

Delights of HOLIDAY DINING

Just the thought of holiday dining brings delight. There's the joy of gathering friends and relatives around the table, the pleasure of filling the house with the savory fragrance of holiday cooking.

Succulent roast duckling makes a noble contribution to the feasting. It's ideal for small groups of two to four. For larger groups more ducklings serve more people easily and without waste. Duckling is a bird to serve proudly for your holiday dinner and to remember on occasions throughout the year, for it's always available. Prepared duckling is a perfect protein to round out and balance a menu.

Accompany your holiday duckling with spicy, golden canned cling peach halves. They're a thrifty trick to add tradition and sparkle to the dinner. A festive fruit salad or gala steamed holiday pudding prepared with colorful fruit cocktail add the element of do-ahead ease to important occasions.

ROAST DUCKLING WITH NORMANDY SAUCE

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| 2 ducklings, thawed, cleaned | 1/8 teaspoon ground cloves |
| 3 tablespoons brown sugar | 1 cup apple juice |
| 1 tablespoon cornstarch | 2 tablespoons brandy |
| 1/8 teaspoon salt | 2 tablespoons butter |
| 1/4 teaspoon ground nutmeg | |

Sprinkle duckling body cavity with salt. Place duckling breast side up on rack in shallow baking pan. Prick skin all over with sharp fork or knife. Truss. Roast in preheated 350°F. oven about 40 minutes per pound or until duckling is tender and a deep brown. Last 30 minutes of roasting time baste occasionally with Normandy Sauce.

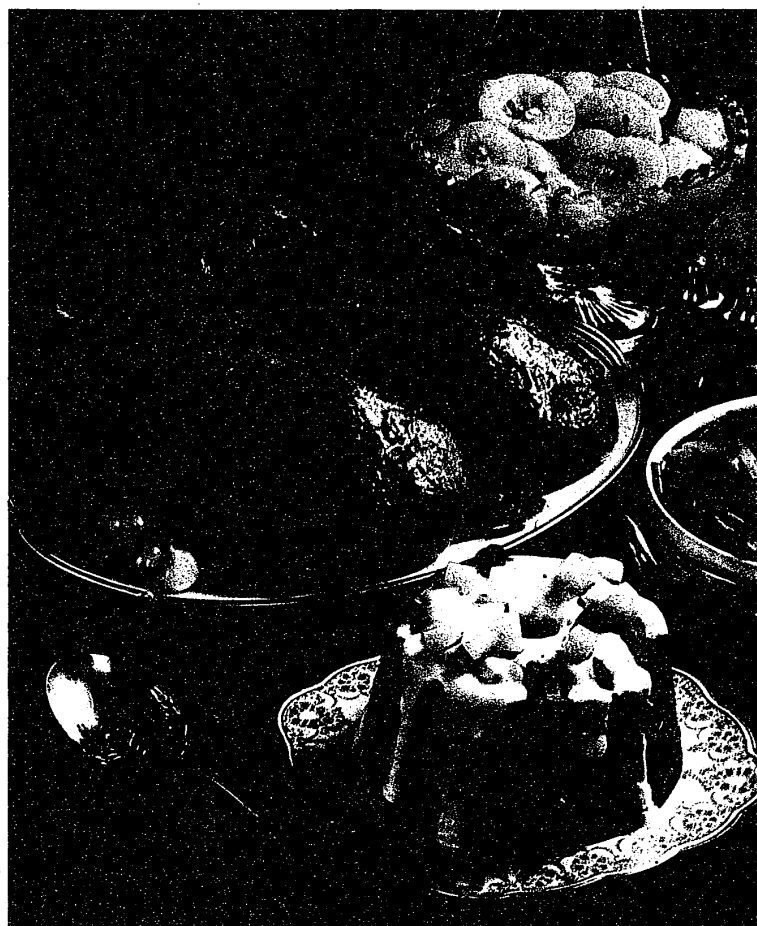
Normandy Sauce: In small saucepan, stir together brown sugar, cornstarch, salt, nutmeg and cloves. Add apple juice. Cook over medium heat until mixture begins to boil, stirring constantly. Add brandy. Remove from heat, stir in butter. May serve additional sauce at table. Serves 4 to 8.

