

2391 PONTIAC ROAD AT I-75

373-0736



Rum-flavored version of four-layer torte can be baked ahead, chilled at least eight hours or overnight ___

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4 large bunches curly endive

I styrofoam cone, 212 feet high

1 styrofoam square,

12 by 12 by 1-inch

1 small box round toothpicks

Cocktail Sauce

Thaw frozen shrimp; place shrimp in boiling salted water. Cover and simmer about 5 minutes or until shrimp are pink or tender. Drain. Peel shrimp, leaving the last section of the shell on. Remove sand veins and wash; chill. Separate and wash endive; chill.

Place cone in center of styrofoam square and draw a circle around the base of the cone. Cut out circle and insert cone. Cover base and cone with overlapping leaves of endive. Fasten endive to styrofoam with toothpick halves. Start at the outside edge of base and work up. Cover fully with greens to resemble Christmas tree. Attach shrimp to tree with toothpicks. Provide cocktail sauce for dunking shrimp. Makes 12 servings.

A huffet of holiday foods is especially convenient for Christmas Eve, or Christmas Day, if that's when your family opens presents. A buffet-style meal lends itself to the informality of gift opening festivities

Baked boneless ham is decked out for the season with a glistening cranberry glaze that is quick to make. A sweet potato casserole complements the entree.

The buffet dinner menu can also

include asparagus spears, red and green salad, relish ribbon tray, crescent rolls, butter, assorted . Christmas cookies, coffee and tea.

To make the Christmas Ribbon Salad, on the buffet dinner menu, simply combine red and green gelatin layers separated by a lemony cream cheese laver.

A classic meal of baked ham along with potato salad, jellied salad and favorite cake is ideal for an easy Yule reunion menu Cherry Fruit Salad adds sparkle with its sweet dark cherries, crushed pineapple, chopped pecans and celery in cherry flavor gelatin

CHERRY FRUIT SALAD

1 can (17 oz.) pitted.

sweet dark cherries

2 packages (3 oz. each) or 1 package (6 oz) cherry flavor gelatin

2 cups boiling water

2 cans (81) oz. each)

crushed pineapple

12 cup chopped celery

12 cup chopped pecans

Drain cherries, measuring syrup. Add water to syrup to make I cup. Dissolve gelatin in boiling water. Add measured liquid and undrained pineapple. Chill until thickened. Stir in cherries, celery, and nuts. Pour into individual molds or an 8-cup mold. Chill until firm, at least 4 hours, Unmold. Serve with lettuce or garnish with celery leaves, if desired. Makes 7 cups or 14 servings.

