

## EASY, OLD-FASHIONED WINTER ENTERTAINING

Winter's cold days and even frostier nights offer the perfect occasion to invite family and good friends to your home for an old-fashioned, heartwarming dinner party.

Now is your chance to prepare several hearty dishes, all guaranteed to stir your guests' fondest childhood memories of great family dinners at their grandmother's home.

The key to a successful old-fashioned dinner party is simple: serve dishes you can prepare in advance, leaving you free to enjoy your guests before dinner and make them feel very much at home.

Here's a simple, yet elegant menu that will allow you that important pre-dinner time to catch-up on what's new in your guests' lives.

The Cornish Hens and Pilaf recipes given here are ideal: a very simple glaze — just DeKuyper Hazelnut Liqueur — is applied to the hens which are basted with pan juices during their short cooking time.

Cornish hens are excellent for company. They are portion perfect, elegant to look at and they take no more than 45 minutes to reach the table, making them especially desirable for mid-week affairs.

Just serve a tossed green salad with the hens and pilaf (a savory mixture of currants, herbs, celery, onions and rice).

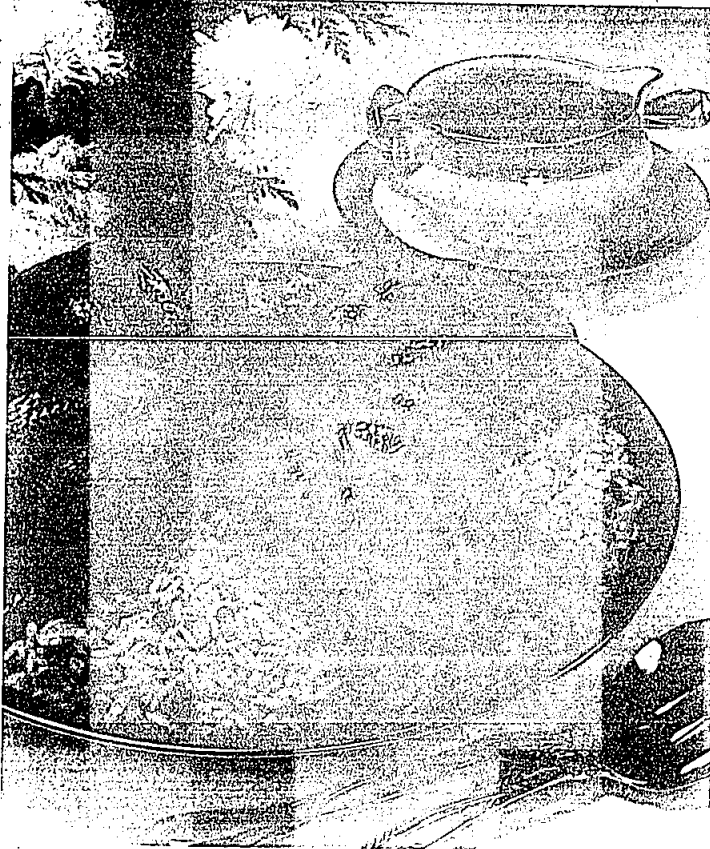
Dessert can be luxurious, particularly when it can be prepared ahead of time like this superb Hazelnut Egg Nog Cheesecake and Cafe Noisette. The Cheesecake is baked in a spring-form pan so the result will be as great to look at as it is delicious to eat. The Cafe Noisette is a sinful blend of DeKuyper Hazelnut Liqueur, DeKuyper Rare Brandy and heavy cream, and will be savored far more than plain coffee.

### Other winter entertaining tips:

❖ Use a rolling cart in serving. The bottom shelf can be used for dirty dishes while the top holds dessert and utensils.

\* Have a single, prepared drink on the cart when guests arrive. This limits bartending duties and allows you to prepare something really special for them.

❖ Instead of tall tapers, use a mass of low votive candles on a lacquer tray for a centerpiece. Different and dramatic.



