

Culinary Outlook

Celebrity Chef



As president of the Georgetown Figure Skating Club, Margaret Garrison is busy these days making preparations for the club's upcoming 26th annual Carnival. The theme this year is Back to the Future, and a total of three shows, two on April 1 and one on April 3, will be presented

at the Georgetown Memorial Arena. However, despite being so busy making arrangements for the event, Mrs. Garrison still finds time to bake up some special dishes, and she was kind enough to disclose her recipe for scallops gourmet. (Herald photo)

Scallops Gourmet

SCALLOPS GOURMET
(SERVES 12)

Ingredients:
1 lb. Scallops (fresh or frozen)
1/2 cup butter
1 cup sliced mushrooms
2 tablespoons minced onions
2 tablespoons all-purpose flour
1/2 teaspoon salt
1/2 cups half-and-half cream
1 egg yolk, beaten
1/2 teaspoon thyme
1/2 teaspoon basil
1/2 cup breadcrumbs
1/2 cup grated Swiss cheese
1/2 teaspoon paprika
1 tablespoon melted butter

Melt butter in skillet and add scallops and mushrooms. Cook three to four minutes, until scallops are done.

Divide scallops and mushrooms among six individual shells or ramekins.

Melt 1/2 cup of butter in small saucepan. Add onion and cook until tender. Stir in flour and salt. Gradually stir in half-and-half milk, and cook until thickened, stirring constantly. Stir in thyme and basil.

Spoon sauce over scallops.

Combine crumbs, cheese, paprika, and one tablespoon of butter, and sprinkle over the sauce.

Place shells on baking tray.

Bake in oven at 400 F. for 10 to 15 minutes, until hot and bubbly.

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Hot Kahlúa Soups Are Delicious

Through the ages, many cultures believed hot soup to have healing properties. Today, while we attach little credence to such beliefs, it is hard to dispute that hot soup is a most popular remedy for biting winds and falling mercury. Added to soups, Kahlúa complements and melds ingredients, making your winter favourites even more savoury.

KAHLÚA TORTILLA SOUP
(Kahlúa Sopa de tortilla)

1/3 cup finely chopped onion
1 large garlic clove, minced or pressed
1 tablespoon oil
1 tablespoon vinegar
1/2 cup Kahlúa
1/2 cup water
1/8 teaspoon white pepper
1 can condensed beef broth
1 can condensed chicken broth
1 can (14 oz) stewed tomatoes
1-1/2 cups (12 oz) chili sauce
Tortilla chips

Saute onion and garlic in oil until soft but not browned. Add vinegar, Kahlúa, water and pepper. Add undiluted broths, tomatoes and 1 cup chili sauce (save remainder for tortilla chips). Stir to blend. Simmer 10 minutes. Meanwhile, prepare tortilla chips and add to soup bowls. Ladle hot soup into each and serve at once. Makes 4 to 6 servings (7-1/2 cups soup).

KAHLÚA DUMPLING SOUP

1 cup thinly sliced celery
1 cup thin 1-inch sticks carrot
1/2 cup finely chopped onion
1 clove garlic, pressed
1/4 teaspoon Italian herb seasoning
1 1/2 quarts (6 cups) rich chicken or turkey broth*
1 cup sliced small zucchini
2 tablespoons lemon juice
1/2 cup Kahlúa
Kahlúa Dumplings
Finely chopped parsley

In a large pan, combine celery, carrot, onion, garlic and herb seasoning with broth. Cover pan and simmer until vegetables are almost tender, 20 min. Add zucchini and cook 5 min. longer. Add lemon juice and Kahlúa. While soup is cooking, prepare Kahlúa Dumplings. Remove 2 cups broth from soup to a 10 inch skillet. Bring to simmer. Spoon dumpling batter into liquid making 8 mounds. Cook over low heat 10 min. Cover skillet and continue cooking over low heat 10 to 15 min. longer until done. Ladle soup into serving bowls

and place 2 dumplings in each. Sprinkle with parsley. Makes 6 servings.

Kahlúa Dumplings:
Re-sift 1-1/2 cups sifted all-purpose flour with 2-3/4 teaspoons baking powder and 3/4 teaspoon salt. Combine 1 large egg (well beaten), 1/3 cup milk, 1/4 cup Kahlúa, and 1 cup finely chopped cooked chicken or turkey along with 2 tablespoons melted butter and 1 tablespoon each minced green onion and parsley. Add to flour mixture and blend lightly just until dry ingredients are moistened.

