

MONITOR Munchings (Continued from Page 5)

Serve kabobs with rice. Brush shrimp with any remaining sauce before serving. (Makes 4 servings.)

*1 lb. boneless chicken or pork, cut into chunks, can be substituted for shrimp, cooking to desired doneness.

Honey-Mustard Scones

- 3½ cups all-purpose flour
- 5 teaspoons baking powder
- 1 teaspoon salt

- ¾ cup margarine or butter
- 3 eggs
- ½ cup milk
- ⅓ cup Dijon-style mustard
- ¼ cup honey

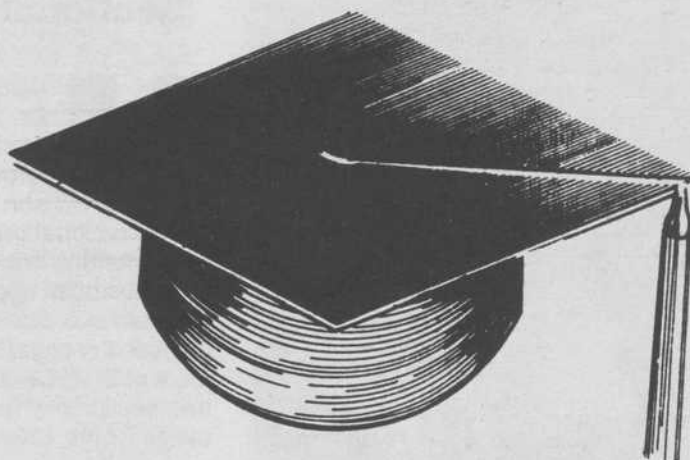
In large bowl, mix flour, baking powder and salt. With pastry blender, cut in margarine or butter until mixture resembles coarse crumbs. In small bowl, with wire whisk, beat 2 eggs, milk, mustard and honey. Stir into flour mixture just until blended.

On lightly floured surface, roll dough into 12 x 8-inch rectangle. Cut dough into eight 4 x 3-inch rectangles. Cut each rectangle into 2 triangles. Place on greased baking sheets, about 2 inches apart. Beat remaining egg; brush tops of scones with egg. Bake at 425°F. for about 10 minutes or until golden brown. Serve warm. (Makes 16 servings.)

We believe that our readers will want to support those advertisers

who support the press of Black America. We are sure, therefore, that when you select the ingredients for this week's recipes, you will want to use:

- Calumet baking powder
- DelMonte tomato catsup
- Gold Medal all-purpose, enriched flour
- Grey Poupon Dijon mustard
- Uncle Ben's rice



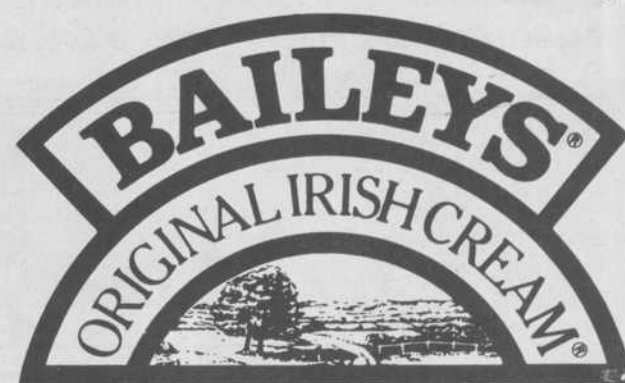
Knowledge Through Education . . .

. . . a purpose of a lifetime

Support your Black institutions. We do. There is nothing better than the taste of supporting minority education. We at Paddington believe this and support Black institutions including Fisk University, the National Urban League and the National Association for the Advancement of Colored People.

We urge you to join us for a purpose of a lifetime.

Support your Black institutions.



Partners in minority education.

Importers of J&B Rare Scotch, Baileys® Original Irish Cream® Liqueur, Malibu® Rum Liqueur, and other fine products.
Imported by The Paddington Corporation, Fort Lee, N.J.