

Entertain with new recipes on the eve of '77

By JOANNE SPAHR

Editor's note: The following is the last 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 in this holiday season.

New Year's Eve is the infamous "party night", and if you are like most hostesses who enjoy entertaining on that special evening, you may be interested in some new ideas for this year's New Year's Eve supper. Susan Doyle, Lancaster County Extension assistant, has put together some of her favorite recipes to share with other homemakers in the area.

Susan, however, has not compiled the typical Pennsylvania Dutch foods with meat, potatoes, and lots of dough which many of us are used to. Instead, she has planned her menu with a Greek recipe, one using tuna, and another featuring an important commodity from Chester County - mushrooms. So, there will be lots of variety in your New Year's fare, if you decide to try some of her favorites.



For her menu, she has planned Greek Cheese Pastries, Tuna Pate, Mushroom Crepes with Ham, Whole Green Beans topped with Buttered Almonds, Mixed Salad Greens, French Dressing, and Italian Cream Cake.

The Tuna Pate recipe is one that Susan describes as "easy, and inexpensive." Although it is a type of tuna salad, Susan's idea is to put it into a mold to "dress it up" for the holiday occasion. For color she suggests slicing olives and parsley and decorating the mold with these garnishes.

The recipe is:

TUNA PATE

- 1 (eight-ounce) package cream cheese
- 2 tablespoons chili sauce
- 2 tablespoons snipped parsley
- 1 teaspoon minced onion
- ½ teaspoon tabasco
- 2 (seven-ounce) cans tuna, drained

Blend cheese, chili sauce, parsley, onion, and tabasco. Gradually stir in tuna. Pack into a three-cup mold, chill thoroughly for at least three hours. Unmold and serve with crackers.

PASTRY TRIANGLES WITH CHEESE FILLING "Tiropetes"

"Tiropetes" are Greek cheese pastries, and while they are delicious, and novel they are also very time consuming. But, the lifesaver for this delicacy is that the triangles can be done ahead of time and frozen.

The recipe calls for "fila dough". This particular ingredient can be purchased at a Greek or Italian store, and surprisingly enough, looks almost exactly like tissue paper.

"What I thought was the paper covering for the dough actually turned out to be the fila dough, itself," laughs Susan. In handling this ingredient, you take off one sheet of the dough at a time and cut it into three-

inch wide strips with a pizza cutter. Then, you fill it, and bake it before you freeze the triangle.

"Fila dough, itself, doesn't freeze very well," says Susan. So, the pastries have to be baked first.

Susan also notes that the feta cheese used in making the triangle pastries can be purchased at the same store as the fila dough.

The recipe is:

- 1 large package (eight ounce) cream cheese or one small (three ounce) package cream cheese and one-third pound feta cheese
 - 3 ounces Gruyere cheese, finely shredded
 - 1 egg
 - 2 tablespoons parsley
 - 5 sheets fila dough (approximately 14 by 20 inches).
- Buy prepared dough from Greek or gourmet shop. ½ cup (¾ pound) butter, melted.

Cream the cream cheese and feta cheese, if used, until light and mix in the Gruyere. Add the egg and beat until blended. Mix in parsley. Lay out one sheet of fila dough and brush lightly with melted butter; then cut into three-inch wide strips about 14 inches long. Place one heaping teaspoon of cheese filling in one corner of a strip, fold over, making a triangle. Continue the folding, making sure the bottom edge is always parallel to the alternate side edge, until you fold over the last triangle at the end of the strip. Place on an ungreased baking sheet. Repeat, until all the filling and fila are used. Bake in 375 degree F. oven for 10 minutes, or until puffed and golden brown. After baking, they may be cooled and frozen. To reheat, place frozen pastries on baking sheet in 375 degree F. oven for 10 minutes again. Makes about 2-½ dozen.



MUSHROOM CREPES WITH HAM

Crepes are the "in" food this year. Several books have been published on how to prepare this food, and Extension courses have been given to help the homemaker learn to make these little delicacies. So, New Years is the time to try them if you haven't already.

