

# Chicken dish is perfect for the Christmas rush

I must admit, there are moments during this busy month when the expression, "Bah, Humbug!" comes bubbling out of my mouth without warning. When that occurs, I mentally rein myself in and try to take a more positive tack by substituting "Better Hurry, Better Hurry" in lieu of Scrooge's infamous expression. Besides, "Better Hurry" is precisely how I feel every day in December, as there is always so much to do and never enough time in which to do it all.

If you can relate to the above, then this week's Winner Dinner will surely make your day, since it is easy to prepare and is a perfect choice for dinner on those nights when you have been out hurrying and scurrying around town. Submitted by Jan Schlaybaugh of Birmingham, these recipes for hearty-tasting Chicken and Dumplings and Goopy Pears are guaranteed to become instant family favorites.

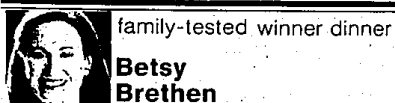
Schlaybaugh has lived in Birmingham with her husband and daughter for five years. A member of the Cranbrook Kingswood Middle School Mothers' Council, she also regularly volunteers her time at the school library. She is an avid reader and enjoys taking riding lessons with her daughter. Nicknamed by her husband the "Queen of the One Course Meal."

Schlaybaugh readily admits that she likes to get in and out of the kitchen as quickly as possible. She's surely not alone in that!

THANK YOU, Jan Schlaybaugh, for sharing your delicious recipes with us and congratulations on being this week's Winner Dinner Queen of the Week.

As the days of December continue to click by, hang in there and remember... better hurry, better hurry, and please, keep those Winner Dinners coming in!

Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3503, Birmingham, MI 48012. All submissions become the property of the pub-



family-tested winner dinner

Betsy Brethen



DAN DEAN/staff photographer

Jan Schlaybaugh of Birmingham and her daughter Casey, 11, are shown with this week's Winner Dinner: Easy Chicken and Dumplings, Cranberry Sauce, Green Vegetable, Tossed Green Salad and Goopy Pears.

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

#### Menu

**EASY CHICKEN AND DUMPLINGS**  
**CRANBERRY SAUCE**  
**YOUR CHOICE OF GREEN VEGETABLE**  
**TOSSED GREEN SALAD**  
**GOOPY PEARS**

#### Recipes

##### EASY CHICKEN AND DUMPLINGS

This recipe for chicken is as delicious as it is easy to prepare.  
4 whole split chicken breasts  
2 cans Campbell's reduced-salt cream of chicken soup  
1 tube buttermilk biscuits

Place breasts in a prepared casserole or baking dish and completely cover them with the two cans of undiluted soup. Cover the dish and bake for 1 hour at 350 degrees. Remove and turn oven up to 425 degrees. Dip both sides of the biscuits in the gravy and lay them on top of the chicken breasts. Return the uncovered casserole dish to the oven and bake for 15 minutes more. Serve with cranberry sauce and your choice of green vegetable.

##### TOSSED GREEN SALAD

Chop up some romaine lettuce

and carrots. Toss lightly with a dressing made of olive oil and freshly squeezed lemon juice. Garnish with Parmesan cheese.

##### GOOPY PEARS

It is hard to believe that such a simple recipe can yield such a delicious dessert. Trust me, this is one recipe you must try.  
4 large, ripe pears — peeled, cored and cut in half  
Lemon juice  
Brown sugar  
1 cup heavy cream, warmed

Preheat the oven to 400 degrees. Rub the pears with lemon juice and place in a shallow dish. Put one heaping spoonful of brown sugar in each pear half. Bake for 20-25 minutes. Pour the cream in the bottom of the dish and let the pears sit in the turned off oven for 20 minutes. Put the pears in serving bowls and spoon sauce over each pear. Enjoy.

## Shopping List

4 whole split chicken breasts  
2 cans of Campbell's reduced-salt cream of chicken soup  
1 tube buttermilk biscuits  
1 can cranberry sauce  
Your choice of green vegetable  
Romaine lettuce  
Carrots  
Parmesan cheese  
Olive oil  
2-3 fresh lemons  
4 large, ripe pears  
Brown sugar  
½ pint heavy whipping cream

## Notes

# Make these inexpensive holiday gifts in your kitchen

AP — Glaze fruit adds sweetness to cakes, cookies and candies — perfect for holiday baking.  
Chop or slice glaze fruit when adding to bread, muffin or cake batter so that the fruit will be distributed evenly.

Cookies, breads and cakes made with glaze fruit can be frozen in freezer bags, plastic or aluminum foil for up to 3 months. Glaze

and frost after defrosting. To warm defrosted breads: wrap in aluminum foil and place in a preheated 300-degree oven for 15 to 20 minutes.

Glaze cheesecakes are best prepared no more than 3 days in advance. Refrigerate, loosely covered.

The following recipe for Pineapple Cheesecake is provided by the Glaze Fruit Processors.

## PINEAPPLE CHEESECAKE

1½ cups graham cracker crumbs  
1 tablespoon sugar  
½ cup melted butter or margarine  
¼ cup (4 ounces) glaze red pineapple, diced or wedges  
¼ cup (4 ounces) glaze green pineapple, diced or wedges  
Two 8-ounce packages cream cheese, softened

½ cup sugar  
2 eggs  
¼ cup whipping cream or half-and-half  
2 teaspoons vanilla extract  
Option for garnish:  
¼ cup (4 ounces) glaze red pineapple rings  
¼ cup (4 ounces) glaze green pineapple rings

Combine graham cracker crumbs and 1 tablespoon sugar in bottom of ungreased 8½-inch springform pan; mix in butter. Pat mixture on bottom and ¼-inch up side of pan. Sprinkle glaze fruit on bottom of crust.

Beat cream cheese and ½ cup sugar in medium mixing bowl until fluffy; beat in eggs, cream and vani-

la until smooth. Beat in flour. Pour mixture over glaze fruit in springform pan. Bake in a preheated 350-degree oven until set, about 45 to 50 minutes. Cool in pan on wire rack. Carefully loosen side of cheesecake with sharp knife; remove side of pan. Refrigerate until chilled before serving, 4 to 6 hours. Garnish with optional red and green pineapple rings. Makes 10 to 12 servings.

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**BIG CHIEF SUGAR**  
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**Marbled Brownie Bar**  
A Healthy Heart Recipe

Non-stick cooking spray  
1/4 c. plus 2 Tbsp. reduced calorie margarine, softened  
1/2 c. neufchatel cheese, softened  
2/3 c. BIG CHIEF SUGAR

4 egg whites, beaten  
1 tsp. vanilla  
2/4 c. flour  
1/2 tsp. baking powder  
3 Tbsp. unsweetened cocoa

Preheat oven to 350°. Spray 8-inch square baking pan with non-stick spray. Cream together margarine and cocoa; gradually add BIG CHIEF SUGAR, beating with an electric mixer at medium speed until light and fluffy. Add eggs and vanilla, and mix well. Combine flour, baking powder, and salt; add to creamed mixture, beating well. Divide batter in half. Sift cocoa over half of batter, and fold in gently. Spoon cocoa mixture into prepared baking pan. Drizzle remaining batter on top of cocoa mixture. Cut through the mixture in the pan with a knife to create a marbled effect. Bake for 25 minutes or until a wooden pick inserted in the center comes out clean. Cool brownies in pan on a wire rack. Cut brownies into 2 x 1 1/2 inch bars. Yield: 2 dozen brownie bars. 3 gm. Total Fat 3 mg. Cholesterol 68 mg. Sodium per bar 65 Calories per bar

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