

Cookbook

These recipes will help celebrate New Year's

By CHARLOT M. DENMON
Staff Correspondent

With the celebration of Christmas Day, family dinners, the opening of gifts and members of the family returning to their homes, many Back Mountain residents are turning their thoughts to holiday parties for New Year's Eve or New Year's Day.

Since most homemakers and their friends have had their fill of dinner parties and sumptuous buffets, hostesses are searching for something different to serve — appetizers that are easy to prepare but unique, tasty and money-saving.

For those persons looking for a variety of appetizers we share some of our favorites with The Dallas Post readers this week. The Filled Patty Shells take about 30 minutes to prepare and can be baked in 15 or 20 minutes, and they are delicious. Nippy Horseradish Cheese is quick and tasty and can be used as a vegetable dip or a small cracker spread and the Sesame-Sour Cream Meatballs can be served in a chafing dish or just passed around with picks and napkins (while the meatballs are still hot).

The novel Herbed Creamed Cheese Pastries are easy to prepare but impressive and the Mushroom Toast may be served as an open-faced sandwich or cut in quarters and served as a tasty and very different appetizer. Mushroom-Stuffed Mushrooms are a hit at any party whether just a cocktail party or as a first course or steak accompaniment.

Preparation time for all of these

recipes is short and most of the preparation can be done ahead. For something delicious and different, try them-you and your guests will enjoy them.

FILLED PATTY SHELLS

2 c. turkey, cubed
½ c. sharp cheddar cheese, shredded
1 2-oz. can mushroom stems & pieces, drained
1 T. pimiento, chopped
½ c. sour cream
½ t. salt
¼ t. thyme leaves, crushed
D'sh pepper
1 10-oz. pkg. frozen patty shells, thawed
1 beaten egg white
Parsley for garnish

In a medium bowl combine the turkey, cheese, drained mushroom and pimiento. In small bowl, stir together sour cream with salt, thyme and pepper. Add sour cream mixture to turkey mixture, stir until well mixed. Brush dough with egg white. Place shells on an ungreased baking sheet. Bake at 425 degrees for 15-20 minutes or until golden brown. Follow package directions. Fill shells with mixture. Sprinkle with parsley and serve immediately.

NIPPY HORSE RADISH CHEESE

8-oz. pkg. cream cheese
8-oz. extra sharp cheddar cheese, shredded
1 c. mayonnaise
5-oz. bot. prepared horseradish

In the top of double boiler over boiling water, combine cream cheese and cheddar cheese. Stir until cheeses are melted and blended together. Add the mayonnaise and horseradish. Turn into

serving bowl and let stand for at least 30 minutes for flavors to blend. Good served chilled or at room temperature as a dip or for spreading on crackers.

SESAME SOUR CREAM MEATBALLS

1½ lb. lean gr. beef
2/3 c. minced onion
½ c. soft bread crumbs
1 egg
¼ c. milk
½ t. salt
¼ t. each black pepper and ginger
2 T. each oil and butter
½ c. beef broth
Sesame Sour Cream Sauce
Toasted Sesame Seeds for garnish
SESAME SOUR CREAM SAUCE
Melt 2 T. butter or margarine in small saucepan. Blend in 2 T. flour, ¼ t. salt and ½ t. ginger. Cook until bubbly. Add ½ c. beef broth. Cook, stirring until thickened. Add 1 T. soy sauce and 2 T. toasted sesame seeds. In a small mixing bowl combine with ¾ c. sour cream, stirring until smooth.

To prepare meatballs, mix beef, onion, bread crumbs, egg, milk, salt, black pepper and ginger. Shape mixture into one inch balls. Heat oil and butter in skillet. Brown meatballs on all sides. Add broth. Cover and simmer five to 10 minutes. Meanwhile, make Sesame Sour Cream Sauce. Place hot meatballs in a serving bowl or chafing dish. Spoon sauce over and sprinkle top with additional toasted sesame seeds. Serve with picks. Make 4 doz.

HERBED CREAM CHEESE APPETIZERS

1 pkg. (1 lb.) frozen puff pastry
1 8-oz. pkg. cream cheese, softened

½ t. mixed herbs
¼ c. seasoned salt
Few drops hot pepper sauce
½ c. sliced green pepper

Thaw pastry shells at room temperature for about 20 minutes before unfolding. Place each rectangular piece on lightly floured board. Cut out about 24 2½-inch rounds with biscuit cutter. Prick rounds with a fork. Bake on ungreased baking sheet at 350 degrees for 18-20 minutes. Cool. Meanwhile, prepare filling by beating together cream cheese, herbs, seasoned salt and hot pepper sauce until well combined. Slit the pastry rounds through the middle but do not cut all the way through. Spread pastries with the filling. Sprinkle with sliced green pepper. Refrigerate until ready to serve.

