Culinary from page D1

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

Certified master chef Dan Hugolier likes to add som appleasue for flavor and meistness) 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 vogetarian stuffing by substi-tuting sautéed portobello mush-rooms for any meat, and veg-etable stock in place of turkey or chicken stock. (If you must stuff make sure that the internal tem-perature of the stuffing reaches at least 180 dogrees.)

The recipe for cranberry chut-ney belongs to Helen Orloff, the dining room manager for School-eraft College's American Harvest

BASIC BREAD STUFFING WITH CHESTNUTS

ps of stale cubed white read with the crusts left

1 8-ounce stick of sweet but-1-1/2 cups of small-diced

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 easpoons dried sago leaves

1 tenspoon dried thyme leaves 1/2 teaspoon dried marjoram Salt and pepper to taste 1 cup (or more) chicken or turkey stock

Molt butter in a pan and add onions, celory and apples. Sauté over medium heat until the veg-etables are soft. Stir in the chest-nuts, herbs, salt and pepper. Let the mixture cool.

In a large bowl mix the stale bread cubes with the cooked mix-ture. 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 326° F for 20 minutes covered and 20 minute uncovered.

Recipe couriesy 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

Michigan

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Ź,

troubles behind...

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 cranbarries, fresh of frozen 3 apples, Granny Smith, pealed, chopped fine
- 1 small onlon, minced clove garlic, minced
 clove garlic, minced
 1/2 teaspoon jalapeno
 chilles, minced
 cup apple wine or white

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wine 1 cup brown sugar 1/2 cup raisins 1 teaspoon fresh ginger, grat-

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 min-

VALLEY PLAZA RESORT

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ALMOND STUFFING 1/2 pound butter, soft

6 each eggs, separated 1/2 loaf white bread, crust ramoved, cut in cubes 3/4 cup mllk 1-1/2 cups almonds, blanched, sliced

1/4 teaspoon salt 1 tablespoon chives, sliced

Pinch nutmeg Pinch white pepper

Cream butter and egg yolks Soak the bread in the milk, nut-

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meg, pepper and chives. Fold the yolk mixture into the bread mixture.

Whip the egg whites with salt to orm medium peaks (not dry). Fold the whites, almends and the yelk 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

has been rubbed with states of sprayed with cooking spray.

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

Seasonal from page D1

Back home, wash hands together for 20 seconds. Give children age-appropriate tasks. Young children can wash proceed (keop a stepstool handy), shape burger patties or meather than the table.

Dinne Reconcide of Examination

the table.

Diane Reynolds of Farmington
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SIMPLE VEGETARIAN PIZZA 1 refrigerated or frozen pizza

- 1 1/4 cups flavored pasta sauce
- 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

vegetables or your critical (Suggested vegetables include siliced mushrooms, chopped green or red. bell pepper, broccoll florets, siliced tomatoes, chopped zucchini, siliced red onion, shredded carrots or

chopped spinach)

Proheat even to 450° F. Place crust on a cookie sheet or pizza pan. Combine pasts sauce with seasonings and spread on crust. Let overyone pitch in adding the vegetable toppings, then the chees on top. Bake on middle oven shelf for 7-15 minutes or until cheese is bubbling. Makes 8 slices. Serve with homemade features and the state of the ntil cheese is bubbling. Makes 8 ices. Serve with homemade fruit noothies for a great quick meal.



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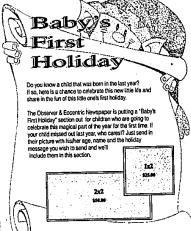
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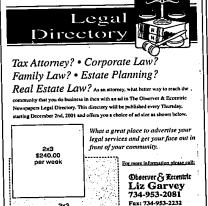
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