

Jelly gift can spread Texas heat

Jalapeno jelly is hot. The colorful jelly is a great Christmas gift and brings the heat of summer into cool winter days when served over cream cheese with crackers.

Many readers send in recipes for this Southwestern favorite. This one is from Jane Youngblood of Azle. She varies the recipe by using yellow bell peppers and yellow food coloring or red bell peppers and food coloring. She grinds her peppers in the food processor and seals the jelly with paraffin.

Jalapeno jelly

- ¼ cup ground green peppers
 - ¼ cup ground jalapeno peppers (½ cup for hotter jelly)
 - 6 cups sugar
 - 1½ cups apple cider vinegar
 - 1 (6 ounces) bottle liquid pectin
 - Few drops food coloring, optional
- ✓ Mix all ingredients except food coloring and pectin. Bring to a rolling boil. Boil for 1 minute.

✓ Remove from heat and let cool a few minutes. Add a few drops green food coloring and pectin and mix well. Pour into glasses or jars and seal.

Pauline McDowell of Brownwood sends the recipe for Mexican wedding cakes. These cakes resemble cookies in appearance but have a texture that is more like cakes.

Mexican wedding cakes

- 2 sticks unsalted butter or margarine at room temperature
 - 2½ cups powdered sugar
 - 2 teaspoons vanilla
 - Pinch of salt
 - 2 cups flour
- ✓ Preheat oven to 350 degrees.
- ✓ Beat butter or margarine with ½ cup sugar until light and fluffy. Add vanilla and salt and beat until well blended and soft dough forms.
- ✓ Lightly flour hands. Pinch off walnut size pieces of dough and shape into

READER RECIPE OF THE WEEK

From the kitchen of
DEANNE WHITE
of Roanoke

Waldorf-Astoria cake

- 2 cups all-purpose flour
 - 4 tablespoons cocoa
 - 1½ teaspoons baking soda
 - 1½ teaspoons baking powder
 - 1 cup sugar
 - 1 cup water
 - 1 cup Miracle Whip
 - 1 teaspoon vanilla
- ✓ Mix dry ingredients. Add Miracle Whip, water and vanilla. Mix well.
- ✓ Bake for 25 to 30 minutes at

350 degrees in greased and floured pans, either two 8- or 9-inch pans, or one 9-by-13 inch pan.

✓ Frost with any fudge icing and top with pecans for variety.

Send your recipe to Reader Recipe of the Week, Fort Worth Star-Telegram, Box 1870, Fort Worth, Texas 76101. Include your name, address and daytime phone number on the recipe sheet and envelope. Send only one recipe per envelope. All recipes become the property of the Fort Worth Star-Telegram. Recipes are not tested by the Star-Telegram. Those whose recipes are chosen as Reader Recipe of the Week will receive a copy of the *Cooking Up a Storm* cookbook.



Beverly Bundy Cooking Up a Storm

tapered cigar-shape logs about 1½ inches long. Place on lightly greased cookie sheet. Bake until set, about 12 to 15 minutes. Cool slightly on cookie sheet.

✓ Sift remaining sugar onto sheet of wax paper. Roll warm cakes in sugar. Place on wire rack and let cool completely. Store in airtight container.

Joyce Hammond of Hurst sends a recipe for bread using instant potato flakes.

North Carolina sourdough bread starter

- 3 packages yeast
 - 1 cup warm water
- ✓ Combine and refrigerate, covered, for 3 to 5 days. Take out and feed with following starter feed.
- ¼ cup sugar
 - 3 tablespoons instant potato flakes
 - 1 cup warm water
- ✓ Mix well and add to starter. Let stand out of refrigerator for 5 to 12 hours. Mixture will be very bubbly.
- ✓ Take out 1 cup to make bread and return starter to refrigerator. Keep in

refrigerator 3 to 5 days and feed again. If not making bread after feeding starter, throw away 1 cup to avoid depleting starter.

Sourdough bread

- ½ cup sugar
 - ½ cup corn oil
 - 1 teaspoon salt
 - 1 cup starter
 - 1½ cups warm water
 - 6 cups bread flour
- ✓ Combine above ingredients and make a stiff batter. Grease another bowl.

✓ Put dough in greased bowl and turn over, oily side on top. Cover with foil and let stand overnight. (Do not refrigerate.)

✓ The next morning, punch dough down. Divide into thirds. Knead each part on floured surface 8 to 10 times. Grease 3 loaf pans and turn each loaf over in pan so it has oil on both sides. Let rise in pans 4 or 5 hours (all day is also OK), covered with wax paper.

✓ Bake at 350 degrees for 30 to 35 minutes. ~~Remove and brush with butter.~~ Cool on rack. Wrap well and store. Refrigerate. Bread may be frozen.

Beverly Bundy's *Cooking Up a Storm* appears in the Food section. Send recipes and requests to Beverly Bundy, Fort Worth Star-Telegram, Box 1870, Fort Worth, Texas 76101. Include a daytime phone number. Responses to requests will be made only through this column.

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