

## UPDATED CLASSICS FOR EASTER

Today's recipes add a new twist to the traditional. There is sparkle in the orange juice and the double chocolate ice cream dessert will bring a sparkle to every eye at your Easter dinner table.

And when it's all over, there probably will be some leftover ham -- a wonderful thing to possess. It may have taken a big bite out of your meat budget, but the leftover is just like money in the bank.

A kettle of hearty pea soup, ham and eggs for breakfast and the availability of that end of the roast for ham sandwiches are expected fringe benefits.

Ham goes well with so many things. It is the perfect mate for fresh asparagus. Combined with cooked rice, it's great for stuffing peppers.

It makes a one-dish meal when added

to scalloped potatoes. Added to kidney beans with some chopped onion, green pepper and mayonnaise, it becomes a salad.

The list goes on and on.

For four western sandwiches, saute a small chopped onion in three teaspoons of butter in a large frying pan. Add one third cup green pepper and one cup chopped ham. Slightly beat six eggs with one-half cup milk and add to the ham mixture. Cook, stirring gently for two or three minutes. Season to taste. Serve with toasted or plain bread.

In patty shells or on toast, you will need two cans of cream of mushroom soup mixed with three-quarters cup milk. Add 1 1/4 cups diced ham, one half pound lightly browned mushrooms and heat, stirring gently. Add six quartered hard-boiled eggs. When just bubbly hot, serve in six patty shells or on toast.

### SPARKLING ORANGE JUICE

Orange juice, chilled  
sparkling water, club soda, tonic water or Champagne, chilled  
Aromatic bitters, if desired

Combine equal parts orange juice and sparkling water. Add a few drops of bitters. Stir; pour into glasses.

### ORANGE GLAZED PICNIC SHOULDER

5 to 7 lb. smoked pork picnic shoulder

Whole cloves

1/2 cup firmly packed light brown sugar

1/4 cup frozen orange juice concentrate, thawed

1 tbsp. prepared mustard

Place meat, fat side up, on rack in roaster (12 1/2 x 8 1/2 x 2 1/4-inch). Insert meat thermometer into center of thickest part of meat, being sure that point doesn't touch bone. Bake at 350 degrees for 1 1/2 to 2 hours or until internal temperature reaches 130 to 140 degrees. Approximately 40 minutes before cooking time is completed, remove meat from oven. With a sharp knife, remove skin from meat, leaving a collar of skin at bone. Score fat into diamond pattern, insert cloves. For glaze, spoon combined sugar, juice concentrate and prepared mustard over ham several times during the last 35 to 40 minutes of cooking. To serve, transfer to platter, garnish with curly endive or chicory and orange slices. Makes 8 to 10 servings.

### CHEESE AND SPINACH STRATA

1 pkg. (10 oz.) sharp Cheddar cheese, shredded

2 pkgs. (10 oz. each) frozen chopped spinach, thawed

1/2 cup chopped onion

18 thin sliced firm-type bread slices (about one 1-lb. loaf)

1/2 cup butter or margarine, softened

4 eggs

4 cups milk

1 tbsp. prepared mustard

2 tsp. salt

1/4 tsp. pepper

Toss together 2 cups cheese, spinach and onion. Spread bread slices lightly on both sides with butter; place 6 bread slices onto bottom of greased oblong baking dish (13x9x1 1/4-inch). Top bread slices evenly with 1/2 cheese mixture, 6 bread slices and remaining 1/2 cheese mixture. Cut remaining 6 bread slices diagonally into quarters; top casserole with overlapping bread triangles and remaining shredded cheese. Beat together eggs, milk, mustard and seasonings; pour carefully over casserole. Cover; refrigerate at least 1 hour or overnight. Bake at 350 degrees about 60 to 65 minutes, or until knife inserted in center comes out clean. Let stand 15 minutes. Place in server and cut into squares. Makes 8 to 10 servings.

### EASTER BREAD

1 pkg. (13 1/4 oz.) hot roll mix

1/2 cup warm water

1/4 cup sugar

1/4 cup butter or margarine, melted

4 eggs, slightly beaten

Dissolve yeast (included in mix) in water; stir in sugar, butter and eggs. Add mix, mixing until well blended. Spoon batter into greased 1 1/2-quart round casserole or 2-quart souffle dish. Let rise, uncovered, in warm place about 1 hour and 10 minutes or until double in size. Bake at 325 degrees about 35 to 40 minutes or until golden brown. Cool 5 minutes; loosen edge with knife and turn out of casserole. Serve warm. Spread with butter or margarine, if desired. Makes 1 loaf.

