



MICROWAVE MINUTES

By JOYCE BATTCHER

Do you like special cherry desserts in February? If so, try one or both of today's recipes. Both are easy to make, but look like they've taken hours.

Chocolate Cherry Pie (below) appears more chocolate than cherry, while Individual Cherry Cobblers (below) look like you'd expect a traditional Valentine or George Washington cherry dessert to look.

In Chocolate Cherry Pie, tart red cherries, also called pie cherries or sour cherries, give a wonderful contrast to the satiny chocolate pudding filling. Put this luscious filling in the special crumb crust, or if you're pressed for time, substitute a store-bought chocolate crumb crust.

The filling — basically a thick pudding — microwaves in three to five minutes. As with most microwaved puddings, there's no constant stirring or worry of scorching. Stir twice — about halfway and three-fourths through cooking — to prevent a big lump from forming in the dish bottom.

Chocolate Crumb Crust is a tasty combination that also microwaves in record time. Secrets to making it perfect are to mix ingredients well and watch carefully during cooking. If ingredients aren't mixed well, the crust can burn in sugary or buttery spots. If cooked too long, the crust also can burn. This and other crumb crusts are done when they feel firm to the touch. Another way to tell doneness is to listen. Open the door and listen: If you hear a soft, sizzly, bubbly sound, the crust is done. This may sound strange, and you need a quiet kitchen and a good ear, but it works.

Individual Cherry Cobblers are cheery-looking, little desserts. They call for convenient canned cherry pie filling with a topping of refrigerated crescent roll dough. Wheat germ and cinnamon add a finished look to the dough, which,

of course, doesn't brown in the microwave.

I never noticed this before: The crescent roll label says, "Do not microwave unbaked dough." This doesn't mean that something terrible will happen to the dough or your microwave if you do microbake the rolls. It means that you won't be very happy with the result if you expect flaky golden-brown rolls. However, for the cherry cobblers, the taste and look are just fine.

Chocolate Cherry Pie

Chocolate Crumb Crust (below) or prepared 9-inch chocolate crumb crust or graham cracker

1 can (16 ounces) pitted tart red (pie) cherries (not cherry pie filling)

1/2 cup low-fat milk

1 package (3 1/2 ounces) regular chocolate pudding and pie filling mix

1 cup frozen whipped topping, thawed

Garnish: sweetened whipped cream and whole maraschino cherries (optional)

Prepare Chocolate Crumb Crust (below) and cool completely.

Drain cherries, saving liquid. Combine cherry liquid, milk, and dry pudding mix in a microwave-safe 1-quart measure or bowl. Microwave (High) 3 to 5 minutes, stirring twice, or until thick and bubbly. Gently stir in cherries and cool. Gently fold thawed whipped topping into chocolate mixture. Spoon into cool crust. Chill several hours or overnight. If desired, before serving, garnish with whipped cream and maraschino cherries. Makes 6 to 8 servings.

Each serving — 1/4 of recipe: 255 calories, 3g protein, 12g fat, 37g carbohydrate, 250mg sodium, 1mg cholesterol.

Chocolate Crumb Crust

1/2 cup graham cracker crumbs

1/2 cup bran cereal, coarsely crushed

1/4 cup granulated sugar
3 tablespoons unsweetened cocoa

1/2 cup margarine or butter, melted

Combine crumbs, cereal, sugar and cocoa in a microwave-safe 9-inch pie plate; mix well. Stir in melted margarine, mixing well with fork. Pat in bottom and sides of pie plate. Microwave (High) 1 to 1 1/2 minutes, rotating dish once, or until crust is set. Do not overcook. Cool well before filling. Makes 1 regular 9-inch crust.

Questions and answers —

Q. Recipes always say take the food out and let it stand. I

can't see why it can't stay right in the microwave with the door closed, or even open.

A. It doesn't hurt to let the food stand in the microwave. In fact, the heat from the hot food trapped around the food would help keep it hot — or, in the case of microbaking, help ensure that the bottom got done.

The only reason to let food stand outside of the microwave is that then you can keep microwaving. This is especially handy when you're preparing a series of foods for a microwave meal. For example, you might cook potatoes first and let them stand, tightly cov-

ered, outside of the microwave while you cook a meatloaf; then let the meatloaf stand, tightly covered, outside the microwave while you microwave the vegetable. Questions for Joyce?

