

Kitchen Korner

Recipes Cooks Can Trust And Love

(NAPSA)—Many cookbooks these days are long on dazzle and flash, and short on good recipes that we can instantly trust and love.

New York Times best-selling author Phyllis Pellman Good gives us recipes that include ingredients we already have on hand or can easily buy—recipes that are easy, foolproof and will make our families smile.

Good's series of slow-cooker cookbooks, "Fix-It and Forget-It," sold more than 6 million copies! Now, her new "Fix-It and Enjoy-It! Cookbook" (Good Books, \$15.95) offers readers even more tried-and-true, welcome-home recipes for stovetop and oven cooking.

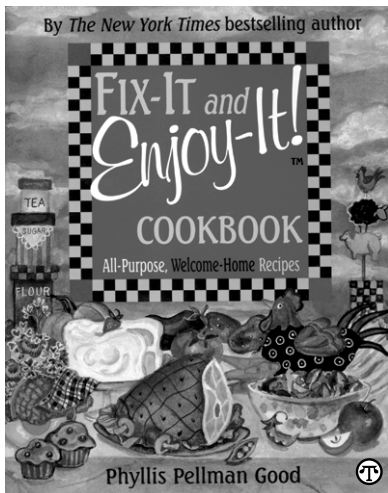
A collection of more than 675 recipes submitted by at-home cooks from around the country, the "Fix-It and Enjoy-It! Cookbook" features mouthwatering favorites such as "10-Minute Meatloaf" and "Frozen Mocha Cheesecake." Each recipe includes its prep and cooking times.

Here's an appetizer recipe taken from the new book:

Cheese and Shrimp Strudel Makes 16-18 slices

- 1 half of a 17.25-ounce package (1 sheet) frozen puff pastry, thawed**
- 1½ cups (6 ounces) shredded Swiss cheese**
- ½ cup sour cream**
- ¼ cup thinly sliced green onion**
- 1 cup (4 ounces) cooked shrimp, chopped, or 4.5 ounces canned shrimp, rinsed, drained and chopped**
- 1 egg, beaten**

On a lightly floured surface,



A cookbook with detailed directions, including prep and cooking times, can help even novice cooks navigate the kitchen with confidence.

roll the thawed puff pastry to a 10" x 18" rectangle.

Place rectangle of pastry on a lightly greased, large baking sheet.

In a medium-sized bowl, stir together cheese, sour cream, onion, shrimp and half the beaten egg (about 2 tablespoons).

Spread the mixture lengthwise down half of the rectangle. Brush edges of pastry (using pastry brush) with some of the remaining beaten egg.

Carefully fold dough over the filling and seal edges with the tines of a fork. Brush top and sides of strudel with remaining egg.

Bake at 400 degrees for 20-25 minutes or until golden brown.

Remove from oven and cool 20 minutes before slicing. With a very sharp knife, slice slightly on the diagonal.