Extra-special cookies sure to surprise Santa

See related story on Taste front.

SNOWMAN OATMEAL COOKIES

1/2 cup (1 stick) butter or margarine, softened

2/3 cup firmly packed brown sugar 1/4 cup granulated sugar

1 egg 1 teaspoon vanilla

2-1/2 cups oatmeal (quick or

3/4 cup all-purpose flour 1/2 teaspoon baking soda

old-fashioned, uncooked) teing in tubes
Candy sprinkles and small candles

candles

Heat oven to 350 degrees F.
Lightly grease two cookie sheets.
Beat butter and sugars until
creamy Add egg and vanilla; beat
well. In separate bowl, combine
flour and baking soda; mix well.
Add to butter mixture; mix well.
Stir in oats; mix well.
Divide doub intent on one of the

Divide dough into 4 equal por-tions. Using hands, pat each por-

tion of dough into a 1/4-inch thick snowman on cookie sheet. Bake 12 to 14 minutes or until edges are light golden brown.

ignt golden brown.

Cool 2 minutes on cookie sheets; enrefully remove to wire rack. Cool completely. Decorate as desired. Store tightly covered. Yield: 4 jumbo cookies

SANTA SANDWICH COOKIES

1 cup (2 sticks) butter of margarine, softened

1 teaspoon vanilla

 teaspoon vanilla
 -3/4 cups all-purpose flour
 cup oatmeal (quick or old-fashloned, uncooked)
 1/4 teaspoon salt (optional)
 One 16-ounce continier
 reddy-to-spread vanilla-flavored frosting Green or red food coloring

(potional) Colored sugars and holiday sprinkles

Beat butter, sugar and vanilla until creamy. In separate bowl,

combine flour, onts and salt; mix well. Add to butter mixture; mix well. Divide dough in half. Shape each half into a 2-inch diameter roll (approximately 5 inches long.) Wrap in plastic wrap; chill 3 hours or longer.

or longer.
Heat owen to 350 degrees F.
Unwrap one roll of dough and cut
late 1/4-inch slices. Place slices
about 1 inch apart on ungreased
cookie sheets. Repeat with remaining roll. Bake 12 to 14 injuntes or
until edges are light golden brown.

Tint frosting with food coloring, if desired. Spread frosting on bot-tom of one cooled cookie; top with econd cookie.

Roll edge of frosting in decora-tions. Repeat with remaining cook-ies. Store tightly covered. Yield: About 2 dozen cookies.

Recipes, and information for article, from The Quaker Oats Company test hitchens.

Festive holiday ham dinner made with little fuss

front. HOLIDAY BAKED HAM WITH

WINTER FRUIT CHUTNEY 1 fully cooked smoked ham half, about 6 to 7 pounds

1 tablespoon whole cloves

1/4 cup apricot preserves 1 tablespoon unsalted butter

2 teaspoons Dijon mustard

Heat oven to 325 degrees F. Heat oven to 323 degrees r.
Remove skin from ham. Place
ham, fat side up, in shallow roosting pan. Score fat in diamond pattera and stud with cloves. Bake for
1 hour and 15 minutes.

Then, in small saucepan, com-bine apricot preserves, butter and mustard, heat until hot. Spoon glaze onto top of ham.

Bake 30 minutes longer or until meat thermometer registers 140 degrees F.

Slice ham to serve. Serve with Winter Fruit Chutney. Makes 8 to 10 servings.

WINTER FRUIT CHUTNEY

1/4 cup (1/2 stick) unsalted

1/2 cup coarsely chapped red 2 large Golden Delicious or

Jonathan apples, peeled and cut into 1/4-inch

2 large Bartlett pears, peeled. cut Into 3/4 inch chunks

1/2 cup orange julce
1/4.cup apple cider vinegor
6 tablespoons light brown

sugar 3/4 cup dried cranberries

3/4 cup cried cranteries
2 tablespoons chopped fresh
rosemary or 1 teaspoon
dried rosemary, crushed
1/4 teaspoon ground allspice
1/4 teaspoon ground nutmeg
3 medium oranges, peeled, sectioned

sectioned
In large saucepan, cook onion in butter over medium heat until tender, about 2 minutes. Add apples and pears. Cook, stirring constantive self-by soften fruit, about 2 to 3 minutes. Combine remaining migredients except oranges. Add to saucepan and stir.

