



THROUGH **THE COOKING GLASS**

*Cook's
Tour Recipes*

as presented on CJAY-TV

by

YOUR HYDRO HOME ECONOMISTS

WINNIPEG HYDRO • MANITOBA HYDRO

FOREIGN FAVORITES

EASY GERMAN WIENER SCHNITZEL

4 tenderized veal cutlets
2 - 2 oz. cans deviled ham
Mild processed cheese, sliced
1 egg, slightly beaten

1 tsp. Worcestershire sauce
1/4 tsp. salt
Dry bread crumbs
2 tbsp. butter



Dust cutlets lightly with flour. Spread deviled ham on half of each cutlet. Cover ham with slice of cheese. Fold plain half of cutlet over the cheese. Pinch edges together. Combine egg, Worcestershire sauce and salt. Dip folded cutlet in egg mixture, then bread crumbs. Fry slowly on both sides in melted butter until golden brown. Garnish with lemon wedges.

YIELD: 4 Servings.

FRENCH BEEF BOURGUIGNONNE

2 tbsp. butter
5 medium onions, sliced thin
1/2 lb. small fresh mushrooms
2 lb. round steak, cut into
1" cubes
1 tsp. salt

1/4 tsp. savory
1/4 tsp. thyme
1/8 tsp. pepper
1 1/2 tbsp. flour
1 1/2 cups beef bouillon
1 cup red wine (Burgundy or Port)



In electric frypan, saute onions and mushrooms in butter until onions are tender. Remove from pan. Brown meat in same pan. Add more butter if necessary. Remove from heat. Sprinkle seasonings over meat. Mix flour and bouillon. Pour into frypan. Heat to boiling, stirring constantly. Boil 1 minute. Stir in wine. Add browned meat. Cover. Simmer until meat is tender, 1 1/2 to 2 hours. The liquid should always just cover the meat. (If necessary, add a little more bouillon and wine - 1 part bouillon to 2 parts wine.) Gently stir in onions and mushrooms. Cook uncovered for 15 minutes or until heated through. Serve in large soup bowls or individual casseroles.

YIELD: 4 Servings.

- 2 hard cooked eggs, chopped
Meat dressing (see below)
1 cup shredded sharp Cheddar cheese

1 tbsp. instant minced onion

- 1/8 tsp. garlic powder
1/8 tsp. ground cumin
1/8 tsp. pepper
1 tsp. chili powder
1 tsp. salt



- 1 lb. lean pork
2 cups diced celery
1/2 cup chicken broth
2 tbsp. cornstarch
2 tbsp. soy sauce
1/3 cup cold water

BOMBAY CHICKEN CURRY

Curry Sauce (below)
3 cups cooked chicken, cubed

1/4 cup cream
1/2 tsp. Worcestershire sauce

Prepare and set aside curry sauce. Prepare chicken. Preheat curry sauce. Blend in cream and Worcestershire sauce. Add chicken. Cook over medium heat in electric frypan until mixture is thoroughly heated. Serve with individual rice molds. YIELD: 6 Servings.

Curry Sauce

1/3 cup butter
3 tbsp. chopped onion
3 tbsp. chopped celery
3 tbsp. chopped apple
12 peppercorns or 1/4 tsp. pepper
1 bay leaf
1/3 cup sifted flour
2 1/2 tsp. curry powder (below)

1/2 tsp. M.S.G.
1/4 tsp. sugar
1/8 tsp. nutmeg
2 1/2 cups milk
2 tsp. lemon juice
1/2 tsp. Worcestershire sauce
1/2 cups seedless raisins
1/2 cup desiccated coconut



Melt butter in 2 quart saucepan. Add onion, celery, apple, peppercorns, and bay leaf. Cook over medium heat until lightly browned. Stir occasionally. Combine flour, curry powder, M.S.G., sugar and nutmeg in a bowl. Blend into mixture in saucepan. Heat until mixture bubbles. Remove from heat and gradually add milk. Stir constantly. Return to heat and rapidly bring to boil. Stirring constantly, cook until mixture thickens. Remove from heat. Stir in lemon juice and Worcestershire sauce. Strain mixture through sieve to extract sauce. Add raisins and coconut. YIELD: 2 cups sauce.

CURRY POWDER

1/2 cup coriander powder
1 tbsp. cumin
1 tbsp. fennel
4 dried chillies

1 tsp. ground cloves
1 tsp. ground cardamom
1 medium stick cinnamon
1/2 tsp. ginger
2 cloves garlic



Place ingredients in blender. Mix thoroughly. Store in tightly sealed bottle.

