

# The More The Merrier

## grilled turkey

This Christmas try something a little different for the traditional family meal. Gather the family around hearthside and charcoal grill part of the meal right in the fireplace. It makes an especially warm and cozy gathering for the smaller family.

For the fireside Christmas dinner, try a turkey breast, a nice change from a whole turkey. Most turkey breasts are found in the frozen meat section of the supermarket and range in size from 3 to 10 pounds. For the larger 8-10 pound breast, simply fillet it or remove it from the breast bone on either side.

**THE BONED BREAST** is wrapped in bacon and grilled very slowly over a bed of coals. The key to juicy, tender turkey breast is to grill it slowly. If there is room, while the turkey is cooking, do double duty with the lighted briquets and cook the squash too. Place the whole squash right on the coals and let them cook, turning often, and the flavor is simply delicious.

### GRILLED TURKEY BREAST

(Makes 8 to 10 Servings)

- 1 turkey breast, about 8 pounds
- Salt and pepper
- ½ pound sliced bacon

Cut through skin along both sides of the breast bone and remove breast meat. Follow contour of carcass, taking off as much meat as possible in two large pieces. (Simmer bone in water with seasonings and use for soup stock, gravies, etc.)

Sprinkle each piece of turkey with salt and pepper. Wrap bacon strips around each piece and secure bacon with skewers.

Grill about 8 inches from low coals for 1 hour. Turn occasionally with tongs. Turkey is done when lightly browned and tender. Check for doneness by cutting a small slit in largest part of meat.

**NOTE:** Turkey breasts vary in size from about 3 pounds to 12 pounds. For a small turkey breast (under 4 pounds) crack breast bone, flatten meat and grill in one piece. Time will vary with the size and thickness of the breast. If using a large frozen turkey breast which has been thawed, cook both breast pieces. Leftover cooked turkey may be served cold for sandwiches, used in casseroles or wrapped tightly and refrozen.

## EMBER ROASTED ACORN SQUASH

Place acorn squash in coals, leaving a few briquets to surround each. Turn frequently with tongs until fork tender, about 1 hour, 15 minutes.

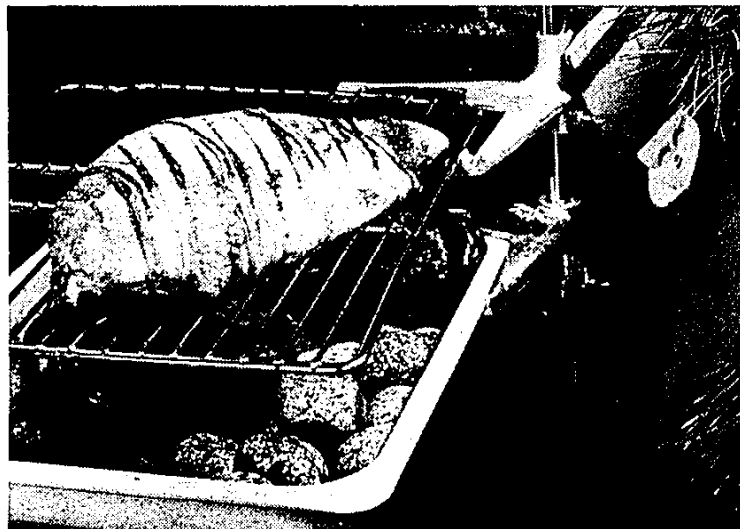
When cooked, remove from coals; cut in half and remove seed. Serve immediately with butter, salt and pepper. About 1 tablespoon of maple syrup may be added to each squash half. Allow one acorn squash for 2 servings.

## yule brunch

Brighten the holiday season with a Christmas morn brunch for your family. You'll treasure the misty glow in the grandparents' eyes as they delight in watching the children open their tinsely gifts.

The nose-nudging aroma of Holiday Broccoli 'N Ham will urge everyone to the table. There are layers and layers of deliciousness in this protein-packed brunchon dish. Cut broccoli frozen in an elegant cheese sauce in its own flavor-tight cooking pouch is topped with quartered eggs and rosy-pink diced ham. Condensed cheddar cheese soup gives a double cheese flavor to the casserole. The crunchy topping sprinkled on during the last few minutes of baking is herb seasoned stuffing mix.

A fresh fruit compote, served in a brandy snifter, can double as a table centerpiece ... it is so pretty. Warm petite sweet rolls with whipped butter and mugs of hot chocolate complete the Christmas morn feast.



## HOLIDAY BROCCOLI 'N HAM

- 2 10-oz. packages cut broccoli frozen in cheese sauce in the flavor-tight cooking pouch
- 6 hard-cooked eggs, quartered lengthwise
- 2 c. diced ham
- 1 10½-oz. can condensed cheddar cheese soup
- ¼ c milk
- ¼ c butter, melted
- ¼ c water
- 2 c herb seasoned stuffing mix

Cook broccoli according to package directions; spread in bottom of 9x12x1½-inch bake and serve pan. Place eggs on broccoli; add ham. Combine soup and milk until smooth; pour over top of broccoli,

eggs and ham. Bake in a preheated 400 degree oven for 15 minutes. Combine melted butter, water and stuffing mix; sprinkle over casserole. Bake an additional 15 minutes. Serves 6 to 8.

## steamed pudding

- 1½ c. flour
- 1 t. baking soda
- ½ t. salt
- 1 t. cinnamon
- ½ t. nutmeg
- ¼ t. ginger
- 1 t. vanilla
- ¼ c. shortening
- 1¼ c. sugar
- 2 eggs
- 2 ripe bananas, mashed
- 1 tart apple or 1 large raw carrot, shredded
- ½ c. light raisins

Sift flour with soda, salt and spices. Combine shortening, sugar, eggs and bananas; beat until mixture is very smooth and light. Stir in shredded apple or carrot, raisins and vanilla. Stir the flour mixture into the fruit mixture and blend thoroughly.

Turn batter into a well greased 1½ quart or 2 quart mold. Cover top with foil or double-thick waxed paper, and tie securely with soft twine. Place mold on trivet in large kettle and add enough hot water to come about half-way up sides of mold.

Cover kettle, bring to boil, then reduce heat and keep water on gentle boil for 2 hours. Remove mold and let stand a few minutes; loosen edges and invert on serving dish. Serve warm with hard sauce, or with stiffly whipped cream. Serves 8.