DAWN RECIPES

Sumptuous Casseroles For Pleasurable Entertaining

Casseroles, one-dish entrees that reduce preparation, serving and cleanup time, have long been the choice of clever cooks who love to entertain. And when casseroles are planned around a quick, rich-tasting brown sauce base, they are that much easier.

The sauce base, a thickened beef broth distinctively seasoned with Tabasco pepper sauce, can be a principal ingredient for party favorites such as beef bourguignonne and coq au vin.

But its appeal and versatility also stretch across the continent to Central European cuisine, to the steaming pots of meaty mixtures redolent of herbs and spices for which the region is famous.

Beef Goulash, the national dish of Hungary, makes superb buffet or sit-down dinner fare. Made with the brown sauce base, it can be prepared well ahead of party time, leaving the cook with just a few last minute details: tossing a green salad, slicing a crusty loaf of bread, and cooking the traditional noodles, spaetzles, to serve the goulash over.

Goulash was originally a shepherd's stew ladled from a large pot over an open campfire, so allow your guests to serve themselves — right in the kitchen!

The renowned chef James Beard says he frequently entertains in this casual manner. "If you cook in handsome decorative pots and pans, the food can be served right from the stove," he says.

If a more patrician dish is to your liking, consider Chicken Paprikash. Reputedly, it was a favorite of Franz Joseph, the ruler of the old Austro-Hungarian Empire. Chicken was a costly delicacy in those days, one reserved to the rich and well born. Today, however, this chicken dish, zesty with the paprika from which it gets its name, is a relatively economical way to entertain royally.

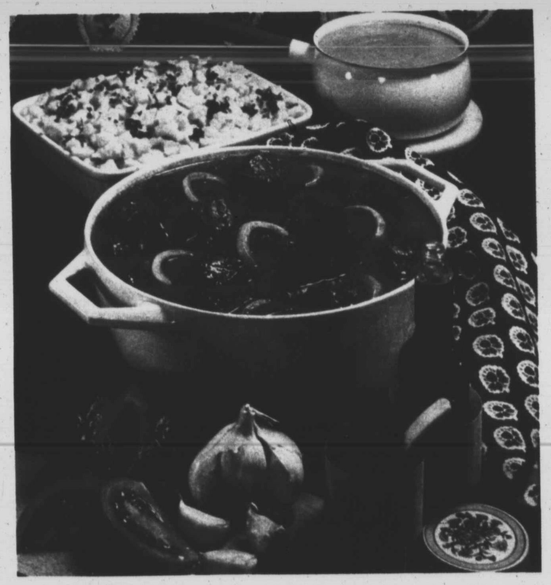
The imagination of Central European cooks, who ingeniously combined so many flavorful ingredients into one-pot meals, is evidenced again in Sweet and Peppery Pork Chops.

A wise man once observed that "pleasures afford more delight when shared with others," a sentiment echoed by anyone who has learned truly to enjoy serving good food to friends.

To maximize the joy of sharing a dinner with guests, keep the meal simple but hearty, and you'll have energy to spare for luxuriating in fine food and cogenial company.

In their culinary wisdom, they knew that seemingly incongruous ingredients such as meat and vegetables with fruits, and flavors — sweet, sour and spicy — wouldn't conflict.

Indeed, they join savory forces to produce a robust main dish for a memorable dinner party. For those guests who prefer the emphasis on the peppery, serve the dish with a bottle of pepper sauce on the side.



Beef Goulash

2 recipes Brown Sauce Base
¼ cup butter or margarine
4 cups sliced onions
2 cloves garlic, minced
3 pounds boned round or chuck cut in 1-inch cubes
1 can (8 ounces) whole tomatoes, drained, cut in pieces
4 teaspoons paprika
½ teaspoon salt
½ teaspoon dried leaf marjoram
1 bay leaf

Make Brown Sauce Base. In large sauce pot or Dutch oven melt butter; add onions and garlic and cook until lightly browned. Add beef, brown on all sides. Stir in tomatoes, Brown Sauce Base, paprika, salt, - marjoram and bay leaf. Cover, simmer 1½ to 2 hours, stirring occasionally, until meat is tender. Serve over noodles, spaetzle, mashed potatoes or rice.

YIELD: 6 to 8 servings.

Brown Sauce Base

2 tablespoons butter
2 tablespoons flour
1 cup canned beef broth or 1 beef bouillon cube dissolved in 1 cup water
¼ teaspoon Tabasco pepper sauce

Melt butter in saucepan and cook until golden brown. Blend in flour and cook over low heat, stirring constantly, until dark brown. Stir in broth and add Tabasco. Cook, stirring constantly, until sauce thickens and comes to a boil.

YIELD: About 1 cup.

Chicken Paprikash

2 recipes Brown Sauce Base
1 large tomato, chopped
1½ teaspoons paprika
½ teaspoon salt
3 strips bacon
1 cup chopped onion
1 cup sliced green pepper
2 chickens (about 3 pounds each) cut in pieces
Two-thirds cup sour cream

Make Brown Sauce Base. Add tomato, paprika and salt. In large skillet, cook bacon until crisp; remove, crumble, add to brown sauce. Saute onion and green pepper in bacon fat until lightly browned; add to brown sauce.

In same skillet, brown chicken pieces on both sides. Add brown sauce to skillet. Cover. Reduce heat, simmer 35 to 45 minutes until chicken is tender. With slotted spoon, remove chicken and vegetables to a heated serving platter.

Simmer sauce uncovered, stirring occasionally, about 15 minutes until sauce thickens slightly. Stir in sour cream; heat 2 to 3 minutes, do not boil. Serve over chicken.

YIELD: 6 to 8 servings.

