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# 5 ideas for/CORNFLAKES

They're the little black dress of the pantry, fit for any occasion. We've dressed this irresistibly crunchy staple up and down, from elegant desserts to simple suppers. Open a box and give one a whirl.

**1 HONEY-MUSTARD CHICKEN FINGERS** Preheat oven to 450°F. Place wire rack in lg. jelly-roll pan. In pie plate, crush 3 c. cornflakes with 1 Tbsp. honey, ½ tsp. finely grated lemon peel, ½ tsp. salt, and ¼ tsp. pepper until blended. Coat 1 lb. chicken tenders with 1 Tbsp. Dijon mustard. Dredge each in cornflake mixture. Place on rack; bake 12 minutes or until chicken is no longer pink in center. Serves 4.

**2 CHOCOLATE CLUSTERS** In lg. glass bowl, microwave 2 c. semi-sweet chocolate chips and ¼ c. peanut butter on High 30 seconds; stir. Repeat until melted. Mix in 2 c. cornflakes, ½ c. crushed potato chips, and ½ c. unsalted peanuts; drop by tablespoonfuls onto cookie sheet lined with waxed paper. Refrigerate until hard. Makes 3½ dozen.

**3 LEMON-BUTTER BROCCOLI** In 12-in. skillet, heat 1 inch water to boiling on high. Add 1 lb. broccoli florets; cook 3 minutes or until tender. Drain; sprinkle with ½ tsp. salt. In skillet, melt 2 Tbsp. butter on medium. Add 1 c. cornflakes; cook 2 minutes, stirring. Add 1 tsp. grated lemon peel and ¼ tsp. pepper. Sprinkle over broccoli. Serves 4.

**4 APPLE-PEAR CRISP** Preheat oven to 400°F. In buttered 13" by 9" baking dish, toss 3 lbs. apples and pears, peeled and cut into ½-in. chunks; ¼ c. packed brown sugar; ½ tsp. apple pie spice; and ¼ tsp. salt. In bowl, crush 3½ c. cornflakes with 5 Tbsp. butter, ½ c. brown sugar, and ½ tsp. apple pie spice until blended. Sprinkle over fruit. Bake 30 to 35 minutes or until golden brown. Serves 8.

**5 MINI SALMON CAKES** In food processor, pulse 1 lb. skinless salmon fillet, cut up; 1½ c. cornflakes; 1 tsp. grated orange peel; 2 Tbsp. cilantro; ½ tsp. salt; and ¼ tsp. pepper until finely chopped. Form into 9 patties. Cook in 12-in. nonstick skillet on medium 9 to 11 minutes or until golden brown, turning once. Combine 1 orange, peeled and diced; 2 Tbsp. chopped cilantro; and ¼ tsp. each salt and pepper. Serve with cakes. Makes 9 cakes.

