

Ham and Swiss crescent braid

- ¾ pound cooked ham, chopped (2¼ cups)
- 1 cup frozen broccoli florets, thawed (see note)
- 1 cup shredded Swiss cheese (4 ounces)
- 1 (4.5-ounce) jar sliced mushrooms, drained
- ½ cup mayonnaise or salad dressing
- 1 tablespoon honey mustard
- 2 (8-ounce) cans refrigerated reduced-fat or regular crescent dinner rolls
- 1 egg white, beaten
- 2 tablespoons slivered almonds

Use an ungreased large rectangular baking stone or spray a cookie sheet with non-stick cooking spray. In a large bowl, combine ham, broccoli, cheese, mushrooms, mayonnaise and mustard; mix well.

Unroll both cans of dough. Place dough with long sides together on ungreased baking stone, forming a 15x12-inch rectangle. Press edges and perforations to seal.

Spoon and spread ham mixture in a 6-inch strip lengthwise down center of dough. With scissors or sharp knife, make cuts 1½ inches apart along long sides of dough to within ½-inch of filling. Twisting each strip once, alternately cross strips over filling. Tuck short ends under; press to seal. Brush dough with beaten egg white; sprinkle with almonds.

Bake in preheated 375-degree oven 28 to 33 minutes or until deep golden brown. Cool 5 minutes. Cut into crosswise slices. Makes 8 servings.

Note: To quickly thaw broccoli, place in a colander or strainer; rinse with warm water until thawed. Drain well.

Nutrition information per serving: 430 calories; 27 grams fat; 18 grams protein; 28 grams carbohydrates

ing is just icing on the bread

4½ to 5 cups all-purpose flour

Filling:

6 tablespoons softened margarine

¾ cup granulated sugar

Cinnamon

Stir 1 teaspoon sugar into ¼ cup lukewarm water until dissolved. Add dry yeast and let set while mixing other ingredients.

In a large mixing bowl, place ¼ cup sugar, Crisco and salt. Pour scalded milk over ingredients. Stir until sugar and Crisco are dissolved. Add egg and beat. When mixture is lukewarm, stir the yeast mixture into the liquid mixture. Gradually add the flour until the dough is stiff. Place dough onto a floured bread board and knead 50 strokes.

Place in a large container that has been greased. Cover and let stand 2 hours. Cut dough in half and roll each half into a rectangle. Spread with softened margarine, granulated sugar and enough cinnamon to cover dough. Roll up as a jelly roll. Place on a greased cookie sheet, forming a circle by pinching the two ends together. With scissors, cut slits every 1½ inch slices; cut from the outside of the ring almost to the center. While cutting, turn the cut portions so each shows a cut edge. Cover and let rise for 2 hours.

Bake at 375 degrees for 15

minutes in a preheated oven. Remove from pan immediately and spread with a thin layer of butter. Cool to warm and then cover with butter frosting. Makes 2 tea rings.

Butter frosting

2 cups sifted confectioners' sugar

4 tablespoons butter or margarine

About 3 tablespoons milk

½ teaspoon vanilla

Garnish:

Maraschino cherries

Chopped pecans

Beat together sugar, butter, milk and vanilla until well blended. Frost each ring. Decorate with pieces of maraschino cherries and chopped pecans.

We would like you to share a recipe with our readers. Send us the recipe for which you're known and tell us any little secrets about why it turns out so great for you. If you don't have a signature recipe, maybe you'd like to know a secret from the chef at your favorite restaurant.

Send your questions, and we'll contact the restaurant for you. Maybe it will share, maybe it won't. But we'll ask. Send your recipe or question to Recipe Swap, c/o Sharon Thompson, Lexington Herald-Leader, 100 Midland Avenue, Lexington, Ky. 40509. Or e-mail swthompson@herald-leader.com.

