



Brunch before or after opening presents



By JOANNE SPAHR

Editor's note: The following is part three in a series of articles featuring Extension assistant, Susan Doyle, and her recipe ideas for the Christmas holiday. The recipes were obtained at the Lancaster County Homemaker's Christmas program, held earlier this month. Brunch. The dictionary definition is, "a late breakfast, an early lunch, or a combination of the two."

With the busy schedules of farmers and the need for three good, solid meals spaced evenly throughout the day, brunch is a rarely used word and an even more rarely served meal on the farm. Usually, this particular meal is thought to belong to the "city-slicker", or to those who don't know what it is like to put in a good day's work before noon. However, there is one special day when the usual farm routine is changed and when it could be a real treat to serve this meal. That day is Christmas.

Depending on your schedule, it could be just the right sized food serving for the men to come back to after having gone out to do the barest minimum of barn work before they return to the excitement of Christmas morning and the opening of presents. Or, if presents are opened in the wee hours of the morning at your house when the children can no longer contain their curiosity, brunch would be perfect before heading out to the barn when it's all over and the morning advances toward noon.

And, brunches are also nice if you have guests over to share in the joy of Christmas morning.

To make it easier to try out this mid-morning meal, Susan Doyle, Lancaster County Extension assistant, has compiled a group of brunch recipes for all homemakers to enjoy.

"The simplest things are often the most appreciated," says Susan. She suggests going so far as to make the food right at the table in an electric skillet whenever possible.

The first recipe she suggests for a holiday brunch is "Eggs Benedict". There are several hints Susan passes on to help the new cook come out with a good tasting dish.

"The key to Eggs Benedict," she says, "is timing." Three ingredients - ham, English muffins, and poached egg - must be prepared at the same time and kept warm for this recipe to turn out perfect. Timing, of course, can be learned through practice.

Susan suggests using fresh eggs for poaching because of their better flavor. Also, colder eggs will poach better.

When making the Hollandaise sauce, it is good remember that the egg whites that are left over freeze very well.



EGGS BENEDICT

Pan fry eight small thin ham slices until browned and done; keep warm. Split and butter four English muffins and toast under broiler. In large skillet, poach

eight eggs in boiling salted water. Top each of eight muffin halves with a ham slice, then the poached egg. Serve at once with hollandaise sauce (recipe below) and a garnish of parsley. Makes four servings.

The key to good eggs benedict is the timing, having everything ready at the same time.



BLENDER HOLLANDAISE SAUCE

3 egg yolks
2 tablespoons lemon juice
½ teaspoon prepared mustard
Dash cayenne
½ cup butter

Place egg yolks, lemon juice, mustard and cayenne in blender container. Blend on low speed just until mixed. Melt butter in saucepan until bubbly, being careful it does not brown. Cover blender; turn on low speed; SLOWLY pour about a third of the hot butter, through opening in blender cover. Turn blender to high speed; slowly pour in remaining butter, blending till smooth and thickened. Makes about one cup.

This hollandaise sauce is simple to make; just remember

to add warm butter in a very thin, slow stream. It is delicious on warm vegetables and served chilled on cold ones.



KUGELHOPF

Kugelhopf is the second of three recipes which Susan includes in the holiday brunch menu. An Austrian Christmas recipe, Kugelhopf is made from a rich, sweet dough containing raisins, candied fruit, and almonds topped with a mixture of whole candied cherries and uncut nuts. This recipe is delicious served warm, and when the brunch is over and a portion of the Kugelhopf remains, a delicious way to serve it again is to toast it and top it with a large helping of butter.

This recipe is:

Austrian Christmas Specialty

1 package active dry yeast
¼ cup warm water
½ cup milk
½ cup butter or margarine
½ cup sugar
½ teaspoon salt
3 cups flour
2 eggs, beaten
About ½ cup each golden raisins, candied fruit and toasted, slivered almonds
Scald milk; stir in sugar, salt and butter or margarine. Cool to

lukewarm. Measure warm water into a large bowl. Sprinkle in yeast; stir until dissolved. Stir in lukewarm milk mixture. Add beaten eggs and flour. When it is too stiff to stir, pour onto floured board and knead, using more flour, as needed.

