

EAST MEETS WEST

A MENU

INSPIRED BY CONTRASTING CULTURES



From romantic, mysterious India comes fragrant curry complemented with piquant chutney. As far back as the Stone Age, inhabitants of Europe and Central Asia enjoyed juicy, sweet pears, considered a "gift of the gods." South American Indians introduced Spanish conquistadores to the cocoa bean—also sacred. (The legendary emperor Montezuma supposedly drank 50 cups of its highly prized brew every day!) And in the mid 1700s, Franciscan fathers planted walnut trees in their mission gardens—bringing to California what has since become the American homemaker's favorite ingredient nut.

Now you can treat friends to this special dinner, combining the best of several traditions. It's fit for a raja—but so easy that even the busiest homemaker can pull it together. Almost everything can be prepared the day or evening before the party.

Served over rice, the Chicken Curry is enhanced with a selection of condiments, including the traditional chutney. This tasty variation of chutney is made with convenient, canned Bartlett pears. Pears are simply diced, then cooked with plump raisins and onions in a spicy tart-sweet syrup.

Light and refreshing, Sunny Pear Salad is a cool complement to the spicy curry. It's as easily prepared as it is pretty and colorful. Just combine juicy canned Bartlett pears with orange slices, rings of red onion and green pepper and a zesty Coriander Dressing; then refrigerate until serving time.

A sophisticated cousin to pudding, Walnut Cocoa Cream makes a luscious, refreshing finale to the meal. Since cocoa is the most concentrated kind of chocolate, flavor will be extra rich. It blends readily with other ingredients, helping to insure a delicate, silken consistency. Mellow walnuts temper the sweetness of this elegant dessert and add an appealing, crunchy texture.

Another dessert option is this moist, attractive Cocoa Streusel Bundt Cake. No frosting is required because, inside, there's a streusel surprise! Just layer batter with streusel mixture, pour into pan and bake. Using cocoa as a base, you eliminate messy pre-melting, which shortens and simplifies the preparation process. Walnuts, an excellent flavor-mate with cocoa, are an added enhancement to this moist, attractive Bundt cake. And the versatile recipe doubles as an elegant tea or brunch bread.

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CHICKEN CURRY

- 6 tablespoons butter or margarine
- 1 clove garlic, minced
- 2 (about 3 lbs. each) chicken fryers, skinned, boned and cut in bite-size pieces
- 1 large onion, chopped
- 1 cup each chopped celery and green pepper
- 1 to 2 tablespoons curry powder
- 1 teaspoon ground ginger
- 1/2 cup flour
- 3 cups chicken stock
- 1/2 cup each white wine and reserved pear syrup
- 1/4 cup lime juice
- 1/2 cup Pear Chutney
- Salt

Heat butter and garlic in large skillet; saute chicken until lightly browned. Add vegetables and seasonings; saute until vegetables are crisp-tender. Blend in flour. Gradually add remaining ingredients except salt; cook and stir until thickened. Simmer 10 minutes. Salt to taste. Makes 8 servings.

Serving Tip: Serve on rice pilaf with any or all of the following condiments: Pear Chutney, chopped green onion, chopped hard-cooked eggs, lime wedges, crumbled crisp-cooked bacon.

PEAR CHUTNEY

- 1 can (29 oz.) Bartlett pears
- 1/2 cup each raisins and chopped onion
- 1/4 cup packed brown sugar
- 1/4 cup white vinegar
- 2 teaspoons finely chopped fresh ginger root
- 1 clove garlic, minced
- 3/4 teaspoon salt
- 1/4 teaspoon each red chilies, ground cloves and cinnamon

Drain pears, reserving 1/4 cup syrup; chop. Combine reserved pear syrup with all ingredients. Cook over low heat 30 minutes or until slightly thickened; stir occasionally. Makes 2 cups.

