

Gourmet goodies are delicious last-minute gifts

See related story on Taste front.

MICROWAVE KIWI LIME MARMALADE

4 kiwis, peeled, trimmed, and quartered lengthwise
zest of 1 lime, silvered
¼ cup sugar
2 tablespoons fresh lime juice
Cut the kiwi quarters into ¼-inch cubes. Combine kiwi cubes with

lime zest and juice, and sugar. Place ingredients in a deep 2½-quart microwave-safe dish, and stir well.

Cook, uncovered, at full power for 5 minutes. Stir, return to the microwave, and cook until thick, about another 6 minutes.

Allow the marmalade to cool to room temperature, then place in a pretty container with a cover. Top with a seasonal bow or ornament.

Marmalade will keep one week in the refrigerator. Makes 1 cup.

LEMON-SCENTED POUND CAKE

2 cups sugar
1 cup butter or margarine, room temperature
2 tablespoons lemon juice
2 teaspoons finely grated lemon rind
1 teaspoon vanilla

5 eggs
2 cups flour

Preheat oven to 350 degrees. In large bowl of electric mixer, cream together sugar and butter until light and fluffy. Beat in lemon juice, lemon rind, and vanilla.

Add eggs in 3 additions, mixing well after each addition. Gradually add flour to butter mixture, and mix to blend thoroughly.

Spoon batter into greased 10-inch

fluted pan or plain tube pan. Bake until a skewer inserted in center comes out clean (1 hour to 1½ hours). Cool on wire rack 15-20 minutes before turning out of pan.

To freeze: Wrap pan tightly with heavy-duty aluminum foil. Label and date. Freeze at 0 degrees F, up to 4 weeks. Do not thaw. To bake, remove foil and bake at 350 degrees about 1 hour and 15-20 minutes. If cake starts to get too brown, cover loosely with aluminum foil for the last 30 minutes of baking.

Juice concentrate, thawed
1 teaspoon ground cinnamon
¼ teaspoon ground nutmeg
6 cups puffed wheat or puffed rice cereal
½ cup dried cranberries or raisins

In small bowl, combine vegetable oil, brown sugar, apple juice concentrate, cinnamon and nutmeg; mix well. Place puffed cereal in large microwaveable bowl. Drizzle liquid mixture over cereal, stirring until evenly coated.

Microwave at high 1 minute; stir. Microwave an additional 1 to 1½ minutes, or until cereal no longer appears wet. Stir in dried cranberries. Cool. Store tightly covered. Makes 6 cups.

Recipe from Quaker Kitchens.

Chef Larry shares Momma's cookie recipes

See Larry Janes' column on Taste front.

MOMMA'S KIFLIS

Cookie:
2 eight-ounce packages cream cheese, softened
1 pound butter or margarine, at room temperature
4 cups sifted flour
¼ cup powdered sugar

Filling:
1 cup finely ground nuts (walnuts, almonds, etc)
1 teaspoon fresh grated lemon rind
1-3 tablespoons of milk

Cream together the cream cheese with the butter or margarine. Beat until fluffy. Stir in flour and mix with a fork until blended and mixture clings together.

Make individual balls about the size of a small walnut and chill

balls in refrigerator for 2 hours. Roll out individual cookie balls in powdered sugar approximately 5-6 inches in diameter. (The size of a small plate).

In a small bowl, combine nuts with lemon rind and just enough milk to make the nuts and rind hold together. Place a small amount of filling lengthwise in rolled cookie and carefully roll and shape into crescents.

Preheat oven to 375 degrees.

Place kiflis on a greased cookie sheet and bake for 10-12 minutes or until very lightly golden. Cool on cookie racks. Sprinkle with more powdered sugar, if desired. Store in airtight containers. Makes about 8-9 dozen, depending on the size.

