Celebrate

Taste sensations abound with Oriental buffet featuring pork

Celebrations abound now — gra-duations, bridal showers, school-is-out, family get-togethers. When the occasion calls for socializing and hibbling, plan a "little tastes" buffet instead of the usual sit-down meal. Many taste sensations spark appet-ites and convivality. Sesame pork appetizers set the tone for an Oriental buffet table, barby addition of the social state of the hone yand sesame seeds, and is buffet deterion slices are enjoyed socied tenderion slices are enjoyed by dipping into a garlie-and-ginger succ.

sauce. Potstickers filled with ground pork, Chinese noodles tossed with peanut sauce, egg rolls, and a big tray of crudites ground out this tast-ing mene. Olfer cold beer or iced tea To accompany the buffet.

SESAME PORK APPETIZERS

1% lbs. pork tenderioin "I is, los, pork tenderion 'is cup dry sherry I thsp. soy sauce 'is cup honey 'is cup sesame seeds "Dipping Sauce 'is cup soy sauce 'i thsp. dry sherry 'I clove garile, crushed 'is ten grated ginger

"4 tsp. grated ginger "1 green onion, finely chopped Garnish: spinach leaves

Bar cookies offer treat to summer campers

AP - Mail call! Make a summer camper feel special with a box of these energy-packed bar cookles.

SUMMER CAMPER'S SUPER-BARS

Is cup margarine or butter is cup packed brown sugar is cup packed brown sugar is cup alpurpose flour g tops, toasted wheat germ g tops, toasted wheat germ g top packed brown sugar is cup packed brown sugar is cup flaked eccout is cup flaked eccout

4 cup raisins In a small mixer bowl beat mar-garine with an electric mixer on ma-glium speed for 20 seconds. Add 4 wey brown sugar, beat until fluffy. Site in oats, flour and wheat germ. Press evenly in an ungreased 9x92-inch baking prown sugar, add al-monds, coconut and ralsins. Pour gore at mixture in pan. Bake in a 550° oven for 20 minutes or until golden. Score into bars while warm. Cool. Cut into bars. Makes 24 bars. Nutrition analysis per serving: 103 Nutrition analysis per serving: 103 alories, 2 g protein, 13 g carbohy-rates, 5 g fat, 30 mg cholesterol, 35



In a dish large enough to hold the tenderioin, combine the sherry and soy sauce. Add the pork. Let mari-times. Remove the tenderioin, Spread the honey on a plate. Roll the pork in honey, then in sesame seeds. Place the tenderioin in a roasting pan, bake at 350° 15 minutes, or till meat thermometer registers 155°. Let stand 5 minutes then slice thinly on the diagonal. Combine all ingred-ing bowl in the center of a serving plate. Surround the bowl with the spinach teaves. Arrange the pork spinach teaves. Arrange the pork

PORK POTSTICKERS

l isp. minced ginger % isp. sugar l 10-oz. pkg. won-ton skins Cooking oil

gether to seal. Set upright on a bak-ing sheet, keep covered. (If made ahead, freeze in a single layer, then transfer to plastic bags, seal, and re-turn to freezer). For each 2 dozen potstickers, heat 1 itsp. oli in a 10-to-12-inch frying pan over medium heat. Set in potsluckers, seam ide up (do not thaw if frozen). Cook uncev-treed, unit bottlowars a dese poiden brown, about 5-6 minutes. Pour in ¼ upw ater, limmediately reduce heat to low, cover pan and steam 10 min-utes (aid 5 minutes if using frozen potstickers). Lift potslickers onto serving platter, serve with vingar, soy sauce, and hot chill oil for dip-jng. Makes about 48 potstickers.

1 lb. ground pork 1 can (8 oz.) water chestnuts, chopped 3 cup green onions, chopped 3 thsp. soy sauce 3 thsp. dry sherry 1 thsp cornstarch 1 tsp. minced ginger 4 tso. sugar THAI NOODLES WITH PEANUT SAUCE 1 3-oz. pkg. Oriental quick-cook

noodles 14 tsp. red pepper flakes 14 tsp. ground ginger 14 cup peanut butter 2 tbsp. soy sauce 14 cup sliced green onions

Cook noodles as directed on pack-age. Drain and keep warm. Reserve cooking water. Blend together re-maining ingredlents and ¼ eup re-served cooking water. Toss with noo-dles. Serve warm or at room tem-perature. Makes 4-6 servings. Combine first eight ingredients; mix well. To assemble, place 2 tsp. filling on each won ton skin. Moisten edge of dough with water, fold in half over filling and pinch edges to-



Sesame pork appetizers set the tone for an Oriental buffet table. Lean pork tenderioin marries with a sherry-and-soy mixture, is

coated with ho coated with honey and sesa quickly roasted until tender. me seeds, and i

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SAVE (40') _ NR 151-10



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FAME BBQ Sauce..99°

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