SWEDISH MEATBALLS

1/3 cup minced onion
2 tbsp. butter
1 egg, beaten
1/2 cup bread crumbs
1/2 cup milk
1 1/4 tsp. salt
2 tsp. sugar
1/2 tsp. allspice
1/4 tsp. nutmeg

1 lb. ground beef
1/4 lb. minced pork
2 tbsp. butter
3 tbsp. flour
1 tsp. sugar
1 1/2 tsp. salt
1/8 tsp. pepper
1 cup water
3/4 cup cream



Saute onion in butter until golden brown in electric frying pan. Combine beaten egg, bread crumbs and milk in large bowl. Let stand 5 minutes. Add salt, sugar, allspice, nutmeg, beef, pork and onion. Blend well with fork. In electric frying pan, melt butter. Shape meat into balls, about 3/4 inches in diameter. Brown meatballs well on all sides. Remove to plate. Keep warm. Repeat until all balls are browned. Into fat left in frying pan, stir flour, sugar, salt and pepper. Slowly add water and cream. Stir until thickened. If desired, return meatballs to gravy and heat, or serve gravy separately. YIELD: 6 Servings.

Note: This recipe may be made a day ahead and refrigerated. Reheat just before serving.

UKRAINIAN HOLOPCHI

1 medium cabbage
1 cup uncooked rice
2 tbsp. butter
1 tsp. salt

1/4 tsp. pepper
3/4 lb. minced pork
1 medium onion, chopped
2 cups tomato juice

Remove the core from the cabbage and scald a few minutes in hot water to soften the leaves. Remove the leaves separately and slice off the stem ends. Cook rice for 10 minutes in boiling salted water. Drain well. Add butter, salt and pepper. Toss lightly. Brown pork in electric frypan. Add chopped onion and continue frying until onions are golden brown. Combine pork and onions with cooked rice. Mix well. Spread a spoonful of the mixture on each cabbage leaf. Roll up tightly. Line a large baking dish with cabbage leaves. Place the cabbage rolls closely together in the dish. Pile others on top until dish is full. Pour tomato juice over it and cover. Place in a 350° oven for 1 hour 15 minutes.

ITALIAN LASAGNE

1 lb. ground beef
2 cloves garlic, minced
1 tbsp. sweet basil
2 tsp. oregano
1/2 tsp. thyme
1 1/2 tsp. salt
1 tsp. M.S.G.
2 cups canned tomatoes
2 - 6 oz. cans tomato paste

10 oz. lasagne noodles
3 cups creamed cottage cheese
1/2 cup grated Parmesan cheese
1/2 cup grated Romano cheese
2 tbsp. parsley flakes
2 eggs, beaten
2 tsp. salt
1/2 tsp. pepper
1 lb. Mozzarella cheese, sliced
very thin

Brown meat slowly in electric frypan. Spoon off excess fat. Add garlic, basil, oregano, thyme, salt, M.S.G., tomatoes and tomato paste. Simmer uncovered for 30 minutes. Stir occasionally. Add parsley, eggs, salt and pepper. Remove from heat. Preheat oven to 375°. Cook noodles in large amount of boiling salted water, until tender. Drain. Rinse. Place half of the noodles in a 13 x 9 x 2" baking dish. Spread with half of the cottage cheese filling. Add half of the Mozzarella cheese and half of the meat sauce. Repeat layers. Sprinkle with Parmesan cheese. Bake at 375° about 30 minutes. Let stand 10 minutes before cutting in squares. YIELD: 12 Servings.

Note: Lasagne may be assembled early in the day and refrigerated. Be sure to allow about 15 minutes longer in the oven.

NOODLES ROMANOFF

6 oz. wide egg noodles
1 quart boiling salted water
3 tbsp. chopped onion
1 cup creamed cottage cheese
1 cup sour cream
1/4 tsp. garlic powder

1/2 tsp. celery seed
1 tsp. M.S.G.
1 1/2 tsp. Worcestershire sauce
Dash tabasco
1/4 cup dry fine bread crumbs
1/2 cup grated Parmesan cheese
Paprika



Preheat oven to 350°. Cook noodles in boiling salted water. Drain and rinse in hot water. Combine noodles with onions, cottage cheese, sour cream, garlic powder, celery seed, M.S.G., Worcestershire sauce and tabasco. Mix thoroughly. Pour into greased 1 1/2 quart casserole. Sprinkle with bread crumbs and cheese. Bake at 350° for 25 minutes or until it is brown. Sprinkle with paprika. Serve hot. YIELD: 6 Servings.