* (diluted condensed canned chicken or turkey broth may be used)

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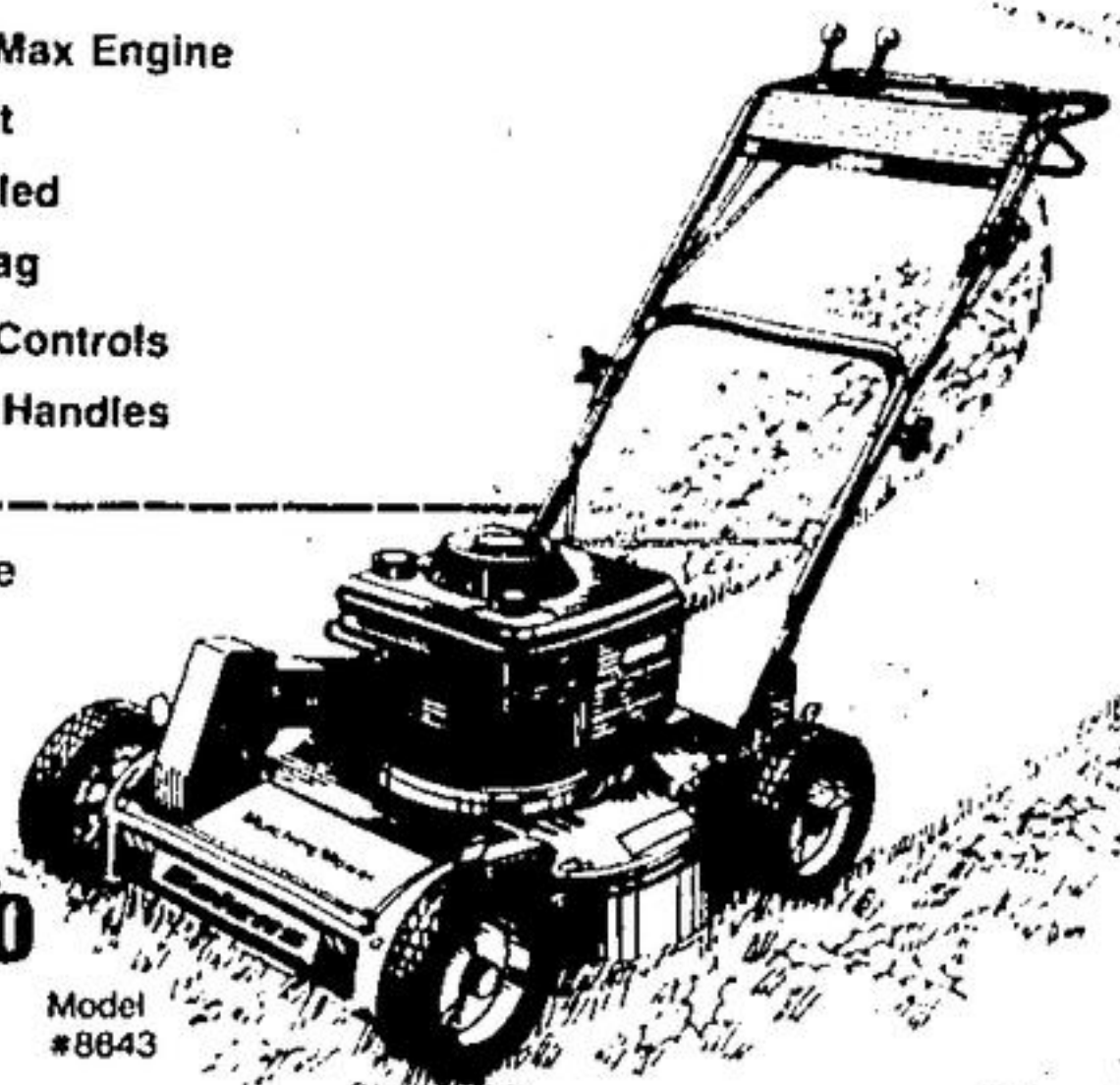
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