

Successful 'Mr. Mom' makes turkey pot pie

Every family needs a mom, but with the evolution of traditional roles combined with the career demands of the '90s, sometimes Mom's first name is Mr.

Thus, it should come as no surprise that this week's Winner Dinner Winner is indeed a man, named George Lovell, who sent in a dynamite menu that is always a hit with his family and friends.

Although he made up the recipe for turkey pot pie, Dom DeLuise's cookbook, "Eat This... I'll Make You Feel Better!" was the source for the chocolate cake recipe that he submitted.

Because of the automotive recession, Lovell has only been able to work sporadically at Kelsey Hayes, a company he has been with for more than 25 years.

AS A RESULT, his wife Edie now works full time, and Lovell has become a full-fledged Mr. Mom, making beds, cleaning, doing the laundry and, yes, even cooking.

And, oh, how he cooks. His style is to double or triple a recipe and then freeze it for later use. He also has been known to run a meal over to a friend in need, as he did recently for a previous Winner Dinner Winner.

His all-around competence on the home front has earned him the respect and admiration of his friends, both male and female, as he has made the best of a situation that was brought on by the downturn in the economy.

A RESIDENT of Farmington Hills and the father of two teenagers, Lovell is a golf fanatic and is already eagerly anticipating getting out on the golf course.

He and his family are members of Ward Presbyterian Church in Livonia and active participants in a couples' prayer group.

Thank you, George Lovell, for sharing your delicious recipes, and congratulations on being this week's Winner Dinner Winner.

Your fearless attitude toward cooking has earned you an apron and put to rest forever that old, tiresome



family-tested winner dinner

Betsy Brethen



SHARON LE MEUX/staff photographer

George Lovell of Farmington Hills is flanked by his family, wife Edie (left), Scott and Julie, as well as his Winner Dinner.

saying that a woman's place is in the kitchen.

Until next week, all the best, and I hope that you take a moment to send in your family's favorite spring menu. As the weather warms up and we haul out the grill, recipes for grilled meat or fish would be most appreciated.

Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3502, Birmingham 48012. All submissions be-

come 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 paste the clipping on a blank sheet of three-ring notebook paper.

Another option is simply to file the clippings in a folder with pockets that will hold them.

Observer & Eccentric

Winner Dinner

Recipes

TURKEY POT PIE

Easy to prepare, this recipe offers a delicious way to use up leftover turkey meat.

As a suggestion, you might want to buy a bird that is larger than needed so there will be enough leftovers for 3 or 4 pies that can be made at the same time and then frozen for future use. This recipe serves 4-6.

Pie crust for a 2-crust pie (Pillsbury Ready Crust)

- 1 medium potato, peeled, cooked and cut into small pieces
- 1 cup carrots, cut into 1/4 inch slices and cooked
- 1/2 cup chicken broth
- 1/2 cup onion, chopped
- 1/2 cup celery
- 1/2 cup mushrooms
- 1 can cream of chicken soup
- 1/2 can milk
- 2 cups cut-up cooked turkey or chicken
- 1/2 cup frozen peas

Cook onion, celery and mushrooms in chicken broth until tender, adding more broth if necessary. Add the soup and milk and stir until smooth and the consistency of a thick stew.

Add the potato, carrots, turkey and peas. Reduce the heat and let simmer for 5 minutes.

Pour or spoon mixture into a pie shell and cover with the second crust, folding the edge of the top crust under the first and fluting the edges.

Cut several slits in the top crust and bake at 400 degrees for 40 minutes, or until the crust is golden brown.

The pies can be frozen for later use. To bake, place in a preheated 400-degree oven for

40-50 minutes or until lightly browned.

TOSSED SALAD

- 1 medium head lettuce, torn into bite-sized pieces
- 1 medium cucumber, sliced
- 1 medium carrot, shredded
- 2 tomatoes, cut into wedges
- 1 cup mushrooms, sliced thin

Toss all the ingredients together and serve with your favorite salad dressing.

"DEATH BY CHOCOLATE NO. 2"

This recipe is a Lovell family favorite and is taken from Dom DeLuise's cookbook, "Eat This... I'll Make You Feel Better!"

The only change is that cherries have been added to this recipe.

- 4 eggs
- 1 cup sour cream
- 1/2 cup water
- 1/2 cup oil

Beat the above ingredients together in a large bowl until thoroughly mixed.

Add: 1 chocolate cake mix 1 small box instant chocolate pudding mix

Beat until smooth.

Stir in: 1 package semisweet chocolate chips, 12-ounce size 1 bottle maraschino cherries, 10-ounce size, halved

Pour into a buttered Bundt pan and bake at 350 degrees for 1 hour. This cake can be served with powdered sugar sprinkled on top of pan.

Shopping List

- 1 package Pillsbury Ready Crust, for a 2-crust pie
- 1 potato
- Carrots
- Chicken broth
- 1 onion
- Celery
- Mushrooms
- 1 can cream of chicken soup
- Milk
- Cooked turkey or chicken
- Frozen peas
- Lettuce
- 1 cucumber
- 2 tomatoes
- Mushrooms
- Your choice of dressing
- Eggs
- Sour Cream
- Oil
- 1 chocolate cake mix
- 1 small box instant chocolate pudding mix
- 1 package semisweet chocolate chips, 12-ounce size
- 1 bottle maraschino cherries, 10-ounce size
- Powdered sugar, optional

Notes

Oriental sauce adds flair to meat, fish or poultry

AP — Even in a hurry, you've still got time to dress up plain meat, fish or poultry. How? Stir together an easy, yet fantastic sauce. This Oriental-style topper cooks in 6 minutes, while your meat is broiling.

GINGER GARLIC SAUCE

- 1/4 cup sliced green onion
- 1/2 teaspoon grated gingerroot
- 1 clove garlic, minced

- 1 tablespoon cooking oil or olive oil
- 1/4 cup cold water
- 1 1/2 teaspoons cornstarch
- 1 teaspoon soy sauce
- 1 teaspoon oyster sauce (optional)
- Hot cooked rice
- Cooked shrimp, steak, pork chops or chicken

In a small saucepan cook and stir green onion, gingerroot and garlic in

hot oil for 1 minute. In a small mixing bowl stir together water, cornstarch and soy sauce; add to the onion mixture in the saucepan. Cook and stir over medium heat until thickened and bubbly. Cook and stir for 2 minutes more. If desired, stir in oyster sauce. Remove from heat. Serve sauce over rice and shrimp, steak, pork chops or chicken. Makes 1/2 cup sauce.



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