

First you take a strawberry

See Larry Jones' column Taste Buds on Page 1B.

1 STRAWBERRY VINEGAR

2 cups washed strawberries, stemmed and patted dry
1 quart white vinegar

Sterilize a 2-quart glass jar with boiling hot water. Fill with sliced berries. Add enough white vinegar to fill. Cover and store in a dark, cool cupboard for at least 1 month.

STRAWBERRY SALAD DRESSING

3 ounces cream cheese
1 tablespoon strawberry vinegar
2 tablespoons strawberry jam or jelly
1/2 cup cream

Mash cream cheese with a fork until smooth. Slowly add remaining ingredients, mixing well after each

addition. Chill 1 hour before serving. For a different taste, stir in 1/4 cup curry powder.

2 STRAWBERRIES ROMANOFF

2 quarts strawberries, hulled, washed, patted dry
1 pint vanilla ice cream or frozen yogurt
1 cup whipped cream or plain yogurt
6 tablespoons Cointreau (or any orange-flavored liqueur)

Prepare strawberries. Lightly sprinkle with sugar, or if desired artificial sweetener, and place in the refrigerator to chill. Meanwhile, whip ice cream slightly and soften. Fold in liqueur. Blend in strawberries, stirring with a fork until well blended. Serve immediately in fluted glasses.

No-fail breakfast for Mother

See related story, Page 1B.

**FRESH FRUIT CUPS
WITH CREAM CHEESE SAUCE**
1 banana, peeled and sliced
1 seedless orange, peeled and segmented
1 small bunch seedless grapes
1 cantaloupe, split, seeds removed and cut into chunks
1 apple, cored, cut into chunks
1 cup strawberries, sliced

Combine all fruit in a bowl. Toss gently. Divide fruit evenly into wine glasses or serving bowls. Top with 1/4 cup sauce. Refrigerate until ready to serve.

Chef's note: Depending on age, kids can do this part.

Cream Cheese Sauce

8 ounces cream cheese, room temperature
1 cup powdered sugar
1 teaspoon vanilla
1 tablespoon buttermilk

Combine ingredients in bowl. Using a fork or low speed on electric mixer, beat until smooth. Pour 1/4 cup over fresh fruit cups. Cover and chill remaining sauce.

HONEY BUTTER

1 stick (1/4 cup) butter, room temperature
2 tablespoons honey

Combine ingredients in a small bowl. Using a fork, mix well to combine flavors. Note: butter will harden if placed in refrigerator. Another great job for the kids!

SAVORY BUTTERMILK BISCUITS

2 cups flour
1 tablespoon baking powder
1/2 teaspoon salt
1/4 cup buttermilk

4 tablespoons (1/4 stick) cold butter
1/4 cup vegetable shortening (such as Crisco)
1/4 teaspoon baking soda
3/4 cup plus 2 tablespoons cold buttermilk
1/2 teaspoon dried dill weed and chopped chives

Mix flour, baking powder, salt and sugar in a bowl. Using a fork, cut in butter and shortening until mixture is crumbly. Add shortening, baking soda with buttermilk. Pour into crumb mixture. Stir until soft dough forms. Place this mixture on a lightly floured, clean cutting board and add dill and chives. Knead gently for a count of 15 to form a ball. Do not overhandle. Pat 1/4-inch thick. Using a plastic cup, cut into circles and place on a cookie sheet lightly greased with butter. Bake for 12 minutes in a 450-degree oven. Makes about 12 biscuits.

CASSEROLE FRITTATA
8 slices whole grain bread, torn into chunks
1 cup cooked breakfast meat (such as bacon, sausage or ham)
1/2 cup cheddar cheese, grated
6 eggs
1 cup buttermilk
Dash pepper and/or Tabasco Butter

TIPS ON MAKING THE PERFECT CUP OF COFFEE

- Start with a clean coffee maker.
- Use fresh coffee and fresh cold water.
- Serve immediately after brew.

- Allow 2 level tablespoons for each 1/4 cup water.

TIPS ON MAKING PERFECT TEA

- Whether you use loose tea or bags, the preparation is the same.
- Start with a clean teapot made of glass, china or earthenware.
- Add boiling water. Allow to stand for a few minutes.
- Heat cold water to a boil.

- Pour hot water out of teapot. Do not rinse or dry. Add tea or teabags. Pour boiling hot water over tea.

- Use 3/4 cup boiling water for each bag or 1 teaspoon loose tea.

- Allow tea to stand for 5 minutes. Stir. Strain tea or remove teabags. Serve with lemon or milk.

- Pour hot water out of teapot.

- Do not rinse or dry. Add tea or teabags. Pour boiling hot water over tea.

- Use 3/4 cup boiling water for each bag or 1 teaspoon loose tea.

- Allow tea to stand for 5 minutes. Stir. Strain tea or remove teabags. Serve with lemon or milk.

- Heat pasta to desired tenderness, drain and quickly toss with a little olive oil, then the pesto. Serve immediately. Pass extra Parmesan.

Homegrown herbs make tasty dishes

See related story, Page 1B.

Your hard efforts will be much appreciated when you serve the following:

TARRAGON MARINADE

(For 2-pound, 2-inch sirloin)
3 tablespoons tarragon vinegar
2 large onions, sliced
1 lemon

5 garlic cloves, split

1 bay leaf

1/2 teaspoon dried mustard

1/2 cup dry red wine

1 cup olive oil

1 teaspoon salt (optional)

Freshly ground black pepper

Line a shallow glass baking dish or a wooden trough with some onion slices. Squeeze lemon juice over the onion, toss in the lemon rinds. Add garlic, spices, salt and pepper. Pour in vinegar, wine and oil. Lay the meat on top. Add mustard and the rest of the onion slices on the steak. Marinate for 3 hours, basting frequently. Serve the marinated onions raw with the cooked steak.

SORREL SOUP

Serves 4

4 tablespoons butter

1/2 cup chopped onion

2 cups finely shredded sorrel

2 large potatoes

Heat butter in a large saucepan.

Add chopped onion and cook until it wilts. Set aside a small handful of sorrel and add the rest to the pan.

Add potatoes and stock, bring to a boil and cook until potatoes are tender.

Pour mixture into blender container and blend at high speed until pureed. Return to pan and stir in milk, chervil and dill. Heat slowly to serve hot, or refrigerate to serve cold. Top each soup bowl with reserved sorrel and croutons.

2 cups chicken stock

1 cup milk

1 tablespoon chopped chervil or dill

Croutons

Olive oil

Pine nuts or walnuts (optional)

Salt and pepper (optional)

1 pound pasta

Cut orange in half, not from the stem end but from around the middle. Hold plastic juicer over bowl and press each orange half down over juicer, turning to extract juice.

Thaw pesto base, still covered, in a bowl of warm water, to room temperature. Stir pesto into cheese, add enough oil to thin to desired consistency.

Heat pasta base, still covered, in a bowl of warm water, to room temperature. Stir pesto into cheese, add enough oil to thin to desired consistency.

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