

Apple kugel is delicious treat

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HONEY APPLE CHICKEN

2 eggs
2 tsp. water
1 cup matzo meal or bread crumbs
1 tsp. salt
1/4 cup pepper
1-2 (3 lb.) fryers, cut up
1 cup water
1/4 cup honey
1/4 cup apple juice
2 tsp. grated fresh ginger
2 unpeeled, cored, sliced apples

Beat eggs and 2 tsp. water. Dip chicken and coat with crumbs. Heat oil, brown chicken. Place chicken in baking dish. Bake at 325° for 15 min.

utes. Pour excess oil from skillet. Add water, juice, ginger and simmer for 5 minutes. Arrange apple slices over chicken. Pour honey mixture over chicken. Bake for 50 minutes, covered. Uncover and bake for another 15 minutes. Makes 6-8 servings.

APPLE KUGEL

8 oz. medium noodles
1/4 stick butter
3 apples, peeled, cored, sliced
3 oz. cream cheese
3 eggs
1/4 cup sugar
1 cup apple juice

Topping:

1/4 cup sugar
4 cups cornflakes
6 tbsp. butter or margarine, softened
1 tsp. cinnamon

Cook noodles and drain. Place in a 9x13-inch dish and toss with butter. Pat down noodles and spread with apples. Blend cheese, eggs, sugar, juice for 30 seconds. Pour over noodles. Stir topping ingredients and sprinkle on top. Bake for 1 hour at 350°. Cool, slice. Makes 12 servings.

JUDY'S GROWN-UP APPLESAUCE

Juice and grated rind from 2 lemons
2 cups water

4 Granny Smith apples
1 cup white wine
1 cup sugar
1/2 cup currant jelly
2 cinnamon sticks
1 cup chopped nuts, prunes or raisins

Combine juice and 2 cups water in large bowl. Peel, core and chop large chunks of apples and drop in water. Stir in wine and sugar. Place in saucepan and simmer, covered, for 10 minutes. Remove apples. Add jelly and cinnamon sticks and simmer until liquid is 1/4 or reduced. Remove cinnamon sticks. Stir in rind. Toss with apples and optional ingredients. Serve warm or cold with pork or poultry.

Meadow Brook to offer cajun cuisine

Meadow Brook Music Festival will feature a special line of cuisine straight from the Louisiana Bayou.

The new menu additions will be introduced June 20 with the Al Hirt, Pete Fountain, and Dukes of Dixieland concert. Louie Guenot, owner of "Guenot's Cajun Cuisine of Louisiana," will fly in to personally oversee the preparation of the dishes he is famous for.

Meadow Brook's Cafe Promenade and the Picnic Box will both feature Guenot's creations. Cafe Promenade, the full-service outdoor restaurant on Meadow Brook's grounds, will serve a Cajun buffet prepared by Bowman's

Catering, the concession company for Meadow Brook. Menu items include Cajun pate; alligator sausage; gumbo, a soup thickened with okra; crawfish; and a hot rice dish called jambalaya. The buffet dinner will be served from 6-8 p.m. Cost is \$13.95 per person. Reservations can be made by calling 377-2010.

The less formal Picnic Box concession will continue the Louisiana Bayou theme by offering "Cajun bangers," a spicy sausage made in Louisiana by "Guenot's Cajun Cuisine." Bowman's Catering owner Nils Johanson says he will serve the Cajun bangers throughout Meadow Brook's summer series.

Blueberry cake a tasty eye opener

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Here's a dandy item to make ahead, all ready to meet the breakfast rush. The usual doughnut and coffee routine stops those hunger pangs for the moment but leaves you feeling starved again two hours later. Blueberry Crunch Coffee Cake contains extra protein of eggs and

yogurt and a big plus in vitamins and minerals, too! Definitely a "better breakfast" item!

Quickly put together from a cake mix, the addition of yogurt, eggs and blueberries results in a special moistness and a unique flavor which takes out of the realm of ordinary coffee cake.

If you can keep it hidden after

school and safe from midnight snickers you just might have enough left for tomorrow's breakfast, too.

BLUEBERRY CRUNCH COFFEE CAKE

1/2 cup all-purpose flour
1/4 cup firmly packed brown sugar
1/4 cup firm butter
1 pkg. (20 oz.) yellow pudding-type cake mix
5 eggs
1 carton (8 oz.) plain yogurt
2 cups fresh or frozen (thawed)

blueberries

In small bowl combine flour, sugar and butter until crumbly. Set aside. In large mixing bowl, combine cake mix, eggs and yogurt. Beat at medium speed for 3 minutes. Gently fold in berries. Pour into well-greased 13x9x2-inch pan. Sprinkle top with butter/sugar/flour mixture. Bake in preheated 350° oven for 35-40 minutes, or until cake springs back when touched lightly with a finger. Cool about 10 minutes before serving. Makes 8-10 servings.

Gourmet enjoys limelight

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about financing," she said. "We really need a new set and will need some money for that."

A guest is featured on each of her shows.

"If I had to be on the set by myself for 30 minutes it would get hard to keep talking," she said.

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