

CHUTNEY CHEESE MOLD

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| 11 ounces cream cheese | ½ cup chopped green onions |
| 3 tablespoons raisins, chopped | ½ cup chutney |
| 3 tablespoons sour cream | ½ cup grated coconut |
| 3 teaspoons curry powder | 4 tablespoons crumbled bacon |
| ¾ cup chopped roasted peanuts | |

Mix all ingredients by hand. Form into ball. Refrigerate. Roll in coconut. Serve with bland crackers.

COLONIAL PEANUT SOUP

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| 2 tablespoons butter | ½ cup peanut butter |
| 2 tablespoons grated onion | ¼ teaspoon salt |
| 1 branch celery, thinly sliced | 2 teaspoons lemon juice |
| 2 tablespoons flour | 2 tablespoons chopped roasted peanuts |
| 3 cups chicken broth | |

Melt butter in a saucepan over low heat; add onion and celery. Saute for about 5 minutes. Add flour and mix until well blended. Stir in chicken broth and allow it to simmer for about 30 minutes. Remove from heat, strain broth. Stir the peanut butter, salt and lemon juice into the strained broth until well mixed. Serve hot in cups. Garnish each cup with a teaspoon of chopped peanuts. Makes 6 servings.

PEANUT SEAFOOD SALAD

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| 3 cups cooked, chilled rice | 2 large tomatoes, cut in wedges |
| 1 can (12¾-ounce) tuna (may also use shrimp or crab meat) | 1 cup chopped roasted peanuts |
| 2 hard cooked eggs, chopped or sliced | ¼ cup lemon juice |
| | ¼ cup chopped bell pepper |

In a large salad bowl, toss together rice, tuna, chopped eggs, tomatoes, peanuts and lemon juice. Serve plain or with a special French dressing on lettuce.

French Dressing:

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| ½ cup peanut oil | ½ teaspoon salt |
| ¼ cup white vinegar | ¼ teaspoon oregano |
| 1 clove garlic crushed | |

Place all ingredients in screw top container and shake vigorously. Allow to stand about 15 minutes before using. Serve dressing at room temperature.

CHICKEN ORIENTAL

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| 2 pounds diced chicken breasts, deboned | 1 large clove garlic, minced |
| ¼ cup peanut oil | 1/8 teaspoon ground ginger |
| 1 can sliced mushrooms, undrained | dash cayenne pepper |
| ½ cup roasted peanuts | ¼ cup molasses |
| ½ cup minced green onions | ¼ cup soy sauce |
| 3 tablespoons flour | ¼ cup sherry |

Debone chicken, remove skin and cut into 1-inch pieces. Heat oil in skillet. Add chicken and brown. Add mushrooms, peanuts, green onions, flour, garlic, ginger, pepper, molasses and soy sauce. Cook, stirring until thickened. Cover, cook over low heat 10 minutes; stirring occasionally. Add sherry; heat. Makes 8 servings.

TIPS ON STORING AND USING RAW AND ROASTED PEANUTS

Refrigerate peanuts and never keep them at room temperature; peanuts will become rancid in warm places.

Peanuts can be kept about one year at 30 degrees F.

Peanuts will keep fresh almost indefinitely when frozen at 0 degrees F.

Peanuts can be used immediately upon removal from frozen storage.

Peanuts may be refrozen without loss of quality.

In-shell peanuts keep better than shelled peanuts.

The taste test is the best test for freshness.

FRESHENING PEANUTS

The flavor of almost all nuts is improved by heating them for a few minutes in a moderate oven until they become crisp.

For some recipes, the nuts should be left in the oven until they are delicately browned. This browning brings out the flavor and is desirable whenever it is not necessary to keep the light color.

If the nuts are slightly rancid, they should be covered with boiling water, allowed to stand for about three minutes, drained and dried on a clean towel before being put into the oven to become crisp.



How to Cook a PEANUT

Blanching • French Frying • Oil Roasting
Dry Roasting • Sugar Coating • Candles
Appetizers • Cookies • Pies • Storing

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SALTED PEANUTS

Place raw, shelled peanuts in a bowl and blanch by pouring boiling water over them. Remove skins with fingers and dry on a towel.

Place peanuts in a small saucepan containing enough melted butter or peanut oil to partially cover, place in an oven or on top of the stove and fry until peanuts begin to turn cream colored. Stir while frying.

Remove with a small skimmer, taking up as little oil as possible. Drain on brown paper, sprinkle lightly with salt and serve.

ROASTED PEANUTS

Spread raw, shelled peanuts in one layer in a shallow baking pan. Heat in a slow oven at 300 degrees F. for 30-45 minutes, depending on how brown you want them. Stir peanuts often as they heat. Check on brownness from time to time by removing the skins from a few of the peanuts. Serve them warm.

