



family-tested
winner dinner
**Betsy
Brethen**

Nutritious meal helps getting over Halloween

Phew, it's over! The pumpkins carved with such excitement and anticipation have bit the dust and hit the garbage can.

The costumes once again assembled at the last minute are resting in peace in the attic, ready to be resurrected and recycled next year.

And now, as I pull down the last fake spider web and stash the bats, I can finally reward myself for making it through another Halloween by savoring snatched candy from my sons' Trick or Treat bags. I hate to admit it but, after all, what would Halloween be without candy?

That's enough sweet talk. The reason I'm here is to present one Family-Tested Winner Dinner each week, based on the premise that each family has at least one or two dinners everyone in the family likes and will eat.

It is not difficult to get children to eat candy but getting them to eat a nutritious dinner can be a real challenge. Thus, I encourage you to send in your family's favorite dinner menu because what works for your family may work for others as well.

THIS WEEK'S Winner Dinner. Chicken Souffle Casserole submitted by Patti Devine of Plymouth, is truly divine and delicious. The mother of two young girls, Devine works full-time as a speech therapist in Ann Arbor. With an hour-long commute each day to contend with, Devine particularly likes this casserole, as it is made a day in advance and all she has to do when she comes home from work is pop it in the oven and let it bake.

She likes to serve it with steamed broccoli spears and a spinach salad filled with all kinds of interesting things. Devine has served this versatile dish to company as well as to her family, and even takes it on the road.



Patti Devine of Plymouth tosses salad with daughters Erin, 5, and Lauren, 7, for Winner Dinner featuring Chicken Souffle Casserole.

to potluck parties and to welcome home new babies and their weary moms.

Thank to Devine for sharing her family's Winner Dinner. Hopefully, it will uplift sagging culinary spirits and please palates across the land.

Submit your recipes, to be considered for publication in this column 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.

Observer & Eccentric Winner Dinner

Menu CHICKEN SOUFFLE CASSEROLE
STEAMED BROCCOLI SPEARS
SPINACH SALAD

Recipes

CHICKEN SOUFFLE CASSEROLE

This delicious casserole takes minutes to put together with the chicken has been cooked and cubed. It should be prepared a day in advance of when you would like to serve it.

7 slices of white bread, crusts removed
4 cups cooked chicken, cut into bite-sized pieces (I used 2 whole breasts)
1/2 cup or more sliced mushrooms
1/4 cup butter or margarine
1 (5-ounce) can of, sliced, drained water chestnuts
8 ounces grated sharp cheddar cheese
4 eggs
1 1/2 cup milk
1/2 cup mayonnaise
1 (2-ounce) jar of chopped pimento
1 can cream of celery soup
1 can cream of mushroom soup
2 cups buttered bread crumbs
(These can be made from the crusts by placing the crusts on a baking sheet and baking them at 250 degrees for 15 minutes or until lightly browned. Place the crusts in a zip-seal plastic bag and roll with a rolling pin until crusts are crushed.)

Use a non-stick spray on a 13-by-9-inch baking dish. Line the bottom of the dish with the crustless bread. If using fresh mushrooms, saute in butter for 5 minutes. Place the chicken, on top of the bread, followed by a layer of mushrooms and then

water chestnuts. Top with grated cheese. Beat the eggs with milk and pour over all. Mix the soups, mayonnaise and pimentos together and spread over the top. Cover and refrigerate overnight. Bake at 325 degrees uncovered for 1 1/2 hours. Sprinkle the bread crumbs on top during the last 15 minutes of baking.

STEAMED BROCCOLI SPEARS

Wash broccoli and remove the large leaves and the tough part of the stalks. Steam in 1 inch of water in a tightly covered saucepan until it is barely tender, 10-12 minutes. Serve as is or sprinkled with a little melted butter or margarine.

SPINACH SALAD

A choice of the following ingredients can be used with fresh, washed spinach: bean sprouts, chopped hard-boiled eggs, crisp bacon pieces, sliced water chestnuts, chopped green onions and tops, mandarin orange sections or pineapple bits.

Dressing

Mix together and refrigerate 2 or more hours:
1/2 cup vegetable oil
1/2 cup sugar
1/2 cup catsup
1/2 cup vinegar
1 teaspoon salt
1 teaspoon paprika
1 teaspoon A-1 Sauce
1 small chopped onion or 1/4 teaspoon onion powder

Shopping List

white bread
2 whole chicken breasts
mushrooms (fresh or canned)
2 (5-ounce) cans sliced water chestnuts
1 (2-ounce) jar chopped pimentos
1 (11-ounce can) mandarin oranges or pineapple bits
1 can cream of mushroom soup
1 can cream of celery soup
mayonnaise
8 ounces grated sharp cheddar cheese
6 eggs
milk
butter or margarine
1 bag fresh spinach
1 bunch green onions
bean sprouts
bacon

Notes

Cream cheese, liver sausage used in mock pate

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MOCK PATE
1/2 ounces cream cheese
8 ounces liver sausage
1 tablespoon chopped onion
1 teaspoon lemon juice
1 teaspoon Worcestershire sauce
dash salt and pepper

Combine cream cheese and liver sausage. Mix well. Add remaining ingredients. Mix well. Chill before serving.

BLINI WITH CAVIAR
2 hard-cooked eggs, shelled and quartered

1 medium onion, quartered
36 blini (small, thin pancakes)
1 cup sour cream
7 ounces caviar (you choose — domestic or imported)

Chop egg whites, place in a small serving dish. Chop egg yolks, place

in a small serving dish. Finely mince onion in a food processor, transfer to yet another dish.

To serve, have each guest spread a hot blini with sour cream, then top with egg white, egg yolk, onion, then caviar.

It is hoped that the taste of the blini, egg white, egg yolk and onion will help cover up the taste of the caviar.

TOFU CHILI
1 medium onion, chopped
2 tablespoons oil
1/2 cup vinegar
1 small clove garlic, chopped fine
1/2 pound tofu, mashed
1 large or 2 small cans Brooks Chili

hot beans, with sauce
Sauté onion in oil until transparent. Add garlic and stir until lightly browned. Stir in tofu, then beans with all the juice from their cans. Mix well and allow to simmer on the stove until the entire house smells like chili.

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