RECIPE

Swedish tea ring

1 teaspoon sugar

¼ cup lukewarm water

1 package dry yeast

¼ cup sugar

¼ cup Crisco

1 teaspoon salt

1 cup scalded milk

1 egg

Broccoli Salad

4-5 C broccoli flowerettes	1/2 lb bacon, fried crisp
1 med. red onion, chopped	1/2 C sugar
1/2 C raisins	1/2 C mayonnaise
1/2 C sunflower seeds	2 T vinegar

Combine broccoli, onion, raisins and sunflower seeds.
For dressing, mix sugar, mayonnaise and vinegar.
Marinate vegetable mixture in dressing for
at least 3 hours. Add crumbled bacon
when ready to serve.

PITA BREAD

1 cake or packet of yeast
1 cup warm water (100° F)
3 cups flour
1 tsp salt
1/4 cup olive oil

Dissolve yeast in water and mix thoroughly with other ingredients. Knead 10 minutes. Let rise until double 1 1/2 hours. Punch down. Let rest 10 minutes. Cut into 4 (or 8) portions and roll into balls. Flatten balls and roll into 8" circles. Place on greased cookie sheet. Cover and let rise at 80° for 30 min. Bake at 500° for 8 minutes. Cool on wire racks. Cut in half; fill with sandwich food.

**TURTLE
RYE BREAD**
Makes 12 animals

5 cups unsifted white flour (about)
2 cups unsifted rye flour
1 tablespoon salt
1 tablespoon caraway seed
2 packages Fleischmann's Active Dry Yeast
1 tablespoon margarine, softened
2½ cups hot tap water (120°-130°F)
24 whole cloves
1 egg, beaten
1 tablespoon cold water

Mix flours. Combine 2½ cups flour mixture, salt, caraway and yeast. Add margarine. Add hot tap water to dry ingredients; beat 2 min. at medium speed. Add 1 cup flour. Beat at high speed 2 min. Stir in enough flour to make a soft

RECIPE CAN BE CUT OUT AND IRONED ON A CARD

dough. Knead on floured board to form a smooth ball, about 1 minute. Place in greased bowl; grease top. Cover; let rise until doubled, about 45 minutes.

Punch down; turn onto floured board. Divide into 12 pieces.

Cut off ¼ of each piece. Form large piece into ball for body; place on greased baking pan. From small piece form head, 4 legs and a tail. Place along body. Insert cloves for eyes. Make crisscross cuts on back.

Cover; let rise until doubled, about 45 minutes. Combine egg and cold water; brush over dough. Bake at 425°F. 12 to 15 minutes, or until done.

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SPECIAL YEAST BREADS

Unusual breads with unusual appeal.

Perfect for serve-yourself midnight snacks and buffet suppers. Cold ham, sharp cheese, pickles, etc. enhance the flavors of these breads. Bernice Anderson of our Staff likes to serve Swedish Limpa on a shiny Swedish copper tray.

SWEDISH LIMPA CARAWAY RYE

Mix together.....

Dough with rye flour will be sticky. Add enough flour so it handles easily.

Crumble in.....

Stir until dissolved. Add.....

Mix in with spoon, then with hand.....

Add, if desired.....

1½ cups lukewarm water	1½ cups
1 cup molasses	½ cup
½ cup sugar	—
1 tbsp. salt	1 tbsp.
finely grated rind of 2 oranges	2 tbsp. caraway seeds
2 cakes compressed yeast	3 cakes
2 tbsp. soft shortening	2 tbsp.
2½ cups sifted rye flour	2¾ cups
2½ to 3 cups sifted GOLD MEDAL Flour	3½ to 4 cups
1 cup raisins	—

Knead and let rise twice. (See pictures, p. 90.) Shape into 2 round loaves. Place on opposite corners on lightly greased baking sheet. Let rise until double (45 to 60 min.). Bake until brown and tests done.

Pumpernickel Bread is a dense, dark, coarse bread. It requires coarse rye meal (not generally available) instead of rye flour.

NOTE: These breads can be made with only 1 rising before shaping but will have a little heavier and coarser texture.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 30 to 40 min.

AMOUNT: 2 loaves.

CHEESE PIMIENTO BREAD

"Marvelous with just butter," says Jean Banzhaf (Mrs. Christ Banzhaf, Jr.) of Chicago, known for her artistry in table-setting and the selection of properties for photography.

