

Parker House Rolls

Rolls

Parker House rolls are an American tradition, dating back to 1855 and the opening of Boston's famous Parker House restaurant. These small, yeast-raised dinner rolls are easy to make.

• **Thorough kneading of the dough** is an important step; as in all yeast-bread making, it gives the rolls a fine, even texture and makes them light. To knead, place dough on lightly floured surface; fold dough in half toward you, then with heels of hands, press dough down and away from you in a rolling motion (1). Give dough a quarter turn and continue folding, pressing and turning until dough is smooth and elastic, and blister-like

bubbles appear under the surface. Since kneading takes about 10 minutes, you may rest every few minutes.

• **For rolls, evenly roll dough** $\frac{1}{2}$ inch thick with a floured rolling pin. Always start rolling from center of dough (2) and roll toward all edges of dough; lift rolling pin slightly as it nears the edges to keep them from becoming too thin. Cut dough into circles.

• **For easy shaping of rolls**, first melt butter or margarine in a baking pan over low heat; tilt pan to grease bottom. Holding a circle of dough by the edge, dip it on both sides in butter in pan, then fold it in half and place in end of pan. Continue, placing folded rolls in rows in pan, nearly touching each other (3).

or enough to make a thick batter; continue beating 2 minutes, occasionally scraping bowl. With spoon, stir in enough additional flour (about 2 cups) to make a soft dough.

2. Turn dough onto lightly floured surface and knead until smooth and elastic, about 10 minutes. Shape dough into a ball and place in greased large bowl, turning over so that top of dough is greased. Cover with towel; let rise in warm place (80° to 85°) until doubled, about $1\frac{1}{2}$ hours.

3. Punch down dough by pushing down the center of dough with finger, then pushing edges of dough inward toward center. Turn dough onto lightly floured surface; knead lightly to make smooth ball; cover with bowl for 15 minutes and let dough rest.

4. In $17\frac{1}{4}$ " by $11\frac{1}{2}$ " roasting pan, melt remaining $\frac{1}{2}$ cup butter; tilt pan to grease bottom.

5. On lightly floured surface with floured rolling pin, roll dough $\frac{1}{2}$ inch thick. With floured $2\frac{3}{4}$ " round cutter, cut dough into circles. Holding dough circle by the edge, dip both sides in

melted butter or margarine in pan; fold in half. Arrange folded dough

in rows in pan, each nearly touching the other. Knead trimmings together; roll and cut more rolls. Cover pan with towel; let dough rise in warm place until doubled, about 40 minutes.

6. Meanwhile, preheat oven to 425° . Bake rolls 18 to 20 minutes until browned. Makes about $3\frac{1}{2}$ dozen.

PARKER HOUSE ROLLS

- 6 to $6\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{2}$ cup sugar
- 2 teaspoons salt
- 2 packages active dry yeast
- 1 cup butter or margarine, softened
- 1 egg

ABOUT $3\frac{1}{2}$ HOURS BEFORE SERVING:

1. In large bowl, combine $2\frac{1}{4}$ cups flour, sugar, salt and yeast; add $\frac{1}{2}$ cup butter or margarine. With mixer at low speed, gradually pour 2 cups hot tap water (120° to 130° F.) into dry ingredients. Add egg; increase speed to medium; beat 2 minutes, occasionally scraping bowl with rubber spatula. Beat in $\frac{3}{4}$ cup flour





With a name like
Smucker's,
 has to be good.

cups milk just until thickened. Fold in two 8-ounce containers strawberry-flavored yogurt. Pour into 8 serving dishes. Chill 5 minutes. Makes 8 servings.

Cranberry-Apple Juice
Broiled Lemon-Chicken Dinner
Green Salad with Favorite Dressing
Coffee Ice Cream with Chocolate Sauce
Tea Milk

BROILED LEMON-CHICKEN DINNER

<i>1/2 cup butter or margarine</i>	<i>1 9-ounce package frozen French-fried potatoes</i>
<i>1/4 cup lemon juice</i>	<i>2 teaspoons grated lemon peel</i>
<i>1 1/2 teaspoons salt</i>	<i>2 teaspoons chopped parsley</i>
<i>1 teaspoon sugar</i>	
<i>1 2 1/2- or 3-pound broiler-fryer, quartered</i>	
<i>4 medium tomatoes</i>	

ABOUT 50 MINUTES BEFORE SERVING:

Preheat broiler if manufacturer directs. In small saucepan over low heat, heat butter or margarine, lemon juice, salt and sugar until butter is melted.

Place chicken, skin-side down, on large broiler pan; broil 20 minutes, basting generously with butter mixture frequently. Meanwhile, cut tomatoes into 6 wedges about 3/4 way through; spread wedges apart.

Turn chicken pieces. Arrange tomatoes and potatoes on same broiler pan. Broil 15 to 20 minutes until chicken is fork-tender, basting chicken and tomatoes with butter mixture frequently. Sprinkle chicken with lemon peel and parsley. Makes 4 servings. ♦

**GREAT FAMILY DINNERS—
 IN 50 MINUTES OR LESS**

Sun Valley Bologna Bake
Frozen Hash Brown Potatoes
Celery Sticks Green Beans
Yogurt Fruit Pudding
Milk Coffee

SUN VALLEY BOLOGNA BAKE

<i>1 9-ounce package dried apricots</i>	<i>1/2 cup grated peel of 1 orange</i>
<i>1/2 cup dried prunes</i>	<i>1 cup orange juice</i>
<i>1/2 cup packed brown sugar</i>	<i>2 pounds bologna, in one piece</i>
<i>1/2 teaspoon cinnamon</i>	
<i>1/2 teaspoon salt</i>	

ABOUT 45 MINUTES BEFORE SERVING:

In medium saucepan over high heat, heat apricots and remaining ingredients, except bologna, to boiling; reduce heat to low; simmer 20 minutes.

Preheat oven to 375°F. Peel covering, if any, from bologna; cut into 1/2-inch-thick slices; arrange in 13" x 9" baking dish. Spoon fruit mixture around bologna. Bake 20 minutes, basting bologna once or twice with fruit liquid. Makes 8 servings.

YOGURT FRUIT PUDDING

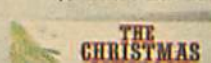
ABOUT 15 MINUTES BEFORE SERVING:

In medium bowl with mixer at low speed, beat one



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