

Make Spaghetti Pie, then clean the house

It is finally here, one of my favorite months of the year.

After the hustle-bustle of December, I always look forward to January as I finally have a chance to stay home and tackle some projects that have been put off for months.

Closets, drawers and even the dreaded basement (A.K.A. the "wreck" room) will soon come under my careful scrubbing and scrutiny. On those days when I turn into a human Dust Buster, the last thing on my mind is fixing dinner. But it still is something that must be done as growing children and husbands never seem to lose their appetites.

This week's Winner Dinner, Spaghetti Pie, offers an easy solution to the dinner dilemma. Submitted by Shirley Wold of Plymouth, the dinner can be made quickly in the morning and refrigerated until the dinner hour.

With a little bit of preplanning, your time and energy can be maximized so that when five o'clock rolls around, you can relax in the knowledge that your family's dinner already is prepared.

WOLD'S LIFE has been a busy one and she knows all about making the most of her time. When her children were young, she conducted cooking classes and a small catering service out of her home.

As the children got older and she had more time, she worked as a consultant for an art publishing company. This eventually led her into the contract interior design business.

For the past two years, Wold has worked as a manufacturer's representative, supplying interior designers with contract seating to be used in hotels, offices and restaurants.

Through the years, Wold has had certain dinners that she can always rely on, and Spaghetti Pie is still a big hit with her two sons and husband. She likes to serve it with a fresh, crusty French or Italian bread.

Instant chocolate pudding, made in the blender as soon as the pie goes into the oven, offers a sweet conclusion to a filling dinner.

THANK YOU, Shirley Wold, for sharing one of your favorite menus with us and congratulations on being our Winner Dinner Winner of the week.

Until next time, I am off to con-



family-tested winner dinner

Betsy Brethen



Shirley Wold of Plymouth offers this do-ahead dinner, with Spaghetti Pie, one of her most reliable family recipes.

duct a major cleaning campaign. Hopefully, you will be doing something a lot more fun and interesting. In any event, here's hoping this week's Winner Dinner will entice your family to clean their plates. If not their rooms!

Each week's winner receives an apron with the words Winner Dinner Winner on it. Submit your recipes to be considered for publication in this column or else-

where, to: Winner Dinner, P.O. Box 3503, Birmingham 48012. All submissions become the property of the publisher.

Each week's recipes are printed 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.

Observer & Eccentric

Winner Dinner

Menu

- SPAGHETTI PIE
- MIXED GREEN SALAD
- VINAIGRETTE DRESSING
- SLICED FRENCH OR ITALIAN BREAD
- INSTANT CHOCOLATE PUDDING

Recipes

SPAGHETTI PIE

The dish takes about 20 minutes to assemble, can be made in advance and amply feeds 4-6 people.

- 8 ounces spaghetti or fusilli (scungilly spaghetti)
- 2 tablespoons margarine
- 1/2 cup grated Parmesan cheese
- 2 eggs
- 1 pound sweet Italian bulk sausage or 1 pound hamburger
- 1 32-ounce jar Ragu chunky-style tomato sauce with mushrooms and green peppers
- 1 cup cottage or ricotta cheese
- 1/2 cup shredded mozzarella cheese

Cook spaghetti according to package directions, drain in colander, return to warm pan and toss with margarine.

Beat Parmesan and eggs together, mix with buttered spaghetti in pan. Form mixture into a "crust" in a 10-inch or 12-inch buttered pie plate. Set aside.

Cook the sausage in a skillet or microwave, breaking up the big chunks as it cooks; drain the fat. Starting with half the jar of Ragu sauce, blend with meat. Add more sauce to make a thick meat sauce but do not make it soupy.

Spread the cottage or ricotta cheese over the spaghetti "crust," fill "pie" with meat mixture. Bake, uncovered, in a 350-degree oven for 25 minutes.

Sprinkle mozzarella on top, bake 10 minutes longer or until the cheese melts and is bubbly.

A time-saving hint: Double the recipe and make two pies, putting one in the freezer for those times when life is unusually hectic. Or you can make this early in the day or even the night before and keep it in the oven, adding about 10 minutes to the baking time.

