

Culinary from page D1

...tastes. The recipe for stuffing can be used to make a sausage stuffing as well.

Certified master chef Dan Hugelier likes to add some applesauce (for flavor and moistness) and a few whole eggs (for binding and the leavening effect). This recipe calls for dried herbs, but if you can get fresh, use double the amount and add them in the last part of the cooking process. Use this same recipe for vegetarian stuffing by substituting sautéed portobello mushrooms for any meat, and vegetable stock in place of turkey or chicken stock. (If you must stuff the bird, pack it lightly and make sure that the internal temperature of the stuffing reaches at least 180 degrees.)

The recipe for cranberry chutney belongs to Helen Orloff, the dining room manager for Schoolcraft College's American Harvest Restaurant.

BASIC BREAD STUFFING WITH CHESTNUTS

8 cups of stale cubed white bread with the crusts left on
1 8-ounce stick of sweet butter
1 1/2 cups of small-diced onion
3 stalks of celery, peeled and small diced
1 granny smith apple peeled, cored and small diced
1 cup of cooked, peeled chestnuts broken into pieces
2 teaspoons dried sage leaves
1 teaspoon dried thyme leaves
1/2 teaspoon dried marjoram
Salt and pepper to taste

1 cup (or more) chicken or turkey stock

Melt butter in a pan and add onions, celery and apples. Sauté over medium heat until the vegetables are soft. Stir in the chestnuts, herbs, salt and pepper. Let the mixture cool.

In a large bowl mix the stale bread cubes with the cooked mixture. Add cold stock and mix well.

(If you like to add egg to your stuffing, add it now.) Place the stuffing in a buttered baking dish and cover with foil. Bake at 325° F for 20 minutes covered and 20 minutes uncovered.

Recipe courtesy of Bruce Konowalow. Konowalow is the director of culinary arts at Schoolcraft College. Look for his column on the third Sunday of the month in Taste.

Enjoy new twists on old Thanksgiving favorites

Recipes courtesy of Kevin Enright, chef and instructor at Oakland Community College in Farmington Hills. See related story and recipe on Taste front.

CRANBERRY CHUTNEY

2 cups cranberries, fresh or frozen
3 apples, Granny Smith, peeled, chopped fine
1 small onion, minced
1 clove garlic, minced
1/2 teaspoon jalapeno chilies, minced
1 cup apple wine or white wine

1 cup brown sugar
1/2 cup raisins
1 teaspoon fresh ginger, grated

In a stainless pan, combine the cranberries and raisins with the wine until the berries pop. Add all the rest of the ingredients, simmer over medium heat for 15-20 minutes.

Makes 8 servings.

ALMOND STUFFING

1/2 pound butter, soft

6 each eggs, separated
1/2 loaf white bread, crust removed, cut in cubes
3/4 cup milk
1 1/4 cups almonds, blanched, sliced
1/4 teaspoon salt
1 tablespoon chives, sliced thin
Pinch nutmeg
Pinch white pepper

Cream butter and egg yolks together.
Soak the bread in the milk, nutmeg, pepper and chives.

Fold the yolk mixture into the bread mixture.

Whip the egg whites with salt to form medium peaks (not dry).

Fold the whites, almonds and the yolk mixture together.

Coat a baking pan with butter, put the dressing in the pan. Cover with a piece of wax paper, which has been rubbed with butter or sprayed with cooking spray.

Bake in a 350° F oven until crisp and hot inside or approximately 30-40 minutes. Makes 8 servings.

Back home, wash hands together for 20 seconds. Give children age-appropriate tasks. Young children can wash produce (keep a stopaol handy), shape burger patties or meatballs, mix ingredients and set the table.

Diane Reynolds of Farmington Hills is a registered dietitian for the Kroger Co. of Michigan. You can contact her for answers to your food, nutrition and food safety questions at the Kroger Nutrition Help Line - (800) KROGERS, select 3 twice on the automated number - or e-mail her at mnutritionist@kroger.com.

