

# Try Mixing Scot-French Cuisine

By ELLY

When a pretty little French girl, Emilie LeBeau, married a dour Scot, Andrew Hazen Keith, there was bound to evolve an interesting mixture of Scot and French cuisine.

Emilie's natural flair for cooking has stood her in good stead as she combined Hazen's old family favorites with her own more glamorous recipes.

For breakfast on Christmas day, she planned a special treat for her husband. A friend in Texas had sent her a recipe for Scotch Porridge Pudding. Over Hazen's protests of, "I'd just as soon have regular porridge," and "Don't bother, it'll take too long," Emilie made the pudding.

And they all enjoyed it.

An interesting and treasured accessory to company meals at the Keiths' is their auto-graphed tablecloth. They started it when they were married almost 25 years ago. Guests are asked to sign their names on the cloth and before laundering it, Emilie endorses the names with floss of different colors.

Over the years it has become a record of friends and family. Makers of some child-scribbles now have children of their own who laboriously inscribe their names.

### SCOTCH PORRIDGE PUDDING

- 2 c. quick or old fashioned oats uncooked
  - 1 c. boiling water
  - 1 t. salt
  - 4 c. peeled apple slices (about 1 1/2 inch)
  - 2 T. butter or margarine
  - 1 c. firmly packed brown sugar
  - 1 1/2 c. raisins
  - 2 1/4 pumpkin pie spice
- Heat oven to moderate (350 degrees F.). Stir oats into briskly boiling salted water. Cook one minute for quick oats, stirring occasionally, cook five minutes for old-fashioned oats. Cover pan, set aside.
- Saute apples in butter over medium heat four minutes, stirring occasionally. Add sugar, cook over low heat, stirring until all sugar is dissolved. Remove from heat. Stir in raisins and pumpkin pie spice. Starting with the oatmeal and ending with the fruit mixture, alternate layers of oatmeal and fruit mixture in a greased two-quart casserole. Bake uncovered 20 to 25 minutes or until edges bubble vigorously. Serve warm with milk or cream.

### FRENCH APPLE CREAM

- 1 1/2 c. sugar
- 6 T. arrowroot or cornstarch
- 2 c. light cream or milk
- 5 egg yolks
- 1 t. vanilla
- 2 t. brandy or rum
- 5 or 6 apples
- 4 T. butter
- 2 c. apricot jam
- 3 T. apple juice or water
- 1 T. brandy or rum
- 1 1/2 c. sliced blanched almonds (toasted)

Mix the sugar, arrowroot or cornstarch in a saucepan. Stir in the milk or cream and cook over medium heat, stirring all the time, until the mixture comes to a boil. Boil for one minute.

Beat the egg yolks slightly, add a little of the hot mixture, stir hard and pour while stirring into the hot milk. Stir five minutes over very low heat, then remove from the heat. Add the vanilla and brandy or rum. Pour into a serving dish.

Peel the apples, core, and slice as thinly and evenly as possible. Arrange in overlapping circles on top of the cream until it is completely covered. Dot with butter. Place under broiler for two or three minutes, watching closely, until the apples are browned in spots.

Place the apricot jam and apple juice or water in a saucepan and bring just to a boil, stirring constantly. Strain for a perfectly smooth glaze. Add the rum or brandy to taste. Warm up again if it has cooled off too much. Coat the apples completely with this apricot syrup.

Sprinkle slivered, toasted almonds around the edge. Garnish to taste with whipped cream, sweetened and flavored with rum or brandy. Serve cold.

### Sprinkle Gelatin

Unflavored gelatin is sprinkled over cold water to allow the granules to swell. Then when hot liquid is added to the swollen granules and the mixture is stirred, the gelatin disperses evenly.

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