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Scallops Sautéed in Garlic Butter

- 1/2 cup butter
- 1 small clove garlic, sliced thin
- 1 pound scallops fresh or frozen (defrosted)
- Salt and pepper to taste
- Tartar sauce
- Lemon wedges

In a saucepan, heat the butter and garlic slowly. When hot, remove garlic clove slices. Add scallops and place under preheated broiler for 5-6 minutes, turning once. Season with salt and pepper and lemon wedges.

ANSWER— After a reader requested a recipe for scones, we were inundated with recipes. Some of these were already printed but here are some more recipes. Scones, a specialty of Scotland, seem to be gaining in popularity in the states. Nola Brion of Liberty, Tioga County, writes that the name scone originally came from a parish in Perthshire, Scotland, which was the site of the historic abbey and palace where the kings of Scotland were crowned on the Stone of Destiny or Scone, which is now under the Coronation Throne in Westminster Abbey. A Quarryville reader wrote that scone is the contraction of the Scottish word schoonbrot, which means fine bread.

Oat Scones

- 1 cup sifted all-purpose flour
- 1 cup old-fashioned rolled oats
- 1/2 tablespoon salt
- 1/2 tablespoon baking soda
- 1 tablespoon sugar
- 1/2 cup shortening or oil
- 1/2 cup milk

Mix together dry ingredients. Add milk and oil, then mix with fork to soft dough. Roll out on floured surface to one-half-inch thickness. Cut in triangles, put on a greased cookie sheet, bake in preheated oven for 12-15 minutes or until browned. Makes 8-12 scones. (Golden raisins or sultanas can be added to the recipe).

Nola Brion
Liberty

Dropped Scones

- 4 cups self-rising flour
- 2 tablespoons corn syrup
- 1/2 teaspoon salt
- 3 heaping tablespoons sugar
- 2 eggs, beaten
- 1 cup milk or buttermilk

Put flour, sugar, salt, and warmed syrup into a mixing bowl, add the eggs and enough milk to make a dropping consistency like thick cream. Heat up the griddle and grease it. Drop the batter by tablespoons into pancake-like rounds, seeing that they do not touch. Turn over when little bubbles appear on top and the bottoms are golden brown and cooked on the other side. Cool on a clean dish towel or napkin and serve warm or at room temperature with butter and honey or jam. They will keep in a tin and can be reheated in a warm oven. Add 8 teaspoons baking powder if using plain flour.

Janet Jackson-Gould

Scones

Sift together in a large bowl:

- 1 1/4 cups sifted all-purpose flour
- 2 1/4 teaspoons double-acting baking powder
- 1 tablespoon sugar
- 1/2 teaspoon salt

Cut into these ingredients until the size of small peas, using a pastry blender or 2 knives:

- 1/2 cup cold butter

Beat in a separate bowl:

- 2 eggs

Reserve 2 tablespoons of the mixture. Add to the remainder and beat in:

- 1/2 cup cream

Make a well in the dry ingredients. Pour the liquid into it. Combine with a few swift strokes. Handle the dough as little as possible. Place it on a lightly floured board. Pat until 1/4 -inches thick. Cut with a knife into diamond shapes or biscuit sticks. Brush with reserved egg and sprinkle with salt or sugar. Bake about 15 minutes at 450 degrees. About 12 scones.

These are richer than ordinary biscuits because of the addition of cream and eggs. Fine with a light luncheon. Contributor writes: This is the best scone recipe I've found. Tastes as good as anything I've ever tasted in England or Canada. My friends and the people in my herb classes all rave about it.

Cold butter and cream are imperative! I shape it in a circle and cut it before I bake it, then it breaks apart easily afterward. Great warm or cold.

