

Irish Winner Dinner was a hit back in 1966

It seems as if we just polished off the last candy heart and now it's time for the "Weirder of the Green." Yes, me lads and lassies, St. Patrick's Day is almost upon us, and this week's Winner Dinner offers you and your leprechauns a tasty meal, a bit different from the traditional fare of corned beef and cabbage.

Submitted by Ida (O') Grenier of Livonia, this colorful menu promises to be a hit with the Irish and near-Irish as we celebrate the fun, mid-month holiday that is, as well, a harbinger of spring.

Grenier's recipes for escalloped crab served with green noodles amandine; a patriotic green, white and orange salad, and a lime green Jell-O mold were winners for her back in 1966 when she was one of 10 finalists in the Detroit Edison Queen of the Kitchen contest. Now, 24 years later, they are still winners and it gives me great pleasure to be able to share them with you.

The parents of two grown sons, Grenier and her husband have seven grandchildren and 10 great-grandchildren. Although now retired, Grenier worked for 34 years as a secretary and company librarian for the Detrex Chemical Corp. in Detroit. During those busy years, she was an officer in the National Secretaries Association and a chapter reporter for the magazine, Secretary. She is currently on the Human Relations Commission of Livonia, does volunteer work and often travels around the country with her husband to visit their family.

A TOP-10 Queen of the Kitchen finalist three different years in the '60s, Ida Grenier is a winner in the kitchen as well as in life. We salute you and thank you and, in lieu of a crown, offer a Winner Dinner Winner apron as a token of appreciation for sharing your menu with us.

Until next week, readers, take care and Happy St. Patrick's Day. Here's hoping that this week's Winner Dinner will bring the luck of the Irish to you and yours.

Submit your recipes, to be considered for publication in this col-



family-tested winner dinner

Betsy Brethen



Ida Grenier of Livonia created Neptune's Delight, Green Noodles Amandine, Steamed Asparagus and Green Jell-O Mold.

umn or elsewhere, to: Winner Dinner, P.O. Box 3503, Birmingham 48012. All submissions become the property of the publisher. Each week's winner receives an apron with the words Winner Dinner Winner on it.

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

Recipes

ST. PATRICK'S DELIGHT

This recipe was developed in the '60s and, unfortunately, the price of king crab has risen considerably since then. Although it is possible to use canned lump crab, I found when testing this dish that the imitation crabmeat works just as well and is very reasonably priced. This dish serves 6 and may be prepared in advance and refrigerated.

1 1/2 cups milk
3 tablespoons flour
2 tablespoons butter or margarine
1/2 teaspoon seasoned salt
1/2 teaspoon seasoned or black pepper
1 pound frozen king crab or imitation king crab meat or 3 cans lump king crab, drained
juice of 1/2 lemon
3/4 cups grated cheddar cheese
3 egg yolks
2 tablespoons melted butter or margarine
1/2 cup cornflake crumbs
1 teaspoon instant minced onions
pinch of dried dill weed

Remove crab meat from package or cans, rinse and place on paper towels to remove excess water. Sprinkle with fresh lemon juice. Make white sauce with milk, flour, butter and seasonings. Cook about 1 1/2 minutes. Add more milk if necessary. Add cheese to hot white sauce and stir until melted. Remove from heat and add to beaten egg yolks gradually. Place crab meat in casserole in large chunks and pour white sauce over it. Mix melted butter and cornflake crumbs and sprinkle on top. Bake at 350 for 25-30 minutes. Serve with green noodles.

GREEN NOODLES AMANDINE

Although regular noodles of

any kind would work, the green spinach noodles provide a nice contrast with the color of the escalloped crab dish.

6 ounces green noodles
2 tablespoons butter or margarine
2 tablespoons silvered almonds
1 teaspoon lemon juice (optional)
dash garlic powder (optional)
salt and pepper to taste

Cook noodles in boiling salted water. While noodles are cooking, melt butter in saucepan and saute almonds until golden. Add lemon juice. Drain noodles and add to almond and butter mixture. Toss gently and season to taste, heat through and serve in preheated serving dish. A delicious side dish for any occasion.

SHAMROCK SALAD

Place crisp lettuce on plate. Place 2-3 slices tomato in the center and top with about 5 steamed asparagus spears. Garnish with thin slices of cucumber and sprinkle with Green Goddess salad dressing or any dressing of your choice. Colors of this salad are green, white and orange (especially with winter tomatoes), the colors of Ireland.

LUCKY LEPRECHAUN

LIME JELL-O

To complete the green theme for St. Patrick's Day, serve the following as a salad or dessert.

1 large package lime Jell-O
1 cup hot water
1 pint sour cream or plain yogurt
1 No. 2 can crushed pineapple with juice (20 ounces)
1/2 cup chopped nuts

Add hot water to Jell-O and chill in refrigerator for about 20 minutes. Add the rest of ingredients and pour into mold. Chill until set.

Shopping List

1 pound king crab meat
1 package green spinach noodles (8 ounces)
1 large package lime Jell-O
1 pint sour cream or plain yogurt
milk
butter or margarine
12 ounces grated sharp cheddar cheese
3 eggs
cornflake crumbs
flour
salt
pepper
dill weed
garlic powder
minced instant onions
1 lemon
1 can crushed pineapple with juice (20-ounce size)
lettuce
1 bunch asparagus
1 cucumber
1 large tomato
Green Goddess dressing or dressing of choice
1 small package silvered almonds
1 small package chopped nuts

Notes

6 local kids are winners

Six area youngsters were winners in the recent Farmer Jack/A&P Supermarkets Kids Pillsbury Bake-Off 1990, held recently at Fairlane Manor in Dearborn.

Rebecca Haskin, 9, of Livonia placed first in the dessert category with her recipe for Popcorn Cake. Aaron Blatt, 11, of West Bloomfield was first in the baked goods category with Sweet and Crunchy Cornbread.

Beth Yale, 12, of Farmington Hills was second in the microwave category with Popcorn Balls. Ben Ohly,

10, of West Bloomfield, third in the microwave category with Devils Food Cream Pie; Christopher Maloney, 6, of Farmington Hills, third in the vegetable category with Vegetable Pizza; and Matthew Kaczor, 6, of Westland, third in the desserts category with Country Apple Dessert.

REBECCA HASKIN'S POPCORN CAKE

1/2 cup butter
16 ounces marshmallows
1/4 cup smooth peanut butter

4 bags Pillsbury Microwave Popcorn popped
1 cup dry roasted peanuts
10 ounces M&M candy

Melt butter, peanut butter and marshmallows in large pan until completely melted. Cook 1 minute. Pour over popcorn and peanuts, then mix in the M&Ms. Pour into a buttered angel food cake pan. Turn out onto a cake plate when it is completely cooled and set. Slice to serve.

AARON BLATT'S SWEET AND CRUNCHY CORNBREAD

1 can Pillsbury Cornbread Twists
1/2 stick butter or margarine
1 cup buttered salted pecans
1/4 cup sugar
1/2 teaspoon cinnamon
Melt butter or margarine. Set

aside to cool. Chop pecans very fine and mix with cinnamon and sugar. A food processor also will work very well, but process for only 15 seconds. Dip corn sticks into butter and roll them in the nut sugar mixture. Twist and place on an ungreased cookie sheet. Bake at 375 degrees for 10-15 minutes or until golden brown.

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