

To assemble trifle, slice cake in halves horizontally. Spread each half with jam. Cut in 1" cubes. Reserve a few strawberries for garnish and slice remaining. Place 1/3 of berries in 2 quart bowl and sprinkle lightly with sugar. Top with 1/3 of cake cubes. Sprinkle with 2 tablespoons sherry, then pour 1/3 of custard over cake. Continue layering in until berries, cake, sherry, and custard are used up. Cover and refrigerate overnight. Before serving, top with whipped cream and reserved whole berries. Sprinkle with almonds.

WHISKEY FOG

Makes 8 servings. Layered with gently flavored cream and macaroon crumbs.

- 2 cups chilled whipping cream
- 2 tablespoons sugar
- 2 tablespoons Irish whiskey or Scotch whiskey
- 1/2 teaspoon vanilla
- 3/4 cup coarsely crushed crisp macaroons

Beat together whipping cream, sugar, whiskey and vanilla in chilled bowl until stiff. Fold in macaroons. Spoon into dessert dishes.

EGGS: SCOTCH EGGS

Makes 6 servings.

Wonderful picnic snacks, with or without the sauce.

- 1/3 cup milk
- 2/3 cup dry bread crumbs
- 1 1/2 cups minced cooked ham
- 2 eggs, beaten
- 1/4 teaspoon celery salt
- 1/8 teaspoon white pepper
- 6 hard cooked eggs, shelled

Mustard Sauce:

- 2/3 cups mayonnaise
- 4 teaspoons prepared mustard
- 2 teaspoons sugar

Combine milk and crumbs in saucepan and cook to thick paste, about 2 minutes over medium heat, stirring constantly. Add ham, beaten eggs, celery salt and pepper. Mix well and cool. Roll eggs in ham mixture, and place in shallow baking dish. Bake at 350 degrees F for 20 minutes. Meanwhile, blend mayonnaise, mustard and sugar. Serve eggs hot with sauce on side.

FISH: KEDGEREE

Makes 4 servings. Serve on a platter surrounded softly scrambled eggs.

- 2 hard cooked eggs, peeled, chopped fine
- 1 1/2 cup freshened, boned, skinned, flaked finnan haddie or any smoked fish (see Note)
- 3 cups cooked basmati rice (try brown basmati rice)
- 3/4 cup heavy cream
- 1 1/2 teaspoons curry powder (or to taste)
- 1/2 teaspoon freshly grated nutmeg
- generous grindings of pepper
- 3 tablespoons lemon juice
- lime wedges

Preheat oven to 325 degrees F. Put eggs, fish, and rice in a large mixing bowl; toss together lightly to mix. Put cream in a small saucepan, add curry powder and nutmeg, heat, stirring until spices are blended. Add cream mixture, pepper, and lemon juice to the rice mixture, and gently toss. Taste for salt and seasoning and adjust if needed. Put the Kedgerie in a casserole and heat in oven only until piping hot. Serve on a platter surrounded softly with scrambled eggs and garnished with lime wedges.

Note: To freshen finnan haddie, soak it in cold milk for an hour, drain and poach it in fresh milk. The milk sweetens the fish and tames its saltiness.

SMOKED HADDOCK WITH WHITE SAUCE

(FINNAN HADDIE WITH WHITE SAUCE)

Makes 4 servings.

With potatoes, this makes a substantial meal.

- 1 pound smoked haddock or soaked cod fillers
- 2 tablespoons margarine or butter
- 1 small onion, chopped
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 3/4 cup milk
- 2 teaspoons corn starch

Cut fish into 1" pieces, removing any bones and skin. Heat margarine in skillet until melted. Add fish and onion. Sprinkle with salt and pepper. Cook and stir 5 minutes. Stir milk gradually into corn starch in 1 quart saucepan. Heat to boiling, stirring constantly. Boil and stir 1 minute. Pour over fish. Simmer, uncovered, until fish flakes easily with fork, 3 to 5 minutes. Serve with boiled or baked potatoes if desired.

TROUT WITH BACON

(BRYTHYLL A CHIG MOCH)

Makes 6 servings.

Sliced bacon adds flavor to the sweetness of trout

- 12 slices bacon
- 6 drawn whole trout (about 5 oz each)
- 2 tablespoons snipped parsley
- 1 1/2 teaspoons salt
- 1/4 teaspoon freshly ground pepper

Arrange bacon in single layer in broiler pan. Cook, uncovered, at 400 degrees F, 10 minutes. Drain. Sprinkle inside of fish with parsley, salt and pepper. Arrange fish in single layer on bacon in pan. Cover and cook until fish flakes easily with fork, about 20 minutes. Split fish down center along backbone and remove as many bones as possible. Serve each fish with 2 bacon slices. Garnish with additional snipped parsley if desired.