

Toast 1993 with delicious, non-alcoholic drinks

See related story on Taste front. Here are some recipes from the AAA Michigan "The Great Pretenders Party Guide." The free booklet is available at all AAA Michigan branch offices. All recipes are for one serving, unless indicated otherwise.

TWELVE DAY DELIGHT

- 1 cup orange juice
- 1 cup miniature marshmallows
- 1 cup ginger ale
- 3 tablespoons honey

All ingredients except the honey should be refrigerated-cold. Put ingredients into a blender in the order given. Mix for about 15 seconds, no more.

Recipe submitted by Stanley Brans, Bloomfield Hills

THE FRENCH MEN

- 1 pint vanilla ice cream
- 1/2 cup sparkling cider
- 1 dash nutmeg
- 1/2 can pears (snack size)

Combine ice cream, cider, pears and nutmeg in blender. Blend until well mixed (about 1 to 1 1/2 minutes). Serve in tall glass.

Recipe submitted by Lisa Bartlett, Canton

- 1-2 large pear juice ice cubes
- whipping cream

Cut banana into chunks. In a blender combine fruit, milk, ice cream, yogurt and honey. Cover and blend until smooth. With blender running, add ice cubes. Blend until smooth. Pour and top with whipped cream.

Recipe submitted by Karla Gordon, Dearborn Heights

- 2 scoops butter pecan ice cream
- whipped cream
- pecans

Pour toppings and milk into chilled soda glass. Mix well. Add 1/2 cup of chilled carbonated water. Stir. Add ice cream. Finish filling glass with remaining 1/4 cup carbonated water. Garnish with whipped cream and pecans. Serve with straw and spoon. With a second straw you can share this Turtle Dove with your true love.

Recipe submitted by Margaret Deemes, Three Rivers

- 3/4 cup sugar
- 1/2 cup lemon juice
- 2 cups orange juice
- 1 1/2 quart cranberry juice cocktail (48 oz.)
- 2 (28 oz.) bottles ginger ale, chilled

Soften 1 pint sherbet. In a punch bowl, combine softened sherbet, lemon juice, orange juice and sugar. Stir to dissolve sugar, add cranberry juice. Refrigerate up to 6 hours.

Before serving punch, add ginger ale, mixing well. Scoop remaining sherbet into balls and float on top of punch. Makes 30 (4 ounce) servings.

Recipe submitted by Pamela R. Rea, Grand Rapids

HOT FRUITTI

- 4 cups cranberry juice cocktail
- 4 cups unsweetened pineapple juice
- 2 cups water
- 1/2 cup firmly packed brown sugar
- 2 tablespoons lemon juice
- 2 (4-inch) sticks cinnamon, broken
- 2 teaspoons whole cloves
- cinnamon sticks for stirrers

Pour first 3 ingredients into a 12-cup percolator. Place remaining ingredients, except stirrers, in percolator basket. Perk through complete cycle of electric percolator. Serve with cinnamon stick stirrer if desired. Yield: 10 cups.

Recipe submitted by Sharon L. Soyen, Sterling Heights

A PARTRIDGE IN A PEAR TREE

- 1/4 ripe, medium banana
- 1/2 cup sliced strawberries
- 1/2 cup milk
- 1/2 scoop vanilla ice cream
- 2 ounces vanilla yogurt
- 1 small drip of honey

TURTLE DOVE SODA

- 2 tablespoons chocolate ice cream topping
- 2 tablespoons caramel ice cream topping
- 2 tablespoons milk
- 1 cup chilled carbonated water

DANCING LADIES HOLIDAY PUNCH

- 2 pints raspberry sherbet

Chicken fruit salad, appetizers sure to please crowd

Here are some party recipes from Mothers Against Drunk Driving, Wayne County Chapter, Livonia.

CHICKEN & FRUIT SALAD

- 3 pounds chicken breasts, cooked and cut into pieces
- 1/2 cup chopped celery

- 8 oz. can white grapes
- 8 oz. can mandarin oranges
- 8 oz. can pineapple tidbits
- 1/2 cup mayonnaise
- 1 tablespoon minced onion
- 1 tablespoon lemon juice
- salt and pepper to taste
- 1 package sliced almonds

Mix cut up chicken, celery and

fruit. Refrigerate. Mix other ingredients, except almonds. Chill several hours to blend flavors. Mix into chicken. Toss well. Top with almonds.

