

Families share favorite Christmas Eve dishes

See related story on Taste front.

HERBED BEEF TENDERLOIN

4 pound well-trimmed beef tenderloin roast
2 tablespoons grated Parmesan cheese
Salt to taste
Seasoning:
1 teaspoon dried Italian seasoning
1/2 teaspoon cracked black pepper

Heat oven to 425 degrees F. Combine seasoning ingredients; press evenly into surface of beef roast. Place roast on rack in shallow roasting pan. Insert meat thermometer so bulb is centered in thickest part, not resting in fat. Do not add water or cover.

Roast in 425 degree F. oven 45 to 60 minutes for medium-rare to medium doneness.
Remove roast when meat thermometer registers 140 degrees for medium-rare, 155 for medium; sprinkle cheese over top. Let roast stand 15 minutes. (Temperature will continue to rise about 5 degrees for medium-rare, 160 for medium.)

Carve roast into 1/4-inch to 1/2-inch thick slices; season with salt as desired. Makes 8 to 10 servings.
Recipe from the National Live Stock & Meat Board test kitchen.

POLISH MUSHROOM SOUP

5 ounces dried Polish mushrooms (available at specialty food stores or Kowalski markets)

Water
2 carrots, cut in pieces
2 ribs celery, cut in pieces
1 bay leaf
5 or 6 potatoes, peeled and diced
1/4 teaspoon flour

1/4 to 1/2 cup sour cream

Cover mushrooms with hot water and soak two hours. Drain and reserve water. Place drained mushrooms, carrots, and celery in large pot and add 8 to 10 cups of water (water to add less water at first; you can add more later as soup thickens). Bring to a boil and simmer. Add bay leaf. Cook until mushrooms, carrots and celery are soft. Add potatoes and cook until they soften and soup thickens.

Mix flour with enough water to make paste. Stir into sour cream. Add enough soup into sour cream/flour paste mixture to warm it. Slowly return mixture to soup. Add reserved mushroom water. Add salt and pepper to taste.
Recipe from Alice Lipinski.

LYNCH FAMILY POTATO CASSEROLE

2 pounds frozen fresh brown

potatoes, thawed
1 cup shredded cheddar cheese
1 cup sour cream
1 can cream of chicken soup
1/4 cup chopped onions
1 teaspoon salt
Topping:
1 cup corn flakes and 1/2 cup melted butter, mixed

Combine all ingredients and place in greased 1 1/2-quart rectangular casserole. Sprinkle with corn flake topping and bake at 350 degrees for 1 hour. Serves 6.
Recipe from Mary Howell and Mary Callaghan Lynch

HOLIDAY STANDING RIB ROAST

8 to 10 pound standing rib roast
1 medium onion, sliced thin
1 tablespoon whole cloves
1 clove garlic, cut

Cracked pepper
Burgundy wine

Have butcher remove chine bone and re-tie roast. Remove roast from refrigerator at least 2 hours before roasting. Preheat oven to 550 degrees. Untie roast and cover chine bone with onions and cloves. Retie roast, making sure contour of meat is maintained to protect eye of the roast during cooking.

Rub surface of meat with garlic and cracked pepper. Place meat fat side up on a rack in a shallow greased roasting pan. Insert meat thermometer so that the tip is in the thickest part of the roast and not touching bone. Reduce heat to 350 degrees and roast 18 to 20 minutes per pound for medium-rare.

When done, remove roast from oven and pour two cups Burgundy on top. Let stand approximately 30-45 minutes, frequently basting with wine juices.

Just before serving, untie roast and place eye of meat on an oven-proof platter. Put back into oven to reheat. Meanwhile, strain meat juices and skim off fat. Return juices to pan. Over low heat, scrape any particles from bottom of pan to intensify flavor. Add a bit of water or additional wine if necessary. Season with salt and pepper to taste.

You may slightly thicken wine/meat juices with a bit of corn starch dissolved in small amount of cold water. However, this is not necessary.

Recipe from Susan Shelton.

Homemade

Goodies are sure to please friends, neighbors

See related Taste Buds column on Taste front.

