

# Relish fresh cranberries during holiday season

See Larry Jones' column on Taste front.

**CRANBERRY APPLE RELISH**

2 pounds (8 cups) cranberries, chopped

4 cups peeled and quartered apples, chopped

3 1/2 cups sugar

2 cups orange marmalade

2 cups walnuts, coarsely chopped

1/4 cup lemon juice

Combine all ingredients in a large mixing bowl. Cover and refrigerate until ready to use. Serve in hollowed out orange halves. Great with game, fowl. Makes 9 cups.

**GLAZED CRANBERRIES**

2 cups whole cranberries

1 cup sugar

Preheat oven to 350 degrees. Arrange berries in a single layer and sprinkle with sugar. Cover with foil and bake 15 minutes. Remove foil and shake pan gently. Recover with foil and bake for 15 minutes.

Shake berries again, re-cover with foil and bake for 15 more minutes. Let stand till cool and transfer to waxed paper — do not crowd. Cool completely, then chill. Great in your next fruitcake.

**CRANBERRY RUM SAUCE**

2 cups whole cranberries

1/4 cup sugar

1/2 cup unsweetened pineapple juice

1/4 teaspoon grated lemon zest

Grated zest of 1 orange

1/4 cup rum

2 tablespoons butter or margarine

dash salt (optional)

Combine cranberries, sugar, juice and lemon and orange zest in a saucepan and simmer until berries are tender, about 10 minutes. Transfer to blender or food process-

or and process until smooth. Add remaining ingredients, mix well. Great over ice cream.

**CRANBERRY BREAD**

2 cups sifted flour

1/2 teaspoon salt

1 1/2 teaspoon baking powder

1 cup sugar

1/4 cup melted butter

1/2 cup orange juice

1 egg, well beaten

1 tablespoon fresh grated orange rind

1 1/2 cup fresh cranberries, halved

1/4 cup chopped walnuts or pecans

Sift dry ingredients together. Mix butter with orange juice, egg and orange rind. Add to dry ingredients, stir to moisten. Stir in berries and nuts. Pour into a greased loaf pan and bake at 350 degrees for 1 hour or until top is golden and a toothpick inserted in the center comes out clean. Great with coffee and tea! Excellent hostess/host gift.

**CRANBERRY VELVET PIE**

1 1/4 cups crushed vanilla wafers

6 tablespoons butter, melted

1 cup whipping cream

1/4 cup sugar

1/2 teaspoon vanilla

1 package (8 oz.) cream cheese, softened

1 can (1 pound) whole cranberry sauce

Combine crumbs and melted butter. Press firmly on the bottom and sides of a 9-inch pie plate. Chill until firm. Beat cream cheese till fluffy. Combine whipping cream, sugar and vanilla; whip until thick but not stiff. Gradually add to cream cheese, beating till smooth and creamy. Fold in cranberry sauce. Freeze until firm. Remove from freezer 10 minutes before serving.

# Try something different this Thanksgiving, grilled turkey

See related story on Taste front.

**BARBECUED TURKEY**

8 lb turkey, cut into 8 serving pieces

1/4 cup vinegar

1/4 cup peanut oil

1 tablespoon fresh lemon juice

1/2 cup finely chopped onion

1/2 cup finely chopped green pepper

1 teaspoon celery salt

1/4 teaspoon dried oregano leaves

1/2 teaspoon dried basil leaves

1/4 teaspoon white pepper

1/4 teaspoon ground cinnamon

1 tsp ground cumin

1 garlic clove, crushed to a paste

Tabasco sauce

In a stainless steel saucepan, combine all of the ingredients except the Tabasco sauce and the turkey. Cook gently until the onion is translucent — about 10 minutes. Remove the sauce from the heat and cool. Add Tabasco sauce to

taste. Place the turkey pieces in a large bowl or a large, flat baking dish. Pour the sauce over the turkey, cover and refrigerate for six hours, or overnight.

Turn the pieces frequently. Remove the turkey pieces from the marinade and drain them. Reserve the marinade. Cook the turkey pieces on a grill, with the rack about four inches from the coals for 20 to 25 minutes on each side. Baste the pieces several times with the marinade during the cooking and again

when the turkey is done.

**ROAST WILD TURKEY**

Dressed turkey, about 12 pounds

2 leaves white bread, sliced

1 cup melted butter

1 cup hot water

2 cups chestnuts, cooked and chopped

salt and pepper to taste

1 teaspoon sweet marjoram, powdered

1 teaspoon thyme, minced

cornmeal to sprinkle over bird

This is an old Shaker recipe. Pluck bird thoroughly, then scrub with a brush and wash inside and out. Stuff breast and body with sliced and lightly toasted bread, broken into small pieces, to which

is added melted butter, hot water, cooked and chopped chestnuts, salt and pepper, sweet marjoram and thyme.

Truss the bird and cover with soft butter and sprinkle with cornmeal. Dust with salt and pepper. Bake in a moderate oven (300 degrees) for 4 1/2 hours. Baste often.

# Fresh fall pumpkins aren't just for pies

Readers requested these recipes from Chef Larry Jones. If you've lost a favorite recipe that ran in the Taste section within the last three years, call Kelly Wagonik, Taste/Entertainment editor, at 953-2105. I'll do my best to find it.

**MOMMA'S BAKED PUMPKIN CASSEROLE**

1 medium sized pumpkin

3 tablespoons butter

2 tablespoons finely chopped green pepper

3 tablespoons finely chopped onion

1 teaspoon salt

dash pepper

cinnamon, nutmeg and allspice to taste

1/4 cup brown sugar, firmly

packed

2 cups marshmallows

Cut pumpkin into pieces. Remove skin, seeds and string. Par-boil in lightly salted water for 30 minutes. Drain and mash.

Melt butter in a large skillet. Add green peppers and onions and saute until golden, about 5 minutes.

Stir in pumpkin, spices and brown sugar. Turn into a lightly greased baking dish. Bake at 400 degrees for 20 minutes.

Remove from oven and top with marshmallows. Return to oven and continue baking for no more than 5 minutes or until marshmallows are soft and golden.

## Weight Loss

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IN MY OPINION...

Many say that America is down and out. Yes, we have many problems without a doubt, but we stand together without a doubt, or will selfishness bring about our fall?

For freedom, many before us gave and died. We are the generation that believes the lie? that all is over for the Great American Light.

To those who prematurely see our fall, you should learn something from American football, as the famous Captain once cried out: "We have not yet begun to fight."

The rewards of the great white dove, only comes from hard work, family and love. We must stick it out through adversity and strife. Courage... know the world over as the American way of life!

Jim Welch President, Fresh Approach

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