

This meal wins raves for family's chief cook

We have a very interesting phenomenon that occurs at our home every night after dinner. Everyone leaves the kitchen quickly (this even includes my husband) so as not to be enlisted into helping out with the dishes.

Actually, if the truth be known, I don't mind doing the dishes, especially if the news is on. But, lately, doing the dishes has taken a new twist, so to speak, as our oldest son has taken up practicing his drums right after dinner. In the privacy of my own kitchen and with no one watching who is going to say, "Ohhh, Mom!" I find myself doing the dishes as I wash the dishes, strutting my stuff and swiping my dishcloth to the beat that resounds throughout the house.

And speaking of dishes, this week's Winner Dinner, submitted by Mary Beth MacGuldwin of Birmingham, does come to mind. Her recipes for Chicken Almond Casserole and Chocolate Chip Cookie Surprise are sure to win rave notices for you — your family's chief cook and dishwasher. MacGuldwin's twin daughters love this dinner and eagerly assist their mom in its preparation. MacGuldwin enjoys it, too, as it is so tasty and one way she can get her girls to eat their broccoli.

MacGuldwin is married to her high school sweetheart. She and her husband are chartering a party with nine other couples to help raise funds for Simon House, which offers shelter and support for babies and moms who have AIDS. She also is planning the Preview Night for the Detroit Country Day School auction, to be held in April.

AN AVID COOK, MacGuldwin has taken cooking lessons from Cindy Welner, a family friend and Cordon Bleu cooking school graduate, who has taught her how to make, among other things, Jam tartar that she and her daughters enjoy making together.

Thank you, Mary Beth MacGuldwin, for sharing your recipes with us, and congratulations on being this week's Winner Dinner. Much good luck to you, your family and the worthwhile organizations you are supporting.

If your family has a favorite hearty stew or soup recipe, I encourage you to send it in. The next week, all the best and, remember, the best goes on.



family-tested winner dinner

Betsy Brethen



STEPHEN CANTRELL/staff photographer

Mary Beth MacGuldwin of Birmingham offers meals centered around Chicken Almond Casserole.

Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3593, 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 waste 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

**CHICKEN ALMOND CASSEROLE
TOSSED SALAD AND YOUR CHOICE OF DRESSING
CHOCOLATE CHIP COOKIE SURPRISE**

Recipes

CHICKEN ALMOND CASSEROLE

A tasty casserole that works well for families eating at different times, this dish can be made ahead and frozen or, if after serving you have some left over, freeze it and save it for another dinner. This is also a great dinner to serve when you are entertaining casually. This recipe serves 8.

1/2 cup Hellman's mayonnaise
2 tablespoons instant or freshly minced onions
1 teaspoon garlic powder
1 tablespoon flour
1 can Campbell's cream of chicken soup
1 empty soup can milk
1/2 to 1 cup shredded Monterey Jack cheese
6 ounces cooked spaghetti
4 cooked chicken breasts, cut into chunks
10-ounce package frozen, chopped broccoli, thawed
1 1/4 cup sliced almonds
4 ounce can of sliced mushrooms
4 ounce jar diced pimientos, optional

In a medium-sized saucepan, combine the mayonnaise, flour, soup and seasonings. Gradually add milk and cook over low heat, stirring constantly until thickened. Add the cheese and stir until melted. In a large bowl, combine the mayonnaise mix-

ture, spaghetti, chicken, broccoli, mushrooms and 1/2 cup of almonds. Toss lightly and place in a 9-by-13-inch baking dish that has been sprayed with a non-stick spray. Sprinkle remainder of almonds on top of the casserole. Cover with foil and bake at 350 degrees for 40-45 minutes.

TOSSED SALAD AND DRESSING OF CHOICE

Put together a salad composed of salad greens and slices of cucumbers, carrots and tomatoes and toss with the salad dressing of your choice.

CHOCOLATE CHIP COOKIE SURPRISE

These are sooo good. They won't last long!

1 roll Pillsbury Chocolate Chip Cookie Dough
1 package miniature Reese's Peanut Butter Cups
Cupcake liners

Place liners in a cupcake tin. Place a large tablespoon of cookie dough in a liner. Bake at 375 degrees for about 8-9 minutes. The cookies should look like they are almost done. Remove them from the oven and immediately push a Reese's Peanut Butter Cup into the middle of the cookies. Let cool and enjoy.

Shopping List

Hellman's mayonnaise
Instant or 1 small onion
Garlic powder
Flour
1 can Campbell's cream of chicken soup
Milk
1 package shredded Monterey Jack cheese
Spaghetti
4 chicken breasts
10-ounce package frozen, chopped broccoli
1 large bag sliced almonds
4-ounce can sliced mushrooms
4-ounce jar diced pimientos, optional
Salad greens and veggies of your choice
Salad dressing of your choice
1 roll Pillsbury Chocolate Chip Cookie Dough
1 package miniature Reese's Peanut Butter Cups
Cupcake liners

Notes

● News that's closer to home ● News that's closer to home ●

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