## Stir-frying: Perfect for today's style

In the culinary world just as in the fashion world, there are fast that quickly come and go. Occasionally, however, there is a style or irend that is so basic and so right for times that its popularity continues on and on.

Such is the case with stir-frying. Many American cochs were first introduced to the ancient practice of stir-frying in a wok with the recent interest in Oriental cuisine. But it wasn't long before they began incorporating the tendingse into their daily cooking routines. For they discovered that stir-fried entrees were quick and easy, light and nutritious, fresh and flavorful — perfect for today's life-style.

tious, frean and Havortul — perfect for today's lite-style.

Another nice feature of stir-frying is that the variations are almost endiess. Now that fall vegetables are in abundant supply, it's a good time to try Auturn Beef Sitr-Fry. It's a colorful combination of beef stripe, scorn squash and red pepper stripe that can be quickly cooked in a water frying pan. Or if you prefer, all can be cooked in a microwave oven. You'll also appreciate how easy list entire is not the budget for it is made with comomical chuck steak. The scorer to moccessful irrying this less tender steak is to cut it into very thin stripe. You'll find this easy to do when the steak is first partially fozen, You'll also want to be carried not to overcook the beef stripe.

AUTUMN REEP STIR-FRY

14 his boncless beef chack steak, cut 1-inch thick
1 small accura quast
2 thep cooking oil
1 tap sait, divided
46 tap pepper
2 tap cornstarch
5 cup water
I medium onion, alleed lengthwise
I clove garlic, minced
I medium red pepper, cut into strips
Dash astung

Dash nutmeg 1 thsp. snipped paraley

I thep, sulpped parsiey

Cut squash in half lengthwise; remove seeds.
Cook, covered, in boiling water to cover 10 to 12
minutes. Cut into 4-inch silces, Pare silces and ent
each into 3 pieces. Cut steak in very thin strips.
Sür-fry steak strips (4 st a time) in het cill in wok
or large friping pan. Remove beef; season with 3,
teaspoon salt and the peoper; keep warm. Reduce
heat. Combine constartes aware; add to pan
along with onion and garlic. Cook 4 to 8 minutes,
sitring to loosen surp particles in pan. Add squash,
red pepper strips, remaining salt and nutneg. Cook
and sitr 2 to 3 minutes. Return steak strips to pan
and sitr 2 to 3 minutes. Return steak strips to pan
and beat through. Sprinkle parsiey over boef and
vegetables. Serve hot. 4 servings.

Fartially freeze steak to facilitate sileing into
strips.

Microwave Directions: Place squash haives, cut side down, in a microwave-safe baking dish. Cover with plastic wrap, vent and microwave at HIGH 4 crosses, freed as above. Cut alices in thirds crosses, freed as above, cut alices in thirds crosses, freed as a first constant of the constan

## Hungry folk need fillin'

After a hard day at the office, or a long afternoon raking leaves, what is required is food that "sticks to the ribs." So if you're surrounded by a hungry family, it's time to try these cheety potato pancakes. And don't rule them out for breakfast either.

CHEESY POTATO PANCAKES CHEESY POTATO PANCAKES

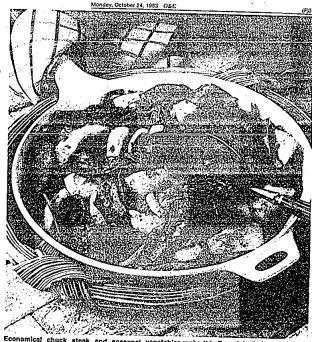
4 medium-sired boiling potatos (about 14 pounds
peeled, shredded and well drained)
1 cup (6 oj shredded Cheddar cheese
2 they grated onion
3 cegs
4 cup all-purpose flour
1 tap sall
5 tap pepper
2 cups applesance
7 tip cinnamon

Combine potatoes, cheese, onlon, eggs, flour, sait and pepper; mix until well biended. Heat enough oil to just cover bottom of a large heavy skillet, (You may have to add more oil as you continue to fry pancakes). Prop ¼ cup batter into bot oil to form such 4-inch pancake. Cook over medium-high heat until golden and crisp on both ides. Drain on paper toweling. Meanwhile, combine applesauce and cinnamor, heat until warm. Serve pancakes immediately with warm applesauce. Yield: 12 4-inch pancakes.

Note: To hold for serving, wrap in foll and place in warm oven.

## Children's musical staged next month

David Wood's "The Plotters of Cabbage Patch Corner," a musical play written especially for chil-dren's audiences, will be presented at 10:18 a.m. Wednesday-Piday, Nov. 24, and 1 and 4 pm. Sun-day, Nov. 8, at the Lydia Mendelssohn Theatre, Michigan Loague Building, at the University of Michigan, Ann Arbor.



Economical chuck steak and seasonal vegetables make this flavorful stir-fry entree an ideal choice for a family meal.





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