

Cooking-

Making the best of a bare cupboard — quick and easy recipes for the new cook

By RACHEL ORR
Staff Writer

Jamey, I don't mind your borrowing my pot, but please wash it out next time!

That message, written on the door of 247 Carmichael, introduces sophomore Jamey Davis, a French/business major from Lenoir.

"I love to cook, but I don't like to clean," Davis said to explain the note left on his memo board.

Davis said his love of cooking was ignited about a year ago by a bad case of the munchies combined with bare cupboards.

While he was visiting a girlfriend, the two began to feel famished. Inspection of her cupboards revealed nothing meal-worthy, so, Davis said, "I took it upon myself to concoct something."

The concoction turned out to be funnel cakes.

"I knew the basics, a thick pancake-like batter and grease," he said. "The first ones were amorphous, but they were good."

Since then, Davis has tinkered regularly in the kitchen.

While working this summer as a counselor at Montreat, a Presbyterian camp in western North Carolina, Davis said daily cooking became a necessity.

"I had to cook a lot," he said. "I was much more finicky than the rest of the people."

While sitting on his dorm-room floor eating a can of Beanee Weenee, Davis said, "Everything green and odd-looking I don't like very much."

But "Beanee Weenee is a good staple of the American diet," he said.

Although he would like to prepare all his meals, time constraints necessitate some visits to Lenoir, Davis said. He manages to cook five or six times a week, though.

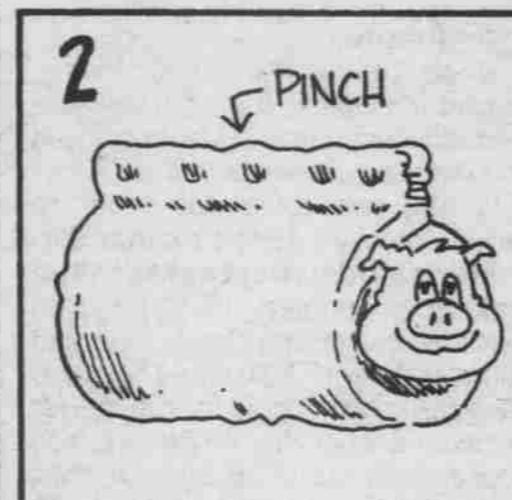
The biggest drawing card of being an amateur chef is "the satisfaction of knowing I've created something edible that other people enjoy eating," Davis said.

Davis' fellow French suite residents were greeted with a batch of crepes on move-in day this fall. Davis treated all the students in the Living and Learning Program to his crepes during the group's first international dinner.

"I cooked crepes from 4 (p.m.) until 6:30. I had three platters piled high and they were all gone."

Ease is a key factor of Davis' creations.

"I cook very simply," he said. "I just throw everything together."



1. Cut 2 hotdogs into 10 pieces as for a package of 10 refrigerator biscuits. 2. Put 1 wiener section in 1 biscuit, pull dough over piece and pinch together. 3. Crease dough to one side to ensure "pig" is completely wrapped in dough. 4. Bake in preheated oven.

One of the staple items on his grocery list is refrigerator biscuits, which Davis uses to make pizza dough and pigs-in-a-blanket.

When he has time to cook more elaborate dinners, Davis said he enjoys making Italian dishes. "They're very easy and quite good."

Davis' recipes for crepes and pigs-in-a-blanket are designed for the cook with limited resources. Both recipes require only a few ingredients, are simple to make and appeal to the tastebuds!

Note: The provided recipes have been tested for taste and ease of preparation by the columnist.

FRENCH CREPES

1 cup self-rising flour
1 1/2 cups milk
1 egg
1 teaspoon cooking oil

Mix all ingredients thoroughly. Turn stovetop eye to medium high and allow skillet to heat. Rub unsalted butter on the bottom of the skillet to prevent sticking.

When pan is heated and greased, pour crepe mixture until the batter just covers the pan's bottom. When edges brown, take a spatula and peel back the sides of the crepe. If the crepe is browned underneath, flip and cook the other side until small brown dots appear on the surface. Remove crepe and sprinkle with powdered sugar or spread desired filling on the crepes and roll up.

Yield: 15 to 20 crepes. **Note:** Be sure to use self-rising flour, otherwise the batter will be thick and result in pancakes.

Recommended filling:
store-bought jelly
chocolate syrup
grated cheese

Note: If cheese is used, sprinkle the cheese on the crepe while it is cooking after the flip. As soon as cheese melts, remove from heat and roll immediately.

Crepes should be eaten either hot or at room temperature. They do not refrigerate or freeze well.

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