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ENTERTAINING IN THE EIGHTIES-  
CASUAL, YET ELEGANT

Entertaining seems especially appropriate during the winter months when many occasions bring family and friends together. But with so much to do and so little time to do it, entertainers of the eighties need to find ways to plan, prepare and host a party using as little time as possible. The key is to choose foods that can be prepared in advance, will hold up without a lot of fuss and will satisfy the varied tastes of the guests. Buffets are the perfect answer—they're easy on hosts and give guests a nice choice—whether nibbling or enjoying a full meal.

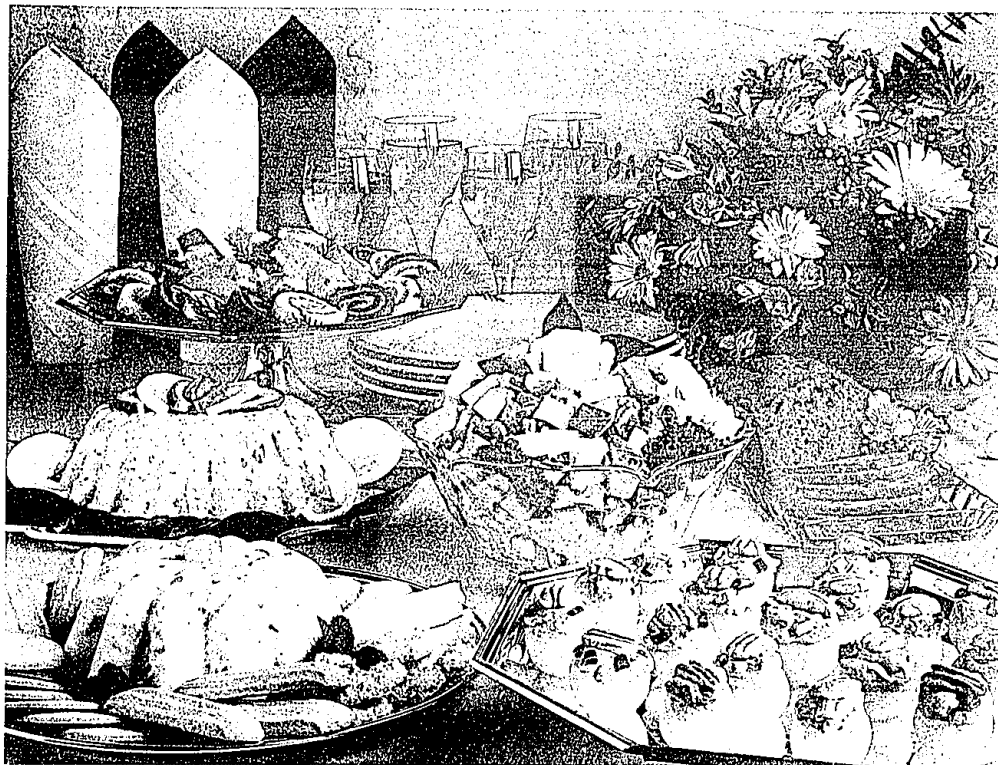
Since time has a way of slipping by (especially during the busy holiday season), look for shortcuts when choosing a buffet menu. Have a local caterer, restaurant or supermarket deli prepare the buffet entrée. It can be as simple and delicious as a honey-baked ham or roast, sliced thin and served au naturel. Then you'll have more time to plan and prepare side dishes that will turn your buffet into an extraordinary dining experience.

Party foods are only as good as their ingredients, so look for special items that will delight your guests' tastes...crunchy golden pecans and creamy smooth California avocados, both readily available for fine winter dining.

Pecans have long been a welcome addition to traditional dishes. But today there's hardly a style of cooking or recipe (from pies to vegetable salads) where pecans aren't an asset. When stored properly, this nut will hold its freshness for up to two years! This means you can purchase pecans when the price is best and savor them in your favorite recipes all year long.

California avocados add a striking golden green color to an array of buffet dishes along with a delightful fresh taste.

As an ingredient, avocados span the culinary globe from a spicy guacamole to a rich frozen dessert to a hearty loaf of bread. And of course, large crops and many varieties make California avocados an affordable luxury all year round.



When planning a buffet menu, look to the refrigerator first. Turn leftover turkey into a delicious *Turkey Treasure Salad* by teaming it up with such colorful gems as pecans, avocado cubes, oranges and raisins, all spiced with a curried yogurt dressing.

During a party, a good host should tend to the guests, not the food. *Festive Pecan Pinwheels* can be

prepared one or two days ahead and put out on the buffet table just before the guests arrive. A zippy cream cheese mixture with crunchy pecans, bacon bits and fresh parsley is spread onto pumpernickel bread slices, rolled and chilled, then sliced into pinwheels and served.

*Brandied Pecan Spread*, with its rich pungent flavor, will hold its molded shape beautifully for guests to en-

joy...even into the wee hours.

For true aesthetics, emerald green *Dilly Avocado Dip* served in hollowed out cherry tomato shells and topped with pecan halves will add stunning color and a cool, fresh flavor to any buffet table.

Holidays are the perfect time for good home cooking and nothing signifies that more than the aroma and flavor of a freshly baked loaf of

bread. Preparing *Avocado Pecan Bread* is quick as any quick bread and will pleasantly surprise your guests with its rich, moist, nutty flavor. Served with butter, cream cheese or alone, it's bound to be a hit!

Spend this winter's festivities in the casual style of the eighties...with good friends and family, delicious food and plenty of time to enjoy it all.