Seasonal from page D1

SIMPLE VEGETARIAN PIZZA

1 refrigerated or frozen pizza crust
1 1/4 cups flavored pasta sauce
1 teaspoon dried oregano
1/2 teaspoon dried basil
1/2 teaspoon garlic powder
6 ounces part-skim shredded mozzarella cheese
2-3 cups of fresh chopped vegetables of your choice (Suggested vegetables include sliced mushrooms, chopped green or red bell pepper, broccoli florets, sliced tomatoes, chopped zucchini, sliced red onion, shredded carrots or chopped spinach)

Preheat oven to 450° F. Place crust on a cookie sheet or pizza pan. Combine pasta sauce with seasonings and spread on crust. Let everyone pitch in adding the vegetable toppings, then the cheese on top. Bake on middle oven shelf for 7-15 minutes or until cheese is bubbling. Makes 8 slices. Serve with homemade fruit smoothies for a great quick meal.

Midland, Michigan

Relax and enjoy yourself (you deserve it) ...

with any overnight stay

Free Dinner for two

Dinner for two is a 50 value and unique to each hotel.

Offer expires 12/26/01

Ashman Court Marriott Conference Hotel 989-839-0500

VALLEY PLAZA RESORT Health & Conference Center 800-825-2700

Sleep Inn 989-837-1010

Fairview Inn 989-631-0070

Hotel rates start at \$89 for two

Holiday Inn Hotel & Conference Center of Midland Call 1-800-622-4220

BATHTUBS & CERAMIC TILE Repair • Remodel • Reglaze

The Historic Oldest And Largest Reglazing Company

Visit Our Showroom Or Call For Free Estimate

UNIQUE REFINISHERS (800) 232-4557

We Also Specialize In Antique Tub & Sink Restoration

Hagelstein's Bakery —est. 1911—

proudly presents

Chef Bernd Wessler (formerly of Machus Pastry Shops) and his sweet delights!

Pumpkin Pie \$5.75

541-0566

800 South Washington Downtown Royal Oak

Open 7 a.m.-6 p.m., M-Sat.

THINKING ABOUT A NEW FURNACE?

LENNOX

FREE ESTIMATES (734) 525-1930

UNITED TEMPERATURE 8919 MIDDLEBELL • LIVONIA

COMING ATTRACTIONS FOR THE MONTH OF NOVEMBER

BUSINESS OWNERS • BUSINESS OWNERS • BUSINESS OWNERS

Holiday Greeting Package

Looking for an inexpensive way to say "Happy Holiday"?

The Observer & Eccentric will be running special greeting pages on Christmas and New Year's to give businesses an opportunity to wish their customers a Happy Holiday.

Run in 2 Holiday Greetings (Christmas and New Year's)

Publication Dates: Christmas December 20th, New Year's December 30th. Deadline: December 15th, December 31st.

For more information regarding this great promotion please call 734-953-2073 Fax 734-953-2232

Baby's First Holiday

Do you know a child that was born in the last year? If so, here is a chance to celebrate this new little life and share in the fun of this little one's first holiday.

The Observer & Eccentric Newspaper is putting a "Baby's First Holiday" section out for children who are going to celebrate this magical part of the year for the first time. If your child missed out last year, who cares? Just send in their picture with his/her age, name and the holiday message you wish to send and we'll include them in this section.

2x2 \$54.99 1x2 \$25.99

Legal Directory

Tax Attorney? • Corporate Law? Family Law? • Estate Planning? Real Estate Law?

As an attorney, what better way to reach the community that you do business in than with an ad in The Observer & Eccentric Newspapers Legal Directory. This directory will be published every Thursday, starting December 2nd, 2001 and offers you a choice of ad size as shown below.

What a great place to advertise your legal services and get your face out in front of your community.

For more information please call: Observer & Eccentric Liz Garvey 734-953-2081 Fax: 734-953-2232 Deadline: Fridays at 5:00pm

2x3 \$240.00 per week 3x3 \$380.00 per week

NOVEMBER

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24 25 26 27 28 29 30

Only 25 more days till you have what!

Make your check payable to: The Observer & Eccentric Newspapers, enclose a stamped, self-addressed envelope for returned photos, the photo to be used, your message, your name and a day time phone number.

Mail To: The Observer & Eccentric Newspapers 36251 Schoolcraft Road • Livonia, MI 48150 Attn: Dylan or call 1-800-879-SELL

Message: Name: Address: City: Zip: Phone: