

Turkey soup, salad make simple New Year's dinner

Tonight is New Year's Eve, a wonderful time to sit back and reflect on the outgoing year and ring in the new one. How fast this year flew by and once again, I find myself excited by the prospect of yet another, fresh new year.

Whether you prefer to spend this last night of the 1990 in the company of friends or more quietly at home with your family, this week's Winner Dinner is well-suited for either choice. It is also a delicious menu for lunch or dinner on New Year's Day as you relax in front of the television and watch the many parades and football games that will be shown all day long.

Submitted by Peggy Brewer of Farmington Hills, this week's Winner Dinner offers a soup and salad dinner that is a nice change from holiday feasting and makes use of cooked turkey in a tasty way. Brewer, a wife and the mother of a young daughter, is a full-time homemaker.

Just prior to the birth of her daughter, she left her job at Manufacturers Bank, where she managed the Employee Communications and Relations Department. Having organized employee recognition parties for thousands of people at her old job, she is now enjoying the flexibility of working at home. Brewer writes corporate communications and employee newsletters on a free lance basis.

SHE HAS found that this part-time work has allowed her to maintain her business skills and contacts within the business community as well as providing her with a wide variety of projects to which she now has access.

She also enjoys expressing her domestic side at home by trying new recipes as well as sitting back and simply enjoying being with her daughter.

In addition to being an amateur photographer, Brewer recently joined her subdivision's bowling team and has enjoyed having the opportunity to socialize with her neighbors.

Thank you, Peggy Brewer, for supporting this column by sharing your recipes with us and congratulating



family-tested winner dinner

Betsy Brethen



SHARON LEMUE/Staff photographer

Peggy Brewer, with her daughter Allison, prepared this Winner Dinner menu of Creamed Turkey Soup, Spinach Salad with Simple Dressing, Fresh Bread and Moist Microwave Brownies.

tions on being the last Winner Dinner Winner of 1990.

I would like to take this opportunity to thank all of those who have supported this column and hope that you will make a New Year's resolution to send in your family's favorite menu in 1991. Wishing you all the best, I'll see you next year!

Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3502, Birmingham, AL 35202. All submissions become the property of the publisher. Each week's winner receives an apron with the words "Winner Dinner Winner" on it.

Observer & Eccentric

Winner Dinner

Recipes

CREAMED TURKEY SOUP

A wonderful way to make use of any leftover holiday turkey, this recipe is easy to make and can be made the day before serving. This recipe serves four to six.

Peggy Brewer also suggested the following tip for dealing with leftover turkey:

Bone the turkey after the meal and cut the meat into cubes. Place two or three cups of the mixed white and dark meat in small freezer-proof ziplock bags and place them in the freezer. Use the meat as needed for soups, stir-frying, casseroles, pasta and sandwiches by zapping in the microwave for 2-3 minutes.

2 tablespoons butter or margarine
1 large onion, minced
2 cans chicken broth, 1 1/2 ounce size
3 cups diced, peeled potatoes
2 cups turkey, cooked and cubed
1 bag frozen peas and carrots, 10-ounce size
2 teaspoons salt
1/4 teaspoon pepper
1/4 teaspoon rubbed sage
1 cup light cream
1 cup milk

In a large pot over medium heat, cook onion in butter or margarine. Add chicken broth and potatoes and cook for 20 minutes. Stir in turkey, peas and carrots, salt, pepper and sage, and cook for 10 minutes or until the vegetables are tender. Stir in the cream and milk and heat through.

SPINACH SALAD WITH SIMPLE DRESSING

Wash a bag or bunch of fresh spinach and dry well. Place in a salad bowl and garnish with chopped hard-boiled egg, mushroom.

rooms, crispy bacon pieces, minced red onion, bean sprouts, sliced tomatoes, flavored croutons, sunflower seeds, or any other favorite toppings. Pour on a heated dressing made from:
1/4 cup cider vinegar
1/4 cup ketchup
1 cup oil
1/4 cup sugar

Toss well and serve.

FRESH BREAD

Prepare a loaf of frozen bread dough according to package directions. Cut into thick slices.

MOIST MICROWAVE BROWNIES

Quick and easy to make, these brownies have a rich, chocolate flavor and can be ready to eat in six or seven minutes.

2 eggs
1 cup sugar
1/4 teaspoon salt
1 teaspoon vanilla extract
1/4 cup butter, melted
1/4 cup unsifted all-purpose flour
1/4 cup cocoa
1 cup chopped nuts

In a small bowl at medium speed on a mixer, beat together the eggs, sugar, salt and vanilla, for about one minute until light. Add the melted butter. Continue beating until the mixture is thoroughly blended. Mix in the flour and cocoa at a low speed. Stir in the nuts. Spread the batter evenly in a greased, eight-inch square, microwave-safe dish.

Microwave on high for 6-7 minutes, rotating the dish a 1/4 turn every two minutes. When the brownies are done, the top looks dry and will spring back when lightly touched. Do not overcook. Cut into squares when cooled and store in an airtight container.