### GLAZED CORNISH HENS WITH PILAF

4 Cornish hens, about 1 pound each  
Salt and pepper  
1 large onion, cut in pieces  
4 small cloves garlic

2/3 cup DeKuyper hazelnut liqueur, divided  
1 to 2 cups chicken broth, divided  
1 tablespoon cornstarch

Wash hens inside and out; pat dry. Sprinkle outside and cavity with salt and pepper. Stuff cavity of each hen with onion and garlic. Arrange hens in a shallow roasting pan; brush with 2 tablespoons hazelnut liqueur. Add 1/2 cup broth to roasting pan. Bake in a 350°F oven 45 minutes, or until tender. Baste often with 1/3 cup liqueur and pan drippings. Add 1/2 cup more broth if necessary. Remove hens to serving platter and keep warm. Add remaining 1 cup broth to roasting pan; bring to a boil scraping up brown bits in pan. Combine remaining liqueur (you should have about 1/4 cup) and cornstarch. Stir into mixture in roasting pan; bring to a boil, stirring constantly. Serve with Cornish hens and Pilaf.  
YIELD: 4 servings.

### \* PILAF

2 tablespoons butter or margarine  
1 cup chopped onion (1 large)  
1 cup chopped celery (2 ribs)  
1 cup uncooked rice

1/3 cup small dried currants  
1 small bay leaf  
2 1/2 cups chicken broth or stock  
2 tablespoons chopped parsley

In large skillet melt butter; saute onion and celery until crisp-tender. Add rice; cook, stirring constantly, until golden brown. Add currants, bay leaf and broth; mix well. Cover tightly. Simmer 20 minutes, until rice is done. Stir in parsley. Spoon onto serving platter. Arrange hens over rice.

### HAZELNUT EGGNOG CHEESECAKE

1 1/2 cups packaged graham cracker crumbs  
4 tablespoons butter or margarine, melted  
2/3 cup plus 2 tablespoons sugar  
2 (8 ounce) packages plus 1 (3 ounce) package cream cheese, softened  
1 cup heavy cream, divided

3 large eggs  
2 egg yolks  
1/4 cup DeKuyper hazelnut liqueur  
Grated nutmeg  
Chopped hazelnuts for garnish (optional)

Butter a 9-inch springform pan. In a small bowl combine crumbs, butter and 2 tablespoons sugar; mix well. Pat mixture over bottom and two inches up sides of prepared pan. Chill. In the large bowl of an electric mixer beat cream cheese until smooth. Gradually add 1/2 cup heavy cream, beating constantly. Beat in remaining 2/3 cup sugar. Add eggs and egg yolks one at a time, blending well after each addition (do not overbeat). Stir in liqueur. Pour batter into prepared pan. Sprinkle with nutmeg. Bake in a 350°F oven 45 to 50 minutes until top cake is dry. Cool at room temperature 1 hour. Loosen sides of pan with a spatula and remove. Chill several hours before serving. Whip remaining 1/2 cup cream. Garnish cake with whipped cream and hazelnuts, if desired.  
YIELD: 10 to 12 servings.

### CAFE NOISETTE

2 cups strong hot coffee  
1/2 cup DeKuyper hazelnut liqueur  
1 ounce DeKuyper Rare Brandy

1/4 cup heavy cream, whipped  
Chocolate curls

In small saucepan combine coffee, hazelnut liqueur and brandy. Heat. Pour coffee mixture into mugs. Top with whipped cream. Sprinkle with chocolate curls, if desired.  
YIELD: 2 servings.

### NUTCRACKER (not illustrated)

1 1/2 ounces DeKuyper hazelnut liqueur  
1 1/2 ounces DeKuyper Coconut Amaretto

1 1/2 ounces heavy cream

Combine all ingredients in cocktail shaker; add cracked ice. Shake. Strain into stemmed glass.  
YIELD: 1 serving.

