

Readers share treasured Thanksgiving dinner dishes

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CRANBERRY-PINEAPPLE FROZEN SALAD

1 cup crushed pineapple, drained
1 can (8 1/2 ounce) pears, drained and chopped
1 can (16 ounce) whole cranberry sauce
1 cup pecan chips, chopped
1 cup sour cream
1 small (8 ounce) container Cool Whip
1/2 cup Hellman's Mayonnaise
2 teaspoons horseradish
Combine all ingredients well. Turn into a square glass dish. Cover and freeze overnight. Take out of freezer about 1 hour before dinner to soften.
Cut into squares and serve on leaf lettuce. Serves 6-8.

Recipe compliments of Diane Montano of Plymouth, revised from a 1962 from J.L. Hudson's.

CAMERON'S DRESSING

(Serves 4 - double for 8, triple for 12, etc.)
4 medium sized boiled potatoes
16 slices white bread
1 cup milk

2 cooking onions, chopped
2 cups chopped celery
1 stick melted butter or margarine
4 eggs
Salt and pepper to taste
Sage to taste - but at least 3 tablespoons

Cube the boiled potatoes in small cubes and place in a large bowl. In another bowl, cover the slices of bread with the milk. Let them soak for a few minutes, then squeeze out and drain off the milk. Add the bread to the potatoes. Add the celery, chopped onion, and butter. Stir in the eggs. Add the spices, and stir everything together.

Grease 1 or 2 loaf pans or a large casserole with spray-on vegetable oil, and pour in the stuffing. Bake at 375°F for 20 minutes, then cover with foil and turn the temperature down to about 250°F. Heat for 10 more minutes or so - longer if necessary. It's ok if it gets a little brown and "crunchy" on the top. Serve hot.

Recipe compliments of Cam Liebold of Farmington Hills.

Marilyn Jacobson of Lake Orion and her daughter-in-law fell in love with this dish after one bite. "It's a good dessert snack the next day, it's even good cold," wrote Jacobson.

YAMS WITH APRICOTS

2 1/4 pounds (about 6) medium-size yams, cooked and peeled, or 3 cans (16 ounces each) sweet potatoes, drained
1/4 cup packed light brown sugar plus 2 tablespoons, reserved
1 tablespoon all purpose flour
1/2 teaspoon ground cinnamon
1/8 teaspoon salt
1 1/2 cups orange juice
2 tablespoons butter
2 to 3 teaspoons grated orange rind
1 cup dried apricots, halved or quartered
1/4 cup golden raisins
1 cup chopped pecans
Preheat oven to 350°F.

Cut yams or sweet potatoes in half lengthwise and place in a single layer in a 2-quart shallow oven dish.

Combine the 1/4 cup brown sugar, flour, cinnamon and salt in a medium saucepan; stir to mix well. Gradually stir in orange juice until smooth. Bring mixture to boiling over medium heat; cook, stirring constantly, for 1 minute.

Remove from heat; stir in butter, rind, apricots and raisins. Pour mixture over potatoes. Sprinkle with pecans and the 2 tablespoons brown sugar.

Bake in 350°F oven 30 minutes until bubbly. Serve.

Barb Brown of Canton shared this recipe, which has been passed down generation-to-generation on her husband's side of the family.

"Not only is this Cranberry Casserole delicious," she wrote, "but it's a great way to get my three-year-old daughter to eat fresh cranberries."

CRANBERRY CASSEROLE

3 cups unpeeled, chopped Macintosh apples, (approximately 5)
2 cups raw cranberries
1 1/2 cups granulated sugar
Mix ingredients together and put into a greased casserole dish
Mix and spread over fruit:
1 stick margarine (softened)
1/2 cup flour
1/2 cup brown sugar
1 cup oatmeal
Sprinkle mixture with pecans (about one cup, chopped)

Bake 1 hour at 350°F, covered. It will be moist, cooked uncovered it will be dry.
Serve plain or with whipped cream or Cool Whip.

Michelle Swigart and her family went to Williamsburg, Virginia on a summer vacation 26 years ago and had a traditional

meal at the King's Arm Tavern Restaurant.

"We loved all this Peanut Soup so much that we have added to our Thanksgiving menu every year since then," wrote Swigart. "My brother Scott usually has the job of making the King's Arm Tavern Cream of Peanut Soup, but my mom handed over the family copy of the recipe a few years back."

KING'S ARMS TAVERN CREAM OF PEANUT SOUP

(10-12 servings)
1 medium onion, chopped
2 ribs celery, chopped
1/4 cup butter
3 tablespoons all-purpose flour
2 quarts chicken stock
2 cups smooth peanut butter
1 3/4 cups light cream
Peanuts chopped (for garnish)
Sauté onion and celery in butter until soft, but not brown. Stir in flour until well blended. Add chicken stock, stirring constantly, and bring to a boil. Remove from heat and puree in a food processor or blender.
(We never puree the soup, we like it a little chunky. Add peanut butter and cream, stirring to blend thoroughly. Return to low heat, but do not boil, and serve, garnished with peanuts.)

Recipe from King's Arm Tavern Restaurant, Williamsburg, Virginia.