FOREIGN FARE

HUNGARIAN POTATO CASSEROLE

1 cup sour cream
1/2 cup whipping cream
1 1/2 tsp. salt
6 cold cooked medium potatoes,
sliced thin

3 hard-cooked eggs, sliced
1 cup finely diced cooked ham
1 cup fresh bread crumbs
2 tbsp. melted butter
1/4 tsp. onion salt

Preheat oven to 350°. Pour sour cream into small bowl. Stir in whipping cream. Add salt. Stir until well-blended. In a greased 1 1/2 quart casserole, arrange 1/3 of the potatoes. Top with the egg slices and half of the cream mixture. Add another third of the potatoes. Sprinkle with ham. Pour on remaining cream mixture. Top with remaining potatoes. Toss crumbs with butter and onion salt. Sprinkle evenly over potatoes. Bake 30 minutes or until bubbly. YIELD: 6 to 8 Servings.

CHINESE STYLE WALNUT CHICKEN

1 cup coarsely broken walnuts
1/4 cup salad oil
2 chicken breasts, raw, boned
and cut into thin strips
1/2 tsp. salt
1 cup onion slices
1 1/2 cups bias cut celery slices

1 1/4 cups chicken broth
1 tsp. sugar
1 tbsp. cornstarch
1/4 cup soy sauce
2 tbsp. cooking sherry
1 - 5 oz. can (2/3 cup) bamboo shoots,
drained
1 - 5 oz. can water chestnuts, drained
and sliced



Brown walnuts in hot oil, stirring constantly. Remove nuts to paper towels to drain. Put chicken into skillet. Sprinkle with salt. Cook 5 - 10 minutes stirring frequently until tender. Remove chicken. Put onion, celery and 1/2 cup of the chicken broth in skillet. Cook uncovered 5 minutes or until slightly tender. Combine sugar, cornstarch, soy sauce and cooking sherry. Add remaining chicken broth. Pour over vegetables in skillet. Cook and stir until sauce thickens. Add chicken, bamboo shoots, water chestnuts and walnuts. Heat through. Serve with rice. YIELD: 6 Servings.

FRENCH ONION SOUP

2 cups onion, minced
2 tbsp. butter
1 tbsp. flour
1 tsp. salt

10 cups beef stock OR 5 tins beef
bouillon and 3 cups of water
Dash of pepper
Slices of French bread

Place onions in electric frypan with the butter and cook slowly until golden. Add flour, mix and cook a few minutes. Add stock, salt and pepper and boil gently for ten minutes. When soup is ready to serve, turn it into an ovenproof casserole, place slices of bread on top and sprinkle with Parmesan cheese. Place in a hot oven (450°) until the cheese has melted and browned.

HAWAIIAN PORK AND PINEAPPLE SURPRISES

2 lb. fresh pork shoulder,
cut in 2" pieces
1 3/4 tsp. onion or garlic salt
1/8 tsp. pepper
1/2 tsp. powdered ginger

1 - 20 oz. can pineapple
chunks, drained
2 green peppers, cut in strips
8 small tomatoes, or 6 medium
tomatoes, quartered



Preheat oven to 350°. Place pork on wax paper. Sprinkle with onion salt, pepper and ginger. Cut 8 - 12" squares of foil. Place some pork, pineapple, green pepper strips and tomato on shiny side of each piece. Seal packages and arrange on a shallow baking pan. Bake 2 hours. YIELD: 8 Servings.

HAWAIIAN MIXED RICE CASSEROLE

1 cup wild rice, washed
1 cup long grain rice (white)
3 tbsp. finely chopped onion
3 tbsp. soy sauce

4 chicken bouillon cubes
4 cups boiling water
1/2 cup macadamia nuts, chopped
Fresh parsley for garnish (optional)



Combine wild rice, white rice, onion and soy sauce in a 2 quart casserole. Dissolve bouillon cubes in the boiling water. Stir into the ingredients in the casserole. Cover and bake in a 350° oven for 30 minutes. Remove cover and bake for 15 minutes more. Remove from oven and sprinkle with the chopped macadamia nuts. Place parsley on casserole just before serving. YIELD: 8 Servings.

