

### clarification

An article on stocks and sauces in the April 15 issue referred to the following recipe, which was cut to due to limited space.

#### SWEET RED PEPPER SAUCE

- 5 large red bell peppers
- 3 tablespoons olive oil
- 1/2 cup onion, chopped
- 1 clove garlic, minced
- 1 can chicken stock
- 2 tablespoons balsamic vinegar
- 1/2 teaspoon salt

Split peppers lengthwise and remove stems and seeds. Coarsely

chop the peppers. Heat olive oil in a medium-sized saucetop over low heat. Add the onions and peppers, stir, and cover. Cook 15 to 20 minutes, removing the lid and stirring every 2 to 3 minutes until the vegetables are soft but not browned. Add garlic and saute for 30 to 45 seconds. Add stock, increase heat, and allow sauce to simmer uncovered for 15 to 20 minutes. Remove from heat. Puree sauce in a blender or food processor, then strain through a coarse sieve. Add vinegar and salt. Serve with grilled swordfish or crab cakes. Makes 2 cups.

## Here's how to store fresh mushrooms

AP — Fresh mushrooms can add excitement and elegance to everyday meals. For peak flavor, however, they must be stored properly.

The Mushroom Council says pre-packed mushrooms should be stored in their original container in the refrigerator. Bulk mushrooms should be stored in a paper bag. Properly stored, mushrooms will keep for several days.

To clean mushrooms, wipe with a damp cloth or rinse quickly in cold water. Be sure not to soak mushrooms; they absorb liquid quickly.

The following ideas for using mushrooms are provided by the Mushroom Council:

- Sauté sliced mushrooms, chopped onions and garlic in olive oil. Stir in chopped fresh tarragon, Dijon-style mustard and a dash of balsamic vinegar. Serve hot on top of broiled steak or chicken.

- Cut a baguette in half lengthwise and hollow out. Spread cut sides with mixture of mayonnaise, finely chopped mushrooms, hot sweet mustard and red pepper flakes. Layer with sliced cooked turkey, provolone

cheese, tomatoes, red onions and lettuce.

- For a fiery hors d'oeuvre or side dish, skewer whole mushrooms, onion wedges and bell pepper squares. Marinate 1 hour in mixture of olive oil, lime juice and minced jalapeno peppers. Grill or broil, brushing with marinade. Serve hot or at room temperature.

- Stuff mushroom caps with a mixture of minced garlic and green onions, softened butter, fresh bread crumbs, chopped fresh thyme and pepper. Top with grated Parmesan cheese; broil until hot and lightly browned.

- Cut mushrooms in half. Sauté halved mushrooms and sliced onions in butter. Add canned stewed tomatoes and chopped fresh basil and oregano; simmer 20 minutes. Stir in peeled shrimp and cubed haddock; simmer until fish flakes and shrimp are opaque.

- Sauté finely chopped mushrooms, shallots and garlic in butter; cool. Mix with softened cream cheese, a little mayonnaise, chopped dill and grated lemon peel. Spread on crackers or sliced French bread. I

# Enchilada dish is fit for a fiesta

**Bake or microwave the enchiladas, as you prefer, and sprinkle with cheese just before serving.**



Arroz y Frijoles Enchiladas are filled with pinto beans and rice

- 1 teaspoon instant chicken bouillon granules
- 1 teaspoon ground cumin
- 1/2 teaspoon oregano leaves
- 3/4 cup diced red or green bell pepper
- 3 green onions with tops, sliced
- 2 cups (8 ounces) shredded cheddar cheese
- 12 flour tortillas (6 to 7-inch)

**Optional toppings**  
Shredded lettuce  
Diced tomato and avocado  
Sour cream

Cook garlic in oil in 10-inch skillet until softened, about 2 minutes. Stir in beans, tomatoes, rice, 1/2 cup of the picante sauce, water, bouillon granules, cumin and oregano; bring to a boil. Cover and simmer 1 minute. Remove from heat; let stand 5 minutes. Stir in red pepper, green onions and 1 cup of the cheese. Spoon about 3/4 cup bean mixture down center of each tortilla; roll up. Place seam side in 13-by-9-inch glass baking dish. At this point, enchiladas may be covered and refrigerated up to 24 hours. Bring to room temperature before baking. Spoon remaining 1 cup picante sauce evenly over tortillas; cover with foil. Bake at 350 degrees for 20 minutes or until hot. Sprinkle with remaining cheese and top as desired. Serve with

additional picante sauce. Makes 6 servings.

**Microwave Oven Directions:** Assemble enchiladas as recipe directs.

Cover dish with vented plastic wrap. Cook at High 8 to 10 minutes, rotating dish 1/4 turn after each 3 minutes of cooking. Let stand 5 minutes before topping as desired.

## Cooked, boneless hams reheated in an hour

AP — For a spicy, sweet flavor, glaze a ham with spiced honey and brown sugar. Fully cooked, boneless hams can be reheated in a conventional oven in about an hour, depending on the size of the ham.

Boneless hams are sold in weights ranging from 1 1/4 pounds to 11 pounds. They will yield 4 to 5 servings per pound.

The Beef Industry Council of the Meat Board says ham should be kept

in its original package in the coldest part of the refrigerator until it is ready to be cooked. Store leftovers, tightly wrapped, in the refrigerator for up to 4 or 5 days.

Freezing, which often affects texture, is not recommended unless the ham is wrapped tightly in a moisture-proof and vapor-proof package and kept at 0 degrees or colder. Frozen ham should be used within two months.

#### HONEY-GLAZED HAM

- 1/4 cup packed light brown sugar
  - 1 tablespoon honey
  - 1/4 teaspoon ground allspice
- One 3-to-4-pound boneless ham, fully cooked

For glaze, combine brown sugar, honey and allspice in a small bowl.

Take ham from the refrigerator and place it on a rack in a shallow roasting pan. Insert a meat thermometer into the thickest part of the

ham, not touching the bone or fat. Add 1/2 cup water to pan. Cover. If covering the pan with aluminum foil, leave thermometer dial exposed. Cook in a preheated 325-degree oven for 19 to 23 minutes per pound, or until thermometer registers 135 degrees F. Remove cover. Spread glaze over the ham; cook an additional 15 to 20 minutes. Allow ham to stand, covered, about 10 minutes, or until thermometer registers 140 degrees. Makes about 16 servings.

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