Chef Larry's choice

See Taste Buds column, Page lice cubes 1B

COFFEE PUNCH) quart milk 1 quart strong coffee 45 cup sugar 3 whole cloves pinch clanamon 1 pint vanilla ice cream several drops almond extract

Scald milk: add coffee, sugar and spices. Chill thoroughly. Place ice cream in a large punch bowl. Break into small picces. Add coffee and milk mixture and almond extract. Stir.

For adults only:

COLD SPICED COFFEES Great on picales 4 cups strong hot coffee 14 cup sugar 10 whole allipice 10 whole cloves 4 cupmamon sticks cinnamon sticks cup coffee liqueur (i.e. Kabiua)

Combine colfee, sugar and spices in a large mixing bowl. Cover and let stand at room temperature for 1 hour, no longer. Strain out spices. Add liqueur and mix well. Pour over ice cubs and enjoy immediately.

IRISH COFFEE 1 cup chilled whipping cream 14 cup powdered sugar 1 teaspoor vanilin 24 cup fresh ground coffee beans

3 cups water ½ cup Irish whiskey 4-8 teaspoons granulated sugar

14-16 Inrge cabbage leaves 1 pound ground beef 1 matro, broken 25 cup water

tion

Cookbook gives Passover recipes

l egg, beaten 1 large onion, diced 14 cup lemon juice 15 cup sugar 14 cup water 1 can tomato and mushroom sauce A section on Passover is included in the cookbook "The Galilee Gour-met Book 11," from the Galilee Chapter Frai Brith Women. Here are some recipes in that sec-tion

APRICOT PASTRY 52 pound softened unsalted butter (or margarine) 2 egg yolks Piach of salt



"Apple sauce" appeared instead of "apple slice" (in the paragraph on oxidatlen) and the word "color" in that ran Monday, April 2, in Taste

Matzoh recipes

Continued from Page 2 h pound meshrooms, sliced 1 large onion, diced 2 ribs celery, diced 1 clove garlic, diced vegetable oil 2 eggs sail and pepper to taste Soak metob pieces in water until soft.

Monday, April 9, 1990 O&E

The second secon

leftover cooked chicken and matzon. 3 cups matzon coarsely ground or matzoh farfei 2 cups chicken broth, beated 2 onions, diced 2 onions, diced 2 stalks celery, diced 1 cup musbrooms (or 2 cans) ¹z green pepper 3 tablespoons oll 3 cege

3 eggs salt, pepper, paprika and garlic pow

der to taste Combine matzoh or farfel and broth in mixing bowl. Let stand while sauteing vegetables in heated oil

off Add chicken and cook a few min-utes longer, stirring to mix well. Beat eggs Add eggs and vegeta-ble-chicken mixture to farfel. Mix well Scason to taste Bake in well-greased casserole at 350 degrees for 1 hour

Beat whipping cream, powdered sugar and vanilla in a chilled bowl until stiff. Hefrigerate. Prepare cof-fee as usual using 34 cup coffee beans and 3 cups water. Heat 4 mugs by rinsing with boiling water, drain well. Place 2 tablespoons of whiskey in each mug. Ton with whipped cream mix. Serve Immediately. Serves 4.

Remove leaves from large head of cabbage carcfully. Place in a large pot, cover with boiling water, and simmer 5 minutes. Drain. Soak bro-ken matzo in the 'k- cup water until soft. Combine this mixture with ground meat and egg. Place a beap-ing tablespoon of this mixture in the center of each cabbage leaf. Fold in the sides to cover meat and roll. Place cabbage rolls in a large sauce-pan with open sides down. Combine remaining ingredients and pour over cabbage rolls. Bring to a boil and then reduce heat. Simmer about 14 hours, hasting occasionally. Serves 5-6. Pinco or surv I cup sugar 2 cups sifted cake meal 2 teaspoons grated lemon rind Combine preceding ingredients for pastry Spread 3: of the dough on the bottom of a greased 9:by13-inch pan and up the sides 1 inch. Bake for 20 minutes at 325 degrees. Refrigerte remaining dough until needed. Re-move the crust from the oven.





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