Shopping List

Butter or margarine
1 large onion
1 medium-sized red onion
2 cans chicken broth, 1 1/2 ounce size
4-5 potatoes
2 cups cooked turkey
1 bag frozen peas and carrots, 10-ounce size
Salt
Pepper
Sage
1/4 pint light cream
Milk
1 bag or bunch fresh spinach
Eggs
Mushrooms
Bacon
Bean sprouts
Tomato
Flavored croutons
Sunflower seeds
Cider vinegar
Ketchup
Oil
Sugar
1 loaf frozen bread dough
Vanilla extract
Flour
Cocoa
Chopped nuts

Notes

Sparkling wines showcased

Schramberg, though not the first California producer of methode champenoise sparkling wine, certainly deserves credit for blazing the trail toward ultra-premium American sparklers.

This year, Schramberg celebrated 25 years of Napa Valley sparkling wine innovation.

Nearly a decade before the first French-American connection in California wine country, Schramberg initiated the use of classic French grape varieties for making sparkling wine.

IT PRODUCES a line of fine wines that includes Blanc de Blancs made from chardonnay and pinot blanc, the perfect wine for fresh oysters.

Blanc de Noirs is made primarily from pinot noir with a small percent of chardonnay and pinot blanc for added structure and complexity.

Schramberg Blanc de Noirs is the first white sparkling wine made from black-skinned grapes produced in the United States.

Cuvee de Pinot is a brut (dry) rose that combines pinot noir, Napa gamay, pinot meunier and pinot blanc in a wine that can be enjoyed throughout the meal. Cream de Pinot is a dessert wine made from aromatic Flora grapes.

Schramberg Reserve, a California prestige cuvee, boasts maximum complexity due to barrel fer-



focus on wine
Eleanor and Ray Heald

mentation, strict selection of wines for the blend and long bottle aging on the yeast lees.

WHEN SCHRAMBERG was established, in 1965, U.S. production of sparkling wine totaled 50,000 cases annually. Today, American production of methode champenoise wine exceeds 2.5 million cases.

Considering these statistics, the founding of a sparkling wine house was a courageous and prophetic investment of owners of Jack and Jamie Davies.

Imitation may be the sincerest form of flattery, but Mumm Napa Valley is not trying to imitate their French counterpart in Champagne. "Our wines reflect the style and quality of Napa Valley fruit. This is not a French product from California," said Greg Fowler, winemaker at Mumm Napa Valley.

MUMM NAPA VALLEY increases complexity in its wines by harvesting fruit from 56 different vineyard sites in Napa, Yountville

WINE SELECTIONS OF THE WEEK

To ring in the New Year, we recommend the Mumm Cuvee Napa Brut Prestige (\$17) or the 1986 Schramberg Blanc de Blancs (\$26). Both wines showcase the heights to which California sparkling wine has risen.

and Carneros. Each component has something special to contribute to the final blend.

Pinot noir from Napa adds a distinct cherry fruit, while the pinot noir from Carneros adds body and a touch of tropical fruit.

"Chardonnay contributes spice and zest to the wine plus a little green apple tartness expected in sparkling wine," Fowler said.

Since beginning production in 1986, Mumm Napa Valley has increased from 10,000 to 100,000 cases annually.

MUMM STARTED with a single sparkling wine. Today, there are

four styles in the Mumm line.

Mumm Napa Valley Blanc de Noirs showcases a bright blush of pink with generous flavors and weighty palate that showcases stylish fruit.

"I want the fruit pouring out from the top of the glass, strawberry fruit in particular," Fowler said.

Mumm's Brut Prestige has a delicate bronze color with touches of melon, apples and toasty vanilla-caramel on the nose and the palate. This blend contains 35 percent chardonnay, lending the added structure and rich, lingering finish.

IN 1989, Mumm Napa Valley introduced this country's first single vineyard sparkling, Winery Lake Cuvee.

Over the past 20 years, a celebrated list of vintners has made still wines from Winery Lake grapes.

After its purchase by parent company Seagram, the Winery Lake grapes now go to make the Mumm Winery Lake Cuvee, a sparkling expression of a single vineyard from a single vintage.

Mumm's Vintage Reserve is made only in excellent years, such as 1985 and 1987.

A blend of pinot noir and chardonnay, it is a traditional champagne blend that combines the weight and tannin provided by pinot noir with the freshness and elegance contributed by chardonnay.

Meat loaf

Staples make holiday entertaining enjoyable

See Larry Jones' Taste Buds column: 1B

MINI MEAT LOAF WELLINGTONS

basic meat loaf:
1 pound ground beef
1 egg
1/2 cup tomato sauce or ketchup
1/4 cup crushed cracker crumbs
1 small clove garlic, finely chopped
salt and pepper to taste

Combine all ingredients and mix well. Shape into a loaf pan and bake at 350 degrees for 40 minutes.

To make Wellingtons:
1 meat loaf, precooked
1 package frozen puff pastry dough
1 cup finely chopped mushrooms
1 cup grated cheese

Cut meat loaf into 2x2-inch squares. Cut puff pastry sheets into 4x4-inch squares. Place a cube of meat loaf in center of each puff pastry. Top with a tablespoon of

chopped mushroom and a tablespoon of shredded cheese. Bring ends of puff pastry together and place seam side down on a baking sheet. Brush with egg white or milk and bake at 375 degrees for 10-15 minutes or until golden. Makes about 24.

