

CROISSANTS-NEW TOAST of the TOWN



Croissants are the quick and easy answer for a spur-of-the-moment meal using one of our suggestions; or create your own specialty with ingredients you have on hand. Pictured (clockwise): Croissants filled with Cream Cheese, Marmalade and Bacon; Cheese, Avocado and Bacon; and Curried Shrimp.

Across the country an ever-increasing number of Americans are lifting their glasses in appreciation of a flaky, buttery pastry that has long been the "toast" of France.

ROMANTIC HISTORY

Widely referred to as an authentic French pastry, the Croissant (*kwaah-sahn*) actually originated in Hungary, where in 1686 the Ottoman Turks were digging a tunnel under the city walls of Budapest in preparation for an early-morning surprise attack.

Bakers, working their usual early morning hours, heard the tunneling and sounded the alarm, saving the city. To commemorate the victory, the bakers made a pastry that took the shape of a crescent, the symbol of the Ottoman Empire.

One hundred years later, Marie Antoinette first introduced the croissant to the French Court. However, it was not until 1920 that the French — always fascinated by new shapes for pastry — modified and perfected the recipe to create the unique, flaky crust that has become the trademark of the true croissant.

CROISSANTS COME TO AMERICA

Difficult and time-consuming to make (almost two days), most Americans are not willing to make the sacrifice necessary to prepare the French pastry from scratch.

However, American ingenuity has further perfected the croissant by adding convenience to its many attributes, as evidenced by the availability of the authentic French-style croissant.

In a convenient, frozen form, the croissant is America's answer to an everyday, any-occasion menu item.

Perfect for family or guests, the golden brown, butter-rich croissant adds a touch of class to any meal, whether served at breakfast with butter and preserves, at lunch with your favorite deli or seafood ingredients, or at dinner to dress-up last night's leftovers.

Once discovered, croissants are quickly fashioned to suit each cook's individual needs and preferences. The following recipes should assist you in creating your own personal "family favorite."

Vive la difference!

HAM ROLL-UPS WITH MORNAY SAUCE

(NOT IN PICTURE)

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| 8 slices baked ham | 4 frozen All-Butter Croissants |
| 8 slices Swiss cheese | Mornay Sauce* |
| 8 asparagus spears, cooked | |

Place 2 ham slices overlapping slightly on flat surface. Place 2 cheese slices over ham. Top with 2 asparagus spears; roll up. Repeat process. Arrange roll-ups in lightly buttered baking dish. Heat in preheated 325°F. oven 12 minutes. Cut frozen croissants in half lengthwise; leave together. Heat frozen croissants on ungreased baking sheet in preheated 325°F. oven 9-11 minutes. Place 1 ham roll-up on each croissant bottom half. Spoon on Mornay Sauce*. Top with remaining croissant half. Makes 4 servings.

* Mornay Sauce:

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| 2 tablespoons butter | 1/2 cup shredded Swiss cheese |
| 2 tablespoons flour | 1/8 teaspoon ground nutmeg |
| 1 cup milk | |

Heat butter in small saucepan. Add flour; cook until bubbly. Gradually stir in milk. Cook until thickened. Stir in cheese until smooth. Stir in nutmeg. Makes 4 servings.

CARIBBEAN SANDWICH

(NOT IN PICTURE)

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| 4 frozen All-Butter Croissants | 1 small red onion, sliced |
| 4 slices fresh pineapple, peeled, cored and halved | 8 slices bacon, fried until crisp |
| | 8 slices Gouda cheese |

Cut frozen croissants in half lengthwise; leave together. Heat frozen croissants on ungreased baking sheet in preheated 325°F. oven 9-11 minutes. Place half pineapple slices on each croissant bottom half. Top with 2 onion slices, 2 bacon slices and 2 cheese slices. Broil to melt cheese. Top with remaining croissant half. Makes 4 servings.

CHEESE, AVOCADO, BACON FILLING

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| 4 frozen All-Butter Croissants | 8 alfalfa sprouts |
| 4 slices (4 oz.) Cheddar cheese | 8 slices bacon, cooked until crisp, optional |
| 4 slices (4 oz.) Swiss cheese | 1/2 avocado, pitted, sliced |
| 8 slices tomato, 2 medium | |

Cut frozen croissant in half lengthwise; leave together. Heat frozen croissants on ungreased baking sheet in preheated 325°F. oven 9-11 minutes. Layer 1 slice each of Cheddar and Swiss cheeses on croissant bottom half. Top with 2 tomato slices; some alfalfa sprouts, if desired; 2 bacon slices, if desired; and several avocado slices. Top with remaining croissant half. Makes 4 servings.

EGGS SARDOU

(NOT IN PICTURE)

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| 4 frozen All-Butter Croissants | 4 poached eggs |
| 1 package (10 oz.) frozen creamed spinach | Hollandaise Sauce* |

Cut frozen croissants in half lengthwise; leave together. Heat frozen croissants on ungreased baking sheet in preheated 325°F. oven 9-11 minutes. Cook spinach according to package directions. For each serving, spoon 1/4 of creamed spinach over each croissant bottom half. Top with 1 poached egg. Spoon Hollandaise Sauce* over egg. Top with remaining croissant half. Makes 4 servings.

* Hollandaise Sauce:

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| 2 egg yolks | 1/2 cup (1 stick) butter, cut into 3 chunks |
| 1 tablespoon lemon juice | |

Mix egg yolks and lemon juice in small saucepan until smooth. Over low heat, add butter, 1 piece at a time, stirring constantly until butter has melted. Continue stirring until mixture thickens. Makes 4 servings.

CREAM CHEESE, MARMALADE AND BACON

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| 4 frozen All-Butter Croissants | 1/4 cup orange marmalade |
| 3 ounces cream cheese, softened | 8 slices bacon, cooked until crisp |

Cut frozen croissants in half lengthwise; leave together. Heat frozen croissants on ungreased baking sheet in preheated 325°F. oven 9-11 minutes. Spread 1/2 tablespoons cream cheese on each croissant bottom half. Spoon on 1 tablespoon marmalade and top with 2 bacon slices. Top with remaining croissant half. Makes 4 servings.

CURRIED SHRIMP FILLING

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| 4 frozen All-Butter Croissants | 1/4 teaspoon ground ginger |
| 3 tablespoons butter | 1 teaspoon lemon juice |
| 1/4 cup chopped onion | 1/3 cup light or dark raisins |
| 1/4 cup chopped celery | 10 ounces medium shrimp, cooked |
| 3/4 teaspoon curry powder | OR 1 can (1 1/2 oz.) tuna, drained and flaked |
| 1/4 cup all-purpose flour | Chopped peanuts OR sliced green onion tops, optional |
| 1 1/2 cups half and half or milk | |

Cut frozen croissants in half lengthwise; leave together. Heat frozen croissants on ungreased baking sheet in preheated 325°F. oven 9-11 minutes. Sauté onion and celery in butter. Stir in curry powder; cook 1 minute. Stir in flour; heat until bubbly. Stir in half and half, ginger and lemon juice. Cook over low heat, stirring until thickened. Stir in raisins and shrimp. Heat 2 to 3 minutes longer. Serve spooned over croissant bottom halves. Garnish with peanuts, if desired. Top with remaining croissant half. Makes 4 servings.