

Now is the time to pickle those cukes

See Larry Jones' Taste Buds column, Page 1B.
HAPPY DILLS
 12 medium pickling cucumbers, unpeeled
 4 medium onions
 2 dried green peppers (optional)
 2 dried red peppers (optional)
 3 tablespoons salt
 5 cups sugar
 4 cups vinegar

Slice cukes, onions and peppers. Sprinkle with salt and let stand two hours. Drain and rinse well with cold water. Meanwhile, dissolve sugar in vinegar. Pour over pickle mixture and refrigerate. Will keep several weeks in non-metallic container. Can be canned.

CRISP PICKLES
 10 medium pickling cucumbers
 boiling water
 8 cups sugar
 1 quart vinegar
 5 tablespoons salt
 2 tablespoons whole pickling spices
 2 teaspoons celery seeds

Cover cucumbers with boiling wa-

ter. Let stand overnight. Drain. Repeat process for 4 successive days (add fresh boiling water, let stand overnight, drain). On the sixth morning, make a syrup with sugar, vinegar and salt with spices and celery seeds placed in a cheesecloth bag and tied. Heat liquid and spices to boiling. Place pickles in crock or large glass jar (sliced or whole). Pour hot syrup over pickles. Let stand overnight. Drain syrup. Repeat syrup with salt and vinegar and let stand overnight. Drain. Repeat syrup, discard spices. Pour syrup over pickles. Makes five pints. Can be jarred, if desired.

HOMEMADE SWEET PICKLES
 1 quart dill pickles 2 1/2 cups sugar 1/4 cup white vinegar 1 1/2 teaspoons celery seed
 Drain pickles and place in a large bowl. Combine sugar and vinegar and boil until a syrup is formed. Remove from heat, add celery seeds. Pour syrup over pickles. Allow to stand at room temperature for 4 hours, stirring occasionally. Repack pickles in jar, refrigerate. Makes 1 quart.

Bakery serves Swedish treats

See related story, Page 1B.

PRINCESS TORTE
 Sponge cake: makes 2 8-inch tortes.
 4 eggs, separated
 1/4 cup granulated sugar
 1/4 cup flour

Whip egg yolks until lemon yellow in color. Add sugar and mix an additional 2 minutes. Fold in the flour by hand. In a separate bowl, whip the egg whites to soft peaks. Fold into egg yolk mixture by hand. Pour batter into 2 greased and floured 8-inch cake pans. Bake at 350 degrees for approximately 22-30 minutes. Turn upside down on rack to cool. Cover with marzipan.

Marzipan
 8 ounces almond paste
 1 cup powdered sugar
 1 tablespoon corn syrup
 1/4 teaspoon hot water
 A touch (drop) of green food coloring

Mix until smooth on low speed, or by hand.

To assemble torte: Split one cake into three layers. Spread raspberry preserves on first layer. Cover second layer with pastry cream 1/4 inch thick. Add enough whipped cream to form a small dome in the center. Cover with third layer. Ice cake with very thin layer of whipped cream. Freeze for two hours.

Roll marzipan out to 1/4 inch thick circle. (Use powdered sugar to prevent sticking.) Cover entire top and sides of cake with marzipan. Use hands to smooth out the wrinkles. Trim edges with a knife. Garnish with marzipan rose and sprinkle with powdered sugar.

BAKED CHOCOLATE MOUSSE CAKE
 8 eggs
 1/4 cup plus 1 tablespoon granulated sugar

4 ounces melted chocolate (either milk or dark chocolate, to your taste, but not unsweetened)
 1/4 cup dark rum
 1/4 cup strong coffee
 1 teaspoon vanilla
 1 1/2 cups heavy cream

Whip eggs and sugar until thick and lemon yellow in color. Add melted chocolate, coffee, rum and vanilla. Mix slowly for one minute. In separate bowl, whip cream to soft peaks. Fold into chocolate mixture by hand. Grease and flour 10-inch springform pan. Pour batter into pan.

