

# RECIPES

# ENTERTAINING IDEAS



CELEBRATE THAT HAPPY OCCASION OUT-OF-DOORS

## Put Up Peaches In Freezer Jam

If making a homemade jam intrigues you, now is the time to discover how easy it is with a recipe for freezer Minted Peach Jam. The fruit is not cooked—just mixed with sugar, mint, lemon juice and powdered fruit pectin. It's the pectin that assures a good "set" and helps capture fresh fruit flavor. Put your blender to work chopping the peaches. Use plastic containers with tight-fitting lids to store and freeze the prepared jam, which stores well up to six months. Jam, either freshly made or thawed from the freezer, can be kept up to three weeks in the refrigerator.



### MINTED PEACH JAM

- 2-1/4 cups prepared fruit (about 2 lb. fully ripe peaches)
- 2 tablespoons lemon juice
- 1 teaspoon ascorbic acid crystals (optional)
- 5 cups (2-1/4 lb.) sugar
- 1 tablespoon chopped fresh mint
- 3/4 cup water
- 1 box Sure-Jell (1-3/4 oz.) fruit pectin

First prepare the containers. Use only containers 1 pint or less in size that have tight-fitting lids. Wash, scald and drain containers and lids; or use automatic dishwasher with really hot (150° or higher) rinse water.

Then prepare the fruit. Peel, pit and chop or grind very fine about 2 pounds peaches. Measure 2-1/4 cups into large bowl or pan. Add

lemon juice and ascorbic acid.

Then make the jam. Thoroughly mix sugar into fruit. Add mint and let stand 10 minutes. Mix water and fruit pectin in small saucepan. Bring to a boil and boil 1 minute, stirring constantly. Stir into the fruit. Continue stirring about 3 minutes. (A few sugar crystals will remain.) Ladle quickly into containers. Cover at once with tight lids. Let stand at room temperature until set (may take up to 24 hours); then store in freezer. If jam

will be used within 2 or 3 weeks, it may be stored in refrigerator. Makes 5-3/4 cups or about 5 (8 fl. oz.) containers.

**Blender method:** Place fruit, a few pieces at a time, in electric blender container so blades are just covered. Cover and turn control from low to off several times until fruit is chopped or ground. (Do not puree.)

**Note:** Ascorbic acid helps maintain color and flavor of fruit; purchase at local drugstores.

## Recipes for Relaxation

### SAY "CHEESE," DEAR

When you have a party you can be surer of bringing smiles to the faces of your guests when you serve delicious cheeses from around the world or create a delectable cheese dish.

You can also top off the festivities with a drink that tastes like a bubbly wine, yet costs much less, and is the ideal accompaniment for cheese and an assortment of bread or crackers—Sparkling Extra Dry or Pink Champagne.



Often used as an ingredient in classic dishes like Welsh rarebit and cheese fondue, Champagne blends smoothly with Swiss cheese to form the perfect dip for shrimp, as in the following recipe:

### SWISS SHRIMP

Heat 12 oz. Pink Champagne Malt Liqueur in a chafing dish or fondue pot until simmering the stir slowly while combining 2 1/2 cups grated Swiss cheese and 2 tablespoons flour. Blend in 2 tablespoons butter and 2 tablespoons cream. Season with 1/4 teaspoon salt and 1/8 teaspoon black pepper. Serve with cubes of French bread and cooked shrimp for dunking.

Guests will enjoy eating the Swiss Shrimp while gathered around a table with the chafing dish in the center. It is also handy to have a plate in front of the dish upon which your guests can put their dipping forks. Also be sure extra napkins are handy.

For more festive food ideas, send for a free hors d'oeuvres recipe booklet to: "Round the World with Champagne," Champagne, Dept. D, Trenton, NJ 08611.

toddlers to pull hot foods down on themselves.

Prevent scalding by lifting the far side of cookware lids first, suggests the Consumer Information Department of Corning Glass Works, so that steam escapes away from face and hands.

If liquids boil over, get out of their way. Turn off the heating unit and let the boiling substance cool before touching the pot.

Avoid wearing loose-fitted clothing or dangly jewelry when cooking. Such items can get caught in appliances or catch fire over heating units of the range.

Do not soothe a burn with butter as that will only cause blisters. Instead, soak the burned area in cold water. It helps to take the sting out and cool the area. If the burn is serious, seek medical attention.

## Pack Up A Picnic



A spur-of-the moment family picnic is often the best kind. Given a lovely day, a well-insulated picnic bag, a large thermal jug for lots of thirst-quenching beverage, favorite sandwiches and cookies, a good time for all is practically assured. Fruity Punch, cool and refreshing, is made with Kool-Aid orange flavor unsweetened soft drink mix, apricot nectar and lemon juice. Along with assorted sandwiches, be sure to pack a batch of Coconut Butter Drops, which store well and have universal appeal.

