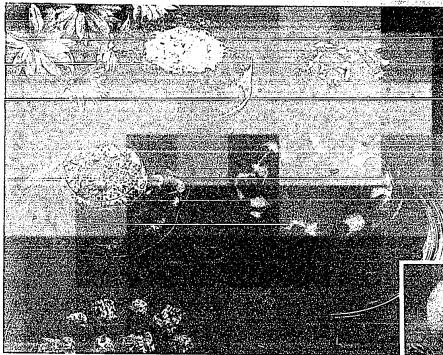
arm Weather Entertaini



Piquant Pecan-and-Apple Stuffed Celery

- ounces cream cheese, softened
- 3 cup mayonnaise 2 tablespoons prepared horseradish I teaspoon seasoned salt
- t leaspoon seasoned satt
 I teaspoon worcestershire sauce
 I teaspoon freshly ground pepper
 I New Zealand Granny Smith apple
 3 ownces (I cup) finely diced ham
 2 cup coarsely chopped pecans
 celery stalks

Combine first 6 ingredients in mixing bowl and blend until smooth. Core apple but do not peel; chop finely. Add to cream cheese mixture. Stir in ham and pecans and mix well. Cover and refrigcrate until set, at least I hour.

Using pastry bag fitted with large decorative tip, pipe mixture onto celery. Return to refriger-ator. Just before serving out celery diagonally into bite-size pieces and arrange on serving dish.

NOTE: If not using pastry bag, form mixture into small balls using melon baller or fingers and gently press onto bite-size pieces of celery.

TIP: To keep celery level, cut small strip off bottom of each stalk or piece before stuffing.

Curried Apple and Pecan Dip

Makes 6 to 8 appetizer servings.

- l cup muyonnaise
 l cup finely shredded cheddar cheese
 l/2 cup chopped pecans
 3 slices bacon, crisply cooked, drained and
 crumbled
 2 tablespoons freeze-dried chives
 2 tablespoons Dijon-style mustard
 l/4 teaspoon curry powder
 dash of white pepper
 l New Zealand Granny Smith Apple
 3/4 to I pound large shrimp, boiled, peeled
 (leave talls on) and chilled

Combine all ingredients except apple and shrimp in medium bowl and mix well with spoon. Core apple but do not peel; chop finely and add to mixture, stirring well. Cover and refrigerate. To serve, spoon dip into bowl and set on service plate. Surround with chilled shrimp.

Spicy Lemon Chicken Salad

Makes 4 servings

- Pressing: 12 cup mayonnaise 14 cup sour cream 3 tablespoons fresh lemon juice 21 teaspoon dried tarragon, crumbled 2 teaspoon ground cinnamon
- cups cubed cooked chicken or turkey (1 whole chicken breast)
- chicken breast)
 2/3/cup coarsely chopped pecans
 1/2 cup chopped celery
 1/3 cup finely chopped red onion
 1/3 cup raisins
 1/4 cup minced fresh parsley
 1 garlic clove, minced
 1 New Zealand Granny Smith apple
 lettuce leaves (garnish)

For dressing: Combine mayonnaise and sour cream in small bowl and stir until smooth. Blend in remaining ingredients and mix well. Cover and refrigerate.

Combine remaining ingredients except apple and lettuce in large bowl. Core apple, but do not peel; chop coarsely and add to other ingredients. Add dressing and mix well. Chill several hours to allow flavors to blend. Serve in lettuce leaf lined bowl, or on chilled salad plates.

Granny's Elegant Layered Apple and Pecan Molded Salad

An extraordinary salad that's a pleasure to put together. Makes 8 servings.

- envelopes unflavored gelatin
- 2 envelopes unflavored gelatin
 3 tablespoons sugar
 1 cup bolling water
 2 cups Johannisberg Riesling or other fruity
 white wine
 314 cup white grape juice
 1 tablespoon white wine vinegar
 1 teaspoon soli
 16 pecan halves
 non-sitck pan spray
 1 New Zealand Granny Smith apple
 1 cup ihini silced hearts of Romaine lettuce
 1/2 cup coarsely chopped pecans

Combine gelatin and sugar in medium mixing bowl and stir-te blend. Add-boiling water and mix until gelatin and sugar irec-completely dissolved. Sir in wine, grape juice, vinegar and salts; and mix well. Chill until consistency of unbeaten egg white.

and mix well. Chill until consistency of unbeaten egg white.

