

Beverages

(Continued from Page B6)

TEA BREW

4 c. water
6 tea bags
1/4 c. sugar
1 c. cranberry juice cocktail
1 c. pineapple juice
In large saucepan, bring water to a boil. Add tea bags. Cover and brew 5 minutes. Remove tea bags; stir in sugar and juices. Heat through. Serve in cups or mugs and garnish, if desired with clove-studded pineapple chunks.

Following are two recipes for cheesecake as requested in Cook's Question Corner:

CHEESE CAKE

Crust:
1 pk. graham cracker crumbs
1/4 c. sugar
3 T. butter
Mix and press in 9-inch pie plate and bake at 375 degrees for 5 minutes. Cool.
1 c. milk
1 c. sugar
2 beaten egg yolks
1 1/2 pkg. unflavored gelatin
1 t. vanilla

Cook these together for about 3 minutes. Cool till partially set. Beat one 8-oz. cream cheese and mix 1 pkg. whipped topping. Add these to first mixture. Beat and pour in pie plate. Top with thickened cherries or blueberries.
Mrs. Allan Martin, Womelsdorf

COMPANY CHEESECAKE

3 well-beaten eggs
2 8-oz. pkg. softened cream cheese
1 c. sugar
1/4 t. salt
2 t. vanilla
1/2 t. almond extract
3 cups dairy sour cream
1 recipe graham-nut crust
Combine eggs, sugar salt and extracts. Beat till smooth. Blend in sour cream. Pour into crust. Trim with reserved crumbs and nuts. Bake in moderate oven (375 degrees) for 35 minutes or until just set. Cool. Chill well about 4-5 hours.
Graham-Nut Crust - Combine 1 3/4 c. fine graham-cracker crumbs, 1/4 c. finely chopped walnuts, 1/2 t. cinnamon, and 1/2 c. melted butter.

Reserve three tablespoons mixture. Press remainder on bottom and 2 1/2 inches up on sides of 9-inch spring-form pan.

R. Boyd, Alburts

Enjoy a Sunday brunch

BY DEBBIE KOONTZ

LANCASTER — The cows are finally milked, the stock all fed. It's Sunday morning and time to rush to church. No time to eat. But when church is over, you know you'll have a hungry family to feed.

That's the time most people take part in what is fast becoming a part of Americana - the Sunday brunch.

The English may be famous for their lavish breakfasts and their afternoon tea, but we have Sunday brunch and now, after Christmas, mounds of leftover turkey.

Maybe it's the varied selection - which runs the gamut from scrambled eggs to hot beef sandwiches - which makes brunch such a popular meal. Or maybe it's the uniqueness of the time. Is it a late breakfast or is it an early lunch? It might even be the sense of personal accomplishment a dieter feels at the end of the day when he/she sits back and prides in the fact that only two meals were consumed that day.

Whatever your reasons for serving your family brunch on Sunday, you will no doubt find turkey recipes a crutch in disguise this first Sunday after everyone's favorite holiday.

So here some dishes you might enjoy trying:

TURKEY SOUP

2 qt. turkey broth
1 c. potatoes, cubed
1 c. carrots, sliced
1 c. celery, sliced
2 c. turkey meat, cut
1/4 c. chopped onion
110-oz. pkg. frozen lime beans
1 t. salt
1 c. uncooked noodles

Add vegetables to turkey broth along with salt and noodles and simmer 15 minutes. Add turkey, heat through and serve.

PARMESAN TURKEY

6 slices pumpernickel bread
12 slices cooked turkey breast
2 tomatoes, sliced
1/2 green pepper, diced
1 c. mayonnaise
1/2 c. grated Parmesan cheese
1/4 t. onion salt
1 2-oz. can mushrooms, diced

Arrange on each slice of bread, 2 slices of turkey and 2 slices of tomato. Sprinkle about a tablespoon of diced green pepper on top. Combine mayonnaise, cheese and onion salt in a small bowl and stir in mushrooms. Spread generously over the top of the sandwiches. Broil till golden brown and bubbly and serve at once.

BARBECUED TURKEY LEGS

4 1/2 lbs. turkey drumsticks
1 c. flour
1 t. salt
1/4 t. pepper
1/2 t. chili powder
6 T. melted shortening
1 c. barbecue sauce

Rinse turkey drumsticks, drain and pat dry. Dredge with flour mixed with salt, pepper and chili powder. Brown in melted shortening in large skillet. Arrange in single layer in greased baking pan. Pour barbecue sauce over drumsticks. Bake at 350 degrees for 1 1/2 to 2 hours or until tender, basting frequently with sauce during last half hour of cooking. Serve with fluffy hot rice.



(This is not a misprint)

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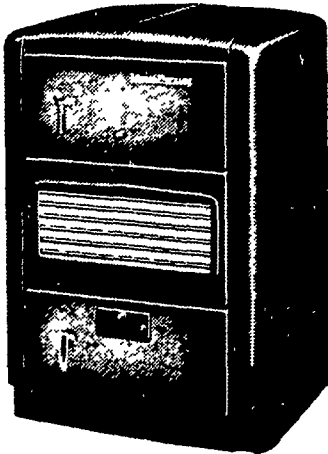
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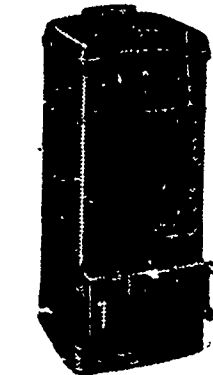
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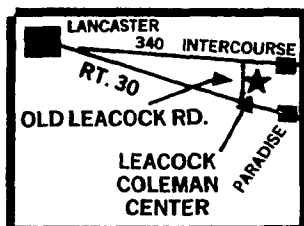
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