Here's a hearty meal for the busy holidays

ne of the busiest months of the year

one of the busiest months of the year for many people.

This week's Winner Dinner, submitted by Angle Ramirez of Farmington Hills, is just the kind of meal you might like to serve to your family during the hectic days ahead of us. Featuring hearty Minestrone Soup, Pull-Apart Herb Breach, Tossed Green Salad and Apple Cobbler, the following recipes make an excellent winter dinner for the family on the run.

RAMIREZ IS a busy wife and the mother of two. She works part time as a transcriptionist for the Radiology Department at Oakwood Hospital in Dearborn.

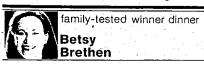
Ramitez spent the first 10 years of her ille in a small town called Fusculdo, which is in the province of Calabria in the southern part of Italy.

When she was 10 years old, her family came over to the United States and settled in Allen Park. This summer she and her children and eight other relatives returned to Fuscaldo for the first time in 20

IT WAS A marvelous experience for all of them, and Ramirez took great delight in seeing her many aunts, uncles and cousins. She and her children stayed in a house her uncle owns, right on the Mediter-

uncle owns, tight of the real day, she and her children and numerous cousins played on the beach, and at noon gathered for lunch with 30 or more relatives under a shady grape arbor in the back the real days are the real days are

A typical menu consisted of a bowl of homemade soup and bread then some kind of pasta with tomato sauce, followed by at least four dif-





Angela Ramirez makes a Winner Dinner with Minestrone Soup, Pull-Apart Herb Bread and Apple Cobbler.

terent kinds of vegetables, and fresh fruit for dessert.

Ramirez had the opportunity to show her children the house where she grew up and the school she used to attend, as well as see all the major tourist sights in Rome.

Needless to say, it was a fabulous monthlong experience and one they have to reveal a somethy.

ferent kinds of vegetables, and fresh fruit for dessert.

Ramirez had the opportunity to show her children the house where

week's Winner Dinner Winner.

I wish you and your larnity all the
best, and hope that if you send your
relatives in Italy a copy of this column, you ask them to send in there
favorite Winner Dinner. After all,
what could be more exciting than
having this column go international?

Observer & Eccentric

Winner Dinner

Recipes

MINESTRONE SOUP

Easy to make, this delicious and heart-warming soup is per-ted for chilly days. Should there be any left over, simply freeze it and you will have another dinner or snack ready.

% of a 1-pound package Bob Evans bulk sausage 1 clove garlic, crushed 1 can Contadina tomato paste

cup water can kidney beans, 16-ounce

2-3 potatoes, peeled and cut into chunks

1 zucchini chopped coarsely 2 stalks celary, chopped

1 green pepper, chopped %-head cabbage, chopped (optional)

carrots, peeled and

chopped
10-12 cups water
6-10 peppercorns
Leaspoon parsley, chopped
1 oprig fresh basil or 1/4 teaspoon basil flakes

teaspoon thyme Small bits of pasta, optional

In a large pot, brown sausage and garie until brown. Dram off the fall and add the formato paste and i cup of water. Cook for 5 minutes. Add the remaining ingredients and bring the mixture to a boil. Allow the soup to sammer for 2 to 3 hours, Cortect the seasoning before serving.

PULL-APART HERB BREAD

This recipe makes 2 bread rings that are not only tasty but very impressive looking.

3 loaves white trozen bread

la cup margarine
la cup Parmesan cheese
2 tablespoons freshly chopped
parsley or parsley flakes

2 tablespoons garlic salt 1/4 teaspoon dill weed

'A teaspoon dill weed

Thaw, but do not let the breadrise, in the refrigerator overnight.

Cut each loat into 12 pieces,
Melt the margarine and add the
remaining ingredients.

Take 18 pieces and dip each
piece into the margarine mixture
and layer them in a bundt pan.
Repeat this same procedure for
the second pan. Cover the bundt
pans with a damp cloth and let
the bread rise for 4 hours. Bake
at 375 degrees for 16 hours. Bake
at 375 degrees for 16 hours, but ne cach of them onto a plate.

Be sure not to everbake them.

TASSED GREEN SALAD.

TOSSED GREEN SALAD

Toss your favorite greens, being creative with color and texture. Sprinkle with a little bit of feta cheese and croutons and serve with your favorite salad dressing.

APPLE COBBLER

This dessert is a delicious way to end a meal.

opie Mixture cup sugar leaspoons flour 14 teaspoon ground cinnamon 6-8 tart apples, sliced

Combine the first 3 ingredients and mix with the apple slices Place in a greased baking dish.

¼ cup sugar ¼ cup margarine; softened

Combine the flour and sugar. Cut in the butter until the mixture cut in the butter until the mixture is crumbly. Sprinkle this over the apples. Bake at 400 degrees for 30 to 40 minutes or until the apples are tender.

Shopping List

Fresh garlic 1 small can Contadina tomato

1 small can Contadina tomato paste 1 can kidney beans, 16-ounce size 2-3 potatoes 1 green popper 1 zucchini

1 zucchini
Celery
% head cabbage
1-2 carrots
Small bits of pasta, optional
Peppercorns
Fresh parsiey or parsiey flakes
Fresh basil or basil flakes
Ground thyme

Fresh basil or basil flakes
Ground thyme
3 loaves white frozen bread
dough
Margarine
Parmosan cheese
Garilic sait

Sugar Flour Ground cinnamon 6-8 tart apples

Notes

Bake Springerle, Pfefferneusse cookies this season

SPRINGERLE

purpose flour

Beat eggs and sugar about 5 min-

utes or until thick and lemon colored. Mix in flour. If dough is dry stir 3 tablespoons milk, 1 tablespoon at a time, into mixture. Cover and chill at least 2 hours. Roll dough within thick on lightly floured cloth-covered board. Press well-floured springerle form over dough to emboss designs. Cut out cookies and place on lightly floured board sprinkled with anise seed, let dry at least

10 hours. Heat oven to 325 degrees. Place cookies 14 inch apart on ungreased baking sheet. Bake 12 to 15 minutes or until light brown. Immediately remove from baking sheet. Makes about 8 dozen cookies.

"Betty Crocker's Cookbook," co-pyright 1969 by General Mills, Inc., Minneapolis, Minn: Pub-lished by Golden Press, New York, N.Y.

Sift together:
2 cups plus 2 tablespoons sifted allpurpose flour
3 teaspoon double-acting baking
powder
ts teaspoon baking soda
ta teaspoon salt

4 teaspoon each nutmeg and ground

cloves
I teaspoon cinnamon 14 teaspoon cannamon
14 teaspoon anise seeds or 1 teaspoon crushed cardamom seeds

Cream together:
12 cup butter or shortening to cup sugar

Aug:
14 cup finely chopped almonds
1 tablespoon finely chopped citron
14 cup finely chopped candled
orange peel —

Cut out cookies and place on lightly floured board sprinkled with anise seed; let dry at least 10 hours.

Add the flour mixture to the above ingredients in thirds, alternately with:
's cup molasses
I tablespoon corn syrup

1 tablespoon corn syrup
15 cup brandy
1 teaspoon grated lemon rind
1 tablespoon lemon juice

Beat well, then set aside over-

night. Preheat oven to 350 degrees. Shape into 1-inch balls and bake on a greased cookle sheet 10 to 15 min-utes. Roll while warm in confection-er's sugar. Makes 180 1-inch balls.

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