## TURKEY TREASURE SALAD

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|---|--|
| 2 California avocados, seeded, peeled and cubed | 2 oranges, peeled, sectioned and cut into bite-size pieces |
| 2 cups diced cooked turkey or chicken           | 1/2 cup chopped pecans                                     |
|   | 1/2 cup raisins  |

Combine avocado, turkey, orange pieces, pecans and raisins in large bowl. Stir in curried dressing; toss until well coated. Serve in a salad bowl lined with leaf lettuce or line individual salad plates with leaf lettuce or fresh spinach and spoon salad over. Makes about 16 appetizer servings.

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| <b>Curry Dressing</b>        | 2 tablespoons orange juice concentrate |
| 1/2 cup sour cream           | 1-1/4 teaspoons curry powder           |
| 1/4 cup plain low-fat yogurt |  |

Thoroughly blend all ingredients together.

## FESTIVE PECAN PINWHEELS

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|--|--|
| 1 package (8 ounces) cream cheese        | 2 teaspoons Worcestershire sauce                                     |
| 2 cups minced fresh parsley              | 1/2 teaspoon paprika   |
| 1/2 cup ground pecans                    | 1/8 teaspoon garlic powder   |
| 5 strips bacon, fried crisp and crumbled | 3 dashes hot pepper sauce  |
| 1 tablespoon mayonnaise                  | 1 loaf (1 pound) pumpernickel or other dark bread, sliced lengthwise |

Mix together all ingredients except bread; set aside. Remove and discard crusts from long slices; flatten each by rolling it with a rolling pin. Spread flattened slices with cream cheese filling. Roll slices jelly roll fashion and wrap each in plastic wrap, twisting ends to secure. Refrigerate or freeze rolls for several hours or until firm enough to slice. Slice each into 8 rounds and serve. Makes about 56 appetizers.

## BRANDIED PECAN SPREAD

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| 1 cup chopped dried fruit (apricots, apples, peaches, pears and raisins) | 8 tablespoons (1 stick) butter or margarine, softened |
| 1/3 cup brandy   | 1/2 cup sugar   |
| 1 envelope unflavored gelatin  | 1/2 cup sour cream                                    |
| 1/4 cup cold water   | Grated rind of 2 lemons                               |
| 1 8-ounce package plus 1 3-ounce package cream cheese, softened          | 1 cup chopped pecans                                  |
|  | Assorted small cookies                                |

Pour brandy over dried fruit in small bowl; cover and refrigerate several hours or overnight. Dissolve gelatin in cold water set over a pan of hot water. Place dissolved gelatin, cream cheese, butter, sugar, sour cream and lemon rind in blender jar; whirl until smooth. Add marinated fruit to cheese mixture along with pecans. Mix well. Pour mixture into an oiled 1-quart mold; chill several hours until firm. Unmold and serve with small cookies. Makes about 30 appetizer servings.

## DILLY AVOCADO-STUFFED TOMATOES

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|---|---------------------------------|
| 40 cherry tomatoes                            | 2 green onions and tops, minced |
| 2 soft California avocados, seeded and peeled | 1 teaspoon dill weed            |
| 2 teaspoons lemon juice                       | 40 pecan halves                 |
| 1/3 cup plain low-fat yogurt                  |                                 |

Cut tops off cherry tomatoes; remove pulp inside and discard. Slice small section off bottom to keep tomatoes from rolling. Chill shells. Meanwhile, mash avocado with lemon juice; add remaining ingredients except pecan halves. Gently spoon mixture into chilled cherry tomato shells. Top each with a pecan half and serve. Makes 40 appetizers.

NOTE: Avocado mixture may be served as a dip with a wreath of fresh vegetables. To make wreath, place whole romaine or butter lettuce leaves on large round serving tray in a circular design. Create color splashes of red, white and green by arranging clusters of fresh vegetables such as cauliflowerets, broccoli flowers, cherry tomatoes, mushrooms, green pepper strips or rings, radishes, cucumber slices, julienneed jicama and celery chunks over lettuce. Place avocado dip in center of wreath and serve.

## FROZEN AVOCADO PECAN MOLD

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| 1 package (8 ounces) cream cheese, softened    | 1 grapefruit, peeled, sectioned and cut into bite-size pieces |
| 1 cup sour cream                               | 1 orange, peeled, sectioned and cut into bite-size pieces     |
| 1/2 cup sugar                                  |   |
| 1/4 teaspoon salt                              | 1/2 cup chopped pecans  |
| 1 California avocado, seeded, peeled and cubed |   |

Blend together cream cheese, sour cream, sugar and salt in large bowl. Add avocado, grapefruit, orange and pecans; stir gently to mix. Pour cream cheese mixture into 9x5x3-inch loaf pan; freeze just until firm. Let stand at room temperature a few minutes to soften slightly, if necessary. Cut into slices just before serving. Makes 8 to 10 servings.

## AVOCADO PECAN BREAD

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|--------------------------------|--|
| 2 cups all-purpose flour       | 1 large California avocado, seeded, peeled and mashed (or enough to equal 1 cup) |
| 3/4 cup sugar                  | 1 egg, slightly beaten   |
| 2 teaspoons grated orange rind | 1/2 cup buttermilk   |
| 1 teaspoon baking soda         | 1 teaspoon lemon juice   |
| 1/2 teaspoon baking powder     | 1/2 cup coarsely chopped pecans  |
| 1/4 teaspoon cinnamon          |  |
| 1/4 teaspoon salt              |  |

Mix together flour, sugar, orange rind, baking soda, baking powder, cinnamon and salt in a large mixing bowl. Add avocado, egg, buttermilk and lemon juice; stir until thoroughly mixed. Stir in pecans. Pour into well-greased 9x5x3-inch loaf pan. Bake in 350°F. oven 50 to 60 minutes or until a wooden pick inserted near the center of the bread comes out clean. Allow bread to cool 10 minutes before removing from pan. Makes 1 loaf.