Cook over medium high heat until fruit is tender and mixture has thickened, 12 to 15 minutes. Remove from heat and cool slight-ly. Add oranges and serve warm.

Note: Winter Fruit Chatney can be prepared 3 to 4 hours in advance, however, do not add

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oranges until just before scrving. Reheat before scrving. Yield: about 4 cups of chutney. Makes 8 to 10 scrvings.

LEMON GINGER BUTTER GLAZED CARROTS AND BRUSSELS

SPROUTS
1 pound carrots, pecied, cut into 1/4-inch slices

12 ounces fresh Brussels sprouts, trimmed, halved 1/4 cup (1/2 stick) unsalted

butter 1 tablesoon minced fresh

ginger or 3/4 teaspoon ground ginger lablespoon fresh lemon

2 teaspoons grated lemon

1 teaspoon sugar 1 tablespoon fresh minced

parsley, if desired Salt and pepper to taste In large saucepan of boiling, salted water, cook carrots and Brussels sprouts until tender 8 to 10 minutes. Drain well.

In same saucepan, melt butter.
Add ginger and cook 2 minutes.
Add lemon juice, rind, sugar and
cooked vegetables. Season to taste
with salt and pepper. Garnish
with parsley, Makes 8 servings.

ORANGE GLAZED SWEET POTATOES WITH CRUNCHY NUT TOPPING

4 medium sweet potatoes (about 2 to 2 1/4 pounds peeled, cut into 1/4-inch thick slices

6 tablespoons unsalted butter 1/2 cup orange juice 1/4 cup firmly packed light

brown sugar 1/4 cup maple syrup or honey 1/4 cup changed occans

rind 1/2 teaspoon ground cinna-1/2 teaspoon ground nutmeg

Crunchy Nut Topping 1/3 cup uncooked rolled oats

1/4 cup light brown sugar 2 tablespoons cold, unsaited butter, cut into small

1/2 teaspoon ground cinna

pieces

Preheat oven to 350 degrees F Preheat oven to 350 degrees F. Bring a large pot of lightly salted water to a boil. Add sweet pota-toes; return water to a boil. Cook until potatoes are almost tender but still keep their shape, about 5 minutes. Drain well. Arrange pota-toes in overlapping pattern in but-tered shallow 2-quart baking dish.

In medium saucepan, combine butter, orange juice, brown sugar, maple syrup, grated orange and spices. Heat to boil, stirring until smooth. Reduce heat and cook over medium heat until slightly thick-ened, 5 minutes. Drizzle sauce over sweet potatoes.

For topping, combine all ingredi-ents in small bowl. Work butter ents in small bowl. Work outer into mixture until crumbly. Sprin-kle over top of potatoes. Bake uncovered until potatoes are ten-der and topping is crispy, about 30 minutes. Makes 8 servings.

Note Orange Glazed Sweet Pola-toes can be partially assembled 4 to 6 hours in advance. Cover and refrigerate potatoes and topping separately. Sprinkle on potatoes just before placing in over. Allow 5-10 minutes longer for baking

Recipes from Beatrice Ojakangas, Master Baker/Cookbook Author, and the American Dairy Associa

Beef roast makes entertaining easy

It's the time of year when telephones ringing and doorbells chiming mean invitations and at-home entertaining. But with today's busy schedules Isaving little time for elaborate preparations, we want our special dinners with family or friends to be 1-2-3 cany.

tons, we may be the total to be 1-2-3 easy.

A beef ribeye roast is the perfect solution. Three easy steps make it simple to prepare:

Heat the oven to the proper topperature.

■ Place the oven to the proper temperature.
■ Place the roast in the oven, uncovered, on a rack in a shallow roasting pan. No basting or cooking liquid is necessary — the natural juices of the roast will keep the beef moist and delicious.

ions.

Roast for the time specified to reach desired doneness. Let the reast stand on a carving beard, loosely covered with aluminum foil, for 15 minutes. You're ready to carve and serve. Roasted Ribeye and Root Vegetables can make entertaining just this easy. Season the roast and vegetables with a flavorful mixture of garlie, dried thyme

and black pepper; cook the veg-etables right along with the roast during the last hour. A purchased gravy enhanced with fresh herbs makes a savory and simple sauce for the beef and

simple sauce for the beef and vegetables. Knowing when the beef roast is done doesn't take guesswork — just a thermometer. Determine the doneness you prefer and remove the roast from the oven when the thermometer registers 10 degrees F below the desired doneness. For medium rare, the recommended endpoint temperature is 145 degrees F, so remove it from the oven when the thermometer registers 136 degrees F.