BELGIAN PANNED CARROTS

2 tbsp. butter
6 medium carrots, cut into
thin 2" sticks
1 tsp. salt

3/4 tsp. sugar
1/3 cup cereal cream
2 egg yolks
1 1/2 tsp. lemon juice

Saute carrots in butter about 5 minutes. Stir in salt, sugar and 1/2 cup water. Simmer covered until carrots are tender, about 10 - 15 minutes. Beat together cream and egg yolks. Remove carrots from heat (do not drain). Stir in cream mixture. Add lemon juice. YIELD: 4 - 6 Servings.

BELGIAN SPICY BEEF CASSEROLE

1/4 cup salad oil
2 lbs. round beef, cut in 1" cubes
2 medium onions, thinly sliced
1/4 cup flour
1 1/2 cups hot water
1 cup beer
1 clove garlic, peeled,
minced (optional)
1 bay leaf

2 tsp. salt
1/2 tsp. sugar
1 1/2 tsp. vinegar
1/8 tsp. powdered nutmeg
Sprig of parsley
1/4 tsp. dried oregano
8 - 2" bread squares spread
generously with mustard

Preheat oven to 325°. In large skillet heat 2 tbsp. salad oil. Brown beef cubes quickly, a few at a time. Remove cubes to plate. Add 2 more tbsp. salad oil. Brown onions well. Stir in the flour, then hot water, beer, garlic, bay leaf, salt, sugar, vinegar, nutmeg, parsley and oregano. Return meat to the skillet. Bring mixture to a boil. Turn into a 2 1/2 quart casserole. Cover and bake 1 hour 40 minutes or until beef is fork-tender. Remove casserole from the oven. Skim off any excess fat and top with mustard spread bread squares. Spoon a little of the gravy over the bread and return to a 350° oven uncovered. Bake 20 minutes. YIELD: 6 - 8 Servings.

TURKISH ORANGE SALAD

6 large oranges
1/2 cup pitted, ripe olives
1 small onion
1/8 tsp. cayenne
1/2 tsp. salt

1/2 tsp. celery seeds
4 tbsp. white wine vinegar
4 tbsp. olive oil
1 large head lettuce

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TURKISH ORANGE SALAD - Continued

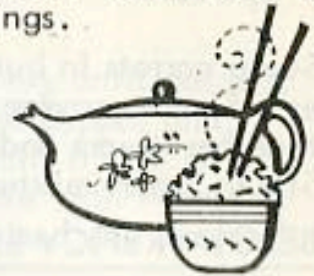
Pare oranges with sharp knife. Cut in slices. Remove seeds and white membrane. Place in large bowl. Cut olives and onion in thin slices. Add to oranges. Blend spices, vinegar, and oil in electric blender. Break lettuce into bite-size pieces. Add to orange-onion mixture. Pour dressing over salad. Toss. Chill for 1 hour before serving to allow flavor to develop. Yield: 8 Servings.

CHINESE EGG ROLLS

1 cup flour
1 tsp. salt

4 eggs, beaten
1 1/2 cups milk

Shortening or vegetable oil for frying



Sift flour and salt. Combine eggs and water. Add to flour mixture. Beat with electric mixer until smooth. Heat and grease a 9" skillet. Pour enough batter into skillet and tip so that the mixture covers the skillet. Cook over moderate heat until light brown on under side. Remove and place on flat surface. Note: Try to make layers as thin as possible. YIELD: 3 Dozen.

Egg Roll Filling.. 1/2 small onion, chopped 1/4 tsp. pepper
3/4 cup bean sprouts 1 tbsp. soy sauce
1 cup flaked tuna fish 1 - 2 oz. can deviled ham (opt.)
1/2 tsp. salt 1/2 cup chopped cooked mushrooms, (opt.)

Put enough shortening in deep fat fryer so it will be 2" deep when melted. Heat to 360°. Place a spoonful of the filling on each pancake. Fold sides toward center. Roll up. Fasten with wooden picks. Place in fat. Cook until brown. Remove picks. Serve with Plum Sauce.

Plum Sauce..... 1 cup brown sugar
1 cup plum jam
4 tsp. dry mustard
2 tbsp. vinegar

Combine ingredients in saucepan. Simmer over low heat until ingredients are blended and heated through. YIELD: 1 1/2 cups Sauce.