MUSHROOM TOAST

1 lb. mushrooms, sliced
¼ c. butter or margarine
1 t. dried basil leaves
4 cloves garlic, minced or pressed
¼ t. salt
½ c. whipping cream
Dash each white pepper and nutmeg

Remove stems from mushrooms and chop into ¼-inch pieces. Set aside. Heat butter in heavy skillet. Add mushroom caps. Saute quickly over high heat for 30 seconds on each side or until just browned (do not let mushrooms get watery by overcooking). Transfer mushrooms to heatproof serving tray with bottom sides up. Add mushroom stems to skillet and saute over high heat about two minutes. Add basil, salt and cream. Heat to boiling and cook until cream is reduced by half and slightly thickened. Stir in Parmesan cheese. Spoon creamy mixture into mushroom caps, dividing evenly and mounding the filling slightly. (Mushrooms can be prepared ahead to this point, covered and refrigerated). Place stuffed mushrooms under pre-heated broiler, about six inches from heat, and broil until heated through and lightly browned. Transfer to serving platter and garnish with cherry tomatoes and springs of parsley. To serve as appetizer, serve on rounds of toast. (Double or triple recipe, if desired).

2 t. lemon juice
½ c. whipping cream
8 slices firm bread, toasted
4 T. chopped parsley

Saute mushrooms in heated butter in large frying pan until they begin to brown lightly. Mix in garlic, salt, white pepper, nutmeg, lemon juice and cream. Cook, stirring until cream begins to thicken, then remove from heat. Place bread in a single layer on ungreased baking sheet. Spread mushrooms and cream evenly over toast. Sprinkle with parsley. Bake at 450 degrees until mushrooms and cream look bubbly. May be served as open face sandwiches or cut each slice in quarters and serve as appetizers.

MUSHROOM STUFFED MUSHROOMS

12 lg. mushrooms, 1½-2 in. in diameter
¼ c. butter or margarine
1 t. dried basil leaves
¼ t. salt
½ c. whipping cream
Remove stems from mushrooms

and chop into ¼-inch pieces. Set aside. Heat butter in heavy skillet. Add mushroom caps. Saute quickly over high heat for 30 seconds on each side or until just browned (do not let mushrooms get watery by overcooking). Transfer mushrooms to heatproof serving tray with bottom sides up. Add mushroom stems to skillet and saute over high heat about two minutes. Add basil, salt and cream. Heat to boiling and cook until cream is reduced by half and slightly thickened. Stir in Parmesan cheese. Spoon creamy mixture into mushroom caps, dividing evenly and mounding the filling slightly. (Mushrooms can be prepared ahead to this point, covered and refrigerated). Place stuffed mushrooms under pre-heated broiler, about six inches from heat, and broil until heated through and lightly browned. Transfer to serving platter and garnish with cherry tomatoes and springs of parsley. To serve as appetizer, serve on rounds of toast. (Double or triple recipe, if desired).

Here's some tips for avoiding frozen pipes

As we approach winter, Pennsylvania Gas and Water Company (PG&W), offers some self-help tips to avoid frozen water pipes. According to Paul E. Henderson, PG&W's vice president, Operations, many of the frozen water services reported to the company each winter season could be avoided by following these simple recommendations.

Pipes in cellars and other areas where they are exposed to sub-freezing temperatures should be

wrapped to prevent freezing. Commercial pipe wrapping material prominently advertised by lumber and home improvement centers this time of year will usually yield the best results when insulating pipes.


Cellars should be inspected for drafts. Close and lock cellar windows and make sure the windows are covered with plastic to further cut down on heat loss from around the window and sill.

Mr. Henderson further cautions that if a water customer finds a

frozen pipe in the basement, NEVER use an open flame such as a blowtorch to thaw the pipe. A hand-held hair dryer applied to the point of freezing can be used to thaw the pipe without threat of causing a flame generated fire.

These tips, if followed, can be practiced in an emergency and at a considerable savings to customers who would otherwise have the cost of repairing the service should it freeze, Mr. Henderson adds.

HAPPY NEW YEAR'S GREETINGS TO ALL



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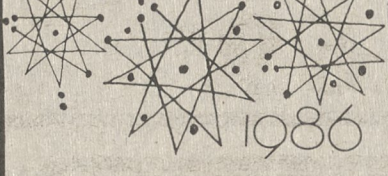
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All signs point to good luck and good times in the New Year. Enjoy!

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HAPPY NEW YEAR.

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