Do you have a question about microwave cooking? Send it to Microwave Minutes, % Extra Newspaper Features, P.O. Box 6118, Rochester, MN 55903. Please include a self-addressed, stamped, business-size envelope.

Recipes in this column are tested in 600- and 650-watt microwave ovens. With an oven of different wattage output, timings may need slight adjustment.

GOOD FOOD OUTLET STORES

See Our Original Line Of Golden Barrel Products Plus All Kinds Of Nuts, Beans, Candies, Etc. At Reduced Prices



Processors Of Syrups, Molasses, Cooking Oil, Funnel Cake Mix & Shoofly Pie Mixes (With or Without Syrup)

- * CORN SYRUP
- * PANCAKE SYRUP
- * PURE MAPLE SYRUP
- * SORGHUM SYRUP
- * TABLE SYRUP
- * COCONUT OIL
- * CORN OIL
- * COTTONSEED OIL
- * PEANUT OIL
- * SOYBEAN OIL
- * 100 LB. BAG GRANULATED SUGAR
- * BAKING MOLASSES
- * BARBADOS MOLASSES
- * BLACK STRAP MOLASSES
- * HONEY
- * PEANUT BUTTER
- * FUNNEL CAKE MIX
- * SHOOFLY PIE MIXES

If your local store does not have it, CALL OR WRITE FOR FREE BROCHURE & PRICES — WE UPS DAILY —

Good Food Outlets

— Located At —

L&S SWEETENERS

388 E. Main St., Leola, PA 17540

717-656-3486 1-800-633-2676

GOOD FOOD OUTLET

— Located At Good Food, Inc. —

W. Main St., Box 160, Honey Brook, PA 19344
215-273-3776 1-800-327-4406

The Buy Of The 90's

SUGAR

50 Lb., 100 Lb. Bags And Bulk

Call Any Number On This Ad

Pickup At Leola Or Honey Brook or Will Deliver

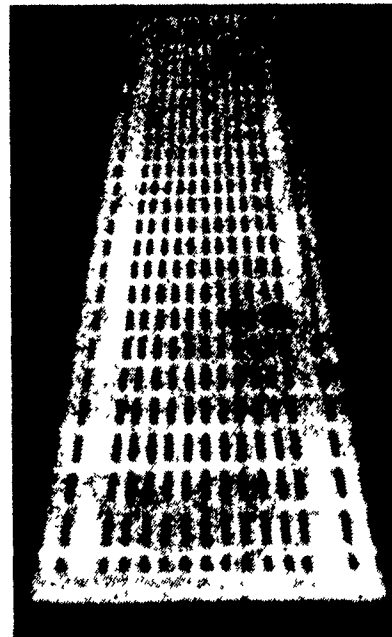
SEE THIS SLAT AT OUR BOOTH KEYSTONE PORK CONGRESS

Waffle Finishing Gang Slats

7/8" or 1" Slot

2' or 4' Waffle Hog Slats can be custom made to any length that is suitable for your barn.

2' Waffle Hog Slats only weigh 20 LBS per sq. ft. so you can carry into existing barn.



Large percentage of opening keeps slats clean and dry.

Waffle slats are uniform and easy to install

Waffle slats can be undercut so it can replace existing steel slatted areas.

For Complete Details On Hog Finishing Barns:

Contact

SYRI-CON PRECAST CONCRETE CORP.

477 E Farmersville Rd., New Holland, Pa. 17557

717-355-2361

REDUCE YOUR HEATING BILL

with one of America's best-built stoves

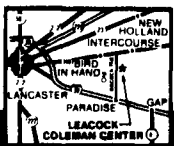
HARMAN MARK II & MARK III

We Have A Full Line Of Harman Stoves And Furnaces.



The Mark II and Mark III are unique to the stove industry. No other stove looks, operates, or performs like them. They are designed from the ground up to burn wood or coal to perfection.

Heating capacity is 1900 square feet for Mark II and 2400 square feet for Mark III. Both are available in a variety of colors with either solid brass or chrome trim.



LEACOCK-Coleman CENTER