



ANSWER - Mitz Zook, Belleville, requested a recipe for bagels. Thanks go to Mrs. Stauffer, Selinsgrove, and to Ginny Atkinson, Bridgeton, NJ, for sending in bagel recipes.

Water Bagels

- 4 to 5 cups unsifted flour
- 3 tablespoons sugar
- 1 tablespoon salt
- 1 package active dry yeast
- 1½ cups very warm tap water (120-130°F.)
- 1 egg white, beaten
- 1 tablespoon cold water

In large bowl thoroughly mix 1½ cups flour, sugar, salt and dry yeast. Gradually add tap water to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add ½ cup flour. Beat at high speed two minutes, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board; knead until smooth and elastic. Place in ungreased bowl. Cover, let rise in warm place for 20 minutes. (Dough will NOT be doubled in bulk.) Punch down. Turn out onto lightly-floured board. Roll dough into rectangle, 12x10-inches. Cut dough into 12 equal strips, 1 x 10 inches each. Pinch ends of strips together to form circles. Place on ungreased baking bowl. Cover, let rise in warm place for 20 minutes. (Dough will NOT be doubled in bulk.) Boil 1¼ inch depth of water in a large shallow pan. Lower heat and add a few bagels at a time. Simmer 7 minutes. Remove from water and place on towel to cool. Cool 5 minutes. Place on ungreased baking sheets. Bake at 375°F. for 10 minutes. Remove from oven. Brush with combined egg white and cold water. Return to oven, bake about 20 minutes longer or until done. Remove from baking sheets and cool on wire racks. If desired, split and serve toasted with margarine or cream cheese. Makes 1 dozen.

Egg Bagels

- 4 cups bread flour
- ¾ cup lukewarm water
- 1 envelope (2½ teaspoons, ¼ ounce) dry yeast
- 2 teaspoons sugar
- ¼ cup vegetable oil
- 2 eggs
- 1¾ teaspoons salt

For boiling and for the glaze:

- 2 quarts water
- 1½ tablespoons sugar
- 1 egg, beaten with a pinch of salt

Sift the flour into a large bowl. Make a well in the center. Pour in one-quarter cup lukewarm water. Sprinkle the yeast on top and add one teaspoon sugar. Leave for 10 minutes until the yeast is foamy. Add the remaining sugar, oil, eggs, remaining water and salt. Mix with a wooden spoon until the ingredients begin to come together to a dough. When mixing with a spoon becomes difficult, continue mixing by hand.

Knead the dough vigorously on a work surface until it is very smooth and no longer sticky, about 10 minutes. Put the dough in a clean, oiled bowl, cover with a damp cloth and let rise in a warm place about one hour or until light but not doubled in volume. The dough can be made one day ahead; it should be left to rise one-half hour, then punched down and refrigerated overnight. Be sure that it is covered with a damp cloth so it doesn't dry out; let it come to room temperature before continuing.

Knead the dough again lightly. Roll it to a thick log and cut it into 12 pieces with a floured knife. To shape the bagels, roll each piece of dough to a very smooth ball by holding it under your cupped palm on an unfloured surface, and rolling it over and over on the surface, pressing quite hard. The more the dough is rolled, the more even in shape the final bagel will be. Flatten the ball slightly. Make a hole in the center. Twirl the dough to make the hole two-fingers wide. Gently pull the edges to even out the shape of the bagel. Cover and let rise on floured board for 15 minutes.

Preheat the oven to 400°F. To boil the bagels, bring the water and sugar to a boil. Add three or four bagels and boil one minute. Turn them over and boil one minute. Turn them over and boil one minute more. If the holes begin to close, use the handle of a wooden spoon to keep them open. With a slotted spoon, transfer bagels to a cloth or to paper towels. Repeat with remaining bagels.

Put the bagels on two lightly floured or greased baking sheets. Brush with egg glaze. Bake about 20 minutes or until browned; if both baking sheets don't fit on the center

Dips and dressings

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ORANGE BUTTER FOR BEETS

To ¼ cup butter or margarine, add 3 tablespoons orange juice and 1 tablespoon grated orange rind. Simmer for a few minutes over low heat and serve over beets.

over rack, bake them one above the other and switch their positions after 10 minutes. If not serving them right away, cool them on a rack and wrap them. They keep two days at room temperature. They can also be frozen and reheated before serving. Makes 12 bagels.

QUESTION - Laura England, Lancaster, is looking for a creamy potato soup recipe.

VINAIGRETTE SAUCE

- 1 teaspoon salt
- ½ teaspoon paprika
- Pinch of pepper
- ½ tablespoon dry mustard
- ½ teaspoon sugar
- 1 tablespoon tarragon vinegar
- 2 tablespoons cider vinegar
- ½ cup olive or salad oil
- 1 tablespoon chopped pickles
- 1 tablespoon chopped stuffed olives

1 teaspoon minced onion
Mix all ingredients together and beat well. Heat to boiling point and serve with vegetables such as spinach, broccoli, artrichokes and asparagus.

FRENCH BUTTER PECAN SAUCE

- ½ cup butter, melted
- 2 tablespoons chopped chives
- ½ teaspoon salt
- ¼ teaspoon pepper
- ¼ teaspoon marjoram
- 2 to 4 tablespoons lemon juice
- ½ cup pecans

Combine all ingredients; heat to blend flavors. Serve over cooked vegetables. Makes 1 cup.

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