

DAILEY'S IRISH CREAM

1 PT. WHIPPING CREAM

1 CAN EAGLE BRAND MILK

3 WELL BEATEN EGGS

2 TSP. INSTANT COFFEE

$\frac{1}{4}$ TSP COCONUT OR VEG. OIL.

9 OZ. RYE WHISKEY OR IRISH WHISKEY

(OR.)

4 OZ VODKA & 6 OZ. SCOTCH

2 OR 3 OZ BRANDY (IF RYE WHISKEY USED)

BLEND SLOWLY.

WILL KEEP FOR 3 WEEK IN FRIDGE

PEANUT BUTTER NANAIMO BARS

Layer One

½ cup (125ml) butter

¼ cup (50ml) sugar

1 egg

1 tsp. (5ml) vanilla

1 Tbsp. (15 ml) cacao

Mix together and set over boiling water until slightly thickened. Stir occasionally.

2 cups (500ml) graham cracker crumbs

1 cup (250ml) dessicated coconut

½ cup (125ml) peanuts, chopped

Mix and add to above.

Press into buttered 9" (22cm) square pan so that base is evenly spread. Chill 15 minutes.

Layer Two

½ cup (125 ml) peanut butter

2 Tbsp. (30ml) soft butter

2 Tbsp. (30ml) custard powder

2 cups (500ml) icing sugar

4 Tbsp. (60ml) milk

Mix well together and spread over Layer One. Chill 15 minutes.

Layer Three

4-5 oz (115-140 g) semi-sweet chocolate

1 Tbsp. (15ml) butter

Melt over hot water and spread over Layer Two.

Chill. Score chocolate with sharp paring knife, then cut into squares. □

A lot of Bull

Richard Moll reveals the diet secrets that make him Night Court's biggest star

Just for laughs

by GLENN ESTERLY

Relaxing on the elegant concrete sofa in his living room ("Cement is so durable"), Bull Shannon fills his pipe with tobacco, stokes it up and takes a test puff. Immediately his big brows drop into a heavy frown—"I really like smoked salmon," he says, "but it leaves such a funny aftertaste in the pipe."

From the kitchen of Bull's apartment-hovel wafts the smell of meat loaf baking in the oven. Bull has risen early after his duties as head bailiff at *Night Court* (NBC) the previous evening to make the meat loaf for a visiting reporter. "A lot of people don't know I'm Irish," Shannon notes. "They just know me as Bull, which, of course, is also a family name. Anyway, I only cook from scratch a few times a year, and it's frequently



my Irish meat loaf." What makes it Irish? He frowns once more, as if

to indicate the simple-mindedness of the query.

Just for laughs

"It has a greenish tint to it."

Bull's words are almost drowned out as the El Train rushes by near the tiny balcony off his living room; only the concrete couch doesn't move as the building shakes ominously. "Harry [Stone, *Night Court's* funky judge] and Dan [Fielding, prosecuting attorney] complain about the train when they're over," Bull says, "but I find the breeze produced by it going by is great for my outdoor barbecue—really revs up those coals when I'm reheating the meat loaf."

Among Bull's friends is actor Richard Moll, described by Shannon as "an outstanding actor who eats like a parakeet. Eating out, he'll just go to the salad bar or have a little pasta with vegetables. He talks a lot about intellectual things I don't really understand, like 'digestive juices,' and he's always after me to eat 'health' foods. I just tell him, 'Look, Richard, my mother has always eaten just like I do, and she grew up to be 6-foot-4.' That shuts him up pretty fast."

Bull, who bears a more than passing resemblance to Moll and is even the same height (6-foot-8), calls himself "carnivorous, omnivorous and ambulatory, in

"I really like smoked salmon," says Bull, "but it leaves such a funny taste in the pipe"

that order." Proving at least part of his point, he ambles into the kitchen,

passing from one room to the other without ducking, since he had the great foresight to knock out head spaces above the doors. (Chunks of plaster still hang from the holes, with the exception of the front door, where Bull has done his bit for Better Homes and Gardens by installing a mud flap.)

Proudly, Bull shows off the huge inventory of TV dinners he maintains in his freezer—everything from Salisbury steaks to teriyaki chicken and fettucine alfredo. "I usually eat them in combination," he says, "seven or eight at a time, 'cause I figure that way I'm sure of getting a balanced meal."

Recipe

BULL'S BALANCED MEAL MENU

1. Take seven or eight varieties of TV dinner out of freezer.
2. Remove trays from boxes.
3. Take foil off trays.
4. Put trays in oven.
5. Set oven at least 50 degrees over the recommended cooking temperature so you can eat sooner.
6. Remove trays from oven.
7. Eat.

(Note: Never touch the sauces if they've turned blue—"I do," says Bull, "but it might be too much for you.")

END