PUERTO RICAN PLATANUTRI

(Banana Chips)

3 or 4 green unripe bananas
Ice water
Salad oil

Two hours before serving, slice peeled bananas on an angle, crosswise into very thin slices. Let stand, in a bowl of ice water for 5 minutes. Meanwhile heat salad oil in electric deep fat fryer to 370°. Dry banana slices thoroughly on paper towel. Fry, a few at a time, until golden brown on both sides. Drain on paper towel. Repeat until all banana slices have been fried. If desired, sprinkle lightly with salt before serving as a nibbler.

WORLDLY DESSERTS

FRENCH - CANADIAN MOCHA TORTE

2 tsp. water	1 cup sifted pastry flour
1 tsp. instant coffee	1 tsp. baking powder
1/4 cup butter	Pinch salt
1 tsp. vanilla	2 squares (2 oz.) semi-sweet chocolate, grated.
4 eggs, separated	Mocha Butter Cream
1/2 cup fruit sugar	

Grease and line the bottoms of two deep 8-inch layer cake pans with circles of greased waxed paper. Mix water and coffee together in a small saucepan and add the butter. Heat and stir until butter melts. Add the vanilla and set aside to cool. Beat egg whites in the small beater bowl until moist peaks form, then beat in the sugar gradually until egg whites are very stiff. Scrape into a larger bowl. Beat egg yolks in the small bowl until thick, then add the cool butter mixture. Fold yolk mixture into the egg whites with a whisk, then fold in sifted dry ingredients until flour disappears. Fold in the chocolate and spread in prepared pans. Bake at 350° F. for about 30 minutes. Cool. Remove from the pans and peel off the waxed paper. This is a rich cake and will rise only to about 1 1/4 inches in height. When cold, fill and frost with Mocha Butter Cream. Garnish sides with chopped walnuts, and top with rosettes of Chocolate Butter Cream, then refrigerate to set the icing. YIELD: 12 Servings.

Mocha Butter Cream

Measure 1 cup sugar and 1/2 cup strong coffee into a small saucepan and stir over medium heat until sugar melts. Then boil without stirring until syrup forms a thread when a spoonful is lifted high and poured slowly back into the pan. Repeat lifting until a thin thread floats from the bottom of the last dribble. Meanwhile, in a small beater bowl, beat 4 egg yolks until thick. Then beat in the hot syrup in a steady stream. Add 1 teaspoon vanilla and 1 tablespoon rum and beat until cooled to room temperature. Cut 1/2 pound butter into 1 inch cubes and add 2 or 3 at a time, beating constantly until smoothly blended. Chill until quite firm, then beat again before spreading.

Chocolate Butter Cream....Use water in place of coffee and add 2 squares melted unsweetened chocolate to the egg-syrup mixture.

AMERICANA GRASSHOPPER PIE

1 pkge. chocolate cookies with
white icing
1/4 cup butter

2 cups whipping cream
1/4 cup creme de menthe
1 - 8 oz. jar marshmallow cream

Preheat oven to 350°. Crush cookies until white icing disappears (very fine). Melt butter, add butter to crumb mixture. Stir with fork. Reserve 1/4 cup of crumb mixture. Press remaining crumbs into 9" pie plate. Bake shell 10 minutes. Cool. Add creme de menthe very slowly to marshmallow cream or otherwise it will separate. Next add green food coloring. Whip cream. Fold marshmallow cream into whipped cream. Pour filling into pie shell and garnish with remaining 1/4 cup crumbs. Freeze.

ITALIAN SPUMONE

1 1/2 pints French vanilla
ice cream

Rum flavoring

6 candied cherries or
maraschino cherries

1 1/2 pts. French vanilla
ice cream

Pistachio flavoring to taste

Few drops green food coloring

1/3 cup finely chopped almonds or
pistachio nuts

3/4 cup whipping cream

1/3 cup instant chocolate drink
powder

1 - 10 oz. pkge. frozen raspberries,
thawed

1/2 cup whipping cream

1/4 cup sifted icing sugar

For White Layer: Chill a 2 quart metal bowl in freezer. In a separate bowl, beat 1 1/2 pints ice cream just to soften. Add rum flavoring to taste. Refreeze, until spreadable. With a chilled spoon, spread quickly in layer over bottom and sides of chilled bowl, being sure ice cream comes all the way to the top. (If ice cream tends to slip, refreeze). Circle cherries on ice cream around bottom of bowl. Freeze until firm.