Place in a greased bowl, cover and let rise in a warm place, free from draft, until doubled in bulk.

After dough has risen, divide into two portions and knead into each half the mixture of raisins, candied fruit and slivered almonds. Roll into a long roll. Grease a mold or casserole and arrange in bottom whole candied cherries, cut in half, and whole almonds. Place roll in prepared mold or casserole. Bake at 325 degrees for 40 minutes or until done. Turn out onto rack to cool. Makes two loaves.

Note: This is Susan Doyle' mother's recipe. Susan bakes it in a Turkshead mold for Christmas wreath effect. She said a small bundt pan or oven proof bowl will serve the purpose. It is best served warm. You can wrap it in foil and reheat in the oven or slice and toast.



LOIS'S SOUR CREAM COFFEE CAKE

The third recipe which Susan suggests for brunch is "Lois's Sour Cream Coffee Cake." This is a deliciously rich cake which is perfect for freezing ahead of time.

The recipe is:
½ cup shortening
½ cup butter or margarine
1½ cup sugar
3 eggs
3 cups flour
¼ teaspoon baking soda
3 teaspoons baking powder
Pinch of salt
½ pint sour cream
1 teaspoon vanilla
Brown sugar mix:
5 tablespoons brown sugar
2 teaspoons cinnamon
1 cup pecans

Cream together with electric mixer for 15 minutes the shortening, butter, sugar and eggs. Sift together flour, baking soda, baking powder and salt. Add dry ingredients to creamed mixture alternately with sour cream. Add vanilla. Into a greased tube pan pour half the batter and half brown sugar mix. Add remaining batter and top with remaining brown sugar mix. Bake at 350 degrees for 50 to 60 minutes. Cool and remove from pan. To complete this Christmas brunch menu, serve frozen melon balls, coffee, and tea.

Next week's Lancaster Farming will feature Susan's New Year's Eve Supper.



Her holidays

[Continued from Page 42]

oven. Shake the chicken in the mixture of flour, salt, and pepper. Place chicken in the melted shortening and bake skin side down for 30 minutes. Turn on other side and bake 20 to 30 minutes more at 400 degrees F.

Another family favorite:

Chicken Macaroni

1 (7 oz.) package macaroni
2 cups milk
2 hard-boiled eggs
½ lb. Velveeta cheese
2 cans mushroom soup
2 cups cooked chicken
Corn flake crumbs
Salt and pepper to taste

Do Not Cook Macaroni. Cut up hard-boiled eggs. Grate cheese. Mix all ingredients except crumbs the night before. Put into a two-quart or 8x12 inch dish and place in the refrigerator. Take out of refrigerator one

hour before baking. Top with corn flake crumbs and bake at 350 for one hour.

A dish Joyce likes to serve at a dinner party because it is easy to prepare, stays hot while guests are being served, and has a delicious combination of flavors is Party Chicken

Party Chicken

8 chicken breasts, skinned and boned
8 slices bacon
4 ozs. chipped dried beef
1 can condensed cream of mushroom soup
½ pint sour cream

Wrap chicken breasts with pieces of bacon. Cover bottom of baking dish with chipped beef. Arrange chicken breasts on chipped beef. Mix soup and sour cream and pour over all. Refrigerate when ready to use, bake at 275 degrees F for three hours uncovered.

Left over turkey is used at the Slaymakers in barbeque sauce

Barbequed Turkey Sandwiches

¼ cup butter
1 cup chopped celery
½ cup chopped onion
¼ cup chopped green pepper
½ cup catsup
2 tablespoons brown sugar
1 tablespoon Worcestershire sauce
1½ teaspoons chili powder
1 teaspoon salt
Dash of pepper
Dash of hot sauce
4 cups cut-up, cooked turkey
8 sandwich buns, toasted

Melt butter; add celery, onion and green pepper. Saute until tender. Stir in catsup, sugar, sauces and seasonings. Simmer five minutes. Stir in turkey. Heat to serving temperature. Serve about ½ cup of the mixture on each bun. Makes eight servings.