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Owner: D. Armstrong

Kitchen Chatter

by Nancy Winfrey

GERMAN APPLE PANCAKES

4 egg yolks
1/2 cup sifted cake flour
1/2 teaspoon salt
1/4 cup sugar
1/2 cup milk
1/2 cup grated lemon rind
1 tablespoon lemon juice
1 medium apple, coarsely grated
2 tablespoons butter or margarine
1/2 cup sour cream
Canned apple slices (optional)

Beat the egg yolks until light and fluffy. Mix together the flour, salt and sugar and add alternately with the milk to the egg mixture - blend well. Stir in lemon rind and juice and fold in grated apple. Melt butter in a large iron or ovenproof skillet. Pour in batter and bake in 400 degree oven for 10 minutes, then reduce heat to 350 degrees and bake 15 minutes longer. Loosen sides and bottom of pancake immediately with a spatula and spread sour cream over half of the pancake. Fold over other half like an omelet. Remove to hot platter. If desired garnish with canned apples and pass the maple syrup. Serves 4.

SCALLOPED OYSTERS

1 quart oysters, drained
3/4 cup oyster liquor
1/2 cup butter
2 tablespoons minced green pepper
2 tablespoons finely minced onions
1 clove garlic, minced
2 tablespoons all-purpose flour
1 teaspoon salt
1/8 teaspoon pepper
1 tablespoon lemon juice
1-1/4 cups crushed soda or saltine crackers

Remove shell from oysters, if any, then warm the oysters in the oyster liquor over low heat just until their skirts ruffle - 3 or 4 minutes. Melt the butter in a small skillet and sauté the green peppers, onions and garlic for about 3 or 4 minutes or until limp. Blend in the flour, salt, pepper, lemon juice and 1 cup of the crushed crackers. Stir mixture into the oysters, blend, and place in a generously buttered baking dish. Sprinkle with remaining crushed crackers and dot with a bit of butter. Bake in 375 degree oven for 20 to 25 minutes or until bubbling and lightly browned.

FRENCH BREAD PIZZA

1 loaf Italian bread (about 15 inches long), cut in half lengthwise
1/3 cup refrigerated Marie's Creamy Italian Garlic Dressing and Dip
1 cup chopped green peppers
1 can (2-1/4-oz.) sliced ripe olives, well drained
1/4 cup thinly sliced green onions
1 cup grated mozzarella cheese

Arrange the bread with the cut-side-up on a baking sheet. Bake in 425 degree oven for about 5 minutes or until lightly toasted. Cut bread in half to make 4 pizza breads. Spread each pizza bread half with some dressing. Top with green peppers, olives and onions and sprinkle with mozzarella cheese. Bake 10 minutes or until hot and cheese is melted. Serves 4.

FRIED GRATED POTATOES

4 medium-size potatoes, boiled until firm-tender, cooled and peeled
1 egg
1 teaspoon salt
1/8 teaspoon pepper
6 or 7 tablespoons butter (about)

In a mixing bowl, grate the potatoes on the coarse side of a grater - set aside. In a bowl, beat the egg salt and pepper until frothy and then pour over the grated potatoes and blend well. Let mixture stand at room temperature for about 10 minutes. Blend again until mixture sticks together (it should not resemble mashed potatoes but rather grated potatoes held together by a thin batter). Heat about 4 tablespoons of the butter in a large skillet over medium heat until bubbles. Drop potato mixture into the hot butter by heaping tablespoonfuls, making about 6 large mounds. Flatten mounds of potatoes with a spatula and let brown - 10 to 12 minutes on each side. Do not turn the cakes until they are crispy and brown on the bottom. Turn only one time during cooking. The potatoes will probably absorb the butter as they cook so you may need to add the remaining butter as they cook. Serves 6.

BAKED SPINACH

2 packages frozen chopped spinach
1 cup sour cream
1 envelop onion soup mix
Ritz crackers, crushed (about æ cup)
2 tablespoons butter, melted
1/3 cup freshly grated Parmesan cheese

Cook the spinach and drain well. Combine the sour cream and dried onion soup mix and blend with the spinach. Spread mixture into a generously buttered baking dish. Combine the crushed Ritz crackers with the melted butter and grated Parmesan and blend. Sprinkle mixture over the casserole. Bake in 350 degree oven for about 30 minutes. Serves 8.

GRILLED BARBECUED FRENCH BREAD

1 medium onion, chopped (1/2 cup)
2 cloves garlic, minced
1/2 cup butter or margarine
2/3 cup chili sauce
2 tablespoons Worcestershire sauce
1/4 cup vinegar
2 teaspoons prepared mustard
1/2 teaspoon chili powder
1/4 teaspoon oregano
1 loaf French bread (about 15 inches long)
3/4 cup freshly grated Parmesan cheese

Sauté the onions and garlic in butter in a large skillet for about 5 minutes or until tender. Stir in chili sauce, Worcestershire, vinegar, mustard, chili powder and oregano. Simmer-stirring occasionally-until thickened (about 30 minutes). Cut the bread in 1-inch thick slices but do not cut through to bottom. Spread some of the sauce on each side of slices and then sprinkle in a little of cheese. Wrap loaf in heavy-duty aluminum foil. Grill about 5 inches from coals for about 15 minutes turning one time. Partly unwrap loaf (leave in foil) and grill 5 minutes longer.

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