

Good Food for Good Cheer

'Tis the season for holiday entertaining. There are many directions party plans can take, but no matter if the festivities are large or small, formal or casual, good friends plus good food always add up to a good time for all.

When the occasion calls for a traditional dinner, make it an elegant affair with a crown roast of pork.

Be it a gathering of special people or a family feast, all

heads will turn toward the magnificent roast as it comes to the table beautifully browned and brimming with golden stuffing.

The crown is fashioned by the butcher by tying together two center pork loins which have been frenched by cutting away the meat to expose the tips of the rib bones. If desired, a halo of frills can be placed on the rib ends to accentuate the crown effect.

Pork's flavor is deliciously complemented by Stuffing a la Waldorf.

Inspired by the famous Waldorf salad, it features apples chopped and combined with celery and pecans in a light, fluffy dressing. The bits of apple contribute a natural flavor boost while herb seasoned stuffing mix makes preparation easy.

GAINING popularity on the holiday party scene are

informal get-togethers that revolve around the hors d'oeuvre table.

While guests appreciate the relaxed mood and the tasty tidbits, the hostess appreciates the ease with which he or she can entertain a crowd. The key to keeping guests coming back for more is an assortment of attractively displayed appetizers which contrast in appearance, texture and flavor.

Fancy Franks on Rye

2 packages (5 ounces each) miniature frankfurters
1/2 cup pimiento cheese spread

to slices Party Rye or Pumpernickel slices, cut in half crosswise

With a sharp knife, cut frankfurters almost through into 16 to 18 sections. Spread 1/2 teaspoon of cheese spread on each half slice of bread. Put 1 frankfurter on each half slice of bread, curving it slightly. Place on rack in broiler pan, 4 inches from heat, and broil 10 to 12 minutes. Yield: 32 appetizers.

Sauerbraten Apple Sausage Balls

3 Golden Delicious apples
1-1/2 pounds fresh pork sausage
1/2 cup herb seasoned stuffing mix
1/2 cup chopped onion
1 egg

1/2 teaspoon dry mustard
1/2 teaspoon salt
1/8 teaspoon pepper
1 cup apple juice
3 tablespoons cider vinegar
1 tablespoon brown sugar
1/4 cup crushed gingersnaps

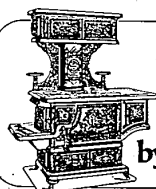
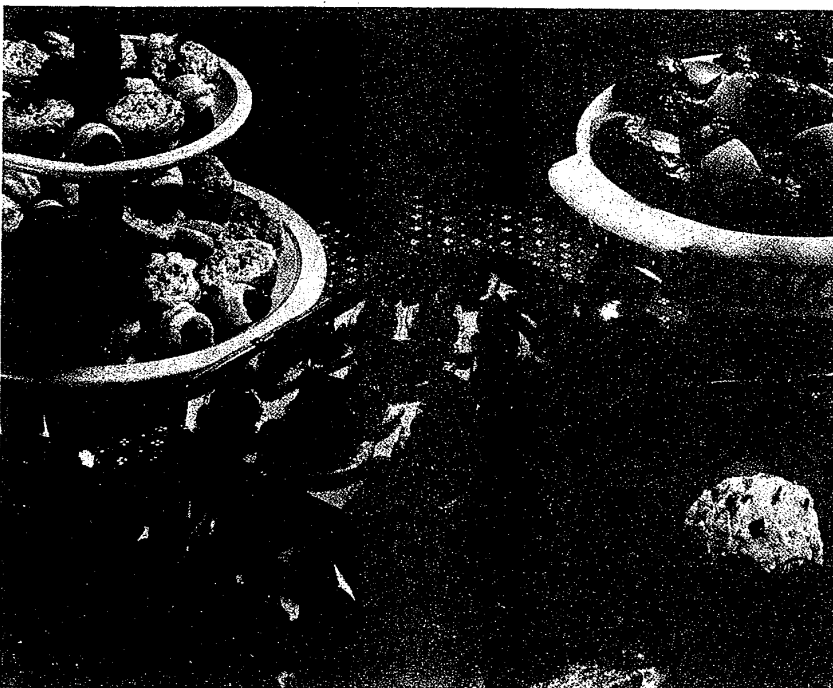
Core and grate enough apple to make 1 cup. Add sausage, stuffing mix, onion, egg, dry mustard, salt and pepper, mixing lightly to combine. Chill 30 minutes. Shape into 48 small balls; brown on all sides in large frying-pan. Pour off drippings. Combine apple juice, vinegar, sugar and gingersnaps; pour over meatballs. Bring to boil, stirring occasionally; reduce heat, cover tightly and simmer 10 minutes. Core remaining apples and cut into chunks; add to meatballs and continue cooking 3 to 5 minutes, until apples are just tender. Transfer to chafing dish and keep warm. Yield: 48 meatballs.

