

Brandy, as a drink doesn't appeal to everyone, but brandied desserts end a meal most elegantly. **BRANDY CREAM AND CRUNCH**

Nut crunch (see below)
1 envelope unflavored gelatin
1/2 cup milk
1/2 cup brandy
1/2 cup sugar
1/4 tsp. salt
2 lg. eggs, separated
1 cup whipping cream

Make and set aside the Nut Crunch. Soften gelatin in milk in small saucepan. Stir over low heat until gelatin dissolves. Add brandy, sugar and salt. Heat just to boiling. Beat egg yolks lightly. Quickly stir hot mixture into yolks, then return to low heat. Cook, stirring constantly, one minute. Do not allow to boil. Cool until mixture begins to thicken.

Beat egg whites to soft peaks. Beat cream to soft peaks. Fold egg whites into cream. Gently fold in cooled custard. Spoon into serving dishes,

making alternate layers of brandy cream and Nut Crunch. Chill until serving time. Makes 6 servings. **Nut Crunch:** Combine 1/2 cup sugar, 1/2 cup butter, 2 tbsp. light corn syrup and 1 tbsp. water in small heavy saucepan. Cook over moderate heat, stirring until sugar dissolves, to brittle stage (290 degrees F. on candy thermometer, or until a few drops of mixture dropped into cold water form a brittle ball.)

Stir in 1/4 tsp. soda and 1/2 cup chopped walnuts. Quickly turn out onto lightly greased baking sheet spreading lightly to a 10-by-5-in. rectangle. When cold, crush to coarse crumbs. Store in airtight container if not used at once. Makes 1 1/2 cups.

BRANDIED MINI-CHEESECAKES

2 sticks pastry mix
1 (8 oz.) pkg. cream cheese
1/2 cup sugar
1 tsp. flour
1/4 tsp. salt
2 eggs
1 tsp. lemon

1/4 cup brandy
Sour cream
12 whole strawberries

Prepare pastry mix as package directs. Shape into 12 small balls and roll each lightly on floured board to a circle about 4 1/2 inch. Trim edges. Fit each into a muffin pan. To prevent pastry from puffing during baking, set a fluted paper baking cup in each pastry, and fill with uncooked beans or rice. Bake on lower rack of very hot oven (450 degrees) 10 min. Remove pans from oven and gently lift out filled baking cups. Return pastries to oven and bake 2 or 3 min. longer, until browned. Cool slightly before filling.

Soften cream cheese. Combine sugar, flour and salt; add to cheese and beat until smooth. Beat in eggs, one at a time. Blend in lemon juice and brandy. Spoon into baked shells.

Bake in 350-degree oven 15 to 20 minutes, just until filling is set. Cool. Just before serving, top each with a spoonful of sour cream and a strawberry.

The Warming Oven by Emily Watson

Simplicity fundamental

As American families gather around the Thanksgiving table, they will enjoy essentially the same hearty foods their ancestors did 200 years ago. These foods are rich in tradition.

The holiday turkey takes center stage along with a stuffing recipe which can vary greatly. In some cases, it has been handed down for generations; in some cases it's the result of some successful experiments with such additions as sausage, mushrooms, onions, celery, and even oysters.

The Turkey Gravy Recipe given below is tasty and easy to prepare. It's thickened with cornstarch which lets the flavor of the pan drippings and giblets come through, unmasked by a pasty aftertaste. The resulting translucent gravy is smooth and attractive. The recipe makes six cups, enough for Thanksgiving dinner and plenty of leftovers.

Pumpkin is also traditional fare for autumn holidays, but this time it comes in a velvety soup. Creamed celery is updated with almonds and a toasted Parmesan cheese topping.

Cranberry Cheese Pie combines classic ingredients in a new way to achieve a fitting finale for a Thanksgiving feast.

It includes good things such as cranberries, oranges and walnuts, plus an added fillip with cream cheese.

Pumpkin Soup

2 tablespoons corn oil margarine
1/2 cup finely chopped celery
1/2 cup finely chopped onion
2 cups milk
1 can (16 oz.) solid pack pumpkin (2 cups)
2 cans (10-3/4 oz. each) chicken broth (2-1/2 cups)
1/4 teaspoon ground nutmeg
1/8 teaspoon pepper
2 tablespoons corn starch
1/4 cup water

In 3-quart saucepan melt margarine over medium heat. Add celery and onion. Stirring occasionally, cook about 5 minutes or until tender. Gradually stir milk into pumpkin. Add to saucepan. Stir in chicken broth, nutmeg and pepper. Stirring occasionally, cook over medium heat about 10 minutes. Stir together corn starch and water until smooth. Stir into pumpkin mixture. Stirring constantly, bring to boil and boil 1 minute. Makes 6 to 8 servings.