DEEP-FRIED PEANUTS

Put peanuts into a colander or frying basket. Submerge in peanut oil preheated to 350 degrees F. and fry for 2 minutes. Drain on paper towels, sprinkle with salt and serve warm.

BOILED GREEN PEANUTS

Wash the freshly harvested peanuts in a mild solution of kitchen detergent and rinse in clear water. Place the peanuts in a suitable saucepan and cover with a medium brine (10 oz. salt to one gallon of water). Boil covered for 45 minutes or until the kernels are tender. Let peanuts set in brine for 10-15 minutes. Taste test for preferred saltiness. Pour off the water and allow the peanuts to drain before serving. The peanuts are ready for shelling and eating immediately or they may be held in refrigerator for as long as five days.

Only freshly harvested green peanuts should be used. They are best if obtained straight from the farm. An alternate choice is purchasing those from the grocery store marked "peanuts for boiling."

EASY PEANUT BUTTER FUDGE

- 2 C. sugar
- 2/3 C. milk
- 1 jar marshmallow cream
- 1 C. creamy peanut butter
- 1 C. chopped peanuts

Combine sugar and milk. Cook over medium heat, stirring constantly until soft ball stage. Remove from heat and stir in marshmallow cream and peanut butter. Pour into well-buttered 8x8 inch dish, garnish with chopped peanuts and let set until firm.

CRUNCHY FRENCH APPLE PIE

FILLING

- 5 cups sliced pared tart apples
- 1 1/4 teaspoons ground cinnamon
- 1/4 teaspoon ground nutmeg
- 1 cup sugar
- 1/2 cup biscuit baking mix
- 3/4 cup milk
- 2 eggs
- 2 tablespoons margarine or butter, softened

STREUSEL

- 1 cup biscuit baking mix
- 3/4 cup chopped roasted peanuts
- 1/2 cup packed brown sugar
- 3 tablespoons margarine or butter

Preheat oven to 325°F. Grease a 10 inch pie plate. In a medium bowl, mix apples, cinnamon and nutmeg; turn into pie plate. Beat remaining ingredients except Streusel in a blender on high for 15 seconds or with a hand beater for 1 minute until smooth. Pour into plate. Sprinkle with Streusel. Bake 50-60 minutes or until knife inserted in center comes out clean.

Streusel: In a medium bowl, mix biscuit baking mix, peanuts, brown sugar and margarine or butter until crumbly. Yields: 6-8 servings.

PEANUT BUTTER COOKIES

- 1 C. peanut butter
- 1 C. butter
- 1 C. brown sugar
- 1 C. white sugar
- 2 eggs
- 1/4 C. orange juice
- 1 tsp. vanilla
- 3 C. flour
- 1 tsp. soda

Combine peanut butter, sugars, eggs, orange juice and vanilla. Add dry ingredients. Mix well. Shape into small balls. Place on cookie sheets and press with fork. Bake 8-10 minutes at 375 degrees F. Makes 3-4 dozen cookies.

FLUFFY PEANUT BUTTER PIE

- 1 (8-oz.) pkg. softened cream cheese
- 1 (14-oz.) can sweetened condensed milk
- 3/4 C. peanut butter
- 3 T. orange juice
- 1 tsp. vanilla
- 1 C. whipping cream
- 1 Chocolate Crunch Crust (below)
- 2 tsp. chocolate-flavored syrup

Beat cream cheese in a large bowl until fluffy. Add condensed milk and peanut butter; beat until smooth. Stir in orange juice and vanilla. Beat whipping cream until it holds soft peaks and gently fold into cream cheese mixture. Turn into crust. Drizzle syrup over top of pie; carefully swirl with spoon. Chill 4 hours or until set.

Chocolate Crunch Crust

- 1/2 C. butter
- 1 (6-oz.) pkg. semi-sweet chocolate chips
- 2 1/2 C. crisp rice cereal

Melt butter and chocolate chips in heavy saucepan over low heat. Remove from heat. Add rice cereal and stir until well coated. Press into greased 9-inch pie plate. Chill 30 minutes.

HOMEMADE PEANUT BUTTER

- 1 C. roasted peanuts
- 1 tsp. sugar or honey (opt.)
- 1 T. peanut oil
- 1/2 tsp. salt

Place ingredients in electric blender or food processor, adding sugar or honey depending on desired sweetness. Blend until smooth. Store butter in an airtight container. Homemade butter tends to separate while standing. Stir before using.

DOUBLE PEANUT CLUSTERS

- 1 C. semi-sweet chocolate chips
- 1/2 C. peanut butter
- 1 c. roasted peanuts

Combine chocolate chips and peanut butter in top of double boiler and place over hot water until chocolate melts. Stir until blended. Add peanuts and stir until coated. Drop by teaspoonful onto waxed paper. Chill until set. Makes 2 dozen clusters.