

Culinary surprise in store for Thanksgiving

Continued from Page 1

fruits. The trout pate is easily made in a food processor and can be made in advance. The tempura shrimps only can be fried just before serving.

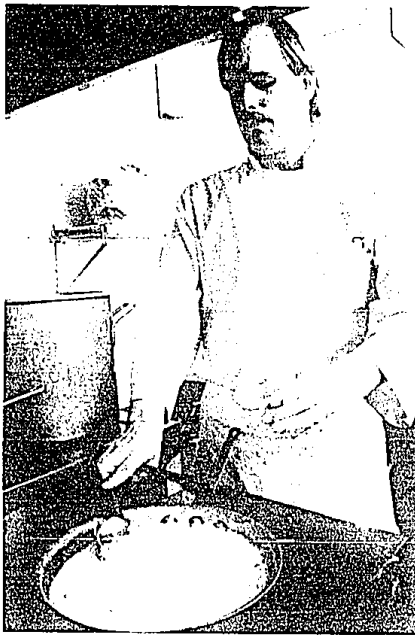
After the class sampled the wonderful flavors of the appetizers, Prentice went on to prepare an acorn squash seasoned with curry. The squash was roughly diced with a French chef's knife, with the green skin left on, lending a unique green color to the soup. Please note that this recipe should only be made with squash which has been carefully scrubbed to remove the wax coating, or made with fresh, uncoated squash from the farmer's market.

The next procedure is quite simple. The squash is placed in a large saucepan with diced onions, carrot and celery and covered with chicken stock. It is seasoned and simmered until the vegetables are very soft. The soup doesn't need to be thickened which is a big advantage because the soup can be finished one or two days in advance and reheated just before serving.

THE SOUP WAS served in a hollowed-out pumpkin, and each individual serving was garnished with baked pumpkin seeds, which had been sprinkled with a cajun seasoning just before they went into the oven. Most often cajun seasoning can be found with the spices in the grocery store. A typical blend is made with paprika, garlic powder and onion powder.

Next, a 20-pound turkey was stuffed with an apple-giblet bread stuffing. Prentice strongly recommended to the students that the leftover, baked stuffing should be discarded after dinner, unless the stuffing was baked in a separate pan. Instead of the cavity of the turkey. To give the turkey and gravy added flavor, he placed the stuffed, uncooked turkey on a bed of chopped mirepoix — a mixture of diced carrot, onion and celery — and baked it for 30 minutes. Prentice then added ½-gallon of water to the pan, reduced the baking temperature to 325 degrees and continued to bake the turkey until done. "I do this because the gravy is the best part, and the bird will self baste while it's baking," he said.

One of the students asked, "How do I know when the turkey is done?"



JERRY ZOLYNSKY/staff photographer

Chef Matthew Prentice makes Fall Mustard Fruits, a sauce to go atop tempura shrimp, served as an hors d'oeuvre.

The chef responded, "Cook the turkey until the thigh easily separates from the joint and the juices in the breast run clear when punctured with a fork."

As the demonstration continued, Prentice prepared an orange-cranberry relish, which was served chilled.

AFTER A SHORT intermission, the executive pastry chef, Andrew McGrath, and his assistant, wife Su-

san, presented a pumpkin cheesecake for a Thanksgiving dinner finale. As his demonstration began, McGrath cautioned the class that "although the filling is very simple to prepare, you must be careful not to overmix it."

The ingredients for this pumpkin cheesecake are very typical. Pumpkin, egg yolks, cream cheese, sugar and spices are in the filling, which is surrounded with a graham-cracker crust. After the cake was baked and unmolded, Susan McGrath explained how to make marzipan mini-pumpkins, to garnish the top of the chilled cheesecake. The ingredients — al-

mond paste, powdered sugar, water and orange food coloring — were blended, and the mixture was refrigerated for a day or two.

Marzipan pumpkins can be shaped days in advance and stored, covered, in the refrigerator until the day they are to be served.

The menu which follows is the complete Thanksgiving dinner menu Matthew Prentice planned and prepared in class.

HORS D'OEUVRES

- Smoked Green River Trout Pate
- Tempura Shrimps with Fall Mustard Fruits

SALAD

- Spinach with Pears and Black Walnuts, with Cranberry Mayonnaise

SOUP

- Acorn Squash Puree with Curry

MAIN COURSE

- Roast Turkey with Apple-Sage Dressing
- Dilled Yellow Squash
- Orange-Cranberry Relish
- Sweet Potatoes Duchesse

DESSERT

- Pumpkin Cheesecake with Marzipan Pumpkins

Here are some favorite recipes from Matthew Prentice's Thanksgiving Cooking Class.