GINGER SPICED PEACHES

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| 1 can (29 oz.) cling peach halves | 2 teaspoons whole cloves |
| 2 tablespoons sugar | 2 tablespoons chopped crystallized ginger |
| 2 cinnamon sticks | 1/2 cup lemon juice |

Drain peaches and reserve 1 cup syrup. Pour reserved syrup into saucepan with sugar. Boil 10 minutes. Add cinnamon, cloves and ginger; simmer 10 minutes. Add peaches and lemon juice. Cool.

Note: To increase recipe use 3 cans (29 ounce, each) cling peach halves; Drain, reserving syrup from one can of peaches. Store spiced peaches in sealed, sterile glass jars and process for 10 minutes in boiling water bath.



FESTIVE STEAMED FRUIT PUDDING

8 servings

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| 1 can (17 ounce) fruit cocktail | 1 teaspoon ground allspice |
| 1 tablespoon imitation rum extract | 1 cup dry bread crumbs |
| 1 cup flour | 1 cup packed brown sugar |
| 1-1/2 teaspoons baking soda | 2 eggs |
| 1 teaspoon salt | 1 can (5.33 ounce) evaporated milk |
| 1/2 teaspoon ground cloves | 1/3 cup salad oil |
| 1/2 teaspoon ground cinnamon | 2 teaspoons vanilla extract |

Glaze

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| 1/4 cup orange marmalade |
| 2 tablespoons imitation rum extract |

BLACK

Drain fruit cocktail. Drizzle fruit with rum extract. Set aside. Stir together flour, soda, salt and spices. Stir in bread crumbs and brown sugar. Beat eggs with milk, oil and vanilla; combine with dry ingredients. Fold in 1 cup fruit cocktail reserving remainder for garnish. Pour batter into well greased steam pudding mold or 8 individual 5 ounce custard cups. Cover with top or foil. Place in pan of hot water filled to half the height of pan. Bake in pre-heated 400 degree F. oven or steam on top of stove 70 to 75 minutes or until top of pudding springs back when touched.

While pudding is cooling (about five minutes) combine ingredients for glaze. Heat to boiling and simmer about two minutes. Turn pudding out onto serving plate and drizzle with glaze. When ready to serve top with hard sauce or powdered sugar frosting and garnish with reserved fruit cocktail. May be served warm or at room temperature.

BROILED DUCKLING WITH YOGURT MARINADE

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| 2 ducklings, thawed, quartered | 2 teaspoons coriander |
| 1 carton (8 oz.) plain yogurt | 2 teaspoons salt |
| 1/3 cup lime or lemon juice | 1 teaspoon ground ginger |
| 1 clove garlic, minced | |

Trim duckling. Prick skin all over with sharp fork or knife. In large shallow pan, combine yogurt, lime juice, garlic, coriander, salt and ginger. Place duckling in marinade, turning to coat all sides. Cover and marinate at least 2 hours or overnight. Turn duckling and spoon marinade over occasionally. Place duckling pieces, which have been allowed to come to room temperature, bone side up on broiler rack. (Important to use rack which has holes for duckling cooking juices to drip through and catch in lower pan.) Broiler rack should be at least 7 inches from the heat. Broil in preheated broiler 25 minutes, basting with marinade frequently. Regulate heat or lower rack so that duckling browns slowly without burning. Turn, brush with marinade, and continue broiling until lightly browned, about 10 minutes. Serves 6 to 8.

NOTE: May bake skin side up on rack in roasting pan in preheated 350°F. oven 1-1/2 to 2 hours or until drumstick meat is fork tender.

FROZEN PEACHES 'N CREAM SALAD

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| 1 can (29 oz.) cling peach slices | 2 teaspoons grated lemon peel |
| 2 pkg. (8 oz. each) cream cheese | 1/2 cup wheat germ with sugar and honey (about) |
| 6 tablespoons sugar | Salad greens |
| 6 tablespoons mayonnaise | |

Drain peaches, reserve 1 cup syrup. Whip cream cheese with sugar. Beat in mayonnaise and lemon peel. Fold in whipped cream. Butter the sides and bottom of an 8-inch spring form pan. Sprinkle wheat germ on bottom and sides. Spoon half of creamy mixture on bottom. Place 1/2 of the peaches on top and spoon remaining cream mixture over peaches. Place remaining peach slices in a spiral on top. Cover and freeze until firm, at least 4 hours. Remove from freezer to the refrigerator 1 hour before serving for optimum flavor and ease of cutting. Serve on platter lined with salad greens. Serves 6 to 8. NOTE: May be refrigerated and not frozen.

