

# Entertain easily with buffet party

# Beef runs gamut for many parties

AP — A buffet can be the easiest way to entertain a large number of guests.

Enchiladas Verba Buena can be served for a buffet or for casual dining. "Verba Buena" is the original name of San Francisco. This California-style dish includes tortillas and Monterey Jack cheese, topped with spinach pesto. Serve with baked tomatoes and spicy black bean salad.

Three other ideas: broiled oysters with bacon and horseradish, chicken daube au cassis, wild rice and vegetables with chestnut glaze. The chicken and vegetables can be prepared in advance.

**ENCHILADAS VERBA BUENA**  
 2 cups olive oil  
 4 cups, firmly packed spinach, washed and stemmed  
 1/2 teaspoon dried rosemary  
 1/2 teaspoon hot red pepper sauce  
 1 clove garlic, crushed  
 1/2 cup feta or goat cheese, crumbled, or 1 1/2 cups grated Parmesan cheese  
 1 cup onion, chopped  
 2 tablespoons olive oil  
 2 cloves garlic, crushed  
 One 15-ounce container ricotta cheese  
 1 cup Monterey Jack cheese, grated  
 1/2 cup parsley, finely chopped  
 12 corn tortillas  
 Two 8-ounce packages Surimi Seafood, crab-flavored, log-style  
 1 pint low-fat sour cream

For the spinach pesto  
 In a blender container, combine the 1/2 cup olive oil, spinach, rosemary, hot pepper sauce and garlic. Cover and process on medium speed until smoothly pureed. Stopping blender as necessary to push mixture into blades with rubber spatula. Add feta or Parmesan, cover and blend until smooth. Spoon into covered container and refrigerate several hours or overnight.

For the enchiladas  
 Preheat oven to 400 degrees. In a 10-inch skillet over medium heat cook onion in 2 tablespoons olive oil, stirring occasionally, 3 to 5 minutes. Stir in garlic, then turn into mixing bowl along with the ricotta, grated Monterey Jack cheese, parsley and pepper, mix well.

In center of each tortilla, place a heaping teaspoon of cheese mixture, top with a Surimi Seafood log. Roll tortilla into cylinder, place seam side down in a rectangular baking dish. Spread sour cream evenly over tortillas.

Bake in a 400-degree oven for 15 minutes or until heated through. Top each enchilada with 1 tablespoon pesto, or pass pesto separately. Makes 6 servings.  
 (Recipe from Surimi Seafood Education Center, National Fisheries)

**SOME OF THE BEST MANAGERS IN THE WORLD HAVE DIABETES.**

Controlling diabetes levels is the management challenge of a lifetime.

There are blood tests to conduct, exercise routines to plan, and special meals to prepare.

As 1 out of every 10 million Americans, with insulin-dependent diabetes, daily medication is a must for you. Not to mention coping with the stress and knowing diabetes can lead to heart disease, kidney disease, and

For all the work they do, people with diabetes deserve more than a pat on the back. They deserve a cure.

Support the research of the American Diabetes Association.

American Diabetes Association

**Stir in garlic, then turn into mixing bowl along with the ricotta, grated Monterey Jack cheese, parsley and pepper; mix well.**

## BROILED OYSTERS WITH BACON AND HORSERADISH

1 pound bacon, cooked and crumbled  
 4 cups toasted bread crumbs  
 3 tablespoons fresh horseradish  
 1 teaspoon minced garlic  
 1/2 cup fresh chopped parsley  
 1 cup melted butter or margarine  
 2 teaspoons salt, or to taste  
 1/2 teaspoon freshly ground pepper  
 3 dozen fresh oysters on the half shell  
 Rock salt

Combine all ingredients except oysters and rock salt. Refrigerate until ready to use. Heat broiler. Place oysters on a bed of rock salt on an oven-proof serving platter. Sprinkle bacon mixture over top. Broil 4 to 6 inches from heat for 3 to 5 minutes, or until browned. Makes 3 dozen.  
 (Recipe from Perdue Farms)

## CHICKEN DAUBE AU CASSIS

8 boneless chicken thigh cutlets  
 1/2 cup flour  
 2 teaspoons salt  
 1 teaspoon cracked or freshly ground pepper  
 Vegetable oil for sauteing  
 4 tablespoons butter or margarine  
 1 cup chopped onion  
 2 cups dry red wine (preferably Bur-

gundy)  
 2 cups beef broth  
 2 tablespoons red-wine vinegar  
 2 tablespoons brandy  
 1/4 cup creme de cassis  
 1/2 cup dried currants  
 2 tablespoons tomato paste  
 1/2 teaspoon dried thyme

Cut thighs into 1-inch cubes. Dredge in flour mixed with salt and pepper, reserving excess flour. Heat 1/2 cup oil in a large skillet and saute thighs until brown on all sides, about 10 minutes, adding oil as necessary.

Remove thighs, add butter, onion and reserved flour. Cook over medium heat, stirring frequently until brown, about 10 minutes. Add all remaining ingredients except the chicken and bring to a boil, whisking brown bits from pan bottom. Add chicken and simmer 20 minutes or until tender. Adjust seasoning, adding salt and pepper to taste. Serve with rice. Makes 12 servings.