BACON WRAPPED SHRIMP

- 1 (16 oz.) package bacon

- 40 shrimp
- 1 (10 oz.) bottle teriyaki sauce

Cut bacon slices in half. Wrap bacon around shrimp. Secure with wooden toothpicks. Place in 9 by 13 inch baking dish.

Pour teriyaki sauce over shrimp. Cover and refrigerate 1 hour. Bake at 400 degrees F, uncovered, 20 to

25 minutes or until bacon is crisp. Makes 40 appetizers.

PEPPERONI BITES

- 5 ounces sliced mozzarella cheese
- 48 butter or wheat crackers
- 1 (3 1/2 oz.) package, sliced pepperoni

Heat oven to 425 degrees F. Cut cheese slices into 1-inch squares. Place 1 cheese square on each cracker. Top cheese with a pepperoni slice. Place crackers on baking sheet. Bake 4 to 5 minutes or until cheese melts. Serve immediately, makes 48 appetizers.

Chef shares favorite holiday recipes

See Larry Jones' column on Taste front.

BLACK OLIVE CAVIAR

- 1 small clove garlic
- 2 ounces anchovy filets, drained
- fresh ground pepper (about 1/4 teaspoon)
- 2 tablespoons extra virgin olive oil
- 2 tablespoons capers, drained and rinsed

- 8 ounces black olives, pitted and drained

Combine all ingredients in a blender or processor and process into finely chopped chunks. Serve with toast points.

HOLIDAY BREAKFAST BAKE

- 12 slices bread, white is OK, but a good wheat is better
- 3 cups shredded Monterey Jack cheese

- 1/2 cup fresh grated Parmesan cheese

- 1 cup cooked ham or bacon, diced
- 1/4 cup sliced green onion
- 3/4 cups milk
- 8 eggs, beaten
- 1/4 cup chopped parsley (can be omitted if desired)
- 1 teaspoon dry mustard

Rip bread slices into 1 inch pieces and scatter half in the bottom of

a 9 by 13 inch baking dish. Sprinkle cheeses, ham and green onion over bread pieces. Top with remaining bread pieces.

Combine milk, eggs, parsley and dry mustard and mix with a whisk. Pour over bread mixture, cover and chill for at least 1 hour. Bake at 325 degrees until a knife inserted in the center comes out clean, about 55-60 minutes. Allow to stand 10 minutes before serving.

How to freeze mushrooms and plan a buffet

Here are some food tips from Betty Crocker. Mushrooms freeze well, either fresh or cooked. To freeze fresh

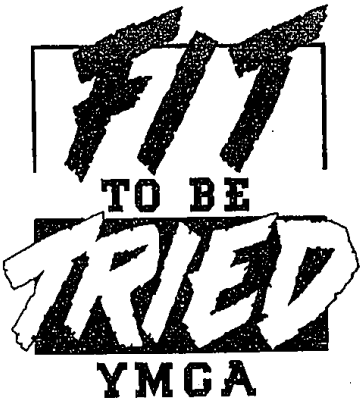
mushrooms, wash them thoroughly and drain well. Spread them on a baking sheet, cover and freeze. When frozen, seal them in a moisture-vaporproof bag. Or cook fresh mushrooms in a little margarine or butter until they are cooked through. Freeze in a sealed container or in moisture-vaporproof bag. Either way, frozen mushrooms will keep for about six months.

COOKING CALENDAR

Send items for publication in Cooking Calendar to Keely Wygonik, Taste editor, The Observer & Eccentric, 36251 Schoolcraft Road, Livonia, MI 48150.

WEIGHT WATCHERS
Weight Watchers will present "Positively Pasta," a free cooking demonstration conducted by Weight Watchers Food Advisers Sheila Goodell and Linda Reih. The demonstrations will take place 6:30 p.m. Thursday, Jan. 21 at Canton Weight Watchers Center, 42043 Ford Road at Lilley Road, and 7 p.m. Wednesday, Jan. 27 at Livonia Weight Watchers Center, Wonderland Shopping Center, Plymouth and Middlebelt. Everyone is welcome with free recipe sheets for all. Call 1-800-487-4777 for information.

Game preparation
Learn Wild Game Preparation at Schoolcraft College from Golden Mushroom Chef Miles Chelka 6-10 p.m. beginning Monday, Jan. 11. The course will meet for five weeks. The fee is \$147. Schoolcraft College is at 18600 Haggerty Road, Livonia. To register, or for information, call 462-4448.




It's the New Year, time for change and adventure!
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Extended Holiday Store Hours December

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Thursday - 31st	8 am - 3 pm
Saturday, Jan. 2nd	8 am - 1 pm

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