

Simplifying host's role

The spring entertaining season with all its festive occasions from graduations to weddings is here.

For parties and open houses, a few good appetizer recipes can make the host's role simpler and more enjoyable. Cheesy Salmon Appetizers made with canned salmon is such a recipe.

Easy to prepare, the appetizers are baked in a large rectangle and cut into individual squares for serving. The filling is a savory mixture of canned salmon, Swiss cheese, green onions and olives, spread on pie pastry.

Delicately flavored canned salmon is available in several can sizes and varieties to suit all needs. The different varieties of salmon vary mainly in color and oil content.



Cheesy Salmon Appetizers are perfect for spring graduation or wedding parties.

Canned Alaska Pink salmon is an especially good value now and works well in recipes from soups, salads and entrees to hors d'oeuvres such as Cheesy Salmon Appetizers.

CHEESY SALMON APPETIZERS

1 can (15 1/2 oz.) or 2 cans (7 1/2 or 7 3/4 oz. each) Alaska Pink salmon
2 cups shredded Monterey Jack cheese

1/2 cup chopped green onions
1/2 cup mayonnaise
1/2 tsp. oregano, crushed
Dash bottled hot pepper sauce
Pastry for (9-inch) double crust pie
Drain and flake salmon; combine with cheese, green onions, mayonnaise and seasonings. Roll out about 3/4 of pastry to line bottom of 15 1/2 x

10 1/2 x 3 1/2-inch baking pan. Spread salmon filling over pastry. Roll remaining pastry 1/4-inch thick; cut into 1/2-inch strips. Arrange diagonally over salmon filling. Bake at 375 degrees 10-15 minutes or until pastry is golden. Cool slightly. Cut into squares to serve. Makes about 3 dozen appetizers.

Grill oysters for treat

The world may not be your oyster, but you can certainly make oysters a big part of your world — especially this summer when they're just as fresh and flavorful as they are in the winter.

The lore about eating oysters only during months with an "r" in them is simply that — lore. It harkens from pre-refrigeration days when the cold weather was the only way to preserve seafood during shipment. But in these days one's enjoyment of exotic foods is certainly not limited by the seasons.

And you don't skimp on flavor, either. Summer oysters, while sometimes leaner than winter ones, are just as tasty. And the warmer months offer some opportunities for seasonal preparation methods and fresh ingredients that can give summer oyster recipes the edge.

For instance, what could be easier

than cooking oysters on the grill? Just heat up the coals and set them on the stove — they'll even cooperate, by opening their shells when they're done! Or try charcoal cooking to bring out the best in oyster brochettes.

GRILLED OYSTER BROCHETTES

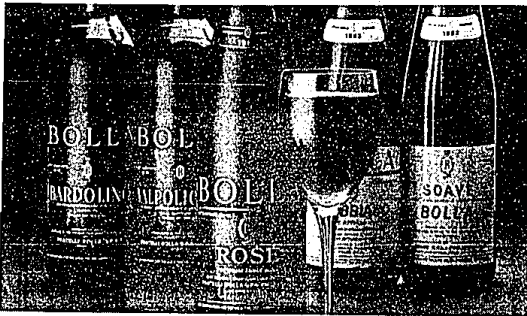
For Each Brochette:
(1 serving)

4 Virginia oysters
1/4 tsp. lemon juice
1/4 to 1/2 tsp. spice mixture (see below)
4 mushrooms caps
1 strip bacon
1/2 red or green bell pepper, cut into 1-inch pieces
2 tsp. butter
1 tsp. chopped parsley
1 lemon wedge (optional)

Spice Mixture: Combine 1 teaspoon salt, 1/4 teaspoon freshly ground black pepper, 1/4 teaspoon ground white pepper, 1/4 teaspoon ground red pepper and 1/2 teaspoon dried oregano (enough for 4 brochettes).

Drain oysters and sprinkle with lemon juice and the spice mixture. On a skewer, place a mushroom cap on the end, then the end of the bacon strip, the pepper square, then an oyster, then wrap the bacon around the oyster and pepper and onto the skewer again. Continue alternating as above. Brush with butter and broil over charcoal for 4 to 5 minutes, turning twice. Sprinkle with parsley and serve with lemon wedge if desired.

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Cheesecake tips

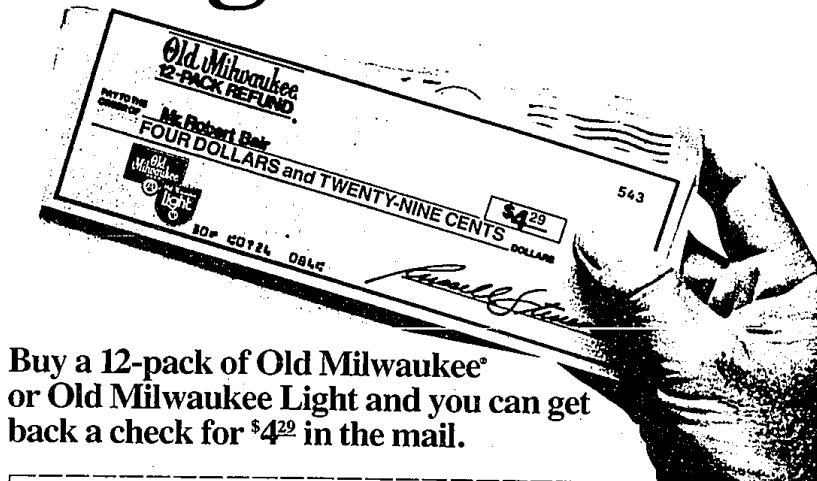
If you want to ensure success when making, storing and serving your cheesecake creations, use the following practical tips:

- Remember to plan ahead so you will have all the ingredients on hand when you begin preparing your cheesecake.
- Check to make sure your springform pan mechanism works properly before filling.
- Cream cheese blends best

when it has had a chance to soften. To soften cream cheese, allow to stand at room temperature 30 minutes. To soften in a microwave oven, remove foil wrapper. Microwave on medium 30 seconds for each 8-ounce package.

It is best not to open the oven door during baking, unless the recipe calls for it. Sudden changes in temperature may affect the baking process.

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