Note: This recipe may be made 2 days in advance, refrigerated and reheated to serve.  
 (Recipe from Perdue Farms)

## WILD RICE AND WINTER VEGETABLES WITH CHESTNUT GLAZE

For the wild rice mold:  
 6 cups chicken broth  
 8 tablespoons butter or margarine  
 Salt and pepper to taste  
 Three 8-ounce packages wild-and-white rice mix, omitting flour packets

In a large saucepan bring broth to a boil with butter, salt and pepper.

Add rice and stir. Cover and cook over low heat 30 minutes, or until all liquid is absorbed. Press mixture into a buttered 9-inch ring mold.

Note: This recipe can be prepared 1 day ahead and then reheated in a 300-degree oven for 30 minutes.

## Vegetables and Chestnut Glaze

Two 16-ounce cans chestnuts, with juice  
 1/4 cup honey  
 1 tablespoon butter or margarine  
 Salt and pepper to taste  
 2 pounds carrots, peeled and cut into 1 1/2-inch slices  
 2 pints fresh brussels sprouts  
 4 cups frozen pearl onions, or 4 cups bottled pearl onions, drained

Pour chestnut juice into a large saucepan with honey, butter, salt, pepper and carrots. Bring to a boil. Cover and simmer 10 minutes. Trim and cut small x's in the base of each brussels sprout for even cooking. Stir into carrot mixture, cover and simmer an additional 10 minutes.

Stir in pearl onions and chestnuts, cover and simmer 10 minutes. Remove vegetables with a slotted spoon and keep warm. Boil pan juices until reduced to a glaze. Toss with vegetables and spoon into center of rice mold. Makes 12 servings.

(Recipe from Perdue Farms)  
 Perdue Entrees for Chicken and Turkey After the Feast is a 16-page booklet with recipes for appetizers, soups, sandwiches, salads and entrees. For a copy, send your name, address and zip code to: Perdue Entrees, Box 24178, Salisbury, Md. 21802.

News that's closer to home... News that's closer to home... News that's closer to home...

**IGA**  
 24065 ORCHARD LAKE RD.  
 Mon. thru Sat. 8-9; Sun. 9-5  
 We Feature Western Beef  
 QUALITY RIGHTS LIMITED  
 NOT RESPONSIBLE FOR ERRORS IN PRICING  
**AT IGA**  
**I GET ATTENTION!**  
**HOMETOWN PR**

IGA Tablerite  
 FULL CUT  
**Round Steaks**  
 (Sold As Round Steak Only) **\$2.29** LB.  
 Save 60¢ lb.

IGA Tablerite  
 BONELESS  
**Rolled Rump**  
 or  
**Round Roast**  
**\$2.69** LB.  
 Save 40¢ lb.

IGA Tablerite LENTEN SPECIALS  
**"FRESH FISH"**  
 Smelt **\$2.09** LB.  
 White Fish Fillets **\$5.29** LB.  
 White Lake Perch **\$4.29** LB.  
 Cod Fillets **\$3.89** LB.  
 Ocean Perch Fillets **\$3.69** LB.  
 Kubin Seafood Salads..... All Varieties... **\$2.59** PKG.

IGA Tablerite  
**Lamb Shoulder Chops**  
 Blade Chops **\$2.49** LB.  
 Arm Round Bone Chops **\$2.59** LB.  
 Shoulder Roast **\$1.99** LB.  
 Save 30¢ lb.

IGA Tablerite  
**Jena Seafood Sections**  
**Imitation Crabmeat**  
**\$2.99** LB.  
 Save 40¢ lb.

IGA Tablerite  
**Hamburger from Ground Chuck**  
 Any Size **\$1.59** LB.  
 Save 40¢ lb.

**\$1.99 Swift's #1 lb. Pkg.**  
**BOLOGNA**  
**BUY ONE GET ONE FREE**

CLIP THIS COUPON  
**TRIPLE COUPON**  
 THIS WEEK ON FIVE MANUFACTURER'S COUPONS OF YOUR CHOICE UP TO 35¢ FACE VALUE  
 1. 2. 3. 4. 5.  
 LIMIT ONE TRIPLE COUPON PER FAMILY WITH \$1.00 ADDITIONAL PURCHASE. GOOD UNTIL FEBRUARY 17, 1991. SUNDAY FEBRUARY 17, 1991. MANUFACTURER'S COUPONS MAY BE RECEIVED ANYTIME OVER 1 YEAR IF RECEIVED ACCORDING TO OUR DOUBLE COUPON POLICY.

**Grocery**  
**Pepsi Products**  
 2 Liter **99¢** Deposit  
 Pink Salmon **\$1.99**  
 Red Salmon **\$3.99**  
 Kraft Dressing **99¢**  
 Mayonnaise **\$2.19**  
 Coffee **\$5.99**  
 Black Pepper **79¢**

**Produce**  
 Sno-White California Cauliflower **\$1.29**  
 Freshlike Vegetables **99¢**  
 Frozen Yogurt **\$2.49**

**Bakery**  
 American Meal Bread **99¢**  
 Cherry Tomatoes **99¢** EA  
 Chocolate Donuts **\$2.19**

**Free**  
 County Line Cheese  
**Free**  
 Macaroni & Cheddar  
**Free**  
 IGA Buns

**Free**  
 County Line Cheese  
**Free**  
 Macaroni & Cheddar  
**Free**  
 IGA Buns