

PARTY POTPOURRI

Blends Best Tastes From Around The World



Call it a fiesta, luau or party, the message is universal... good times! Wherever you go, a gathering of friends and plenty of food add up to a party.

The next time you entertain, why not take an international approach? Borrowing the best recipes from around the world gives your party an instant theme that's adaptable to any season and occasion, from block party to bridal shower to impromptu get-together.

Though these recipes may sound exotic, they rely on a food that's as all-American as apple pie — Virginia-type peanuts — and a cooking method that's responsible for such American favorites as French fries and Southern chicken — deep frying. The combined result is an all-American salute to party food from around the globe.

The ingredients for these recipes are commonly found in most homes and the directions are so easy to follow that even novice entertainers should find preparation a snap. Best of all, these recipes can be prepared either ahead of time or quickly on-the-scene, a real boon to the working host or hostess.

For example, Curried Chicken Squares, a Chinese appetizer, can be made ahead of time, refrigerated or frozen, then deep-fried at serving time for just-cooked goodness.

Another do-ahead dish with a South-of-the-Border flavor, is Chili Cheese Balls. It's a combination of chiles, Parmesan and cream cheeses and peanuts, rolled in bread crumbs. These morsels are light in texture, but zesty in flavor.

A filling snack that can be replenished as your guests' appetites demand is Peanut Chicken Bites, a pleasing blend of taste and texture that can be prepared in minutes and deep-fried in just minutes more.

The key to quick-cooking and perfect results is a good deep fryer.

Besides contributing a unique taste to these party recipes, Virginia-type peanuts are delicious munched right from the bowl. What better way to be prepared for unexpected guests than by keeping roasted peanuts on hand in the bag, can or jar. Though leftovers are rare, you can always turn them into one of these tempting treats to enjoy yourself.

PEANUTS CRISPS

(Java)

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| 1 cup all-purpose flour | 3/4 cup cold water |
| 1/8 teaspoon baking soda | 1 egg, beaten |
| 1 teaspoon sugar | 1 clove garlic, crushed |
| 1 teaspoon ground coriander | 1 cup roasted shelled Virginia-type peanuts |

Combine flour, soda, sugar and coriander in a bowl. Mix together batter, water, egg and garlic. Blend into flour mixture. Combine 1/3 of batter with 1/3 cup of peanuts. Drop 3 or 4 tablespoons of peanut mixture, one at a time, in deep fryer, turning once, until desired brownness is reached (about 2 minutes). Remove from oil and drain on absorbent paper. Continue mixing in thirds until all batter and peanuts are used. Makes about 24.

CRAB PUPUS

(Hot Hawaiian Hors d'Oeuvres)

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| 1 (6-ounce) can crab meat | 1/8 teaspoon garlic powder |
| 1 (3-ounce) package cream cheese | several drops Tabasco |
| or 1/2 cup crumbled tofu, drained | 1 pound Won Ton skins |
| | 1 egg yolk, beaten |

1/2 teaspoon soy sauce

Shred crab meat, removing cartilage. Blend crab with cream cheese, soy sauce, garlic and Tabasco. Put about 1/2 teaspoon of crab into the center of each Won Ton skin. Moisten edges with egg. Pick up the four corners and pinch them together. Cook 3 or 4 at a time, turning once, until desired brownness is reached (about 2 minutes). Remove from oil and drain on absorbent paper. Repeat until all Pupus are cooked. May be served with cocktail sauce. Makes about 84.

CURRIED CHICKEN SQUARES

(Chinese Oriental Appetizer)

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| 18 slices soft white bread | 1/8 teaspoon 5-spice powder or Allspice |
| 3 tablespoons soft bread crumbs | |
| 1 (5-ounce) can chunk white chicken or 3/4 cup minced cooked chicken | 1 teaspoon curry powder |
| | 1/4 teaspoon sugar |
| 1/4 cup roasted shelled, Virginia type peanuts | dash pepper |
| 1/4 cup minced green onion | 1 teaspoon soy sauce |
| | 2 tablespoons chopped parsley |
| | 1 egg yolk, slightly beaten |

Remove crusts from bread; cover with a damp towel or plastic wrap to keep soft. Make crumbs from crusts by putting a few at a time into a blender. Combine 3 tablespoons bread crumbs with chicken, peanuts, green onion, 5-spice powder, curry powder, sugar, pepper, soy sauce and parsley; mix well. Roll bread slices very thin with a rolling pin. Cut each square in half, place a teaspoon of chicken mixture on each piece. Brush edges of bread with egg yolk; fold in half to form a square. Pinch to seal, trimming if necessary. NOTE: May be made ahead of time and refrigerated or frozen. Keep squares covered to prevent drying. Cook 3 or 4 at a time, turning once until desired brownness is reached (about 2 minutes). Remove from oil and drain on absorbent paper. Repeat until all squares are cooked. May be served with mustard sauce. Makes about 36.

