

# Easter dessert is Think recycling in the kitchen fresh, seasonal

AP - Capture the season's best fruit in a fabulous fresh-tasting dessert, perfect for Easter entertaining because you can make it the day before. A duo of spring favorites - tangy rhubarb and juicy strawberries - serve as the splashy backdrop to a two-tone chocolate and orange chiffon. Dress up each serving with fresh fruits, mint and chocolate curls.

## CHOCOLATE TERRINE WITH SPRING FRUITS

1 envelope unflavored gelatin  
3/4 cup sugar  
4 slightly beaten egg yolks  
4 egg whites  
4 cup whipping cream  
6 oz. semi-sweet chocolate, melted and cooled  
2 tablespoons orange liqueur  
2 cups sliced fresh rhubarb or 1/2 of a thawed 16-ounce package frozen rhubarb  
1 cup sliced strawberries  
1/4 cup water  
1/2 cup sugar  
4 teaspoons cornstarch  
Orange sections (optional)  
Whole and sliced strawberries (optional)  
Fresh mint (optional)  
Chocolate curls (optional)

In a large mixer bowl beat egg whites with an electric mixer on high speed until stiff peaks form (tips stand straight); fold in the cooled gelatin mixture. Beat the whipping cream just until soft peaks form; fold into gelatin mixture. Divide into two equal portions, about 2 cups each.

Into one portion, gently fold melted chocolate; cover and keep at room temperature. Into remaining portion, gently fold orange liqueur, pour into an 8-by-4-by-2-inch loaf pan, spreading evenly in pan. Cover and chill liqueur layer until partially set, about 20 to 30 minutes.

Carefully spoon the chocolate portion onto the liqueur layer when it is almost set but still slightly sticky to the touch. Cover and chill the terrine about 6 hours or until firm.

For serving, in a medium saucepan combine rhubarb, 1 cup sugar and 1/4 cup water. Bring to a boil; reduce heat. Cover and simmer for 8 to 10 minutes or until tender. Drain, reserving liquid. Discard pulp.

Add enough water to liquid to equal 1 1/4 cups; return to saucepan.

Sterl together the 1/4 cup sugar and cornstarch. Stir into liquid in pan. Cook and stir until thickened and bubbly. Cool and stir for 2 minutes more. Cool. Cover and chill.

To serve, unmold the terrine onto a serving platter. Slice to serve. If desired, decorate with orange sections, additional strawberries, mint and chocolate curls. Serve with sauce. Makes 6 to 8 servings.

Nutrition information per serving: 390 cal. (44 percent calories from fat), 19 g fat, 167 mg chol., 6 g pro., 54 g carb., 2 g dietary fiber, 41 mg sodium. U.S. RDA 11 percent vit. A, 45 percent vit. C.

## Smiling Pudding Cups can make a happy day

AP - Smiling pudding cups are easy to make - perfect for a party or a rainy day. Decorate with coconut, sprinkles or candies.

## SMILING PUDDING CUPS

2 cups cold milk  
One package (4-serving size) instant pudding and pie filling, any flavor  
Flaked coconut  
Assorted candies  
Sprinkles

Pour milk into a small mixing bowl. Add pudding mix. Beat with wire whisk until well blended, about 1 to 2 minutes. Let stand 5 minutes. Spoon into 8 small plastic or paper cups. Makes 4 servings.

To decorate: Make faces on pudding with gumdrops, jellybeans, raisins, flaked coconut, cinnamon candies, miniature marshmallows, cereal, sprinkles, cutouts and fruit roll-ups.

Recycling is not a new concept. Generations ago, people recycled flour sacks into shirts or towels, saved string and reused paper wrapping.

Since the kitchen is responsible for the bulk of the excess trash and disposables, it's time to let your conscience be your guide when buying food and products in the supermarket. When you buy something, think twice about whether the package or box can be recycled.

The clear plastic or polyethylene bags with holes for ventilation that hold two to five pounds of lemons, apples or oranges can be recycled.

STORIE SOCKS or children's sweaters in it, or use as a car trash bag or to carry a damp swimsuit. The family "fisher person" could use it as a fish carrier to hold and transport small fish from the river or lake.

For storing, in a medium saucepan combine rhubarb, 1 cup sugar and 1/4 cup water. Bring to a boil; reduce heat. Cover and simmer for 8 to 10 minutes or until tender. Drain, reserving liquid. Discard pulp.

In the car, use them to hold road maps, travel games or even a pair of shoes. Air-dry flowers, herbs or onions in these bags. A homemade pot scrubber can even be made from a mesh bag.

Large mesh bags with pull strings can be used to carry school books or library books. Carry them to the bus or pool with swimwear, towels or toys.

At Halloween time, the children could use them for trick or treat sauce. Makes 6 to 8 servings.

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In a 1 1/4 quart saucepan combine unflavored gelatin and the 1/4 cup sugar; stir in the 3/4 cup water. Stir in egg yolks. Cook and stir over medium heat until gelatin is dissolved and mixture comes to a gentle boil; cook and stir for 2 minutes more. Cover surface with clear plastic wrap. Cool to room temperature, about 1 hour.

In a large mixer bowl beat egg whites with an electric mixer on high speed until stiff peaks form (tips stand straight); fold in the cooled gelatin mixture. Beat the whipping cream just until soft peaks form; fold into gelatin mixture. Divide into two equal portions, about 2 cups each.

Into one portion, gently fold melted chocolate; cover and keep at room temperature. Into remaining portion, gently fold orange liqueur, pour into an 8-by-4-by-2-inch loaf pan, spreading evenly in pan. Cover and chill liqueur layer until partially set, about 20 to 30 minutes.

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