What to do with leftovers? Doria Demrick of Bloomfield Hills shared this delicious recipe for Turkey Tetrazzini (Microwave). "It's one of my family's favorite casseroles," she wrote. "I often cook a small turkey breast just so I will have the leftover turkey to make this delicious dish."

TURKEY TETRAZZINI (MICROWAVE)

4 ounces spaghetti, cooked
1 can (10 1/2 ounce) cream of mushroom soup
1/2 cup milk
2 cups chopped turkey
1 can (3 ounces) sliced mushrooms (drained)
1/3 cup chopped onion
2 cups shredded Cheddar Cheese (divided)

Stir in soup with milk and cooked spaghetti. Add rest of ingredients, reserving 1 cup of shredded Cheddar Cheese for top.

Cover and microwave on high for 5 minutes. Stir. Heat another 3 minutes. Sprinkle with remaining 1 cup of cheese, microwave uncovered for 2 minutes.

Use a 9 by 13-inch microwave safe dish. Serves 6.

Carving a turkey doesn't have to cause a panic attack

AP - Carving a turkey in front of your assembled family should not induce a panic attack if you follow these simple steps suggested by Mary Deirdre Donovan, cookbook editor at the Culinary Institute of America:

First, take time to make sure that your knife is very sharp. This will make the job much easier and safer. A sharp knife will glide through the meat, and even cut through joints, with much less pressure than a dull one. If necessary take the knife to a butcher shop or machinist who can put a good edge on the blade.

Let the turkey rest on the cutting board approximately 20 minutes.

Be sure to give yourself plenty of room.

Now, to carve your turkey:

1. Remove the drumstick and the thigh in one piece, cutting between the breast and the thigh all the way down to the hip joint.

2. Pull that section away. You will need to grab it with a towel and your hands in order to get through and pop the hip joint out of the socket. You may also have to slightly cut the meat surrounding the joint for easier removal of the leg.

3. Separate the drumstick and the thigh where they meet.

4. Slice the meat off the drumstick and the thigh.

5. Repeat steps 1 through 4 for other drumstick-thigh section.

6. Leave wings on for stability in carving the white meat, to prevent the turkey from rocking back and forth.

7. Start carving the white meat at the back - where the bird goes over the fence last! - and work your way to the front, carefully carving around the rib cage.

8. After you remove the wings, your professionally carved bird is ready to be served.

The following recipe is taken from "An American Bounty" (Rizzoli, 1995), a cookbook inspired by the award-winning, student-staffed American Bounty Restaurant, located on the Culinary Institute's campus in Hyde Park, N.Y.

SAUSAGE AND APPLE STUFFING

6 cups cubed white bread
1 cup hot or mild raw sausage meat, crumbled
6 tablespoons butter
1/2 cup finely diced celery
1/2 cup finely diced onion
1 cup peeled, cored and diced raw apples
1/2 cup chopped walnuts, toasted (see note)
Chicken broth as needed (recipe follows)

2 tablespoons minced fresh parsley
Salt to taste
Freshly ground black pepper to taste

Preheat the oven to 300°F. Place the bread cubes on baking sheets and toast lightly, 10 to 12 minutes. They should be slightly dry, but not browned; transfer to a large mixing bowl.

Sauté the sausage in a skillet over medium heat until the sausage is cooked through, 5 to 6 minutes. Remove the sausage and drain thoroughly on paper towels to remove excess fat.

Return the skillet to medium heat and melt the butter. Add the celery and onion and sauté stirring frequently, until tender.

Combine the sausage, bread cubes, and vegetable mixture. Add the apples and walnuts, and toss to combine. If the stuffing needs additional moisture, add chicken broth. It should be moist enough to hold together when lightly pressed, but not so wet that it packs tightly. Season with parsley and salt and pepper to taste.

Bake the stuffing in a buttered shallow baking dish, covered with foil, for about 45 minutes in a 350°F oven. Makes about 8 cups.

Note: Toast the nuts in a dry sauté pan or skillet over medium-high heat until a rich aroma is apparent. Transfer to a plate to cool before chopping.

Nutritional information per 1/2 cup serving: 230 cal., 5 g pro., 18 g fat, 13 g carbs., 290 mg sodium, 60 mg chol.

CHICKEN BROTH

4 pounds chicken bones
3 quarts cold water
1 large onion, thinly sliced

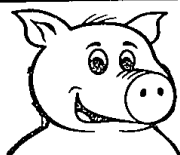
1 carrot, thinly sliced
1 stalk celery, thinly sliced
5 to 6 whole black pepper-corns
3 to 4 parsley stems
1 bay leaf
1 sprig fresh thyme

Place the chicken bones in a large pot with enough cold water to cover them by 2 inches. Bring the water to a boil over medium heat. As the water comes to a boil, skim any foam that rises to the surface. Adjust the heat to main-

tain a slow, lazy simmer.

When the broth has simmered for 1 1/2 to 2 hours, add the remaining ingredients. Continue to simmer, skimming the surface as necessary, for another hour.

Strain the broth and let it cool to room temperature; store in the refrigerator for up to 5 days, or in the freezer for up to 3 months. To remove fat from the broth, cool it thoroughly in the refrigerator. The fat will come to the surface and harden and will then be easy to lift off. Makes about 2 quarts.



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