MIXED GREEN SALAD

Wash and mix red or green leaf lettuce, and bibb lettuce. Add any other vegetables you may have on hand and toss with some of the dressing, which is quick and easy to make.

VINAIGRETTE DRESSING

The recipe makes a large amount of dressing, which should not be refrigerated. Make it in an old salad dressing bottle and be sure to shake it vigorously each time before using.

- 1 1/2 cup oil
- 1/2 cup white wine vinegar
- 1 clove garlic, mashed
- 1 teaspoon Dijon mustard
- pinch of oregano
- pinch of thyme
- dried parsley (do not use fresh)
- sprinkle of paprika

INSTANT CHOCOLATE PUDDING

Make this in the blender according to the directions on the package. Spoon into some favorite custard cups and top with a little whipped cream.

Shopping List

- 8 ounces spaghetti or fusilli
- 1 pound sweet Italian bulk sausage or 1 pound hamburger
- 1 jar Ragu chunky-style tomato sauce with mushrooms and green peppers (32 ounce)
- cottage or ricotta cheese
- mozzarella cheese
- Parmesan cheese
- 2 eggs
- margarine
- 1 head bibb lettuce
- 1 head red leaf lettuce
- 1 head romaine lettuce
- your choice of veggies for the salad
- oil
- white wine vinegar
- garlic
- Dijon mustard
- oregano
- thyme
- dried parsley
- paprika
- instant chocolate pudding
- whipped cream
- French or Italian bread

Notes

Health Diet beef

A new beef, called Health Diet Beef, is genetically designed throughout both fat and lean portions to reduce fat, calories and cholesterol. Cost is approximately 30 percent more than regular beef, however, because there is 25 per-

cent less loss in shrinkage than regular beef, two adults need to use only six ounces instead of eight ounces of regular beef (vs. four ounces of USDA Choice). Health Diet Beef is available at Fisher's Market in Birmingham.

new products

Burghardt's

Family Tradition Bakery

10¢ OFF
1 lb. Loaf
Coupon Good at Bakery
Location Only Thru 1-31-90

Burghardt's Coupon

20¢ OFF
2 lb. Loaf
Coupon Good at Bakery
Location Only Thru 1-31-90

SOURDOUGH RYE BREAD

- NO SUGAR
- NO PRESERVATIVES
- NO FAT
- LOW CHOLESTEROL
- LOW IN CALORIES

Our Tradition of Quality Has Endured For Over 100 Years
33309 W. 7 Mile Road (Corner of Farmington)
LYNGMA 477-1153

GIANT BEEF SALE

USDA CHOICE

Whole N.Y. STRIP \$2.49 LB.

CHICKEN LEG QUARTERS 19¢ LB.
LIMIT 5 LBS. BULK ONLY

Lean BEEF STEW \$1.69 LB.
Limit 3 lbs

ROUND STEAK \$1.99 LB.

Boneless CHUCK ROAST \$1.79 LB.

Stuffed PORK CHOPS OR CHICKEN BREASTS \$1.99 LB.
Homemade Stuffing!

Deerborn SMOKED KIELBASA \$2.49 LB.

Boneless CHICKEN BREASTS \$2.69 LB.
5 LB. LIMIT

FREE DOZEN EGGS
(with \$25.00 fresh meat or carry-out order (excluding sale items))

FREE BACON & EGGS
(with \$25.00 fresh meat or carry-out order (excluding sale items))

Hours:
Mon-Sat 12:00 p.m. - 9:00 p.m.
Sundays 12:00 p.m. - 8:00 p.m.

DINNER SERVED:
Mon-Sat 4:00 p.m. - 8:00 p.m.
Sundays 12:00 p.m. - 8:00 p.m.

STEAK FACTORY

MEAT SHOPPE & RESTAURANT
34731 Grand River • Farmington
473-8400

carry-out catering

located in the World War Center
on Grand River East of Duke Inn

We are not responsible for typographical errors

IN THIS BATTLE, THERE'S NO SUCH THING AS ARMY SURPLUS.



SHARING IS CARING