Combine in large saucepan...

- 2 tbsp. soft butter
- 3 tbsp. flour
- 1 tbsp. sugar
- 2 tsp. salt

Stir in...

- 1¼ cups milk

Cook, stirring over low heat until thickened.

Add...

- ½ cup grated sharp flavored cheese
- 2 to 3 tbsp. minced pimiento

Stir until cheese is melted. Cool to lukewarm.

Mix together and add...

- ¼ cup lukewarm water
- 1 cake compressed yeast

Mix in...

- 3 to 3½ cups sifted GOLD MEDAL Flour

Knead and let rise twice. Shape into loaf (9x5x3" pan). (See pp. 90-93.) Let rise 1½ times its size (about 30 min.). Bake.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 45 to 50 min.

AMOUNT: 1 loaf.

★ HERB BREAD

Serve warm for its delightful aroma. Duncan Hines always asks for it since we served it to him at a guest luncheon a few years ago.

Follow recipe for White Bread (p. 91) for mixing and handling dough, but use:

- 1 cup lukewarm milk
- 2 tbsp. sugar
- 1½ tsp. salt
- 1 cake compressed yeast
- 1 egg
- ½ tsp. nutmeg
- 1 tsp. crumbled dried sage
- 2 tsp. caraway seeds
- 2 tbsp. soft shortening
- 3 to 3¾ cups sifted GOLD MEDAL Flour

Let rise only once. Shape into loaf (9x5x3" pan). Let rise double (50 to 60 min.). Bake.

TEMPERATURE: 375° (quick mod. oven).

TIME: Bake 45 to 50 min.

AMOUNT: 1 loaf.

BOHEMIAN RYE BREAD

Follow recipe for Caraway Rye Bread above—except use 2 cups water, 3 cups rye flour. Omit molasses, use ¼ cup sugar. Add 2 tbsp. fennel and use 1 tbsp. caraway seeds.

1/5 Burgundy

~~Worcester~~ Worcestershire Sauce

Teraci Sauce

Seasoned Salt

Garlic Powder

All Purpose Flour

Nut Meg

Caraway Seed

Sage

New York Strip Steak

Potatoes

Choc Bits

Ice Cream

Basic pasta

2 C unbleached flour

1 C whole-wheat flour

4 eggs

1½ T oil

Recipe: Cornbread waffles

Yield: _____

from the kitchen of: Mary Rose

Stir
together { $1\frac{1}{2}$ c cornmeal $\frac{1}{4}$ c margarine, melted
 $\frac{1}{2}$ c all-purpose flour $1\frac{1}{2}$ c frozen white shoe
 $2\frac{1}{2}$ t. baking powd. pecans, thawed
2 T. sugar
 $\frac{3}{4}$ t. salt — set aside, stir together egg
1 egg and next 3 ingredients. Add
 $1\frac{1}{2}$ c milk to any mixture, stirring ^{just} until



ingredients are moistened.

Bake in a preheated oiled waffle
iron just until crisp.

Yield 12 4-inch waffles.

Irish oat scones

1 cup quick-cooking oats	1/2 teaspoon salt
1 cup all-purpose flour	1/2 cup butter, in small chunks
4 teaspoons baking powder	2/3 cup milk

Preheat the oven to 425 degrees. Lightly grease a cookie sheet.

Cook the oats in an ungreased skillet over moderate heat for 5 to 6 minutes, or until lightly browned. Set aside.

Combine flour, baking powder and salt in a bowl. Add the butter and work it into the flour mixture with your hands or a pastry blender for 1 to 2 minutes or until the mixture resembles meal. Alternatively, you may use a food processor; pulse quickly about 36 times to obtain the mealy texture. Stir in the oatmeal. Pour in the milk and stir to make a soft dough.

Knead the dough briefly on a floured surface, then press the dough into a circle 3/4-inch thick. Cut circle into 8 wedges. Place wedges on the cookie sheet. Bake for 12 to 15 minutes or until golden brown. Serves eight.