Side dishes complement Thanksgiving dinner

See related Taste Buds column on Taste front. Here are a couple of more turkey tips. Probasted frozen birds usually need not be basted. Again, I prefer not to cover my turkey or use a cooking bag as it makes for a steamed taste rather than roasted. If I notice the leg or wing tips overcooking, I'll wrap them in foil. Here are some Janes family

MOMMA'S TURKEY

GIBLET GRAVY

- The giblets from one fowl
- 2 3/4 cups water
- 1 teaspoon salt
- 1/4 cup pan drippings from cooked low!
- 1 medium onion, sliced fine 1/3 cup celery leaves

Wash piblets carefully. Place giblets in a saucepan and add water, salt, onion and celery leaves.

Cover and bring to a boil Reduce to a simmer and simmer slowly until giblets are tender, about 40 minutes. Remove giblet and strain the broth. There should be about 2 cups of broth. Chop giblets into fine pieces.

Blend the turkey drippings and the flour together to make a smooth paste. Whisk into broth.

Cook over low heat, stirring con-stantly until gravy thickens. Stir-chopped giblets into gravy. Serve hot. Makes about 2 1/2 cups

MOMMA'S STUFFING FOR

TURKEY 1/2 cup melted butter or m

- 1 cup calary, finely chapped
- 2 medium sized onions, finely
- chopped
- 2 pounds bread (21 cups) cut Into cubes and allowed to dry 6 hours
- 1 tablespoon poultry season
- 1 teaspoon pepper 1 teaspoon sage
- 3 eggs, beaten 1 cup turkey drippings
- 1/2 cup parsley, chopped

Melt butter or margarine and cook celery and enions until ten-der, about 8 minutes. Toss bread

2 cans (8 biscuits each) refrigerated tow-fat dinner rolls

Preheat oven to 450 degrees F.

Vegetable cooking spray

with dry seasoning in a large bowl. Combine celery and onion mixture with bread. Set aside. In a separate bowl, combine beaten eggs with turkey drippings and parsley. Pour over stuffing mixture and mix well. Pour into a greased large baking dish or casserole and bake at 225 degrees for 45 minutes to 1 hour or until lightly browned and cooked throughout. Makes enough stuffing to feed 8-10 people. Anyone remember the famed glazed sweet pottate canserole tapped with marshmallows?

I found this recipe in mommas recipe box and still pleases all who partakes!

EASY GLAZED SWEET POTATOES

2 (17 or 23 ounce) cams yams or sweet potatoe

- THANKSGIVING TURKEY

 + Butterball Turkey Talk
 Line: 1-(800)-322-4848or On
 line http://www.butlerball.com

 Reynolds Motals Company
 Turkey Tips Line: 1-(800)-7454000 (Automated messages 24
 hours a day) or On line hours a day) or On line http://www.rmc.com/wrap

drained

- 3/4 cup pineapple or peach preserves
- 1/4 cup finely chopped wal-nuts (optional)
- 1 tablespoon meited butter or margarine . 1 1/2 cup miniature marsh

• USDA Meat and Poultry Hot-line: 1-(800)-535-4555 (10 a.m. to 4 p.m.) (EST) year round or On line

or On line
http://www.usda.gov/fsia
+ HoneySuckle
White Hot-line: 1-(800) 8106325. (Automated messages 24
hours a day) or On line
http://www.honeysucklewhite.co

Preheat oven to 325 degrees. In a large greased casserole, toss yams or sweet potatoes with pre-serves, melted butter and nuts. Top with marshmallows.

Bake, uncovered for 30 minutes or until hot and marshmallows have turned golden, Serves 6.

Holiday treats won't weigh you down

See related story on Taste

FARM ROLLS

1/2 cup fat-free cottage

2 tablespoons prepared horseradish

2 tablespoons Dijon-style mustard

3/4 pound thinly sliced fean cooked roast beef

EDET Cakbuty Cuises

Fully Loaded, Plenty Of Options, Priced To Move.

But She Only Comes In White.

Introducing this year's fleet of Celebrity ships. They're loaded with extras, like more ports of call and added features li

loaded with extras, like more ports of call and added features like our Aquaspa program. As usual, our five-star, European trained stail, gournet cuisine and world class enterainment all come standard. All for a great price that wor't give you sticker shock. So why not come on by and take one out for a spin?