Pork Apple Kabobs

2 pork blade steaks, cut 3/4 inch thick (approximately 2 pounds)
3/4 cup apple juice
1/3 cup catsup
2 tablespoons soy sauce

1 clove garlic, minced
2 tablespoons catsup
1 small green pepper, cut into 24 pieces
1 large Red Delicious apple

Partially freeze steaks to firm; remove bones, cut into strips 1/8 to 1/4 inch thick and place in plastic bag or deep bowl. Combine apple juice, 1/3 cup catsup, soy sauce and garlic; pour marinade over pork strips, turning to coat. Tie bag securely or cover bowl; marinate in refrigerator 4 to 6 hours (or overnight). Remove steak strips from marinade, reserving marinade, and thread (weaving back and forth) on thin wooden skewers. Combine 2 tablespoons catsup with 3 tablespoons of reserved marinade. Thread 1 piece of green pepper on tip of each skewer. Place kabobs on rack in broiler pan, 3 to 4 inches from heat. Broil 15 to 16 minutes, turning and brushing with marinade occasionally. Cut apple into 24 pieces; dip in lemon juice. Place 1 piece of apple on each kabob before serving. Yield: 24 kabobs.



The Warming Oven

by Emily Watson

It's a little late for making Christmas cookies but not too late for Christmas presents. So the following recipes are my gift to you.

They have been family favorites for many, many years. May you enjoy them in good health for many years to come.

ALMOND SHORTBREAD

1/2 cup fruit sugar (Fine granulated. When this recipe came out, white sugar was much coarser than it is now.)

1 lb. butter
4 cups flour
1/2 lb. unblanched almonds (skins on)

Grind almonds in food chopper. Cream sugar and butter. Work in flour and ground almonds — you almost have to do this with your hands. Form into long rolls; wrap in waxed paper or foil and chill in refrigerator.

Preheat oven to 350 degrees. Slice cookies off rolls about 1/4-inch thickness and place on ungreased cookie sheet. Bake for 10 to 12 minutes but watch closely as the butter browns quickly.

PEANUT BUTTER BALLS

1/2 cup peanut butter (smooth)
2 tsp. soft butter
2 cups icing sugar

10-12 candied cherries, chopped
8 squares semi-sweet chocolate
3 tsp. melted paraffin
finely chopped nuts

Mix together peanut butter and butter, sugar and cherries. This may be crumbly but when rolled into small balls it will mold easily in the hands. Melt paraffin with chocolate. Dip peanut butter balls into melted chocolate. Roll in finely chopped nuts. Refrigerate to set.

DATE-NUT BALLS

1 1/2 cups dates (pitted)
1/2 cup chopped walnuts
2 eggs
Salt
1 tsp. vanilla
1 cup sugar
Rice Krispies

Combine all ingredients except Rice Krispies in top of double boiler and mix well. Cook until mushy, stirring now and then. Cool to lukewarm and add two cups of krispies or a little more. Form into small balls — it's a good idea to put some margarine on your hands to do this. Roll in plain or colored coconut. The kids will love these and they are nutritious.

Pork Crown Roast with Stuffing a la Waldorf

14 to 16-rib pork crown roast* (approximately 6 pounds)
1 large Golden Delicious apple, coarsely chopped

1/2 cup chopped celery
1/2 cup chopped onion

1/2 cup butter or margarine
1 package (8 ounces) herb seasoned stuffing mix

1/4 cup chopped pecans
1 teaspoon grated orange peel
1 cup water

Place crown roast, rib ends down, on rack in open roasting pan. Do not add water and do not cover. Roast in a slow oven (325°F) for 2 hours. Remove from oven. Turn roast so that rib ends are up. Insert roast meat thermometer so the bulb is centered in the thickest part of roast, making certain that it does not rest in fat or on bone. Meanwhile, cook apple, celery and onion in butter 2 to 3 minutes. Stir in herb seasoned stuffing mix, pecans and grated orange peel; add water and toss lightly to combine. Fill cavity of crown roast with stuffing and continue roasting until meat thermometer registers 165°F. Cover roast with foil tent and allow to "set" at room temperature for 15 to 20 minutes. (Temperature usually rises to 170°F. during this period.) Carve between ribs. Yield: 6 cups of stuffing.

*Pork Crown Roast should be ordered from your retailer in advance.

