# **Junior Cooking Edition**

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# SPICED APPLES

2 pounds apples 4 cups sugar 1 pint vinegar 1 cup water 4 sticks cinnamon

8 whole cloves

Wash the apples, removing blossom ends and leave stems on. Prick the skins with a fork to keep from splitting. Cook sugar, vinegar and remaining ingredients except the apples together until the sugar is dissolved, stirring occasionally. Cook about 5 minutes, then add the apples and cook 10 minutes. Pack apples into sterilized jars and fill jars with the hot syup.

Mrs. John Urban, Meyersdale



## CROCKED SUGAR SNAPS

1 pound sugar snaps, strung 1 pint white vinegar <sup>1</sup>/<sub>2</sub> cup honey 1 large sprig dried dill 1 tablespoon mustard seed 1 inch piece ginger root, peeled 6 whole cloves 1 stick cinnamon 1 clove garlic, peeled a few slices of onion <sup>1</sup>/<sub>2</sub> teaspoon salt 6-8 peppercorns 6-8 whole allspice

In a medium-sized crock or large glass jar, arrange the snap peas and the remaining ingredients listed above. Cover the crock or jar with folded cheese-cloth, then a lid. Let stand in a cool, dark place for 2-3 months, gently agitating to occasionally mix the flavors. These peas are tasty right out of the crock or as flavorful accompaniments to meals. They are also great for parties, served with cocktail trays of chips and dips.

Trudy Dougherty, Chester County Extension Penn State tested recipe

CHOCOLATE CREAM 3 tablespoons cocoa 4 cup cold water 1 cup milk 34 cup sugar 1 tablespoon gelatin 2 egg yolks 1 cup cream 1 teaspoon vanilla Cock the scoop in sister until thek

Cook the cocoa in water until thick, then put in the milk,(reserving some of the milk to add with the egg yolks) sugar and gelatin. Add the slightly beaten egg yolks and reserved milk. Cook 1 minute. Allow to cool and stir once in a while as it thickens. Add the whipped cream and vanilla. The egg whites may be added if desired.

Florence Hoover, Age 16, Bowmansville

#### Lancaster Farming, Saturday, August 16, 1980-C5

PEAR AND APRICOT JAM

5 pounds pears

1 pound apricots

4 pounds sugar

Boil each food separately and put through a sieve. Combine all in a large kettle and add sugar. Boil the mixture until it is slightly thickened and put in jars while warm.

Benuel Stoltzfus, Age 9, Christiana

#### SPICED CANTALOUPE

2 cups sugar

<sup>1</sup>/<sub>2</sub> cup vinegar

water to taste

cinnamon and whole cloves, tied together into a spice bag Boil the sugar, vinegar and water together. Make the spice bag and boil in the juice for 5 minutes. Peel and cut cantaloupe into serving pieces. Add to boiling juice and bring to a boil. Put in sterilized jars.

Linda Fauth, Wrightsville

## **KENTUCKY FRIED CHICKEN**

Season chicken with salt, pepper and poultry seasoning. Cook in a pressure cooker for 20 minutes or longer. Remove the meat from the broth and roll in flour. Season lightly again.Melt shortening in a skillet to almost cover the meat. Have shortening hot before putting the meat in the pan. Fry until done. The chicken will be crisp.

Lydia Miller, Age 14, Wyoming, Delaware



