

Winner Dinner

Menu

Mock chicken cordon bleu
Brown mushroom sauce
Cranberry sauce

Recipes

MOCK CHICKEN CORDON BLEU

These individual chicken bundles take about 15 minutes to prepare and can be made in the morning, covered and refrigerated until placed in the oven. This recipe is for four people but can be adjusted by changing the number of chicken breasts.

4 boned chicken breasts (you might consider boning your own breasts — a simple procedure and certainly more economical)
herb stuffing
1/4 cup melted butter or margarine
1 teaspoon salt or to taste (optional)
1 teaspoon paprika
1/4 teaspoon pepper (optional)

Combine butter and seasonings. Brush inside of chicken breasts with the seasoned butter and spread with stuffing. (Weged recommends the packaged herb stuffing or Slove Tap Stuffing for chicken.) Prepare stuffing according to the package instructions. Roll and fasten with toothpicks or skewers. Brush outside with seasoned butter. Place on rack in a shallow pan and roast, uncovered, in a preheated 350 degree oven for 50-60 minutes. Baste occasionally. Serve with extra stuffing on the side and spoon on Brown Mushroom Sauce.

BROWN MUSHROOM SAUCE
If you have children who don't like mushrooms, eliminate or reduce the amount of mushroom

rooms used. The sauce tastes best if it is made at the last minute.

3 tablespoons butter or margarine
1 can (2 ounces) mushrooms drained or sliced fresh mushrooms
3 tablespoons flour
1/4 teaspoon salt (optional)
a few drops of Worcestershire sauce
1/2 cup consommé and 1/2 cup of water or
1 cup water with chicken bouillon cube dissolved.

Melt butter in saucepan, add mushrooms, flour and seasonings and brown. Add liquid gradually and stir while cooking until thickened. Makes about 1 1/2 cups. Serve the sauce over the chicken and stuffing.

CHOCOLATE CHERRY CAKE BARS
1 package fudge or chocolate cake mix
1 can (21 ounce) cherry pie filling
1 teaspoon almond extract
2 eggs, beaten
1/4 cup margarine

Using solid shortening or a non-stick spray, grease and flour either a 15-by-10 pan or a 13-by-9 pan. In a large bowl, combine all ingredients. Stir until well-mixed. Pour into prepared pan. At 350 degrees, bake 15-by-10 pan 20-30 minutes; 13-by-9 pan 25-30 minutes or until toothpick inserted in center comes out clean.

FROSTING
1 cup sugar
5 tablespoons butter or margarine
1/2 cup milk
6 ounces chocolate chips
In saucepan, combine sugar, butter and milk. Boil, stirring constantly, for one minute. Remove from heat, stir in chocolate chips until smooth. Pour over the cake or bars.

Shopping List

boneless chicken breasts
herb stuffing
mushrooms (fresh or canned)
butter or margarine
salt
pepper
paprika
Worcestershire sauce
chicken broth or chicken bouillon cube
flour
chocolate or fudge cake mix
1 can cherry pie filling (21 ounce)
chocolate chips (6 ounce)
almond extract
2 eggs
milk
sugar
cranberry sauce
ingredients for tossed salad
ingredients for salad dressing of choice

Notes

Her quick chicken passes tough panel

Continued from Page 1
or elsewhere, to Winner Dinner, P.O. Box 3503, Birmingham 48012. Please include a complete dinner, with recipes as needed. All submissions become the property of the publisher.

Each week's recipes are printed

ed the same size, so that you may clip and save them in a three-ring binder — use a paper punch to make holes in the clipping, or paste the clipping on a blank sheet of three-ring notebook paper. Another option is to simply file the clippings in a folder with pockets that will hold them.

This pizza's a quick after school snack

NEW YORK (AP) — A survey by the Microwave Power Institute says nine out of 10 children between the ages of 6-17 use the microwave at least twice a week. After-school snacks and light meals are favorites, including pizza, popcorn, nachos and hot dogs.

