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Chocolate Mint Pie Surprise With Pet-Ritz® Pie Shells.

- 1 Pet-Ritz® Deep Dish Pie Shell
- ½ cup semi-sweet chocolate chips, melted
- 2 eggs, separated, at room temp., divided usage
- ¼ cup sugar
- 2 tbsp. Creme de Menthe
- OR ¼ tsp. peppermint extract
- ¼ tsp. green food coloring
- 1 container (8 oz.) non-dairy whipped topp'ng, thawed

Prepare pie shell following directions on package. Spread melted chocolate on sides and bottom of crust. Chill. Beat egg whites until soft peaks form. Gradually beat in sugar until stiff peaks form. In large bowl, beat egg yolks with Creme de Menthe and food coloring. Blend in non-dairy topping. Fold in beaten egg whites. Spread filling in crust. Garnish with shaved chocolate. Refrigerate at least 5 hours.



La Choy a party

Party Starters

Get any party, small or large, off to a tasty start with crispy La Choy Egg Rolls. And serve them with La Choy Sweet & Sour Sauce. It's great for dipping. La Choy makes Chinese food swing America!

LA CHOY
15 Shrimp Egg Rolls

THE COOK'S PAGE

In the hands of a skillful cook, fresh or dried herbs add zest to otherwise mundane dishes. They can please the palate with a subtle surprise, bring out a distinctive flavor, turn potluck into potpourri. Indeed, flavoring with herbs is an art anyone can learn. And the easiest way is by experimenting and tasting.

To begin with, use only a tiny amount. The seasonings should complement the food, not overwhelm it. Until you become adept at recognizing the delicate herbal differences, you might want to focus on one at a time. The chart below lists characteristics of the herbs you'll want to have on hand and suggests foods they give life to.

	Qualities	Uses
Basil	Sweetly aromatic, anise-like flavor found in Italian dishes.	Always in Italian tomato dishes; cheese souffle; summer vegetables.
Bay Leaves	One leaf adds strong flavor; remove before serving.	Pates; with oily fish, soups; stews; pot roasts.
Chives	Delicate onion flavor.	Splendid in egg dishes; green and seafood salad; vichyssoise; consomme; fish.
Dill	Sharply aromatic with mild lemony taste.	In salads; cabbage, beets, squash; poached fish; dips; breads.
Marjoram	Member of the mint family with strong, sweet aroma and hint of clove.	Excellent with basil in Italian dishes; chicken soup; veal, lamb and pork roasts; omelets.
Oregano	Similar to marjoram, but stronger.	Traditional "pizza" herb; tomato sauces; chicken; eggplant, mushrooms; marinades.
Rosemary	Pungent aroma, spicy, bittersweet taste.	Pickled beets, cabbage; any kind of roast, especially lamb.
Sage	Powerfully pungent, slightly bitter aroma.	Traditional for stuffings; in cheese dips and cheese biscuits; beef soups and stews.
Tarragon	Sweet aromatic scent, anise-like flavor.	In bearnaise sauce; vinaigrette dressing; sauteed veal; poached salmon.
Thyme	Penetrating, distinctive taste and smell.	In cheese sauce; meatloaf, stews; squash, onions, eggplant; stuffings; clam chowder.