Betty Swartz, MCC Cruise Sclections, Inc. Troy, MI 810-643-6868

For sauce, combine cottage cheese, horseradish and mustard in a blender or food processor. Pro-cess until smooth. Cut roast beef

into small pieces. On a lightly floured surface, use a floured rolling pin to roll each biscuit i a four-inch square cut in half. Spread a tenspoonful of sauce over each biscuit half. Place roast beef over sauce. Roll up biscuit and place, seam down, on a baking sheet sprayed with cooking spray.

Bake 8 to 10 minutes or until olden brown. Serve warm. Makes 32 beef rolls.

TOMATO CUPLETS

20 to 24 cherry tomatoes 8 ounce package fat-free, thinly sliced ham

- 1/2 cup reduced fat salad dressing 1/3 cup finely chopped green
- onions
 2 tablespoons fresh parsley,
 finely chapped
 1 tablespoon Dijon-style mus-

Cut a thin top off each tomato. Scoop out and discard pulp. Turn tomatoes upside down on paper towels to drain. In a small bowl combine ham, dressing, onion,

mustard and parsley; mix well. Spoon into drained tomatoes. Refrigerate for several hours.
Recipes from HDS Services.

COOKING CALENDAR

Send items for Cooking Calendar to Keely Wygonik, Taste Editor, Observer & Eccentric Newspapers, Inc., 36251 Schooleraft, Livonia, MI 48150, or fax them to (313) 591-7279 HOLIDAY TABLES

MOLIDAY TABLES

An elegant fund-raiser to preserve historic Cranbrook House, begins 2-5 p.m. Thursday, Nov. 21 with a patron's tea. Twenty-one tables, decorated by local celebrities, can be viewed 10 a.m to 4 p.m. Friday & Saturday, Nov. 22-23; and neon to 4 p.m. Sunday, Nov. 24-24; and neon to 4 p.m. Sunday, Nov. 24. Patron's trickets are \$50 per person. Admission to the holiday tables display is \$8 in advance, or \$10 at the door. Call (810) 645-3147. Cranbrook House is at 380 Lone Pine Road, Bloomfield Hills.

KITCHEM GLAMOR

at Franklin Hills Country Club, will help you organize and orchestrate a holiday appetizer buffet, 6:30 p.m. Tuesday, Nov. 12 (Novi store); 6:30 p.m. Thurs-day, Nov. 14 (West Bloomfield), and 6:30 p.m. Thursday, Nov. 15 (Rochester). The fee is \$4. Call (313) 641-1244 for information.

(313) 641-1244 for information.
PIKE'S STREET
Australian dinner, Monday,
Nov. 18, menu fentures Ostrich,
squid and shark, 18 W. Piko
Street, Pontiac. Call (810) 3347878 for reservations/information. Piko Street is also offering
Thanksgiving dinners to go on
Nov. 27. Call for details. UNIQUE RESTAURANT CORP.

at the door. Call (810) 645-3147.
Cranbrook House is at 380 Long Hatt Prentice's Sourdough Bread Factory introduces pumplen Road, Bloomfield Hills.
KITCHEN GLAMOR
Chef Dan Rowlson of Oakland
Community College, pastry chef

Here are clever ideas to add flavor to homemade breads

(AP) Baking your own brend can help you get a variety of foods, especially when you cus-tomize your loaves by including an assortment of tasty, nutrient-packed ingredients such as

grains, seeds, dried and fresh fruits, and vegetables. The following are some tips from the American Dietetic Asso-

If you're watching your salt intake, the salt can be reduced to 3/4 to 1 teaspoon per 3 cups of

Enhance the flavor of your favorite bread by replacing part of the water with a purced fruit or vegetable. Try mashed bananas, applesauce, prune purce or canned pumpkin. Baby foods such as apricots, pears, peaches and squash are other convenient fruit and vegetable

sources.

For additional fiber and texture, add grains such as oats, cornmeal, cooked rice, cooked wheat berries or whole grains.

For help with a baking question, call the Fleischmann's Yeast Baker's Help Line at (800)-777-4959.