You can keep pizza fixings on hand in your cupboard and refrigerator. Pita bread can be used for the crust. Toppings can include shredded mozzarella cheese, prepared spaghetti sauce and frozen vegetables.

For ease of preparation, divide a bag of frozen vegetables into 1/2-cup portions. Store in the freezer in airtight plastic pouches or other suitable containers. Frozen vegetables can also be used in these ways:

- Use frozen corn or Mexican mixed vegetables on nachos.
- Toss frozen vegetables into soups, mashed potatoes or macaroni and cheese.

- Fill a baked potato shell with frozen peas, dot with butter and cook in the microwave.

AFTER-SCHOOL PIZZAS

Two 6-inch pita breads, split
Olive oil
1/2 cup prepared spaghetti sauce

1/2 pound shredded mozzarella cheese
2 teaspoons dried oregano, crumbled
1/2 cup mixed vegetables, defrosted and blotted dry
1/2 cup frozen chopped broccoli, defrosted and blotted dry
1/2 cup corn, defrosted and blotted dry

Brush the inner, rough side of the split pitas with olive oil. Place on a microwave-safe flat dish or plate and cook on high for 1 minute until crisp. Remove from the oven.

Spoon 2-3 tablespoons spaghetti sauce onto each pita half; spread evenly. Place the mozzarella cheese on top of the sauce and then sprinkle on a generous pinch of oregano. Return the dish to the oven and cook at 70 percent power medium-high for 3-4 minutes until the cheese is hot and bubbling. Remove the dish from the microwave. Spoon vegetables in the center of each pizza. Top with a dollop of sauce, a sprinkling of cheese and return the dish to the oven. Cook on 70 percent power for 30 seconds to 1 minute or until hot. Serves 4.

Preparation time: 10 minutes.

A survey by the Microwave Power Institute says nine out of 10 kids between the ages of 6-17 use the microwave at least twice a week.

Q Your hometown voice Q Your home

Chef takes fresh menu approach

Continued from Page 1

This spot has the type of atmosphere we like — bright, contemporary, clean and somewhat casual. And it's a great place when you have a hankering for something familiar, but different enough to be exciting.

Details: Confetti's, 6480 Orchard Lake Road, north of Maple, West Bloomfield, 626-3341.

Hours: Sunday 4-10 p.m.; Monday-Thursday 4-10 p.m.; Friday-Saturday 4-11 p.m.; Sunday-Bar open later.

Prices: A la carte menu, soups \$1.65-\$2.50; salads \$1.95-\$4.95; side orders \$1.25-\$2.50; dinners \$3.50 (half serving of pasta) to \$16.95. MasterCard, Visa, American Express.

Value: Very Good.

Gundella scares up kitchen fun

Gundella, who writes the Observer & Eccentric's "Kitchen Witch" column, will conjure up seasonal specialties during a cooking workshop. "Be a Witch in the Kitchen" begins at 7 p.m. Tuesday, Oct. 17, in The Community Center, Farmington-Farmington Hills. The center is at 24705 Farmington Road, north of 10 Mile.

The menu includes "liverheads," pumpkin potato leek soup, pumpkin yeast bread and butter and punch in a pumpkin shell.

Cost for the hands-on workshop is \$15 per person. Participants should bring their own rolling pins. To register call the center at 477-8404.

GET OUT OF THE DARK

For more information on the workshop, call 477-8404 or write to: The Community Center, 24705 Farmington Road, Farmington-Farmington Hills, MI 48334.

Consumer Information Center, Dept. 70, Pueblo, Colorado 81009

Observer & Eccentric CLASSIFIED ADVERTISING

644-1070 Oakland County
591-0900 Wayne County
852-3222 Rochester/Avon

COUNTRY RIDGE QUALITY MARKET

BUTCHER HOUSE PLUS FINE SELECTION OF LIQUOR, BEER & WINE, AND GROCERIES



31102 Haggerty Rd.

Just south of 14 Mile Rd.