Sweet and Peppery Porkchops

2 recipes Brown Sauce Base
¼ cup brown sugar
¼ cup lemon juice
½ teaspoon ground allspice
¼ teaspoon salt
1 cup uncooked rice
8 pork chops, cut 1-inch thick, divided
3 apples, cut in ½-inch wedges
1 cup sliced onions, divided
½ cup raisins, divided
2 tablespoons chopped parsley

Make Brown Sauce Base. Add brown sugar, lemon juice, allspice and salt; mix well. Set aside. Spread rice in bottom of a 3-quart casserole. In large skillet, brown chops. Place 4 chops over rice; cover with half of the apples, onions and raisins.

Repeat with remaining chops, apples, onions and raisins. Pour Brown Sauce Base over all. Cover. Bake in 350 degree F. oven 1 hour. Remove cover, bake 15 minutes longer or until meat is tender and rice is cooked. To serve, sprinkle with chopped parsley.

YIELD: 8 servings.

Dutch Treats for Easter

As America glows in Easter splendor with dazzling Dutch tulips, it is interesting to note that Holland is the only European country where the native American cranberry flourishes — because of a strange incident many generations ago.

In 1844, a barrel of precious cranberries was shipped to an American in Hamburg, (undoubtedly homesick for his favorite fruit). During a storm, the ship was wrecked and some of its cargo was swept by the tides to the Dutch island of Terschelling.

The barrel of cranberries was found by Jan Sipkes Cupido, who, disappointed with the strange contents, simply scattered the berries along the beach. Floods later washed the cranberries inland where they took root and they abound there to this day.

Eastertime in Holland is observed with the baking of a traditional festive bread called "passbrood," made for family and friends to enjoy at a breakfast or brunch celebration.

Why not celebrate Easter Dutch - style this year, and bake a "Cranberry Passbrood," easily made with a high - rising hot roll mix and chock filled with the delights of cranberry - orange relish and nuts.

Along with it, you'll want to serve a bowl full of spread - soft "Cranberry Butter." Then, for a special treat either at your brunch, or later in the day, enjoy the perky pleasures of a chilled "Cranberry Tulip Cup," a delightful concoction of cranberry - apple drink mixed with orange juice, ginger beer, and lemon sherbet.

And, if you like, wish your friends a happy Easter in Dutch, — if you can! Just say, "Vrolijk Paasfeest," — phonetically pronounced, "frolik pahs - faste." If you can't, you can be sure all will be just as pleased with that fresh - baked cranberry bread!

Dutch Passbrood

(Makes 1-12 inch ring)
2 packages (13-¾ ounces each) hot roll mix
1½ cups lukewarm water
Grated rind of 1 orange
2 eggs
¼ cup sugar
1 cup Ocean Spray cranberry orange relish
1 cup coarsely chopped nuts
1 egg, well beaten

Dissolve yeast in hot roll mix in lukewarm water. Stir in orange rind, eggs, sugar. Stir in flour from mix and beat until well blended. Turn dough out on a floured surface and knead until smooth and elastic. Place dough in a greased bowl and turn dough in bowl so entire ball is greased. Cover and let rise in a warm place until double in bulk. About 1 hour.

Knead dough again on a floured surface. Roll out into an oblong 14 x 24 inches. Cut dough lengthwise into 3 - 24 inch strips.

In a bowl mix relish and huts. Spoon the nut mixture down the center of the length of each strip of dough. Brush edges of dough strips with water. Fold strips into thirds lengthwise enclosing the filling.

Place strips seam side down on the table. Braid strips very carefully. Join ends of braid, shaping a ring. Pinch ends together. Place on a greased large cookie sheet. Brush with beaten egg. Let rise in warm place until double in bulk, about 35 to 40 minutes.

Bake in a preheated moderate oven (375 degrees F.) for 40 to 45 minutes or until richly browned and loaf sounds hollow when thumped. Cool thoroughly before slicing. Serve with Cranberry Butter.

Butter Spread

(Makes 1½ cups)
1 cup butter or margarine, softened
2 tablespoons sugar
½ cup Ocean Spray whole berry cranberry sauce

Cream butter until soft. Stir in cranberry sauce and sugar. Chill until ready to serve.

Tulip Cup

(Serves 6)
1 quart (4 cups) Ocean Spray cranberry - apple drink, chilled
2 cups ginger beer, chilled
2 cups orange juice, chilled
1 pint lemon sherbet

Combine all ingredients in a large bowl and beat until smooth and well - blended. Pour into glasses and serve at once.

Baking Day

When life was simpler and few women worked outside the home, Monday was traditionally laundry day; Tuesday reserved for ironing and Wednesday baking. It wasn't unusual for Mom to make six pies before breakfast, followed by the breads, cakes and cookies a large family would eat during the week.

Today, there are very different demands on our time. Since families are smaller, huge quantities of food are no longer necessary. Yet everyone still loves homemade treats.

So why not plan to set aside some time in your busy schedule — for preparing simple but delicious desserts and snacks that will add appeal to daily menus. Double the batch, make an extra cake or pie shell when you bake and freeze it for another day.

The recipes given here offer tips for sequential cooking to help you maximize your own precious time as well as conserve energy.

Start by making the pie crust pastry. Because cocoa is chocolate in highly concentrated form, this will be extra rich in flavor. Let it chill.

Now preheat your oven to 350 degrees F and combine ingredients for the Chocolate Peanut Butter Chip Bars.

Chocolate and peanut butter are, of course, great kid - pleasing go-togethers. Wrap bars in plastic to tuck in lunch boxes. Or top with ice cream and chocolate sauce to create a quick, luscious dessert.

While bars are baking, mix the Triple Spiced Cocoa Cake. A versatile "snacking" cake, it's moist and tasty enough to serve plain. Dress it up with a cocoa