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Enjoy delicious recipes this fall

Recipes courtesy of chef Randy Emert

CIDER MILL BREAD PUDDING

Bread Mixture
1 cup stale bread
1 cup stale cinnamon doughnuts
4 Tablespoons dried tart Michigan cherries
2 Tablespoons cinnamon

Custard
1 pint milk
1/2 cup eggs
1/4 cup sugar
Pinch salt
1/4 teaspoon vanilla

Bring milk to a scald and set in refrigerator to cool. Whip eggs and sugar together for 2 minutes. Add to milk and whip together for 1 minute.

Mix doughnuts, bread, and 2 Tablespoons dried cherries. Fill casserole dish 2/3 full with bread mixture, pour custard over the top, mix together very gently to not mash the bread. Place the remaining 2 Tablespoons of cherries on the top and then sprinkle cinnamon.

Let the bread soak the custard for 2 hours. Bake in water bath at 275 degrees F., covered for 45-60 minutes or until the center of the pudding is not runny.

WARM CIDER

1/2 gallon pasteurized apple

cider
1/2 cup orange juice
1 cinnamon stick
3 whole cloves
2 slices fresh orange
1 cup captain Morgan's spiced rum
1/2 cup brown sugar

Combine all ingredients in a 3-quart saucepan and bring to a boil, stirring occasionally. Once boiled remove from heat and enjoy.

APPLE CONSERVE

10 apples, peeled and seed-
ed, 7 rough-cut and 3
small diced
2 2/3 cup white wine
1 teaspoon allspice
1 1/4 cup brown sugar
3/4 teaspoon nutmeg
1 tablespoon cinnamon
1/2 teaspoon ground cloves

Over low heat, covered, cook 7 rough cut apples with all other ingredients until thick (like applesauce consistency), about 1-1 1/2 hours.

Fold in the remaining apples and cook an additional 30-35 minutes until tender.

Reynolds from page D1

1 green onion, sliced thin
Mix egg product, soy milk or milk and salt. Spray nonstick skillet with butter flavor pan spray and heat on medium setting. Add potatoes, zucchini and tomatoes to skillet, stirring until hot.

Four egg mixture over the vegetables. As eggs begin to set, gently lift cooked portions with spatula so that uncooked portion can flow to the bottom. Avoid constant stirring. Cook about 3 to 4 minutes until the eggs are set. Sprinkle green onion over the top and gently mix through. Serve immediately. Serves 4.

Nutritional information per serving: Calories, 100; fat, 3g; cholesterol, 0mg; protein, 9g, and dietary fiber, 2g

WRAP-IT-UPS

Parents, here's a great school morning pleaser for the kids. Moms and Dads may enjoy grabbing one for themselves too. So easy!

4 fat-free flour tortillas (8 inch)

1/2 cup reduced fat natural peanut butter
1/4 cup strawberry spread-
able fruit
2 medium bananas, thinly
sliced
1/4 cup reduced fat granola
1/2 teaspoon ground cinna-
mon

Spread tortillas with peanut butter, then spreadable fruit. Top with bananas, granola and sprinkle cinnamon over all. Roll up tortillas and enjoy. Makes 4.

Nutritional information per serving: Calories, 325; fat, 7g; cholesterol, 0mg; protein, 9g, and dietary fiber, 4g.

OATMEAL PANCAKES

Whole grains are essential for the whole family to be in good health. These pancakes are a great way to get in the whole grain habit. Top them with brain-boosting blueberries (fresh or frozen), for a breakfast that will give you that winning edge!

1/2 cup quick cooking oats
1/4 cup all-purpose flour
1/4 cup whole-wheat flour
2 tablespoons Bob's Red Mill

Desserts from page D1

1/4 cup sugar
15 ounces ricotta cheese
8 ounces cream cheese
1-1/2 teaspoons vanilla
extract
1 packet unflavored gelatin,
dissolved in 1/4 cup warm
water
1/2 cup tomato jam

For the crust:
In a large bowl, combine pecans, vanilla wafer crumbs and sugar. Add the butter and mix until all margarine is incorporated into the wafer mixture. Press crust to the bottom and sides of an 8-inch spring form pan. Place pan into the center of a preheated 350 degree oven and bake for 8-10 minutes or until the crust is set.

For filling:

In a medium bowl, whip the heavy cream to soft peaks. Add 1/4 cup sugar and continue to whip to form stiff peaks. Set aside.

In another bowl, beat ricotta and cream cheese until well-blended and smooth. Add vanilla extract and tomato jam, continue to beat. Add gelatin to the cheese. Mix squash and crystallized ginger in a bowl. Add syrup to combine. Spread mixture evenly over top of crust and sprinkle with toasted pecans.

TOMATO JAM

2-1/2 pounds ripe grape
tomatoes
Juice of zest of 2 oranges
Juice of 1 lemon
1-1/2 cup sugar
12 cloves

1/2 stick of cinnamon
1/4 cup crystallized ginger,
finely chopped

In a heavy saucepan, combine tomatoes, juice and zest of oranges and sugar. Stir mixture over medium high heat until sugar dissolves. Place cloves and cinnamon on a cheesecloth and tie together to form a small bag. Place bag into pan. Bring mixture to a boil. Lower temperature and continue cooking until mixture thickens. Remove cheesecloth bag, add ginger and lemon juice and cook for 10 minutes.

Store in a container.

Note: This jam is a big hit with kids for dunking chicken nuggets or served with roast turkey or pork.



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Employees of WJR Radio, The Observer & Eccentric Newspapers, BIA and Mathison Supply are not eligible to enter.

Take a photo of your ugly bathroom and bring it into any Mathison Supply store or mail it to WJR, Ugliest Bathroom Contest, 3011 W. Grand Blvd., Ste. 800, Detroit, MI 48202. The winner's bathroom will be upgraded with new fixtures, tile, medicine cabinet and accessories with a value of up to \$10,000. And, be sure to visit the WJR and Mathison Supply booths at:

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All entries become the property of WJR and must be received by April 12, 2002. No cash equivalents. Judges' decision is final. No purchase necessary. Winner will be announced May 18, 2002.

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