The recipe is:

- Crepes:
- 3 eggs
- 2 yolks (or one additional egg)
- ½ cup milk
- ½ cup water
- 2 tablespoons clarified butter
- 1 cup all-purpose flour
- ¾ teaspoon salt

Measure all ingredients into blender and whirl until smooth. Or beat eggs and yolks. Add remaining ingredients and beat until smooth. In either case, let batter stand one hour at room temperature. Put pan on to become very hot. Brush bottom of pan quickly and thoroughly with clarified butter and pour about two tablespoons of batter into pan. Turn and tip pan immediately so that the batter will form a thin film over

the bottom. Work quickly, for the crepe will be ready to turn in 15 or 20 seconds. Turn it. Let the crepe cook for another few seconds (about 15) on that side. Remove from pan. Repeat procedure, buttering the pan before each crepe. Makes 24-32 crepes.

Mushroom and Ham Sauce:

- 3 tablespoons butter
- 3 shallots or ½ onion, finely chopped
- 1-½ cup mushrooms
- 2 tablespoons lemon juice
- ½ cup chicken broth
- 8 thin slices of boiled ham
- ½ cup grated Swiss or Gruyere cheese
- ¼ cup whipping cream
- 1-½ tablespoons cornstarch dissolved in 2 tablespoons cold water



Saute onion or shallots in butter until soft. Add the thinly sliced mushrooms. Sprinkle the mushrooms with lemon juice to prevent discoloration. Cook the mushrooms for one minute. Add the chicken stock and cook over high heat, uncovered, for one minute. Lower the heat and add the grated cheese and cream. Do not heat cheese too quickly or it will spin into threads. Add the cornstarch dissolved in water and the mixture will thicken immediately. It should be thick enough to hold its shape in the rolled crepe. Adjust the seasoning, adding salt and pepper to taste. Lay a piece of boiled ham on each crepe. Put about three tablespoons of the mushroom mixture over the ham and roll the crepes. Place in a buttered ovenproof dish and dot the crepes with butter. Bake in preheated 400 degrees oven for 15 minutes. Serve immediately.

ITALIAN CREAM CAKE

Italian cream cake is a three layer cake which is quite unusual and quite delicious, according to Susan who has prepared it several times.

The recipe is:

- Italian Cream Cake:
- 1 teaspoon baking soda
- 1 cup buttermilk
- 2 cups sugar
- ½ cup butter or margarine
- ½ cup shortening
- 5 eggs, separated
- 2 cups flour
- 1 teaspoon vanilla
- 1 cup chopped pecans
- 1 small can flaked coconut

Preheat oven to 325 degrees F. Combine baking soda and buttermilk and let stand a few minutes. Cream together sugar, butter, or margarine and shortening. Add egg yolks, one at a time, beating well after each addition. Add buttermilk alternately with the flour. Stir in vanilla. Beat the egg whites until stiff. Fold egg whites into batter. Gently stir in the pecans and coconut. Bake in 3 (9-inch) greased cake pans at 325 degrees for 30 minutes. Cool. Frost with cream cheese frosting.

Cream Cheese Frosting:

- 8 ounces cream cheese
- ½ cup butter or margarine
- 1 (1-pound) box confectioners' sugar
- 1 teaspoon vanilla



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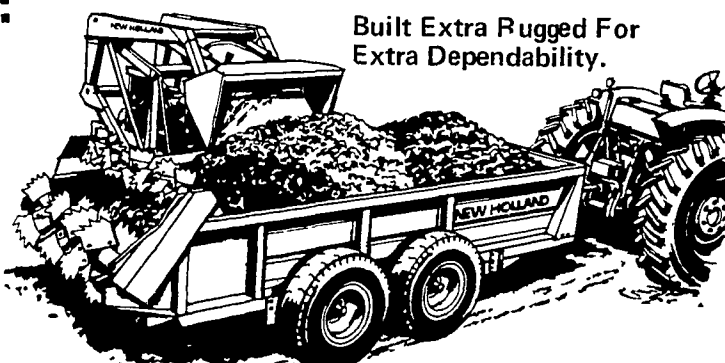
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