Remember to let the roast Remember to let the roast stand. During standing time, the temperature will rise to the desired doneness and meat juices will redistribute through-out the roast, making it easier to

out the roast, making it easier to carve. While the roast cooks, there'll be plenty of time to prepare the rost of the meal — perhaps an earthy mushroom soup with bread purchased from the bakery to start, a decadent chocolate cake to finish.

ROASTED RIBEYE & ROOT VEGETABLES

4 to 6-pound well-trimmed beef ribeye roast, small

1 teaspoon salt

2 pounds small new potatoes,

1 package (16 ounces) baby

2 medium onions, cut into 1-inch thick wedges

Seasoning: 4 large cloves garlic, crushed 2 teaspoons dried thyme

leaves
1 1/2 tenspoons cracked black pepper

Heat oven to 350 degrees F. Combine seasoning ingredients; press half the mixture evenly into surface of beef roast. Add oil and salt to remaining mixture; reserve.

Place roast, fat side up, on rack rince rouse, int sace up, in rate oven proof meet thermometer so tip seemered in thickest part, not resting in fat. Do not add water or cover. Roast in 350 degree F. oven approximately 1 2/4 to 2 hours for medium rare; 2 to 2 1/2 hours for medi

Meanwhile in large bowl, combine potatoes, carrots, onions and reserved seasoning mixture; toss to coat. Arrange vegetables on a 15 by 10-inch jelly roll pan. During last 60 minutes of roasting beef, put vegetables in oven.

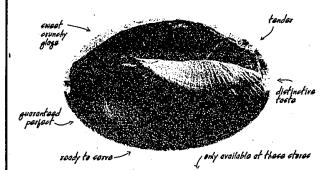
Remove roast to carving board when meat thermometer registers 135 degrees F. for medium rare; 150 degrees F. for medium.

150 degrees F. for medium.
Increase own temperature to
450 degrees F. continue roasting
vegetables 15 minutes or until fender and lightly browned, attring
once. While vegetables cook, temperature of roast will continue to
rise 10 degrees to desired done,
ness. Carve roast into slices; serve
with vegetables. Yield 6 to 8 acryings.

with vegetables. Yield 8 to 8 sety-ings.
Nutrition information per serv-ing: (6.5 ounces cooked, trimmed beef and 116 of vegetables): 623 calories; 586 protein, 387 carbo-hydate; 26g fat, 7.5mg iron, 556mg sodium, 147mg choles-terol.

Recipe and information from the National Cattle-men's Beef Association.

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Creamy potatoes are 'No Gratin'

AP — Potatoes No Gratin are as rich and creamy as the fatloaded kind. The potatoes are made with fat-free Parmesan
chrees, fat-free American cheese, fat-free American cheese, fat-free American cheese, fat-free American de kim milk. Each serving has
74 enlories and no fat.

The recipe is from "The
Gorgeless Gourmet's Cookbook:
Practically fat-free recipes for
super-busy people" by Ferris

Robinson (Peach Publishing, Lookout Mountain, Tenn.). Robinson is editor of "The Gorgeless Gourmet" culinary newsletter. POTATOES NO GRATIN

2 large potatoes, pecied and thinly sliced

1 large onion, thinly sliced 3 slices fat-free American

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ter 1/4 cup fat-free Pormeson cheese Salt and pepper to taste .-

1/2 cup skim mllk

1/2 cup skim mllk

In 2-quart casserole, layer one-half of the onion and all of the American cheese. Repeat layers, ending with onion. Sprinkle with butter, Parmesan cheese and seasonings. Pour milk ever top, them cover tightly with lid or foil. Bake at 350 degrees F for 1 hour or until dene. Makes 6 servings.

Nutrition facts per serving:
74 cal., 285 mg sodium, 10 g carbo, 8 g np., 0 g fat.

Recipe from: "The Gorge-less Gournet" Cook by Ferris Robinson, Peach Publishing, Loohout Mountain, Tenn.

Holiday 'help' lines

Michigan State University, Cooperative Extension Service: (810) 858-0904 (Onk-land County)).

Service: (810) 858-9594 (Una-land County).

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