HOT ARTICHOKE DIP
1 can artichoke hearts, drained (not marinated variety)
1 cup mayonnaise
1 cup grated parmesan cheese

Chop artichoke hearts. Combine with remaining ingredients. Mix well. Place in baking dish and put in a 350-degree oven for 30 minutes or until hot and bubbly. Can be broiled for 10 minutes. Chef's secret: Try adding in crumbled cooked bacon. If no artichokes are available, try substituting one grated onion, this mixture can be spread on crackers or bread and then broiled individually, if desired.

cooking calendar

COOKING CLASSES

Three area chefs will be participating in a series of cooking classes this January and February. Milos Chibka is from the Golden Mushroom in Southfield, Brian Polyn of Pike Street Restaurant in Pontiac and Ed Janos of Too Chee in Novi will each offer one class at their own restaurant in each series. The classes will be offered at 10 a.m. on Saturday mornings. The first series will take place Jan. 5, 12 and 26; the second series runs Feb. 2, 9 and 16. For more information, call Denise Roanman at 855-2620.

GOOD NUTRITION

A seminar on innovative cuisine for the '90s called "Nutritional Cuisine for Health and Fitness" will be offered at Schoolcraft College in Livonia on Mondays from 4-9 p.m. The seminar will begin on Jan. 14 and last four weeks.

Lectures will cover such subjects as nutrition and the relationship of nutrition to heart disease, cholesterol level and body metabolism. Participants will also apply this information to creating nutritious meals. The seminar has been approved by

the American Culinary Federation for 30 hours of instruction (5 points). The fee is \$300. For further information, call 462-4448.

WINTER CLASSES

Kitchen Glamour Stores in Redford, West Bloomfield and Rochester are taking registration for their winter and spring classes. Eight well-known area chefs, including Marcus Haight from the Lark in West Bloomfield and Tom MacKinnon from MacKinnon's in Northville, will offer a series of classes. The fee is \$40 per class or \$375 for the series. Other classes will cover such subjects as one-pot meals, Passover dishes and turkey entrees. For details, call 537-1300.

SUPERMARKET TIPS

An informative sheet "Charting Your Way Through the Supermarket" offers tips for making educated decisions at the supermarket. It is available free from the Oakland County Cooperative Extension Service, 1200 N. Telegraph, Pontiac, MI 48341. Questions about food, nutrition or food safety can be directed to the Food Hotline, 858-0944.

Try unusual fruits and sauces for a casual holiday dessert fondue party

Continued from Page 1

BUTTERSCOTCH FONDUE

1/4 cup brown sugar
1 cup heavy cream
2 egg yolks
1 teaspoon vanilla extract
1 teaspoon cornstarch
6 tablespoons butter, cut into pieces

In a fondue pot, whisk together the brown sugar, cream and the egg yolks. Continue whisking this mixture on the stove top over medium-high heat until the mixture is hot. Continue whisking for five minutes. Remove from heat. Add vanilla.

In a separate bowl, mix the cornstarch with two tablespoons of milk. Add the cornstarch mixture to the brown sugar mixture. Return to heat and whisk until thickened. Remove the mixture from the stove

and stir in butter. Place butterscotch over low heat at the table.

WARM BERRY FONDUE

1 pint berries (strawberry, raspberry, blueberry, etc.) rinsed and picked over
1/4 cup fruit-flavored liquor
2 tablespoons sugar

Puree the ingredients in the food processor or blender and gently warm over low heat at the table.

Note: Frozen berries may be substituted for fresh fruit.

AMARETTO FONDUE

1/4 cup half and half
4 tablespoons sugar
2 teaspoons cornstarch
2 egg yolks, beaten
1/4 cup Amaretto

In the fondue pot mix the half and half, sugar, cornstarch and egg yolks. Warm the mixture gently on the stove whisking constantly until it coats the wire whisk. Remove from the stove. Add the Amaretto. Stir and place fondue over low heat at the table.

Note: Almond extract may be added if you do not wish to use Amaretto.

WHITE CHOCOLATE-HAZELNUT FONDUE

1/4 cup hazelnuts, coarsely chopped
12 ounces white chocolate

Toast hazelnuts on a sheet pan in a 350-degree oven for 8-10 minutes or until golden brown (watch the nuts carefully, they may burn easily).

1 cup heavy cream
1/4 cup hazelnut liquor, such as Frangelico

Break up chocolate and place in the fondue pot. Add the heavy cream and heat slowly, stirring constantly, until the chocolate melts. Stir in the toasted hazelnuts and liquor. Remove from stove and place on burner at the table over low heat.

Turkey Lovers' Recipe Contest set

The National Turkey Federation is conducting its second annual "Turkey Lovers' Recipe Contest" designed for young chefs aged 12-18. Copies of the contest rules may be

obtained by sending a self-addressed, stamped envelope to: RULES, National Turkey Federation, 11319 Sunset Hills Road, Reston, VA 22090.