OL' VIRGINIA PEANUTTY CHICKEN BITES

(U.S.A.)

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| 1-1/2 cups finely chopped roasted shelled Virginia type peanuts | 1/4 teaspoon powdered ginger |
| 1/4 cup cornstarch | 2 tablespoons lemon juice |
| 1/2 teaspoon sugar | 2 egg whites, lightly beaten |
| | 2 whole chicken breasts, skinned and boned |

Put chopped peanuts in a 9-inch pie plate. In a small bowl, combine cornstarch, sugar and ginger; blend in lemon juice and egg whites. Cut chicken into thin slices. Dip slices in egg mixture, then roll in peanuts to coat. Cook 3 or 4 Chicken Bites at a time in deep fryer until desired brownness is reached (about 2 minutes), turning once. Remove from oil, and drain on absorbent paper. Repeat until all Bites are cooked. May be served with peach sauce. Makes about 30.

KRUSTAI

(Lithuanian Fried Cookies)

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| 6 egg yolks | 1 teaspoon grated lemon peel |
| 6 tablespoons dairy sour cream | dash salt |
| 1 teaspoon vanilla | 1-1/4 cups all-purpose flour |
| | 2 tablespoons flour |

Beat egg yolks, sour cream, vanilla, lemon peel and salt together until well mixed. Add 1-1/4 cups flour, stirring to form a soft dough. Sprinkle 1 tablespoon flour on pastry cloth or other surface. Turn dough out onto floured surface. Sprinkle remaining flour over surface. Pat and roll dough to form a 16x15-inch square. Let stand a few minutes before cutting. Make 8 cuts (2-inches apart) across 16-inch sides. Make 5 cuts across the 15-inch side. You will have 42 (2x3-inch) rectangles. Cut these each diagonally to make 84 triangles. Make a slit in the center of the widest end; pull the other end through. Cook 3 or 4 at a time, turning once, until desired brownness is reached (about 2 minutes). Remove from oil and drain on absorbent paper. Repeat until all Krustai are cooked. Makes about 84.



CHILI CHEESE BALLS

(Mexican Tidbit)

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| 3 tablespoons 'chopped Jalapeno chilies | 2 egg yolks |
| 1 (8-ounce) packaged grated Parmesan cheese | 1/2 cup chopped roasted shelled Virginia type peanuts |
| 1 (8-ounce) package cream cheese | bread crumbs |

Mix chilies, cheeses and egg yolks together until well blended; add peanuts. Form into 1-inch balls. Roll in bread crumbs; refrigerate. Cook 3 or 4 at a time, until they float in oil and desired brownness is reached (about 2 minutes). Remove from oil and drain on absorbent paper. Repeat until all Cheese Balls are cooked. Makes about 72.

VEGGIE FRITTERS

(Not in Photo)

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| 1 cup all-purpose flour | 4 cups asparagus tips, broccoli or cauliflowerettes, carrot sticks, pea pods, zucchini slices, or mushrooms |
| 1 tablespoon baking powder | |
| 1/4 teaspoon salt | |
| 5 teaspoons vegetable oil | |
| 2/3 cup cold water | |

Combine flour, baking powder and salt in bowl. Stir in oil and mix until a loose ball is formed. Add water gradually, mixing until a stiff batter is formed. Blanch asparagus, broccoli, cauliflowerettes and carrots (zucchini and mushrooms do not have to be blanched) by dipping them into boiling water for 1 minute; drain and cool under cold running water. Dry on paper towels. Dip vegetables into batter, allowing excess to drip off. Cook 3 or 4 at a time, until they float in oil and desired brownness (about 2 minutes). Remove from oil and drain on absorbent paper. Repeat until all vegetables are cooked. Makes about 1-1/3 cups batter.

THAI PEANUT SAUCE

(Not in Photo)

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| 2 tablespoons finely chopped onions | 1/2 teaspoon garlic powder |
| 3/4 cup roasted shelled Virginia type peanuts | 2 teaspoons brown sugar |
| 1/4 cup shredded coconut | 1/4 to 1/2 teaspoon Cayenne |
| 3/4 cup water | 2 tablespoons soy sauce |
| | 2 tablespoons lemon juice |

Put onions, peanuts, coconut, water, garlic powder, sugar and Cayenne in a blender container; blend until almost smooth. Pour into a small sauce pan. Cook and stir until mixture boils and thickens. May be served warm or cold. Makes about 1 cup.