PHONE 661-9900
OPEN FOR YOUR CONVENIENCE
Mon.-Thurs.: 9-10
Fri. & Sat.: 9-11
Sund.: 9-9



Made To Order
GIFT BASKETS
For Upcoming
Holiday Seasons

WE BAKE
FRESH
DAILY

SALE PRICES EFFECTIVE OCT. 16th THROUGH OCT. 29th, 1989

GROCERY

DOMINO SUGAR
5 lb. Bag
1.69

SB THOMAS ENGLISH MUFFINS
SAVE 60¢
99¢ ea.

PRINCE MACARONI & CHEESE DINNER
7 1/2 oz. Box
3/1.00 or 39¢ ea.

DOLE PINEAPPLE
6 oz. Can
CHUNK, SLICED, OR CHOPPED
4/1.00

LIPTON RICE & SAUCE NOODLES & SAUCE
1 oz. FOIL PACKS
2/1.00 w/ coupon, LL-258A

MOTTS APPLE JUICE
64 oz. Jar
REG. OR NATURAL STYLE
1.29

SCHAEFER'S WHEAT BUTTER TOP BREAD
20 oz. Loaf
79¢
No Artificial Preservatives

MAXWELL HOUSE
39 oz. COFFEE
• AUTO-D RIP
• PERCOLATOR
5.99

GRADE A FRESH BABY BACK RIBS
1 lb.
1.99

GRADE A BONE-IN END LOIN PORK ROAST
1 lb.
1.39

OSCAR MAYER BAKED HAM
1.69 lb.
SLICED TO ORDER

USDA CHOICE Lean & Meaty DELMONICO STEAKS
3.69 lb.
(Steak Ready)

Fresh-Creamy MUENSTER CHEESE
5 lb. BRICK
2.29 lb.
1.99 lb.

VINE RIPENED TOMATOES
69¢ lb.

U.S. No. 1 PREMIUM SIZE IDAHO POTATOES
10 lb. Bag
1.69

EXTRA FANCY WASHINGTON APPLES
RED DELICIOUS
GOLDEN DELICIOUS
GRANITE SMITH
49¢ lb.

SWEET & JUICY FLORIDA ORANGES
5 lb. Bag
1.69 GREAT FOR FRESH JUICE

DAIRY

MELODY FARMS SKIM MILK
1 GALLON PLASTIC
1.29

X-LARGE EGGS
79¢ doz.
FRESH 'N PURE 1/2 GAL. O.J. **99¢**

PRESTIGE PREMIUM ICE CREAM
1/2 Gallon
4.99
Buy One, Get 1 Free

WELCHES 100% Pure GRAPE JUICE
12 oz. can
.99¢
also!
Tropical Passion Fruit
WELCHES No Sugar
Apple & White Grape

BEER & WINE

MILLER, MILLER LITE OR GENUINE DRAFT
24 pk. 12 oz. Bottles
9.49 + Tax

HEINEKEN
12 pk. 12 oz. Bottles
8.99 + deposit

CORONA BEER
12 pk. 12 oz. Bottles
8.99 + deposit

COORS
24 pk. 12 oz. Bottles
9.99 + deposit

ROBERT NOEL TASTE OF FRANCE VOUVRAY 1987
FINE WITH VEAL, POULTRY & SEAFOOD
2/10

COOKS CHAMPAGNE
BLUSH, EXTRA DRY, BRUT
750 ml.
3/10

BEL ARBORS CHARDONNAY
750 ml Bottles
2/10

GOURMET TO GO
ORIENTAL COLESLAW
2.49 lb.
HONEY WING STINGERS
4.99 lb.

BAKERY

HAM & CHEESE CROISSANTS
1.99 ea.

DELICIOUS HOMEMADE GARLIC BREAD
Fresh Daily
99¢

POP/BEVERAGE

PEPSI COLA
8 PACK 1/2 LITER BOTTLES
PEPSI, DIET PEPSI, CAFFEINE FREE, MT. DEW, A&W ROOTBEER, VERNORS, DIET VERNORS
1.99 + DEP.