main ingredient, Original Recipe Kentucky Fried Chicken. The quick-fixin' family feast will get you out of the kitchen in no time.



### CREAMY MUSHROOM CHICKEN

- 1 can (10-3/4 oz.) condensed cream of mushroom soup
- 1 can (3 oz.) sliced mushrooms, drained
- 1/2 cup cooking sauterne
- 1/2 cup sour cream
- 9 pieces Original Recipe Kentucky Fried Chicken
- Finely minced parsley

In medium bowl, combine all ingredients, except chicken and parsley. Place chicken in single layer in 8" x 12" baking dish. Cover chicken with sauce. Bake in preheated 325°F. oven 1 hour. Remove from oven. Sprinkle with parsley. Serves 6.

To obtain more of Colonel Sanders' favorite recipes, write to: Colonel's Other Recipes, Lock Box 3431, Merchandise Mart, Chicago, IL 60654.

"Man by nature is fond of novelty." Pliny The Elder

## Today's Version Of A Classic



### MOLDED WALDORF SALAD

- 1 package (3 oz.) raspberry flavor gelatin
- 1 cup boiling water
- 3/4 cup cold water
- 1 tablespoon lemon juice
- 1/2 cup diced peeled apple
- 1/2 cup thinly sliced celery
- 2 tablespoons raisins
- 2 tablespoons chopped walnuts

Dissolve gelatin in boiling water. Add cold water and lemon juice; chill until thickened. Stir in apple, celery, raisins and nuts. Pour into a 2-1/2- or 3-cup mold. Chill until firm, about 3 hours. Unmold. Makes about 2-1/2 cups or 5 servings.