### DOUBLE CHOCOLATE ICE CREAM TORTE

1 pkg. (15 oz.) Plain Chocolate Candies

1/4 cup vegetable shortening

3 pints chocolate ice cream, or chocolate frozen yogurt, softened

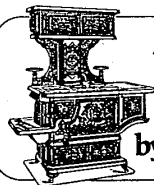
Toasted coconut, if desired

Peanut Chocolate Candies, if desired

Line bottom and sides (2 inches high) of 1 1/2-quart round cake dish or 9-inch springform pan with heavy aluminum foil. Melt together plain candies and shortening in 2- or 3-quart casserole or heavy saucepan over very low heat, stirring constantly with wooden spoon and pressing candies with back of spoon to break up. (Chocolate will be melted and small pieces of color coating will remain in mixture). Spoon onto bottom of pan, spreading thick ridge of chocolate mixture around edge of pan with back of spoon. Chill in refrigerator 15 minutes. Remove from refrigerator; spread the slightly chilled and thickened ridge of chocolate up onto sides of pan about 1 1/4 inches high with metal spatula, creating chocolate shell. Freeze at least 20 minutes or until firm. To serve, remove from freezer. Remove torte from pan using foil rim to lift out. Peel off foil; place on 12-inch tray or other flat serving dish. Garnish with toasted coconut and peanut chocolate candies, as desired. Makes one 8- to 9-inch torte.



Easter brunch or Easter dinner, these dishes are traditional, with a new twist.



## The Warming Oven by Emily Watson

When the last snowdrift melts away and there's frost at night but it's warm by day, suddenly you know -- somewhere they're sugaring off.

They tell me it's all plastic hoses and automatic evaporators now. In memory, it's a sugar shanty set deep in woods, weathered to a soft silver gray. And there's the smell of wood smoke and sweet steaming sap.

And there was that wonderful Sunday at the end of the season when everyone came to grandmother's - aunts, uncles, cousins, friends and neighbors. Turkey platters filled with clear amber "laffy" were set outdoors to speed their cooling. There were maple sugar cakes in fancy iron molds.

The old-fashioned glamour of the syrup season may have gone, but if you are lucky enough to have some pure maple syrup, there are many ways to use it other than on pancakes or waffles.

### MAPLE SYRUP PIE

1 cup maple syrup

1/4 cup water

3 tbsp. cornstarch

2 tbsp. cold water

2 tbsp. butter

1/4 cup chopped nuts  
Pastry for 2-crust pie.

Boil the maple syrup with the 1/4-cup water for five minutes. Blend the cornstarch with the 2 tablespoons of water and add to the syrup. Cook, stirring constantly, until the mixture is smooth and transparent. Add butter and chopped nuts and let cool. Bake between two crusts in a 400-degree oven for 25 to 30 minutes.

### SUGAR SHANTY COOKIES

1/2 cup shortening

1 cup maple syrup

1 egg

1 1/4 cups flour

1 tsp. salt 2 tsp. baking powder

1/2 cup raisins

1 1/2 cups oatmeal

1 tsp. nutmeg

1/2 c. milk

1/2 cup chopped nuts

Toasting the oatmeal in the oven adds to the flavor of these cookies. Place the shortening, maple

syrup and egg in a bowl and beat until creamy. Sift together flour, salt and baking powder. Add oatmeal, raisins and nutmeg. Add the milk and the nuts. Blend this mixture thoroughly with the creamed mixture. Drop by teaspoon onto greased cookie sheet and bake in 375-degree oven for 15 minutes. Makes four to five dozen cookies.

### MAPLE FUDGE

1 cup maple syrup

3 cups light brown sugar

1 cup white sugar

2 tsp. baking powder

2 cups half and half

Pinch of salt

1 tsp. butter

2 tsp. vanilla

Chopped nuts (optional)

Place all ingredients except the last three in a large saucepan. Cook over medium heat, stirring constantly. The syrup will swell at the beginning but will go down.

Cook until soft ball stage or until candy thermometer reaches 240 degrees. Let the fudge cool, then add the butter, vanilla and the nuts. Spread into a buttered pan. This will make two pounds.