Make Spaghetti Pie, then clean the house

It is finally here, one of my favorities ments of the year.

After the hustle-bastle 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 menthe.

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 Ple, 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.

edge that your family's dinner al-ready is prepared.

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

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 repre-

worked as a manufacturer's representative, supplying interior design ers with contract scating to be used in hotels, offices and restaurants. Through the years, Wold has had certain dinners that she can always rely on, and Sughetti Pie is still a big hit with ber two sons and hushad. She likes to serve it with a mixed green salad and slices of fresh, crusty French or Italian bread.

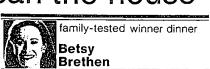
Instant chocolate pudding, made in the blender as soon as the pie goes into the oven, offers a sweet conclusion to a filling dinner.

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

veek. Until next time, I am off to con-

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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 some-thing 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 pub-lication in this column or else-

where, to: Winner Dinner, P.O. Hox 1503, Birmingham 48012. All submissions become the property of the publisher.

Each weeks receipes are printed the same size, so that you may city and sure 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

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

8 ounces spaghetit or fusili (squiggly spaghetit) 2 tablespoons margarine 1/3 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 mush-rooms and green pappers

1 cup cottage or ricotta cheese
15 cup shredded mozzarella
cheese

Cook pseudoding to package directions, drain in colander, return to warm pan and coss with margarine.

Beat Parmesan and eggs together, ms with buttered spanishetts in pan Form mixture into a roustl' in a 16-inch or 12-inch buttered pie plate. Set aside.

Cook the sausage in a skillet or microwave, breaking up the big churks as it cooks, dain the fai. 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. Beat the college or ricetta special control of the college over the spagnetti cruss." It is "per" with meat much sauce over t

A time-saving funt. Double this recipe and make two pies, put-ling die in the freezer for those times when like is unusually hecho. Or you can make this early in the day of even the night before and pop it in the over, adding about 10 minutes to the baking time. MIXED GREEN SALAD

Wash and mix red or green leaf fettuce, 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

This recipe makes a large amount of dressing, which should not be refrigerated. Make it in an old salad dressing bottle

114 cup oil
15 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

INTHIS BATTLE, THERE'S NO

Shopping List

B ownces spagnetti or lusii 1 pound sweet Italian bulk sau-sege or 1 pound hamburger 1 jar Ragu churky-style romato sauce with musticoms and green peopers (32 ounce) collage or incotta cheese musztarella cheese Parmesan cheese 2 cess

Parmissan cheese
2 eggs
margaine
1 head bibb lettuce
1 head romaine lettuce
1 read romaine lettuce
your choice of veggies for the
salad

same oil while wine vinegar garlic Dijor mustard oregano thyme dried parsley caprika paprika instant chocolate pudding whipped cream French or Italian bread

Notes

new products

• Health Diet beef A new beef, called Health Diet Beef, is genetically designed throughout both fat and lean por-tions to reduce fat, calories and cho-lesterol. Cost is approximately 30 percent more than regular beef. However, because there is 25 per-

cent less loss in shrinkage than regu-lar 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 Bir-minghors.

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