

Holiday RECIPES



ECLAIRS AND CREAM PUFFS

1. Preheat oven to hot (400°). Bring 1 c. water, ½ c. (1 stick) butter or margarine and 1 tsp. sugar to a full rolling boil in a large saucepan. Add 1 c. sifted all-purpose flour all at once. Stir vigorously with a wooden spoon and cook about 1 min. or until mixture forms a thick smooth ball that leaves sides of saucepan clean. Remove from heat; cool slightly.

2. Add 4 large eggs, 1 at a time, beating vigorously after each addition, until paste is shiny and smooth and breaks away in strands. (Paste will separate as you add each egg, but with continual beating it will smooth out, become stiff and hold its shape).

3. FOR CREAM PUFFS: Drop dough by rounded tsp. 3 inches apart, on ungreased cookie sheets. FOR ECLAIRS: Shape with spatula into 4x1½" strips. (You should have enough for 12 large puffs or 12 eclairs.) Bake in preheated hot oven (400°) for 40 mins. or until light golden brown. Cool on wire rack.

4. CUSTARD FILLING: Combine ¾ c. sifted all-purpose flour and 1 c. sugar in a medium size saucepan; stir in 3 c. milk. Bring to boiling, stirring constantly over low heat, until mixture bubbles. Cook, stirring 3 to 4 mins, until mixture is thick. Remove from heat. Beat 4 large eggs lightly in a medium size bowl; beat in 1 c. hot milk mixture.

5. Return egg mixture to saucepan. Cook, stirring constantly, over medium heat, 1 to 2 minutes until thickened (do not boil). Add 1 tsp. butter and 1 tsp. vanilla; pour into a bowl. Refrigerate with wax paper directly on surface for 2 hrs. or until cold. TO FILL: Cut tops off puffs or eclairs with sharp knife. Remove some of the soft dough in centre. Fill each with ¼ c. custard. Replace tops.

6. GLAZE: Melt 1 package (6 oz) semisweet chocolate pieces with 1 tsp. vegetable shortening in a small bowl set over hot, not boiling water to melt. Let cool 2 minutes. Spoon over puffs or eclairs. Or, dust with icing sugar, if you wish. Serve at on-

ce or refrigerate. *Use a wooden spoon for mixing puffs.

---Peggy McLaughlin
Georgetown

WHITE CLOUD STRAWBERRY PIE PASTRY

1 cup flour
½ tsp. salt
½ cup lard
Mix with pastry blender until crumbly, add 2¼ tsp. cold water to mix. Gently roll out to fit a 9" pie plate.

FILLING

Beat until frothy 5 egg whites, ¼ tsp. salt, ¼ tsp. cream of tartar, add gradually ½ cup sugar. Beat well until stiff peaks form.

Pile meringue into pastry lined pie tin. Swirl with a spatula. Bake at 350° 15 mins. or until light brown.

Cool.

Put a bowl and clean beaters into the fridge to chill.

Defrost 1 cup frozen berries.

When ready to serve whip 1½ cups whipping cream in chilled bowl, fold in berries. Cut pie into serving pieces, top each with cream/berry mixture.

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done. Blend ketchup and steak sauce. Brush tops of turkey mixture before completion of cooking.

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TURKEY STUFFED MUSHROOMS

15 large mushrooms
1½ lbs. ground turkey
2 tsp. chopped parsley
1 carrot shredded
pinch salt, pepper
2 tbs. dried onions
1 tsp. celery salt
2 cups chicken broth
1 tsp. ketchup
1 tsp. steak sauce

Heat oven to 375°. Gently wash and dry mushrooms. Reserve caps. Finely chop stems, add ground turkey, parsley, carrot, onions, salt and pepper, add celery salt. Place a mound of mixture on each mushroom cap. Arrange in a lightly greased baking dish. Pour chicken broth in pan. Bake for 30-40 mins. till

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