

.Front Burner (Continued from page 4B)

at a time, until dough begins to form a ball. Stop processing im-mediately. Chill dough in refrigerator 15 minutes. Roll to 1/8 inch thickness between waxed paper. Fold into quarters; ease into plate and unfold, pressing firmly against bottom and sides. Trim and crimp edges.

Filling 4 medium tart apples, peeled, cored, and quartered

1 egg 3 tablespoons all-purpose flour Walnut Crumb Topping

- 1 tablespoon lemon juice 1 cup whipping cream
- 3/4 cup sugar
- 1/4 teaspoon salt

Position slicing disc in work bowl. Place apples horizontally in feed tube and slice. Sprinkle with lemon juice and arrange in pie shell. Ex-change slicing disc for multi-purpose blade. Add cream, egg, sugar, flour and salt to bowl. Process 10 seconds to mix. Pour mixture over apples and sprinkle with Walnut Crumb Topping. Bake at 450°F for 10 minutes; reduce heat to 350°F and bake 35 minutes longer. Yield: One 9-inch pie.

WALNUT CRUMB TOPPING 3/4 cup whole walnuts 1/2 cup all-purpose flour I teaspoon cinnamon 1/2 cup brown sugar 1/4 cup butter or margarine, melted Position multi-purpose blade in

work bowl. Add walnuts and pulse 2 to 3 times to coarsely chop. Add brown sugar, flour, butter, and cinnamon. Pulse 5 to 6 times to combine.

SHERRIED CHICKEN BREASTS

- 5-6 sprigs parsley 3 tablespoons vegetable oil
- 4 chicken breasts, split and skinned
- 1 1/2 cups chicken broth
- 1/2 cup dry sherry
- hot cooked rice
- 1 medium onion quartered 3 tablespoons butter or margarine
- 4 tablespoons all-purpose flour 3/4 cup tomato sauce

Position multi-purpose blade in work bowl. Add parsley and pulse 5 to 6 times to finely chop. Remove from bowl and set aside. Add onion and pulse 5 to 6 times to finely chop. Heat oil and butter in a 6 quart pot over medium high heat. Add chicken breasts and cook until browned on all sides. Remove from pan and set aside. Add onion to pan and saute 2 minutes. Blend in flour and cook 2 minutes, stirring constantly. Add parsley, chicken broth, tomato sauce, sherry, salt and pepper; stir well. Return chicken breasts to pan, reduce heat and simmer 40 to 45 minutes or until chicken is tender and sauce thickens. Serve immediately over hot cooked rice. Yield: 6 to 8 servings.

PARTY CHEESE BALL 1 cup (8oz.) chopped turkey or ham 2 pkgs. (8oz.) cream cheese 2 cups (18oz.) grated sharp cheese

- 1 tablespoon onion
- 1 tablespoon green pepper 1 teaspoon worcestershire sauce
- l teaspoon liquid smoke
- 1 teaspoon lemon juice cayenne pepper
- pecans

Combine turkey or ham, cream cheese and cheddar cheese, mix well until blended. Add pepper, onion, worcestershire sauce, liquid smoke, lemon juice and cayenne pepper, mix well. Chill. Shape into



ball, roll in nuts. Makes 1 ball.

Monday, June 25, 1984, 7:30 p.m. - Mildouson Extension Extension Homemakers Club.

Tuesday, June 26, 1984, 9:30 p.m. Rockfish Extension Homemakers

Thursday, June 28, 1984, 5:00 p.m. - North Raeford Extension Homemakers Club.

Will Buy

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