



earn from other cooks

Observation is one way to improve your cooking

onternood or toom egg wines too stunoor near peak?

The whom he sinking feeling. — I've whipped cream into noutherston. Chilling the bowl, beaters and an internoon the peak of the control of the contro

beaters and you better start from square one wim fresh eggs.

I've learned much from observing family and friends in action as well as watching the multitude of expert cooks on television.

FOR INSTANCE, when our family had an abun-dance of meatballs and sausage after an Italian re-past, my daughter-in-law the next day spread silices of mozzarello on rolls filled with the meat and warmed the sandwiches in the oven until the cheese mailed.

metted.

My wife turns her rice cooker into a vegetable steamer. She produces tasty fresh pole beans by adding some tomato sauce and seasonings to the

adumg some the water.

One friend showed me a step-saver when handling flour. Mattle slinply mixes the flour in its coutainer with a spoon to remove air, leaving the sitter in its drawer. However, another friend, Angie, turns the sifter into a sieve when purifying beans for

soup.
From viewing chefs on TV, I've learned to get
the most — or least — out of chicken akin:
Season skinned chicken breasts, cover with their
skin before cooking in the oven and discard the skin
before eating. The skin protects the chicken during
cooking while disearding it reduces your caloric in
take 25 wereas.

cooking while disearding it reduces your caloris in take 25 percent.

Bake the skin separately, apreading it out in a shallow pan, cooking 30 minutes in a 375-degree oven on one side, 15 minutes on the other. Then cut up the results and use as topping for salads or casseroles.

While I prefer to braise beef or deep fry chicken, my wile loves both cooked in the oven. Anita discovered that oven cooking bags keep meat and poultry moist. I must admit that her bagged beef coasts, chicken and pork chops are as tender and julcy as anything I've cooked on top of the stove.

BAGGED POT ROAST

BAGGED POT ROAST

salt black pepper 1 large onion,aliced 3 cetery ribs, aliced 5 medium potatoes, halved 5 carrots, cut up SGourmet Cooking

Start with the basic ingredients: The proper meat from our fine selection. OPEN WEDNESDAY, MAY 41ht

July meats, fresh produce, delicious sensions, July meats and FVON S PRODUCE

33321 W. 8 Mille (Jeet W. of Parmington Rd.)

478-2131

Meadow Party & Drug Store

\$939

ICE CREAM

21099 Farmington Rd. 🕮 476-2010

- TRASH LINERS 30 gallou, 15x14x36, 2 mil. 250/cs. \$18.87
- 30 gallon, 16x14x36, 144 mil. 250/cs. \$13.77 . 16x14x36, 144 mil. 250/cs. \$11.62
- 55 gallon, 22x16x58, 2 mil. 100/x ca. \$15.08 olesale Outlet • Party & Catering Supplies
 OPEN TO THE PUBLIC

PAPERWORLD

Popular drink becomes a pie

You don't have to have a cocktail to enjoy the taste of a Margarita. Serve your guests this popular drink in the form of a Margarita Pie.

MARGARITA PIE

% cup butter or margarine 1% cups finely crushed pretzels

1 to caps I mely crushed pr % cup sugar 1 can (14 oz.) sweetened or % cup fresh lime juice 2 thsp. tequila 2 thsp. Triple Sec Grated rind of 1 lime 1 cup whipping cream, whipped 2-3 drops green food color

Heat butter in small saucepan over low heat until melled. Stir in pretzel crumbs and sugar. Mix well. Press crumb mixture into buttered 9-inch pie plate. Chill.

Chill. Mix milk, lime juice, tequila, Triple Sec and lime rind in medium bow until well mixed. Fold in whipped cream and food color. Pour into crumb crust. Freeze until firm, about 4 hours. Let stand 5 minutes before cutting. Garnish with whipped cream, pretpels and mist leaves. 6 to 8 servings.

Men spend less time





Kind 1108

Programme Vicinia Company Company



99°

99°