Pat Sweetman
Stewartstown

Sesame Orange Scones

- 1/2 cup sesame seeds
- 3 tablespoons grated orange rind
- 3 cups unsifted all-purpose flour
- 3 tablespoons light brown sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup vegetable shortening
- 1 cup orange juice
- 3 tablespoons granulated sugar

Heat oven to 425 degrees. Grease baking sheet. Set aside 1 tablespoon sesame seeds and 1 tablespoon orange rind. In large bowl, combine flour, remaining sesame seeds and orange rind, the brown sugar, baking powder, and salt. With pastry blender or 2 knives, cut in shortening until mixture resembles coarse crumbs.

Reserve 1 tablespoon orange juice. Add remaining orange juice to dry ingredients and mix lightly with fork until mixture clings together and forms a soft dough.

Turn dough onto lightly floured surface and knead gently 5 or 6 times. Divide dough in half. With lightly floured rolling pin, roll one half of dough into a 7-inch round. Cut into 4 wedges. Repeat with remaining half of dough.

Place scones, 1-inch apart, on greased baking sheet. Pierce tops with tines of fork. In small saucepan, heat reserved orange juice and the granulated sugar to boiling; stir in reserved orange rind and brush over tops of scones. Sprinkle with reserved sesame seeds.

Bake scones 15 to 18 minutes or until golden brown. Brush again with orange glaze. Serve warm.

Quarryville Reader

Peachy

(Continued from Page B8)

BLUEBERRY SHORTCAKE

- 2 cups flour
- 4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup sugar
- Pinch nutmeg
- 1/2 cup butter
- 1 egg, slightly beaten
- 1/2 cup milk
- 2 tablespoons melted butter

Sift together dry ingredients. Cut in butter, stir in egg followed by milk. Turn out onto floured board and divide into two parts. Roll out lightly and place one round into a buttered 9-inch round cake pan. Brush with melted butter and place second round on top. Bake 12 minutes at 425 degrees. Cut into wedges and split, filling with blueberry sauce. Replace top wedge, spoon more sauce over and serve with whipped cream or vanilla ice cream.

Janet Jackson-Gould
Tabernacle, NJ

BLUEBERRY MERINGUES

- Whites of 3 eggs, beaten stiff
- 1/2 cup granulated sugar
- 1/2 teaspoon vanilla
- 4 1/2 tablespoons sugar

Beat egg whites until stiff but not dry. Gradually beat in half cup sugar and vanilla. Gradually fold in additional 4 1/2 tablespoons sugar. Line baking sheet with brown paper (cut from grocery bag). Using two spoons, make 6-8 mounds of meringue on brown paper, lifting and twisting spoon to form curly-cue on top of each. Bake 40 minutes at 275 degrees. To cool, slide brown paper onto damp towel and leave for 30 minutes. Carefully remove meringues with spatula. Top with blueberry sauce and sweetened whipped cream.

Janet Jackson-Gould
Tabernacle, NJ

BLUEBERRY SAUCE:

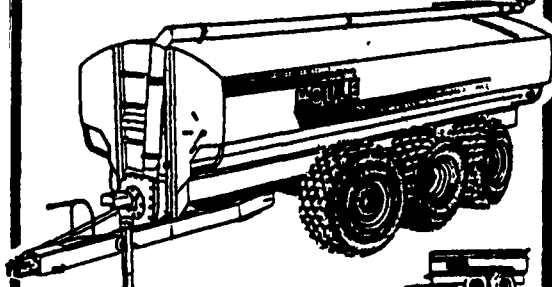
- 3 cups fresh blueberries
- 2 cups water
- 1/2 cup sugar (more if berries are tart)

1 scant tablespoon lemon juice
Boil 2 cups berries, water, sugar, and lemon juice together for 15 minutes. Cool, then chill. Stir in one cup fresh berries before serving.

Janet Jackson-Gould
Tabernacle, NJ

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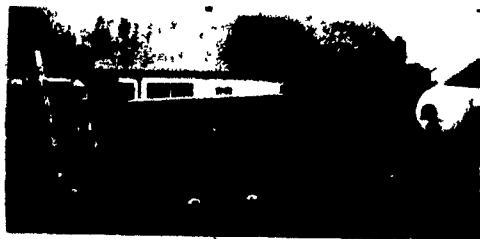
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