Side dishes are family treasures

GRANDMA TORNOW'S STUFFING

I package atuffing mix 2 eggs

1 onion 3 statks diced cetery 1 or 2 diced apples 44 to 1 pound raw pork sau-

5520

sage
Prepare dreasing according to package directions. Add all other ingredients, except pork sausage.
Just before stuffing turkey, crumblu up sausage and add to stuffing.
You can prepare this recipe shead 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 Diroff.

GRANDMA'S TURKEY STUFFING

i medium to large onlen diced 3 stalks colory alload 8 carrots silced (1 pound) 1 small head of cabbage,

sliced colesiaw style 11/2 cups uncooked rice Salt and pepper to taste

We cups uncooked rice
Sait and peoper to teste
Cook rice. Let stand to cool. Melt
Lablespons of margarine in very
large frying pan. Saute onton on
medium to low heat, being careful
not to brown. Add celery and saute
until crisp-tender. Add allocad carrote and saute until crisp-tender.
Add about 2 more tablespons of
margarine and add shredded cabbeg.
Continue to saute until cabbage
its ender. Saits and peoper to taste.
A generous sprinkling of peoper is
what gives this stuffing character.
Add rice to frying pan while still
cooking and mix roce and flavor of vegetables. Let cool. Stuff
turkey.
Recipe from Diane Vidovic.

Readers share holiday memories

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 freah anow-covered city atreet leading to our home! When they got older, the girls accused me of settling 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 Karpowitsch 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 Vancover, B.C. He had surprised everyone with his late, unerpected, arrival and appearance.



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 quart-ered

ered
2 (3-ounce) packages cream
choese, softened
% cup sour cream
14 cup milk
2 tablespoons butter or marga-

tine

4 teaspoon salt

3 cloves garlic, minced

1 tablespoon butter or margarine, melted 1/2 teaspoon paprika

Vs tunspoon peptiks

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 ingredient large mining 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 paprian. Bake at 350 degrees P, uncovered, 25 minutes or until heated. Serves 6-8.

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

CHERRY-BERRY PIE

(16-ounce) can pitted red chemies, undrained
 (10-ounce) package frozen red raspberies, thawed

14 cup comstarch 14 cup butter or margarina 14 teaspoon almond extract 14 teaspoon red liquid food col-

oring 1 (15-ounce) package refri-

gerated ple crusts I teaspoon all-purpose flour Carnishes: fresh respoentes and powdered sugar

and powdered sugar

Drain cherries and raspberries,
reserving 1 cup combined juices; set
fruit aside. Combine sugar and
cornstarch in a medium saucepam;
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; stirring constantly. Remove from heat; stirgins to boil. Cook 1 minute, stirrin constantly. Remove from heat; stir in butter, almond extract, and food coloring. Gently fold in reserved

in outer, amout case, as considered, and outer, and coloring, Gently fold in reserved fruit; cool slightly. Unfold 1 pic cuts, and press out fold lines; sprinkle with flour, spreading over surface. Place, floured side down, in a 9-linch ple plate; fold odges under, and flute. Spoon in filling, Roll remaining plactuate to present out fold lines. Cut foliates with a 30-linch feat shapped cutter, and mark veins using a pastry wheel or knife; set saide. Cut remaining pastry into b4-inch stips, and arrange in a lettice design over filling. Top with pastry lexers. Bake at 375 degrees F. for 46 minutes. Cool on a wire rack. Garnish, if desired. Yield: one 9-linch pic.

Recipes from "Home for the Holi-days Cookbook," (Oxmoor House, hardcover, \$14.95)

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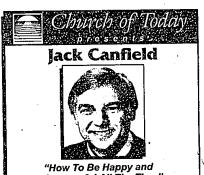
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