

# Picks do the job for roll-ups

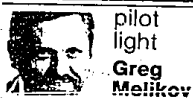
I've learned the toothpick is on the way out. The number of American manufacturers has dwindled to three, partly because of cheap imports.

Also, Taiwan has even picked on the symbol of the martini drinker.

Dentists scorn the object, recommending floss or blunter wooden instruments. Better restaurants force the diner to ask for a toothpick. I usually take two to go.

The toothpick is as old as civilization — a solid gold one recently was found in an Egyptian pyramid.

Did you know that one big tree can yield about 400,000 toothpicks? I keep a box in my cupboard because they come in handy when securing roadles.



pilot light  
**Greg Melikov**

For example, when I prepare Chicken Kiev, I use two per roulade. I scorn twine or string.

When I'm hungry for the Russian dish, I experiment with the filling except for the butter. I made one batch with green onion and parsley. I also used tarragon leaves. You can use chives.

I always warn family or guests to remove the toothpicks. I also say I have some fresh ones after the meal, but I don't tell my dentist.

## CHICKEN KIEV

4 chicken breasts, skinned, boned and halved  
Salt and black pepper to taste  
1 cup sweet butter, cut in 8 long pieces and frozen  
4 tsp. minced parsley  
1 tsp. tarragon leaves, crushed  
1/4 cup all-purpose flour  
2 eggs, beaten  
2 tsp. water  
1/2 cup fine dry bread crumbs  
vegetable oil

Pound chicken into 8 thin cutlets. Sprinkle boned sides with salt and pepper. Place in center of each cutlet 1 piece butter, 1/2 teaspoon parsley and 1/2 teaspoon tarragon. Fold in sides, roll up, secure with toothpicks and refrigerate. In three shallow dishes, place flour, egg combined with water and bread crumbs. Dredge chicken in flour, dip in egg and thoroughly roll in bread crumbs; place in large plate and chill 3 hours. Heat oil 1-inch deep in large saucepan, deep fry chicken 4 cutlets at a time on medium high heat 5 to 7 minutes until golden, drain on paper toweling and keep warm; cook remaining cutlets. Serve immediately. Serves 4.

## Berries top off easy cake

Has there ever been a more blissful dessert than strawberry shortcake? Tender, warm and flaky biscuits, filled with red, juicy berries then served with a generous helping of rich tasting whipped topping; it's a lure that's hard to resist.

Though beautiful to behold, home-baked shortcake is also fast and easy to prepare with an all-purpose baking mix. Follow the step-by-step directions for Cinnamon Sugar Topped Shortcake to bake a perfect biscuit in less than 20 minutes. At serving time, assembly is quick — with strawberries sliced and sugared in advance — and convenient with whipped topping to spoon over the glorious dessert.

FILLED WITH a delicious mixture of cream cheese and whipped topping, the classic French pancake is served topped with sliced fresh strawberries — sparked with orange-flavored liqueur — and toasted silvered almonds.

## CINNAMON SUGAR TOPPED SHORTCAKE

2 1/2 cups all-purpose baking mix  
5 Tbsp. sugar  
1/2 cup milk  
1/2 cup margarine, melted  
1/4 tsp. cinnamon

2 pts. strawberries, sliced  
2 Tbsp. sugar  
1 8-oz. container (3 cups) whipped topping, thawed

Combine baking mix and 3 tablespoons sugar. Add milk and 3 tablespoons margarine, mixing until soft dough forms. On surface lightly coated with baking mix, knead dough 6 to 10 times; roll out 1/4-inch thick. Cut with 3-inch biscuit cutter. Place on ungreased cookie sheet. Brush with remaining margarine; sprinkle with combined remaining sugar and cinnamon. Bake at 425 degrees, 10 to 12 minutes or until golden brown. Remove from cookie sheet immediately; cool. Split.

Combine strawberries and sugar; let stand 10 minutes. For each serving, cover bottom half of shortcake with strawberry mixture and whipped topping. Cover with top half of shortcake and additional strawberry mixture and whipped topping. 6 servings.

## STRAWBERRY CREAM CHEESE CREPES

3 eggs, beaten  
1/2 cup flour  
1/2 tsp. salt  
1/2 cup milk

13-oz. pkg. cream cheese, softened  
1 Tbsp. milk  
1 8-oz. container (3 cups) whipped topping, thawed  
1 qt. strawberries, sliced  
1/4 cup silvered almonds, toasted  
2 Tbsp. sugar  
1 Tbsp. orange-flavored liqueur

Combine eggs, flour, salt and milk; beat until smooth. Let stand 30 minutes. For each crepe, pour 1/4 cup batter into hot, lightly greased 8-inch skillet or crepe pan. Cook on one side only until underside is lightly browned.

Combine cream cheese and milk, mixing until well blended. Fold in 2 cups whipped topping. Fill each crepe with cream cheese mixture; roll up. Combine strawberries, almonds, sugar and liqueur; spoon over crepes. Top with remaining whipped topping. 8 servings.

Variation: Substitute 1 teaspoon grated orange rind for orange-flavored liqueur.

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