Bake in a water bath in 350 degree oven for one hour. Turn off oven — open door and leave cake in for an additional one hour. Remove from oven. Remove cakes from pans when they have cooled.

CARDAMON BRAID
 2 large eggs
 1 cup milk

1 oz. compressed yeast
 1/4 cup sugar
 1/2 cup shortening
 1 teaspoon salt
 4 cups flour
 1/4 teaspoon cardamom
 lemon zest to taste
 orange zest to taste

Mix all ingredients until dough is smooth and stretches easily without tearing. Let dough rise 1 1/2 hours in a lightly greased bowl covered with a damp cloth. Cut dough into three equal pieces and roll each into a strip approximately 15 inches long. Braid strips together.

Bake at 350 degrees approximately 20 minutes, or until golden brown. While still warm, brush braid with syrup and sprinkle with granulated sugar.

SYRUP
 1/4 cup water
 1/4 cup sugar
 Mix. Boil one minute.

Apples and raisins can add interest to quiche

AP - Apple Raisin Quiche is a variation of the classic quiche, combining eggs and cheese with apples and raisins.
 The recipe is from Bunny Hagemeyer, co-owner of Seattle's Chambered Nautilus Inn.
 The California Raisin Advisory Board has included Hagemeyer's recipe in its booklet, "Raisin Shine," which contains recipes from eight bed-and-breakfast inns throughout the United States.

APPLE RAISIN QUICHE
 Pastry for one 9-inch pie crust
 3 1/2 cups Granny Smith apples (about 3 medium), peeled, cored and thinly sliced
 1/4 cup raisins
 1/4 cup packed light brown sugar
 2 teaspoons cinnamon
 3 cups (12 ounces) shredded Monterey Jack cheese
 3 eggs
 1 cup whipping cream

Preheat oven to 400 degrees. Line a 9-inch pie plate with pastry. Crimp edge and prick bottom and sides with fork at 1/4-inch intervals. To prevent shrinkage, set an 8-inch round cake pan into pie shell, or line snugly with aluminum foil. Bake in a 400-degree oven for 8 minutes. Remove cake pan or foil and continue to bake shell until lightly browned, about 10 minutes. Remove from oven.

Layer one-half of the apples, raisins, brown sugar and cinnamon in pie shell; repeat layers. Cover completely with cheese.

Beat eggs with cream. Make a small hole in cheese; pour egg mixture into hole. Cover hole with cheese. Bake in a 400-degree oven about 1 hour, or until top is browned and apples are tender when tested with pick. Cool 10 to 15 minutes before cutting into wedges. Makes 6 servings.

(For a copy of the "Raisin Shine"

recipe booklet, send a stamped, self-addressed, business-size envelope to: "Raisin Shine" booklet, Department PRA, California Raisin Advisory Board, 555 Union St., San Francisco, Calif. 94111.)

cooking calendar

Grilled beef

A recipe folder from the Meat Board Test Kitchens offers guidelines for marinating and grilling beef. "Marinate and Grill Beef Recipes" contains a grilling guide for beef chuck steaks and three complementary marinades.

The flavor of economical beef chuck cuts such as top blade, chuck eye and shoulder blade steaks can be enhanced with marinades. Recipes include Hot 'n' Spicy Beef Steaks, Caribbean Style Steak and Beef and Plum Kabobs.
 For a single free copy of the folder, send a stamped, self-addressed business-size envelope to Meat Board Test Kitchens, Dept. M & C, 444 N. Michigan Ave., Chicago, Ill. 60611. Allow four to six weeks for processing.

Personal guide

"Kraft Eating Right Checkbook," a personal guide toward a healthy and balanced diet, is being offered. The 24-page booklet contains sample daily dietary guidelines for men and women, explains the significance of calories, fat, cholesterol and sodium, and includes commonly asked questions and answers about balancing nutrition and convenience.

For a free copy, send a stamped, self-addressed envelope to: Kraft Eating Right Checkbook, 4201 N. Ravenswood, Chicago, Ill. 60613.



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