

¼ t. salt
1/8 t. freshly ground pepper

In a medium heatproof glass bowl, mix the pepper and onion together. In a medium nonreactive saucepan, combine the vinegar, olive oil, hot pepper sauce, honey and ¼ c. of water over moderate heat. Bring to a boil and boil for 3 minutes. Pour over the pepper and onion; stir well. Let cool for about 15 min., then cover with plastic wrap and refrigerate overnight.

To serve, drain the vegetables well. Add the tomatoes and toss at the last minute. Season with the salt and pepper.

MAPLE-WALNUT TORTE Mike Schmid

1 16-oz. can walnuts (4 c.)
1/3 c. all-purpose flour (yes, only 1/3 cup)
1 t. baking powder
¼ t. salt
5 eggs, separated
Sugar (¼ c. and ½ c.)
2 T. salad oil
Imitation maple flavor (1 t. and 1¼ t.)
3 c. heavy or whipping cream
¼ c. confectioners sugar

In blender at medium speed or in food processor with knife blade attached, finely grind 3 c. walnuts with flour, baking powder and salt. (If using blender, blend ingredients in batches.)

Grease two 9" round cake pans; line bottoms of pans with waxed paper. Preheat oven to 350°.

In large bowl, with mixer at high speed, beat egg whites until soft peaks form. Beating at high speed, gradually sprinkle in ¼ c. sugar, beating until sugar completely dissolves and whites stand in stiff peaks; set aside.

In small bowl, with mixer at high speed, beat egg yolks, salad oil and ¼ c. sugar until very thick and lemon-colored, about 5 minutes. Add 1 t. imitation maple flavor;

beat until blended. Gently fold nut mixture and yolk mixture into beaten egg whites just until blended.

Spread batter evenly in pans. Bake 20 to 25 minutes until top of cake springs back when lightly touched with finger. Immediately loosen edges of cakes from sides of pans; invert cakes onto wire racks; remove waxed paper and cool cakes completely. When cool, cut each cake horizontally in half to form four layers.

In large bowl, with mixer at medium speed, beat heavy or whipping cream, confectioners sugar and 1¼ t. imitation maple flavor until soft peaks form. Spoon 2¼ c. whipped cream into decorating bag with large rosette tube; reserve for garnish. Chop remaining 1 c. walnuts for garnish. Place one cake layer on cake plate; spread with one-fourth of remaining whipped cream. Repeat with remaining cake layers, leaving top layer unfrosted and using remaining one-fourth whipped cream for side of cake. Pipe whipped cream in decorating bag to cover top of cake. Sprinkle top of cake with reserved chopped walnuts. Refrigerate cake until ready to serve. Makes 16 servings; about 415 calories per serving.

FLUFF STUFF Steve Mumert

1 container whipped topping
1 3-oz. pkg. strawberry or cherry jello
12 oz. cottage cheese
1 small can pineapple, drained

Using mixer, beat dry jello (a little at a time) into topping. Stir in cottage cheese and pineapple. Refrigerate at least 2 hours.

SPICED PECANS

3 egg whites
2 T. cinnamon
2 c. pecans

Mix egg whites and cinnamon in small bowl. Add pecans, mixing thoroughly, then bake at 350° for 8 minutes.

WILDLIFE STEW
George Valyer

3-4 lbs. of any combination of rabbit, pheasant or quail
2 c. diced carrots
2 stalks celery, diced
1 small onion, diced
5 potatoes, diced
½ bag frozen corn
½ bag frozen peas
½ c. flour
½ c. milk
Salt and pepper to taste

Place meat with approximately 3 c. water in a crockpot. Salt and pepper and allow to cook on low overnight (about 8 hours or so).

Remove meat and set on plate to cool. To the remaining liquid, add the carrots, celery and onion. Turn crockpot to high and allow to cook for about an hour.

Remove the meat from the bones. Add deboned meat, potatoes, corn and peas to crockpot. Continue cooking on high until potatoes are tender. Turn crockpot back to low.

Mix flour with enough milk (approximately ½ c.) to make a mixture just slightly thicker than the milk itself. The thicker the mixture, the thicker the gravy base. Stir this mixture into crockpot.

Serving Suggestion: Try serving over homemade biscuits covered with butter or by itself.

BILOXI BUTTER
Brian McIver

½ lb. cooked, peeled, cleaned shrimp (fresh or frozen - or 2 - 4½ oz. cans shrimp)
½ c. butter (or margarine), softened
2 T. lemon juice
2 t. horseradish
¼ t. salt
1/8 t. nutmeg

1/8 t. liquid hot pepper sauce
Tiny shrimp (or chopped parsley)
Assorted party breads, crackers or raw vegetables

Thaw frozen shrimp. Drain canned shrimp and rinse with cold water. Grind shrimp. Cream butter. Add seasonings and shrimp. Mix thoroughly. Pack shrimp butter in a 1½ c. mold or 2 (6-oz.) custard cups. Chill. Remove shrimp butter from mold and arrange on serving plate. Garnish with tiny shrimp or sprinkle with chopped parsley. Serve with bread, crackers or vegetables. Makes approximately 1½ c. of spread.

NOTE: It is not necessary to grind the canned shrimp. Also, you should omit the salt when using canned shrimp.

KAMIKAZE CHICKEN
Carl Kennedy

1 pkg. Dynasty Hot & Spicy Seasoning Mix
2 T. soy sauce
3 T. oil
¾ lb. boneless pork, chicken or beef,* cut into ½" cubes
2 stalks celery, cut into ½" thick slices
1 green pepper, cut into ½" squares
1 onion, cut into ½" chunks and separated
1 can (8 oz.) sliced bamboo shoots, drained

Combine seasoning mix with ¼ c. water. Stir in soy sauce; set aside.

Heat oil in wok or large skillet over high heat. Add meat; stir-fry 2 minutes.

Add celery, green pepper, onion and bamboo shoots. Stir-fry 2 minutes or until vegetables are tender-crisp.

Add seasoning mixture. Stir and cook 1 minute. Serve over hot, cooked rice, if desired. Makes 4 servings.

*If using beef, stir-fry 1 minute only, in step 2; continue as directed.