Lightly spray 5-cup ring mold. Spoon small amount of selatin over base. Arrange 8 pecan halves evenly into gelatin, feture in refrigerator. Core apple but do not peel. Cut half of apple into 8 thin slices. Arrange silices over pecan halves. Place, remaining pecan halves around outer edge of mold. Gently, spoon gelatin over apples and pecans to cover. Return to refrigerator until set. Add romaine and cover with thin layer of relatin return to refrigerator. One remaiding annule and combine with chopped pecans. Sprinkle evanly over romained combine with chopped pecans a base over the completely. Refrigerate limit set, at least 4 hours. To serve mixely domested into hot water and invert saind onto serving plate.

Although the fresh fruit season is still in its infancy, one apple—the green-ripe New Zealand Grainly Smith—is available fresh from May to August. Co-starred with the crunchy, delicately-flayored peem, Grainly, Smith, appleare featured in spring-into-early summer creations just right for memorable warm weather entertaining.

Each of these distinctive recipes is designed to be done ahead to fit comfortably into almost any time schedule. Together they can be part of a buffet table, or they may be prepared individually to complement the menu or the occasion—hors d'ocuvres through dessert.

Though the essential ingredients, crisp New Zealand Granny Smith Apples and golden pecans, are common to all recipes, the results are decidedly different.

Piquant Pecan-and-Apple Stuffed Celery is a superb accompaniment to cocktails. Create a distinctive appetizer by piping or stuffing the filling into bias cut bite-sized pieces of celery. Try the filling, too, as a sandwich spread or stuffing for tomatoes.

Another impressive hor d'oeuvres idea is the Curried Apple and Pecan Dip. An intriguing blend of flavors, the dip doubles as a sauce for hot or cold meats, poached chicken and fish.

Spicy Lemon-Chicken Salad is not "just another chicken salad." Hearty but not heavy, it's ideal for warm weather luncheons and light suppers. Freshly made or made ahead, the chicken mixture is enhanced with unpeeled diced apple, coarsely chopped pecans, fresh parsley and raisins, sparked with

a creamy cinnamon and tarragon dressing.

Granny's Elegant Layered Apple and Pecan Molded Salad is fun to put together. The sparkling clear gelatin base flavored with a fruity white wine shows off the layers of the sliced and diced apple, sliced romaine, contrasted with the crunchy halved and chopped pecans. It serves eight with style and keeps its elegantly attractive appearance to the last bite.

Souffle Glace Grandmere Smith is an eye-catching dessert extrayaganza. The apples, coarsely purced in the processor with lemon, cinnamon and chocolate chips, are marbleized through a rich, yet surprisingly refreshing, cream cheese base. A do-ahead dream of contrasting flavors and textures, it's best served partially frozen, with a firm-to-solid outer layer and a creamy center similar to high-quality soft ice cream.

New Zealand Granny Smiths turn the apple season upside down, since they're the finest and freshest apple available during the North American spring and early summer. To maintain optimum freshness, keep Grannys refrigerated in a plastic bag perforated with a few holes.

Versatile pecans are the only nut native to North America. Stored in the refrigerator, they will stay firsh for at least four months; in the freezer they will seem "fresh picked" for up to two years.

Together, they make quite a team.

Souffle Glacé Grandmere Smith

Makes 10 to 12 servings

- envelope unflavored gelatin
- |2 cup sugar |1 cup boiling water |2 8-ounce packages cream | cheese, softened
- 1/4 cup fresh lemon juice
- 2 New Zealand Granny Smith Apples 3 tablespoons fresh lemon juice

- 3 tablespoons sugar 1/2 teaspoon cinnamon 2/3 cup chocolate chips
- 1 cup whipping cream 1/2 cup finely chopped pecans

Combine gelatin and 1/2 cup sugar in large bowl of electric mixer and stir to blend. Add bolling water and mix on medium speed until gelatin and sugar are dissolved. With mixer on low speed gradually add cream cheese and mix well. Increase speed and beat until smooth, Blend in lemon juice and vanilla; and mix well. Refrigerate until mixture its lightly set, about 2 to 2-1/2 hours.

Meanwhile, prepare 1-quart souffle dish. Cut strip of foil long enough to wrap around super edge of dish. Fold, lengthwise into thirds. Generously butter one side. Wrap around dish allowing foil to extend shool 5 inches about in Secure with laps, and string.

Peel apples, core and due into eightlis. Place in with powl of food processor. Add lemon juice, super and dishandon. Mix, using on-off motions, until mixture is contactly discut for the strip of the string on-off motions, until mixture is contactly discut for the strip of the strings of the strip of the strings of the strip of the strip of the strings of the strip of the strings of the strip of the strip of the strip of the strip of the strings of the strip of the stri