Page 14



# **Recipes spice holiday cheer**

### By Kema Soderberg Daily Nebraskan Senior Editor

Santa's Holiday Guide

There is only one thing better than celebrating the holidays with family and friends, celebrating Christmas with family, friends and FOOD.

The Daily Nebraskan, concerned that your Christmas is the most it can be, has dug out some of the best recipes for the holiday season. These recipes were scrounged up from some of the most well-known Nebraskans (who also cook).

Try one. Try two. Heck, give them all a whirl. You've nothing to lose and only weight to gain.

You may wish to start off with a rather lowcalorie dish:

### SEN. ERNEST CHAMBERS

## Fill one two-quart sauce pan with cold water,

place it on the stove and bring water to a rapid boil. Insert six raw eggs in their shell. Boil for five minutes. Place pot under cold running water for two minutes. Carefully remove the eggs from the shell. Salt and pepper to taste and "go for the gusto."

### PHIL SHOEMAKER

The lead guitarist for Charlie Burton and the Go-Cups volunteered this salad recipe from the Elvis Cookbook: Pepsi-Cola Salad

Make one box cherry Jello according to directions using Pepsi-Cola from a king-sized bottle (Shoemaker stressed that the king-sized bottle was important) instead of water. Add one can of drained fruit cocktail and chill.

### ATTORNEY GENERAL PAUL DOUGLAS' FAVORITE:

- Honey Dip Cookies: Makes about 5 dozen. 7 cups all-purpose flour 2 tablespoons baking powder 2 cups vegetable oil 1 cup unsalted sweet butter, melted 1 cup orange juice 1 cup sugar ½ cup walnuts, chopped 2 tablespoons cognac or brandy Syrup (recipe follows) Chopped walnuts, if desired
- Heat oven to 400°
- 1. Mix flour and baking powder in medium-size

bowl; reserve. Mix oil and butter in large bowl; whisk in orange juice, sugar, ½ cup walnuts and the cognac. Stir in flour mixture. Mix with both hands until dough is no longer sticky, adding additional flour if necessary.

Shape dough into rounded two-inch ovals; place
inches apart on ungreased baking sheets. Bake
minutes; reduce heat to 325°. Bake 20 minutes.

3. Meanwhile, make Syrup.

4. Immerse several cookies at a time into simmering Syrup for 2 minutes. Remove with slotted spoon; drain on wire rack placed over waxed paper. Garnish with chopped walnuts. Let stand covered with aluminum foil 24 hours before serving.\*

TIP: \*Cookies may be served immediately, but the flavor improves if they are allowed to stand 24 hours.

Syrup Makes 6 cups 2 cups honey 2 cups sugar 2 cups water 4 cup lemon juice

Combine ingredients in small saucepan; heat over medium-low heat to boiling. Simmer covered 15 minutes. Keep warm uncovered over low heat.

### JUDGE BONALD BRAGAN

The ludge and his wife Jane usually delve into furtle Cookies this time of year. **furtie Cookies** cup margarine cup white augar cup brown sugar **GEUS** teaspoon vaniila 3% cups sifted flour teaspoon baking soda teaspoon cinnamon is cap hot water Cream the margarine and gradually add the sugara. Blend in eggs and vanilla. Gradually add dry ingredients alternating with the hot water. Mix thoroughly after each addition. Form round teaspoon abed dough balls and dace on a pressati gookie sheet. Bake at 375° for eight to 10 minutes. Cool and top with carmel and hocolate toppings.

**Continued** on Page 16

Tuesday, December 4, 1984