For Green Layer: Beat 1 1/2 pints ice cream just to soften. Stir in pistachio flavoring, green food coloring and nuts. Refreeze, until spreadable. Quickly spread over top and sides of first layer. Freeze until firm.

For Chocolate Layer: Combine 3/4 cup whipping cream and chocolate drink mix. Whip to peaks. Quickly spread over pistachio layer and freeze.

For Red Layer: Drain berries well. Mix 1/2 cup whipping cream, icing sugar and dash of salt. Whip until it forms peaks. Fold in berries. Pile into center of mold. Smooth top. Cover with foil and freeze 6 hours. Remove foil. Wrap bowl with cloth wrung out in hot water to loosen. Invert of chilled plate. Garnish as desired. YIELD: 12 - 16 Servings.

ISREALI BUTTERSCOTCH WALNUT TORTE

6 eggs
1/2 tsp. cream of tartar
1 cup sugar
1/2 cup cake flour
1 tsp. baking powder

1 tsp. vanilla
1 1/2 cups chopped walnuts
1 pint whipping cream
2 tbsp. icing sugar

Preheat oven to 325°. Separate eggs. Beat whites until almost stiff. Add cream of tartar. Beat to stiff peak stage. Gradually add 1/2 cup of the sugar. In separate bowl, beat egg yolks until lemon-colored. Add vanilla. Gradually add 1/2 cup of sugar to the beaten yolks. Sift together flour and baking powder eight times. Fold egg whites and flour into beaten egg yolks. Fold in nuts. Gently place batter in ungreased angel cake pan (10" tube pan). Bake at 325° for 1 hour and 15 minutes. Remove from oven. Invert and let stand until cold. Slice cooled cake into three layers. Whip cream. Mix in icing sugar. Drizzle Butterscotch Sauce (below) over layer. Place layer of whipped cream on the layer of cake. Repeat with following layers. Use remainder of sauce to drizzle over top of cake.

Butterscotch Sauce

1/2 pint whipping cream
1 cup brown sugar
2 tbsp. butter

Combine ingredient in saucepan. Bring to boil. Cool. Refrigerate until used.

ENGLISH TRIFLE

1 large pkge. vanilla
pie filling
1 sponge cake (about 1/2 lb.)
cut in 1" squares
6 tbsp. sherry

1 dozen macaroons
1/2 cup raspberry jam
1 - 28 oz. can apricots
1/2 pint whipping cream
1/2 cup toasted sliced almonds



Prepare vanilla pie filling. Place sponge cake pieces in bottom of large bowl. Sprinkle evenly with 3 tbsp. of the sherry. For the next layer, crumble 6 of the macaroons. Dot with raspberry jam. Drain apricots. Place 1/2 of them over the macaroons. Pour 1/2 of the vanilla pie filling over layers. Repeat layers. Chill for at least 4 hours. To serve, whip cream until stiff. Sweeten and flavor cream to taste with almond extract and powdered sugar. Swirl whipped cream on top of the trifle. Garnish with toasted almonds stuck upright into cream. YIELD: 12 Servings. Note: Your favorite soft custard recipe may be substituted for the vanilla pie filling.

EUROPEAN FRUIT AND CHEESE TRAY

Serving fruit and cheese for dessert is an adventuresome, pleasant and old-world way to end any meal.

Start with your best plate, tiered compote or even a wooden platter. Arrange a variety of cheeses, selecting those that will give you a good variety of flavors and textures. As a guide, select at least one from each of the following categories as well as a selection of sharp and mild flavors.

Soft... Brie, Camembert, Cream, Neufchatel

Semi-Soft....Blue, Brick, Gruyere, Port du Salut, Roquefort, Stilton

Hard....Cheddar, Edam, Gouda, Swiss, Fontina



Fill in the tray with fruit....apples, pears, oranges and grapes. Add strawberries or raspberries if in season.

Dates, prunes and figs will help to glamorize the tray.

A variety of crackers in different shapes and flavors will complete the dessert.

Remember to serve all cheeses at room temperature.

Serving can be very simple. Provide your guests with an individual dessert plate and small knives for cutting and spreading the soft cheeses.

INTERNATIONAL COFFEE

1/3 cup instant chocolate drink
1/4 cup instant coffee

4 cups boiling water
Sweetened whipped cream



Mix chocolate and coffee in serving pot. Pour in boiling water. Top with sweetened whipped cream. Serve steaming hot. Serve in demitasse or other small cups. YIELD: 8 Servings.