

Holiday lamb

Chef's recipes offer alternative to typical Thanksgiving turkey

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Peel and core the apples, cut into 1/4 inch dice. In a medium-sized pot melt the butter or margarine. Over a low heat gently saute the apples, chopped shallots or onion. Add the chopped chestnuts, sage, and parsley. Remove from the stove.

Cut the corn bread into 1/4 inch croutons. Mix together. Blend the stuffing with the two eggs, lightly beaten. This should be a sufficient amount of stuffing to dress a 10-12 pound turkey or goose.

*For fresh chestnuts, split the skins and place the nuts under a hot grill until the skin can easily be peeled off. Put the peeled chestnuts in a pan, cover with milk or water, and simmer for 40 minutes or until quite tender. Drain off liquid and chop.

CORN BREAD

2 cups yellow cornmeal
1/2 cup sugar
1 1/2 tsp. salt
2 cups buttermilk

2 tbsp. vegetable shortening, melted
1 tsp. baking soda
1 tsp. water
2 eggs, beaten

In a heavy pan over low heat mix cornmeal, sugar, salt, buttermilk and shortening and cook for about 10 minutes; set aside to cool. Dissolve soda in water and stir it and eggs into cornmeal mixture. Pour into a greased 8-inch baking pan and place in an oven preheated to 400°F. Bake about 25 minutes or until tests done.



Pouring the fresh mint sauce over the leg of lamb is the last step in the preparation process. Because this sauce loses its fresh flavor

If stored, plan to make only the amount you intend to use.

Tips for freezing venison

If there's a deer hunter in your family, you may soon find yourself with some venison to prepare or preserve.

"Freezing is the easiest way to preserve venison," says Gloria Stone, Home Economist with the Oakland County Cooperative Extension Service. Make sure to trim away fat and connective tissue which is the source of gamey flavor. Protect the meat by wrapping with materials that are suitable to freezing such as heavy aluminum foil, freezer paper or freezer bags. Be sure to label each package with

the date and cut of meat. When thawing venison or other wild game, the best place for it is in the refrigerator. Game meats tend to have a higher bacterial count and thawing them at room temperature will enhance bacterial growth.

Venison may also be canned, but it must be processed in a pressure canner. This is done because of the risk of botulism, says Stone, which can only be destroyed by the high heat reached in a pressure canner.

To can venison:
Cut meat into jar size chunks. Bake or roast meat until well

browned, but not done. Salt to taste. Pack hot meat into hot jars, leaving 1-inch head space. Cover with hot broth, again leaving 1-inch head space. Adjust caps. Process pints for 1 1/2 hours, at 10 pounds pressure.

Additional information on venison may be obtained by contacting the Oakland County Cooperative Extension Service at 858-0904.

Hints to help you through

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doesn't suffer from "turkey day trauma." Check a stain removal

book for specific directions.

If you are a first-timer who has offered or was drafted to cook the holiday bird or an old hand at cook-

ing for a group, getting organized really is the key to an effortless, delicious Thanksgiving meal. Enjoy!

Carving your holiday masterpiece

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way up the breast, carve thin slices down to the cut. Angle your slices so they follow the line of the bird. This enables you to carve against the grain, avoiding stringy

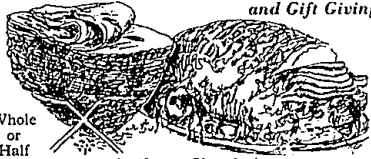
or coarse-looking meat.

As you continue to cut, gradually angle your slices inward, toward the tail, ending when all meat is removed from the breast-bone.

Turn the turkey and begin again until enough meat is cut to serve all guests.
Arrange turkey slices on a platter. Add your favorite garnish and you have a feast for the eyes as well as the palate.

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