SUNNY PEAR SALAD

- 2 cans (16 oz. each) or 1 can (29 oz.) Bartlett pear halves
- 1 orange, peeled and sliced
- 1/2 cup each thinly sliced red onion rings and green pepper rings
- Coriander Dressing (recipe below)
- 2 tablespoons chopped fresh coriander (optional)

Drain pears; reserve 1/4 cup syrup for use in Coriander Dressing. Halve each orange slice. Gently toss all ingredients except fresh coriander. Refrigerate at least 1 hour. Garnish with coriander before serving. Makes 6 to 8 servings.

Coriander Dressing: Combine 1/4 cup each oil, white wine vinegar and reserved pear syrup, 1 tablespoon lime juice, 1 teaspoon salt and 1/4 teaspoon each ground coriander, grated lime peel and bottled hot pepper sauce; mix well. Makes about 3/4 cup.

WALNUT COCOA CREAM

- 3/4 cup granulated sugar, divided
- 1/2 cup Cocoa
- 2 envelopes (1 tablespoon each) unflavored gelatin
- 1-1/4 cup milk, divided
- 4 large eggs, separated
- 1/2 cup creme de cacao
- 1/4 teaspoon salt
- 1 cup whipping cream
- 1 cup toasted Walnuts* finely chopped
- Walnuts for decoration

In top of double boiler, mix together 1/2 cup of the sugar, cocoa, gelatin and 1 cup of the milk. Set over boiling water; heat to scalding, stirring occasionally. Beat egg yolks with remaining 1/4 cup milk; stir into the hot mixture. Cook, stirring, just until slightly thickened, 3 or 4 minutes longer. Remove from heat; stir in creme de cacao. Cool until mixture begins to thicken. Beat egg whites with salt to soft peaks. Gradually beat in remaining 1/4 cup sugar. With same beater, beat cream to soft peaks. Fold egg whites and cream into thickened gelatin. Fold in walnuts. Turn into oiled 8-cup mold; chill firm. At serving time, unmold and decorate top with large walnut pieces or with chopped walnuts. Makes about 10 servings.

***Toasted walnuts:** Drop walnut kernels into rapidly boiling water. Boil for 3 minutes; drain well. Spread kernels evenly in a shallow baking pan. Bake at 350 degrees F., stirring often, for 12 to 15 minutes or until golden brown. Cool.

COCOA STREUSEL BUNDT CAKE

- Walnut Streusel (recipe below)
- 3/4 cup butter or margarine
- 1-2/3 cups sugar
- 2 eggs
- 1 teaspoon vanilla
- 3/4 cup dairy sour cream
- 2 teaspoons baking soda
- 1 cup buttermilk or sour milk*
- 2 cups unsifted all-purpose flour
- 2/3 cup Cocoa
- 1/2 teaspoon salt

Prepare walnut streusel; set aside. Cream butter, sugar, eggs and vanilla in large mixing bowl until light and fluffy; blend in sour cream. Stir baking soda into buttermilk or sour milk. Combine flour, cocoa and salt; add alternately with buttermilk to creamed mixture. Beat 2 minutes at medium speed.

Spoon 1/2 streusel into generously greased and floured 10- or 12-cup Bundt pan; pour in one-half cake batter. Evenly sprinkle remaining streusel on top of batter. Top with remaining cake batter. Bake at 350 degrees F. in middle of oven for 50 minutes or until cake tester inserted in center comes out clean. Cool in pan 10 minutes. Remove from pan; cool completely. At serving time, garnish with sweetened whipped cream or topping and large walnut pieces. About 10 to 12 servings.

Walnut Streusel: Combine 3/4 cup packed brown sugar, 1/4 cup all-purpose flour, 1/4 teaspoon cinnamon and 1/4 teaspoon salt in small mixing bowl. With pastry blender cut in 1/4 cup butter or margarine until mixture is crumbly. Stir in 1 cup Walnuts, finely chopped.

***To sour milk:** Use 1 tablespoon vinegar plus milk to equal 1 cup.