### Fruity Punch

Combine 1 envelope orange flavor unsweetened soft drink mix, 1 cup sugar, 1/2 cup lemon juice, 1-1/2 cups apricot nectar and 2 quarts water with ice cubes in large nonmetal pitcher or bowl. Stir until soft drink mix and sugar are dissolved. Makes 2-1/2 quarts or 20 servings.

### Coconut Butter Drops

Mix 2 cups unsifted all-purpose flour with 1/2 teaspoon double-acting baking powder. Cream 1 cup butter or margarine. Gradually add 1 cup sugar, beating until light and fluffy. Add 1 egg and beat well; mix in 1 teaspoon vanilla and 1/2 teaspoon almond extract. Add flour mixture, one fourth at a time, beating well after each addition. Stir in 2 cups flaked coconut. Drop from teaspoon onto ungreased baking sheets. Bake at 375° for about 10 minutes, or until edges are lightly browned. Store in loosely covered container. Makes about 4-1/2 dozen.



Dip strips of bacon in cold water before frying to prevent curling.

## A Rich Chicken Extravaganza

Forget that diet today. Spoil yourself and your family by serving this rich and colorful chicken dish.

Brown chicken pieces and drain fat. Simmer with onion and seasonings until almost done. Add sliced mushrooms, green beans and dark California ripe olives. Pour in that thick cream and cook until smooth. Add pimiento strips for final color accent.

Now doesn't that look good! This extravagant recipe will delight everyone. Try serving with rice and a fresh green salad.

### Ripe Olive Chicken, California Style

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|--|-------------------------------------|
| 1 (2 1/2 lb.) frying chicken, disjointed | 1/2 teaspoon salt                   |
| 1 tablespoon butter                      | 2 cups sliced mushrooms             |
| 1 tablespoon oil                         | 1 cup frozen green beans            |
| 1 medium-size onion                      | 1 cup pitted California ripe olives |
| 1/4 cup liquid from ripe olives          | 1 tablespoon cornstarch             |
| 1/4 cup water                            | 1 cup heavy cream                   |
| 1/2 teaspoon poultry seasoning           | 2 tablespoons pimiento strips       |

Melt butter; add oil and heat. Add chicken and brown well. Drain off fat. Peel onion and cut into eighths. Drain ripe olives, saving liquid. Add onion, 1/4 cup liquid from ripe olives, water, poultry seasoning and salt to chicken, and heat to simmering. Cover and cook slowly for 25 minutes, until chicken is almost done. Add mushrooms, green beans and ripe olives. Cook for 5 minutes longer. Stir cornstarch into cream. Pour over chicken, and mix gently with liquid on chicken. When mixture boils and is smooth, add pimiento strips. Simmer 3 or 4 minutes longer. Makes 4 servings.

## INFLATION FIGHTING FOOD IDEAS

### Helpful Information

#### Preserve A Seasonal Fruit Favorite

By Carolyn Avelino

Home canning is old news. But with the rising cost of food and the development of simplified processing methods, more and more homemakers are taking an interest in "storing up" when favorite foods are plentiful. For example, what better way to keep the fresh taste of summer fruits now coming into season than by preserving them with home canning and freezing? Because the big concern in preserving is spoilage, our home economists at Hunt-Wesson offer these guidelines for successful preservation.

Always select ripe fruit that's unbruised and still firm. Add ascorbic acid to both canned and frozen fruits to ensure they will maintain their quality and natural color.

Sugar will generally give processed fruits a better flavor and texture. However, light corn syrup or honey can be substituted for as much as half the sugar used in canning fruit or up to one fourth the amount used in freezing.

Always wash canning jars

in hot soapy water before you use them and leave them in hot water until you fill them. You can use either the "open kettle" or "water bath" method of preserving, but make sure the method pertains to the fruit you are canning. Follow your recipe carefully!

When packaging fruits for freezing, make sure your materials are moisture and vapor proof. It's a good idea to label and date preserved fruit so you'll know how long it's been on your shelf or in your freezer!

Preserving fruit can be economical and fun for the entire family. You can save money by buying a large quantity of your favorite fruit when it's plentiful. One easy way to determine seasonal buys is through the Hunt-Wesson Better Food Buys guide, which is printed monthly and available at participating supermarkets nationwide. These lists are compiled from information supplied by governmental agencies and grower associations and are readily available to consumers. It's Hunt-Wesson's way of making it better for you.

Ms. Avelino is a senior home economist for Hunt-Wesson Foods.



## Kitchen Safety

### AVOID SERIOUS BURNS

Why do a slow burn over an accident that might have been prevented? Check the kitchen for possible hazards that could cause serious burns such as the following:

Teach young children that the heating units of a range can be hot and may still be hot even after the units are turned off.



If grease in nonelectrical cookware catches fire, smother the fire with a lid.

Turn cookware handles to the side or back of the range during cooking to reduce the chance of hitting the item and knocking the hot contents over. Use insulated pot holders rather than cloth or paper towels when handling hot cookware and cookware handles.

Keep electrical cords from small appliances out of the reach of children and where someone cannot accidentally trip over them.

Check for low-hanging tablecloths—an invitation to