Turkey and Stuffing Casserole

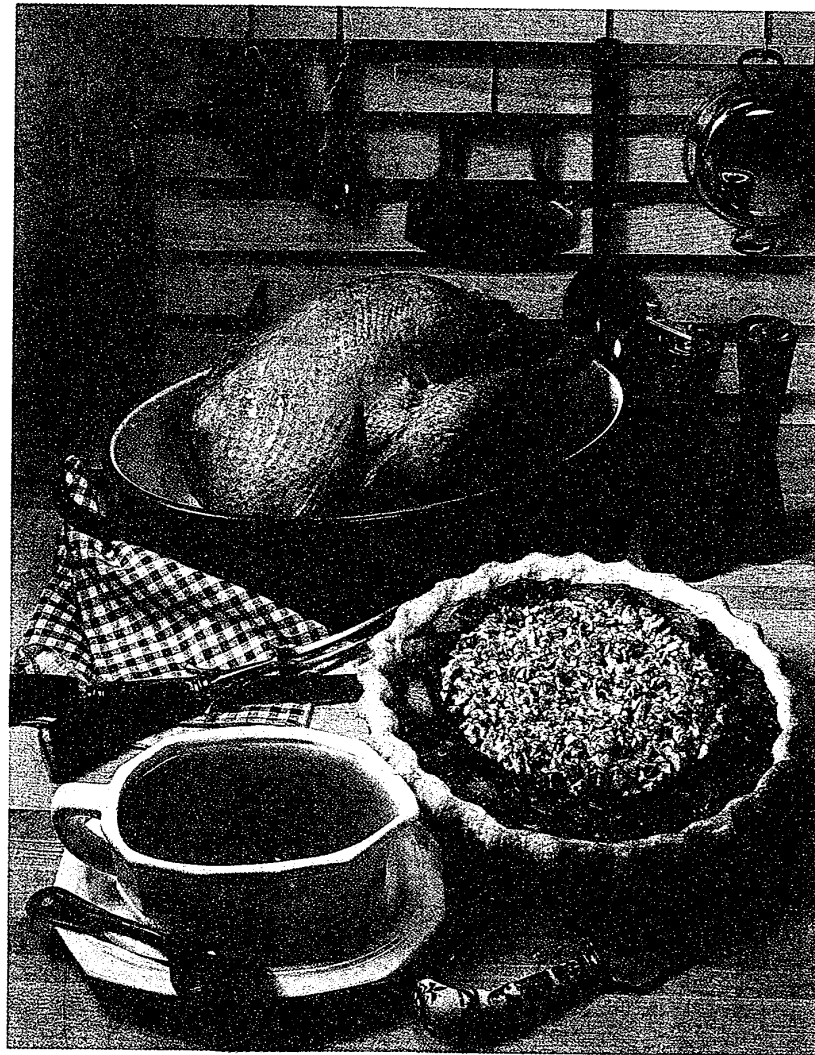
3 eggs, well beaten
3 cups cubed cooked turkey
2/3 cup cold Turkey Gravy
1/8 teaspoon pepper
1-1/2 cups shredded Swiss cheese
2-1/2 cups prepared stuffing
2 tablespoons chopped parsley

In medium bowl stir together eggs, turkey, gravy and pepper. Turn into well-greased 12 x 8 x 2-inch (2-quart) baking dish. Sprinkle with cheese. Top with stuffing. Cover. Bake in 325°F oven 25 minutes or until heated through. Sprinkle with parsley. Let stand 5 minutes. Serve with turkey gravy. Makes 4 to 6 servings.

Creamed Celery

6 tablespoons corn oil margarine
6 cups celery sticks (1-1/2-inch lengths)
3/4 cup sliced almonds
2/3 cup coarsely chopped onion
2 cups chicken broth or bouillon
1/4 teaspoon pepper
1/4 cup corn starch
1 cup milk
1/2 cup grated Parmesan cheese

In large skillet melt margarine over medium heat. Add celery, almonds and onion; cover. Stirring occasionally, cook 15 to 20 minutes or until tender-crisp. Add broth and pepper. Stir together corn starch and milk until smooth. Stir into skillet. Stirring constantly, bring to boil over medium heat and boil 1 minute. Turn into broiler-proof 2-quart casserole dish. Sprinkle with cheese. Broil 3 minutes or until cheese browns. Makes 12 servings.



Turkey Gravy

Turkey giblets and neck
7 cups water
2 onions, peeled, halved
2 stalks celery, halved
2 teaspoons salt
1 bay leaf
6 tablespoons turkey pan drippings
1/4 cup corn starch
1/4 cup water
3 chicken-flavored bouillon cubes

In large saucepan place turkey giblets and neck, water, onion, celery, salt and bay leaf. Bring to boil; cover and simmer 30 minutes or until giblets are tender. Drain broth; reserve. Chop giblets and reserve. Pour pan drippings into large measuring cup. Allow to stand several minutes until fat separates from turkey juices. Return 6 tablespoons fat drippings to pan; discard remaining fat drippings. Add reserved giblet broth to turkey juices to equal 6 cups; return to roasting pan. Stir together corn starch and water until smooth; add to roasting pan. Add bouillon cubes. Stirring constantly, bring to boil over medium heat, stirring up brown bits from bottom of pan and boil 1 minute. If desired, add giblets to gravy and reheat. Makes 6 cups.

Cranberry Cheese Pie

2 cups cranberries
1 cup orange juice
1/2 cup sugar
1/2 cup light corn syrup
1/3 cup corn starch
1/3 cup water
1 cup orange sections, cut in half
1 package (8 oz.) cream cheese, softened
2 tablespoons sugar
2 teaspoons grated orange rind
1 unbaked (9-inch) pastry shell
1 cup coarsely chopped walnuts

In medium saucepan stir together cranberries, orange juice, sugar and corn syrup. Bring to boil over medium heat; reduce heat and simmer 5 minutes or until cranberry skins pop. Stir together corn starch and water until smooth. Stir into cranberry mixture. Stirring constantly, bring to boil over medium heat and boil 1 minute. Remove from heat. Stir in orange sections. Cover; refrigerate until cool. In small bowl stir together cream cheese, sugar and orange rind until smooth and creamy. Spread cheese mixture evenly over bottom of pastry shell. Spread cranberry mixture over cheese layer; sprinkle with walnuts. Bake in 375°F oven 45 minutes or until center of pie is firm. Serve warm or chilled. Makes 1 (9-inch) pie.