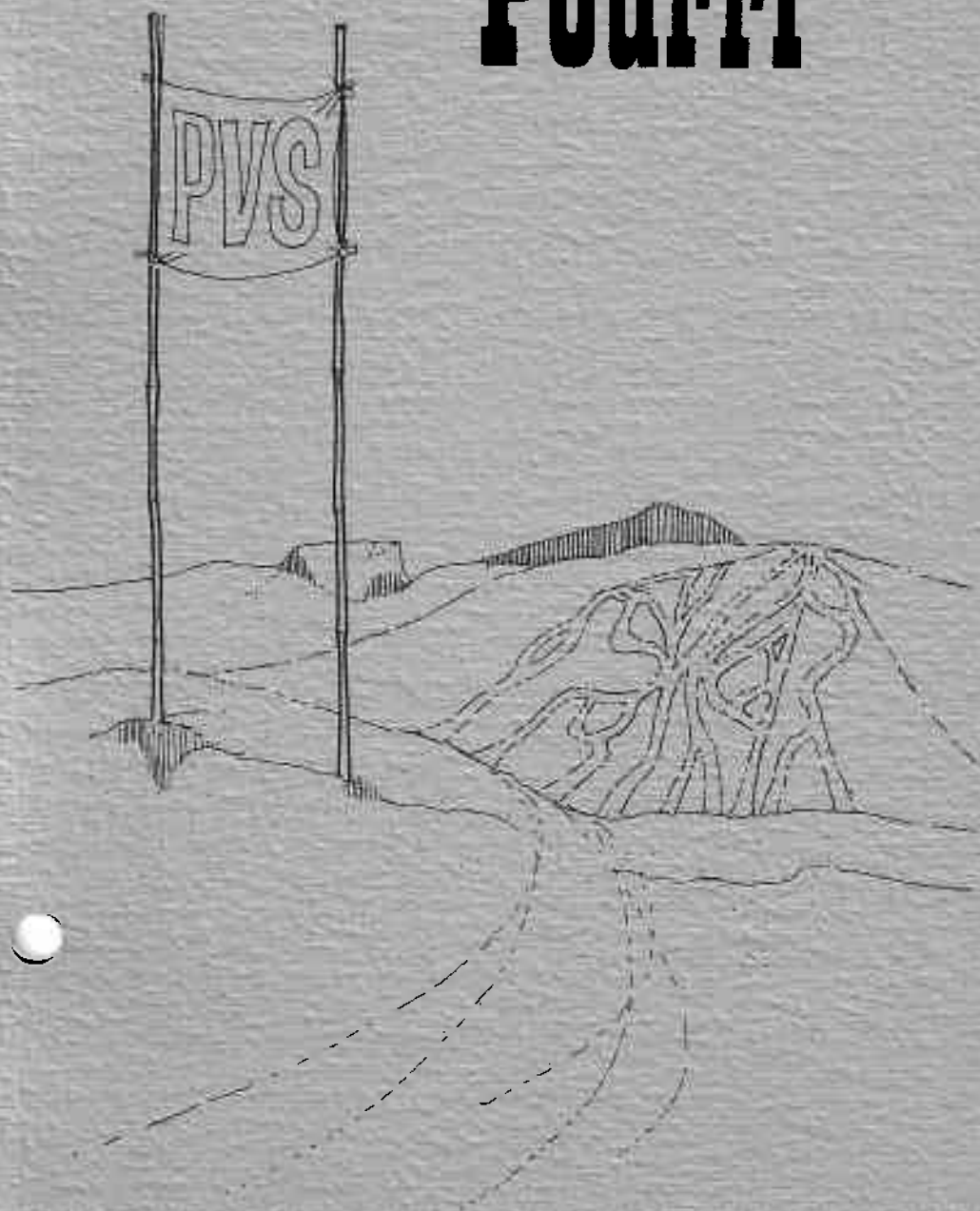


# Pot Pourri



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 GRANOLA
 

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- 1/2 cup grated coconut
- 4 cups rolled oats (quick cook)
- 1 cup sunflower seeds
- 1/2 cup sesame seeds
- 1 cup chopped nuts (almonds are good)
- 1 cup honey
- 1/2 cup vegetable oil
- 1 t cinnamon
- 1/2 t nutmeg

Bring the honey, oil, and spices to boil. Pour over the mixed grains. Spread onto 4 greased cooky sheets. Bake 20 minutes at 300°. This is heavenly with yogurt or ice cream.

