

# Side dishes are family treasures

See related "Home for the Holidays" story on Taste front.

## GRANDMA TORNOW'S STUFFING

1 package stuffing mix  
2 eggs  
1 onion  
3 stalks diced celery  
1 or 2 diced apples  
¼ to 1 pound raw pork sausage

Prepare dressing according to package directions. Add all other ingredients, except pork sausage. Just before stuffing turkey, crumble up sausage and add to stuffing.

You can prepare this recipe ahead of time and refrigerate, but do not add sausage until ready to stuff turkey.

Extra stuffing should be baked at 350 degrees F. for at least two hours. Recipe submitted by Holly Diriff.

## GRANDMA'S TURKEY STUFFING

4 tablespoons margarine, oil

1 medium to large onion diced  
3 stalks celery sliced  
8 carrots sliced (1 pound)  
1 small head of cabbage, sliced  
sliced coleslaw style  
1½ cups uncooked rice  
Salt and pepper to taste

Cook rice. Let stand to cool. Melt 2 tablespoons of margarine in very large frying pan. Sauté onion on medium to low heat, being careful not to brown. Add celery and sauté until crisp-tender. Add sliced carrots and sauté until crisp-tender. Add about 2 more tablespoons of margarine and add shredded cabbage.

Continue to sauté until cabbage is tender. Salt and pepper to taste. A generous sprinkling of pepper is what gives this stuffing character. Add rice to frying pan while still cooking and mix well for about 2 minutes until rice absorbs color and flavor of vegetables. Let cool. Stuff turkey.

Recipe from Diane Vidovic.



Eating dinner: Anne Bancroft (left) and Charles Durning are horrified in the comedy "Home for the Holidays."

## GARLIC MASHED POTATOES

3 pounds potatoes (about 4 large), peeled and quartered

2 (3-ounce) packages cream cheese, softened

¾ cup sour cream

¼ cup milk

2 tablespoons butter or margarine

¼ teaspoon salt

3 cloves garlic, minced

1 tablespoon butter or margarine, melted

½ teaspoon paprika

Cook potatoes in boiling salted water to cover — 15 minutes or until tender. Drain and mash with potato masher. Combine potatoes, cream cheese and next 5 ingredients in large mixing bowl. Beat at medium speed with electric mixer until smooth. Spoon mixture into lightly greased 13 by 9 by 2-inch baking dish. Brush top of mixture with melted butter. Sprinkle with paprika. Bake at 350 degrees F., uncovered, 25 minutes or until heated. Serves 6-8.

To prepare ahead of time, cover the dish and chill up to 24 hours. Before baking, let it sit at room temperature for 20 minutes.

CHERRY-BERRY PIE

1 (16-ounce) can pitted red cherries, undrained

1 (10-ounce) package frozen red raspberries, thawed

1 cup sugar

¼ cup cornstarch  
¼ cup butter or margarine  
¼ teaspoon almond extract  
¼ teaspoon red liquid food coloring  
1 (15-ounce) package refrigerated pie crusts  
1 teaspoon all-purpose flour  
Garnishes: fresh raspberries and powdered sugar

Drain cherries and raspberries, reserving 1 cup combined juices; set fruit aside. Combine sugar and cornstarch in a medium saucepan; gradually stir in 1 cup reserved juice. Cook over medium heat, stirring constantly, until mixture begins to boil. Cook 1 minute, stirring constantly. Remove from heat; stir in butter, almond extract, and food coloring. Gently fold in reserved fruit; cool slightly.

Unfold 1 pie crust, and press out fold lines; sprinkle with flour, spreading over surface. Place floured side down, in a 9-inch pie plate; fold edges under, and flute. Spoon in filling. Roll remaining pie crust to press out fold lines. Cut 5 leaves with a 3/4-inch leaf-shaped cutter, and mark veins using a pastry wheel or knife; set aside. Cut remaining pastry into 1/4-inch strips, and arrange in a lattice design over filling. Top with pastry leaves. Bake at 375 degrees F. for 45 minutes. Cool on a wire rack. Garnish, if desired. Yield: one 9-inch pie.

Recipes from "Home for the Holidays Cookbook," (Ozmoor House, hardcover, \$14.95)

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# Readers share holiday memories

Here are some more holiday stories that readers shared with us.

"My toddlers laid out snacks for Santa and his reindeer," wrote Dawn Langlois of Rochester Hills. "When the sun rose they came running. 'They came, they really came!' the kids said. Of course, having laid out the gifts and eaten the treats, I knew 'they came.' Then the kids pushed me to the window, pointing. Imagine my delight at seeing animal and human footprints in the fresh snow-covered city street leading to our home! When they got older, the girls accused me of setting the whole thing up, but to this day, I

don't know how those footprints got there!"

"I had just starting dating my wife when an evening while at her house, a knock came from the side door," wrote Steve Karpowitch of Troy. "It was December and the snow had covered the man knocking on the door with a thick white frosting. He had a full beard and shoulder-length hair. I at first thought he was a 'bum' looking for a hand-out and would not open the door. My wife then spotted him and recognized him as her brother from Vancouver, B.C. He had surprised everyone with his late, unexpected, arrival and appearance."

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