CASHEW BRITTLE

1 1/4 cups sugar
1/2 cup light corn syrup
1/4 cup water
1 1/4 cups coarse chopped cashews
1 teaspoon baking soda

Butter a cookie sheet and set aside. Combine the sugar, corn syrup and water in a large, heavy bottomed saucepan. Cook over medium low heat for about 35 minutes, stirring constantly with a metal spoon, until the mixture reaches 280 degrees F. on a candy thermometer.
While stirring, slowly add the

nuts, taking care not to let the temperature drop. Quickly add the baking soda, stir twice more and pour the mixture onto a prepared cookie sheet. Spread it into a thin layer, with a rubber spatula. Let the brittle cool and harden for 20 minutes, then break it into chunks. Will keep 2-3 months in an airtight container. Makes 1 1/4 pounds brittle.

Chef's Secret: Clean the pan and the spoon by returning the pan to the stove and fill with boiling water. Allow to boil, stirring until all the hard brittle dissolves.

HOMEMADE HAZELNUT LIQUEUR

1 pound hazelnuts
2 cups vodka

1/2 vanilla bean
6 tablespoons sugar
3 tablespoons water

Chop the hazelnuts and combine the nuts with the vodka and the vanilla bean in a 1 quart Mason jar. Seal the jar, shake to mix and set it aside in a cool dark place for 10 days.

Strain the liquor through a coffee filter. Rinse the jar. Set aside. Combine the sugar and the water in a small saucepan. Bring to a boil, lower the heat to a simmer and stir until the sugar dissolves. Cool to room temperature.

Pour vodka mix and cooled sugar syrup into the Mason jar, seal and shake well to mix. Ready to be transferred to a decanter in about 3

days. This liqueur has a shelf life of 2-3 months. Makes about 2 cups.

HOMEMADE APPLE BUTTER

4 pounds McIntosh apples, stems removed and quartered
2 cups water
1 cup sugar
1 cup dark brown sugar, firmly packed
1 teaspoon fresh ground cinnamon
1/4 teaspoon ground cloves
1/4 cup fresh squeezed lemon juice
1 teaspoon finely chopped lemon zest
Place the apples and the water

into a large non reactive dutch oven. Cover and cook over medium heat until the apples are fork tender, about 15 minutes. Remove from the heat.

Using a slotted spoon, transfer the apples in batches to a food mill over a large bowl. Work the apples through the food mill until all are pureed. Rinse out the dutch oven. Add the apple pulp, sugars, spices, mixing well. Stir in lemon juice and zest. Cook over low heat for 15 minutes or until the apple butter is thick enough to coat the back of a spoon or so ring of water forms around the edge of the pot.

Pour into sterilized jars and seal according to canning directions. Yields five half pints.

SPECIAL LIST



Styling, perming, coloring, nails, facials, makeovers, hair-removal, massage. Everything on your special list, from the specialists at SHARP LOOKS SALON

33028 Northwestern Highway, West Bloomfield • 932-5950



Holiday Treats from ORCHARD-10 IGA

Located in Farmington at the corner of Orchard Lake Road & 10 Mile

The store will close at 5:30 p.m. Christmas Eve

476-0974

 <p>Fame Whole Semi-Boneless HAMS \$1.19 LB.</p>	 <p>Large Shell-On SHRIMP \$6.99 a Lb.</p>	 <p>Standing RIB ROAST Large End \$3.99 lb.</p>	
 <p>Idaho POTATOES \$1.48 10 lb. bag</p>	 <p>Assorted Washington State APPLES 69¢ lb.</p>	 <p>FAME PINEAPPLE 49¢ 20 oz. can</p>	
 <p>Pride Premium ICE CREAM 2/\$4.00 1/2 Gal.</p>	 <p>KRAFT 'Philly' CREAM CHEESE 69¢ 8 oz. PKG.</p>	 <p>Whipping Cream 3/\$1.00 8 oz. PKG.</p>	
<p>DOUBLE Manufacturers COUPONS 50¢ See Store for Details</p>			<p>Assorted Products COKE 3/\$7.00 12 oz. 12 pak can w/10¢ purchase</p>

Prices & Items Good Thru Dec. 24, 1994



ADVERTISED ITEM POLICY: WE RESERVE THE RIGHT TO LIMIT QUANTITIES. Each of these Advertisements is required to be readily available for sale. If we do run out of an advertised item, we will offer you your choice of a comparable item, when available, reflecting the same savings or a raincheck which will entitle you to purchase the advertised item at the advertised price within 30 days. Only one vendor coupon will be accepted per item. No sales to dealers.