MOMMA'S FAVORITE CRESCENT COOKIES

¾ cup almonds, blanched and

sliced
¾ cup vanilla sugar (To make vanilla sugar, put 1 pound granulated sugar into a large glass jar. Sit 1 plump vanilla bean and bury it in the sugar. Cover the jar tightly and store at a cool room temperature for 7 to 10 days before using.)
¾ cup unsalted butter, room temperature
½ cup shortening (butter flavored, if available)
1½ cups all purpose flour
¼ teaspoon salt

Topping:
½ cup powdered sugar
½ teaspoon cinnamon

Grind the almonds very finely. In a large mixing bowl, combine almonds with sugar, butter and beat until light and fluffy. Stir together

the flour and salt and beat into the sugar mixture on low speed until incorporated.

Press into a sausage shape and wrap in plastic. Refrigerate for 1 hour.

Divide the dough into 8 portions. Work with one portion at a time while others are kept refrigerated. Knead the dough between floured hands until almost smooth. Pinch off a ball of dough roughly the size of a large marble and then roll it into a log about 3 inches long.

Shape into a crescent and place in a preheated 325 degree oven on an ungreased cookie sheet. Bake for 15 minutes. Cool for a few minutes on the cookie sheets and while still warm, dip them, one at a time into the sugar/cinnamon topping mixture. Store in an airtight container. Makes about 6 dozen.

CRANBERRY APPLE SNACK MIX

2 tablespoons vegetable oil
2 tablespoons firmly packed brown sugar
2 tablespoons frozen apple

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The batter should be frozen in the pan in which it will be baked. To free up your pans, first line them with heavy-duty foil, then pour in the batter and freeze it, uncovered, until it is solid. This usually takes 6 to 12 hours. Remove the batter from the pan and wrap it completely in heavy duty foil, label and date the package, and return to the freezer.

To bake, grease the baking pan in which the batter was frozen, peel away the foil, and place the batter back in the pan.

"The quality of baked goods is far superior when you freeze batters rather than the finished product," said Bailey. "The only adjustment you must make is the baking time — depending on the batter's density and the size of the baking dish, you will need to increase the bake time by 5 to 30 minutes."

Most batters will keep up to four weeks at 0 F. If your freezer doesn't maintain that temperature, keep the batter frozen no more than two weeks.

Brandies from page 1B

varieties and blend the brandies to achieve our style," explains Carneros Alambic's director Bernard La Borie. "Ugni blanc, grown in California, does not give us the fruity character we desire. We want ripe flavors from mature grapes, but they must be balanced against the higher alcohol of the spirit."

Located in a cool growing area along the Russian River in Men-

doceo County, Jepson grows French colombar in a 47-year-old vineyard and distills the only single vineyard, estate-bottled brandy in California. Brandy Master Kurt Lorenz thinks brandy enthusiasts are fortunate since colombar grows particularly well at Jepson's Mendocino County vineyard. The grape thrives in rocky riverbed soils where warm daytime temperatures are

moderated by afternoon breezes and cool nights.

Estate grapes are hand harvested and fermented into small lots of wine. The best of these are hand distilled in the winery's Alambic potstill brought from France in 1983. The doubly distilled brandy is then aged in French Limousin oak for five to six years. Lorenz notes that his brandy retains the flavor of the

fruit and the warmth of the sun.

After spending the requisite time in barrel, Lorenz critically re-evaluates each barrel and blends what may be described as a "best-lots selection" boasting fresh fruit and a soft, round mouthfeel.

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Brandies to try

- Carneros Alambic RMS Special Reserve (\$29) is pale amber with aromas of dried apricot, cigar-box, vanilla, toast and cherry-spice. Sleek, viscous textures with truly overtones finish with vanilla-wood accents.
- Germain-Robin Fine Alambic Brandy Lot No. 8 (\$36) is amber-gold with aromas of pear, banana, apricot, oak and vanilla cream.
- Germain-Robin Reserve (\$50) has a copper color and aromas of vanilla, caramel, toffee and wood followed by intense woody notes on the palate and finish.
- Germain-Robin Shareholder's Blend Lot No. 6 (\$50) is copper-gold with waves of delicate vanilla and ripe banana.

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