ORANGE CRANBERRY RELISH

- 1 pound fresh cranberries
- 2 whole oranges
- 1 teaspoon orange zest — the orange outer covering of an orange, grated
- 2 ounces Grand Marnier
- 2 ounces fresh orange juice
- sugar added to taste

Place orange juice, zest, Grand Marnier and rinsed cranberries in a shallow saucepan and simmer until the cranberries plump. Meanwhile, peel and remove orange sections, then cut each piece in half. Add the oranges to the pan, stirring until the sauce is syrupy. Add sugar stirring until dissolved and desired sweetness is attained. Can be served at room temperature or chilled.

ACORN SQUASH PUREE SOUP

- 6 acorn squash, peeled, seeded and diced (Chef Prentice served this soup with the skin left on for color)
- 2 quarts chicken stock
- 1 large onion, diced
- 1 large carrot, diced
- 2 stalks celery diced

salt, pepper, curry powder to taste pinch nutmeg

Combine all the ingredients except spices in a large soup pot and bring to a boil. Reduce to simmer and cook until the vegetables are very soft. Puree in a food processor and put back on stove. Adjust seasonings. Serve hot in a medium-sized, hollowed-out pumpkin shell.

ROAST TURKEY WITH APPLE-SAGE GIBLET DRESSING

- one 20-pound turkey

- 3 pounds mirepoix (equal amounts of diced carrots, onions, celery)
- 2 quarts water
- 1 pound soft butter
- roux — 2 tablespoons butter mixed with 2 tablespoons flour for every cup of hot stock. Rise turkey well. Pat dry reserving the neck, giblets. Trim any fat from the cavity and refrigerate until stuffing is ready.
- Stuffing
- 2 leaves white "stuffing" bread
- 1 large onion, peeled and diced

Please turn to Page 4

FEATURED favorite

SUN	Chicken & Noodles
MON	Ham & Beans
TUES	Liver & Onions
WEDS	Stuffed Chicken Breast
THURS	Swiss Steak
FRI	Boston Scrod
SAT	Country Fried Tenderloin

MCL

CAFETERIA

GOOD COMMON SENSE NUTRITION

Tel-Twelve Shopping Center

CAMERON MEATS

Specializing in Natural Fed Beef and Chicken.

Complete Line of AMISH PRODUCTS

- Whole Chickens \$1.35 lb.
- Boneless Chicken Breasts \$3.69 lb.
- Fresh Amish Pies \$4.50 ea.
- Chicken Breakfast Sausage \$3.49 lb.

230 W. 9 Mile • FERDALE • 542-3200

FOR GOODNESS SAKE...

Le Peep will be OPEN
THANKSGIVING DAY
7:00 am - 1:00 pm

After Hours at Le Peep....

For business meetings, showers, office parties, rehearsal dinners, etc. Let us help you plan your next special occasion!

LE BREAKFAST LE BRUNCH
LE LUNCH

355 S. Woodward (at Brown) BIRMINGHAM • 258-9676

IN TODAY'S JOB MARKET EMPLOYERS WANT MORE THAN THE SAME OLD B.S.

Bachelor of Science
with all the rights and privileges appertaining.

In Witness Whereof, this Diploma is issued under the authority of the Boston University Board of Trustees and upon recommendation of the Faculty

Every year, over a million new college graduates put on their new blue suits and go job hunting.

All of them have degrees. Most of them have hearty handshakes. But very few have what employers want most — practical work experience.

That's why there's a nationwide program called Cooperative Education. It allows students to alternate studies at the college of their choice with paid, practical work experience in the career of their choice.

So Co-op Education students graduate with more than a degree. They have practical knowledge. And a competitive advantage in today's crowded job market. And that sure beats trying to B.S. your way into a job.

Co-op Education

You earn a future when you earn a degree.

For a free booklet write: Co-op Education • P.O. Box 999 • Boston, MA 02115
Give A Public Service of This Publication • © 1985 National Commission for Cooperative Education

Showerman's

PARTY STORE

31450 Five Mile Road, Livonia • 427-0930
Open Seven Days, 10-10 Mon.-Fri.; 12-5 Sun.

Holiday Specials

GIFT BASKETS

Ready Made or Custom Orders

Gift Certificates for the Holidays

Johan Klaus
PIESPORTER
MICHAELSBERG

2 for \$7.00

750 ml.

LOWENBRAU

Regula 12 Pk. \$5.79

12 Oz. BOTTLES + Dep.

Lowenbrau Light 8 Pk. \$2.99 + Dep.

12 Oz. Bils.

Miller, Miller Lite
Miller Genuine Draft

\$5.49 + Dep.

12 Pk. 12 Oz. Bils.

YEAR 'ROUND GIFT BASKETS AND GIFT SELECTION

Featuring one of the Largest WINE SELECTIONS IN THE AREA

Specializing in WEDDINGS LARGE PARTIES & COMPANY EVENTS (FREE DELIVERY)

We've Changed STOP BY and see the New Product Lines Available to Make Entertaining Easier

- QUEENSBY ICE CREAM
- PARTY SUPPLIES
- IMPORTED BEER

TICKET MASTER CENTERS