Alice Swalm

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 PENNSYLVANIA DUTCH CORN FRITTERS
 

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- 2 egg yolks
- 2 cups corn pulp (blend whole kernel corn)
- 1/2 t salt
- 1/4 t pepper
- 2 T flour
- 2 egg whites, beaten stiff

Beat egg yolks; add corn pulp and seasonings; slowly add flour and beaten egg white. Drop by spoonfuls onto hot oiled pan. Cook like pancakes. Serve for breakfast.

Pat Cope

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 PEANUT BRITTLE
 

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Makes 2 1/4 lbs.

3 cups raw shelled peanuts  
 1 1/2 t baking soda  
 1/2 t salt  
 2 cups sugar  
 1 cup light corn syrup  
 1/2 cup water  
 1/4 cup butter

Spread peanuts on cookie sheet and roast 15 minutes at 350°. Pour into bowl and keep warm. Mix soda and salt; set aside. In a 3 qt saucepan boil sugar, corn syrup and water until begins to turn golden color (275° on candy thermometer). Add nuts and continue cooking and stirring until clear gold (295°). Remove from heat. Quickly stir in butter and soda mixture. Pour onto two large cookie sheets and spread. Cool and break into pieces.

Karen Cope

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 COTTAGE CHEESE PANCAKES
 

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1 cup cottage cheese  
 4 eggs  
 milk, just a little  
 8 T (1/2 cup) pancake mix or  
 flour

In a blender mix together cottage cheese, eggs, and milk. Add pancake mix or flour and blend for an instant. Fry as you would regular pancakes.

Jan Marx

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\* \* \*  
**CURRIED FRUIT CASSEROLE**  
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1 29-oz. can peach halves  
 1 29-oz. can pear halves  
 2 13-oz. cans pineapple tidbits  
 1 small bottle maraschino cherries\*  
 1 can figs\*  
 sliced bananas\*  
 1/3 cup melted butter  
 2/3 cup brown sugar  
 2 1/2 t curry powder  
 3 T cornstarch

Drain fruit (\*optional). Place hollow side up in shallow baking dish. Mix all other ingredients and pour over top. (Include some of the fruit juices in the sugar/butter mixture.) Bake at 325 for 1 hour. This is best made a day or two in advance. Reheat at 350 for 1/2 hour. Pour over sliced baked ham.

Alice Swalm

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\* \* \*  
**NO-FAIL HOLLANDAISE**  
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1 1/2 sticks melted butter plus 2 T  
 chilled butter  
 3 egg yolks  
 1 T cold water  
 1 T lemon juice  
 pinch of salt

In flat-bottomed sauce pan beat egg yolks with whisk until thick and sticky. Add water, lemon juice and salt. Beat. Add 1 T cold butter and place directly over low to moderate heat. Stir constantly. Remove from heat if too hot. When thick, cool with 2nd T cold butter. Heat and stir again. Remove from heat; add melted butter drop by drop, beating constantly. If it separates, remove from heat and whip smooth.

Pat Cope

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**MYSTERY MARMALADE**

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2 cups finely chopped, peeled, seeded  
cucumbers  
3 cups sugar  
1/3 cup lime juice  
2 T grated lime peel  
Few drops green food coloring  
1/2 bottle liquid fruit pectin

Pour cucumbers into large saucepan. Add sugar, lime juice and lime peel; mix well. Place over high heat, add food coloring, bring to full rolling boil. Boil hard for exactly one minute, stirring constantly. Remove from heat; at once stir in pectin. Skim off foam, then stir and skim 5 min. to cool slightly and prevent floating particles. Ladle quickly into jelly glasses. Cover at once with 1/8 inch hot paraffin.

This is called Mystery Marmalade because few would guess the ingredients. It is pale green in color and has a delicate, elusive flavor.

Bette Walker

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 CORNISH HEN STUFFING 

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1 T butter  
1 T onion  
1 T celery  
1 T green pepper  
1 T dark raisins  
1/2 t parsley flakes  
1/8 t savory leaves or poultry seasoning  
1/8 t salt and dash pepper  
1 1/2 cups crumbled left-over corn muffins  
1 egg yolk  
2 T milk

Saute onion, celery and green pepper in butter. Remove from heat and add raisins and seasonings. Pour over crumbs. Beat egg yolk with milk and pour over mixture.

Janet Marx

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 REMOULADE SAUCE 

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1 cup mayonnaise  
1 minced clove garlic  
1 t dry tarragon  
1/2 t dry mustard  
1 finely chopped hard-boiled egg  
1 T drained capers  
1 T chopped fresh parsley  
Anchovy paste to taste

Mix together and chill several hours before serving.

Pat Cope