

Divine

Green chilies give zest to these chicken sandwiches

Mexican Muffin Divan is a hot, open-face chicken salad sandwich made with chopped broccoli and sliced fresh mushrooms and served on an English muffin. Baked topped with a slice of extra thick pasteurized process cheese spread, the sandwich is zesty with picante sauce and chopped green chilies.

MEXICAN MUFFIN DIVAN

2 cups chopped cooked chicken
1 cup mushroom slices
½ cup picante sauce
¼ cup real mayonnaise

2 Tbsp. green onion slices
2 Tbsp. chopped green chilies
3 English muffins, split and toasted
1 cup chopped cooked broccoli
6 extra thick slices pasteurized process cheese spread, cut in half diagonally
Combine chicken, mushrooms, picante sauce, mayonnaise, onion and chilies; mix lightly. Top muffin halves with chicken mixture and broccoli. Place on ungreased cookie sheet. Bake at 350 degrees, 10 minutes. Top with process cheese spread; continue baking until process cheese spread begins to melt. Makes 6 sandwiches



'Stacks' make fine finger foods

There's no need to miss even one exciting minute of action on Super Bowl Sunday. Forget about planning a meal which will be gobbled down during halftime and concentrate instead on substantial snacks which can be made ahead and enjoyed throughout the game.

A hot snack is always a big seller. So plan on preparing a double batch of Alpine Ham and Swiss Stacks. Thick slices of ham hide buttery Swiss cheese, a perfect match for the slightly sweet ham. A coating of cracker crumbs, nutmeg and parsley becomes crisp during baking. Set out extra mustard for dipping and watch these meltily delicious treats disappear.

each stack in half; cut into ¾-inch wide strips. Cover and chill several hours or overnight. Combine cracker crumbs, parsley and nutmeg in shallow dish. Dip each ham stack into flour, then into egg, then into crumb mixture to coat completely. Transfer to lightly greased cookie sheet. (Snacks may be covered and refrigerated again, if desired.) Drizzle with butter. Bake at 425 degrees F. for 10 to 12 minutes or until golden brown. Drain briefly on paper toweling. Serve hot with additional mustard for dipping, if desired. Makes 30 appetizer snacks.

CAJUN TURKEY BITES

¼ lb. smoked turkey breast
½ cup mayonnaise
1 Tbsp. dehydrated onion flakes
1 ½ tsp. oregano
½ tsp. cumin
½ tsp. garlic powder
¼ tsp. thyme
Hot pepper sauce, to taste
1 ½ cups finely chopped pecans

Cut turkey into ¾-inch cubes; set aside. Combine remaining ingredients except nuts in medium bowl; mix well. Add turkey, tossing to coat evenly with mayonnaise mixture; roll each cube in chopped nuts. Chill loosely covered on wax paper covered cookie sheet until ready to serve, no longer than 6 hours. Serve on cocktail picks. Makes about 36 appetizers/snacks.

ALPINE HAM AND SWISS STACKS

4 slices (¼-inch thick) ham
Dijon-style mustard
4 slices Swiss cheese
35 round buttery crackers, crushed (1 ½ cups)
½ cup finely chopped parsley
¼ tsp. ground nutmeg
2 large eggs
½ cup flour
¼ cup unsalted butter, melted

Place two ham slices on cutting board. Spread one side of each with mustard. Arrange 2 slices cheese on one ham slice, cutting to fit. Repeat with second ham slice and 2 cheese slices. Spread one side of remaining ham slices with mustard. Place mustard side down on top of cheese. Cut



Alpine Ham and Swiss Stacks are coated with a crunchy crumb coating.

Mixed-up pizza is quick to fix

On a chilly night, piping hot pizza fresh from the oven can chase away even the worst case of winter blues. But with today's busy pace, there often isn't the time to make a "scratch" dough.

Here's an exciting idea for making the dough in a hurry with your hand beater. It's called a Upside-down Popover Pizza, and it's a delicious combination of pizza and popover.

This topsy-turvy pizza has the topping on the bottom and the crust on top. The crust, which puffs up like a popover, is made by mixing eggs, milk and flour. It mixes instantly and lump-free with just your hand beater.

There's no messy rolling out of dough. Just pour the dough mixture over the toppings, sprinkle with grated Parmesan cheese and bake. Serve this puffy pizza with a salad for dinner, or pass it around as a special evening treat. It is easy enough to make everyday, but is special enough to serve guests.

UPSIDE-DOWN POPOVER PIZZA

10 oz. bulk pork sausage or 1 lb. ground beef
1 medium onion, chopped (about ½ cup)
1 can (15 oz.) tomato sauce
¼ cup chopped green pepper
2 Tbsp. flour
½ tsp. dried basil leaves
½ tsp. fennel seed
¼ tsp. dried marjoram leaves
8 oz. mozzarella cheese, thinly sliced
2 eggs
1 cup milk
1 Tbsp. vegetable oil
1 cup flour
½ tsp. salt
¼ cup grated Parmesan cheese

Heat oven to 425 degrees. Cook and stir sausage and onion in 10-inch skillet until sausage is brown and onion is tender; drain. Stir in tomato sauce, green pepper, 2 Tbsp. flour, basil, fennel seed and marjoram. Heat to boiling. Boil and stir 1 minute. Pour into ungreased rectangular pan, 13x9x2 inches. Arrange mozzarella cheese slices on top. Beat eggs, milk, oil, 1 cup flour and the salt with hand beater until smooth; pour over cheese slices. Sprinkle with Parmesan cheese. Bake until puffy and golden brown, 25 to 30 minutes. Serve immediately. 6 servings.

Walnut bread: best for brunch

Perfect for breakfasts or brunches — serve with fruit-flavored cream cheese.

PINEAPPLE ORANGE WALNUT BREAD

1 cup broken walnuts
2 cups flour
1 tsp. baking powder
1 tsp. baking soda
¼ tsp. salt
¼ cup plus 2 Tbsp. sugar
¼ cup butter
1 egg
¼ cup plus 1 Tbsp. orange juice
1 Tbsp. grated orange peel
1 can (8 ½ oz.) crushed pineapple in syrup
1 cup raisins

Pulverize walnuts in blender. Combine with flour, baking powder, soda and salt. Cream ¼ cup sugar with butter until light and fluffy. Beat in egg, ¼ cup orange juice and peel until blended. Beat in ½ cup flour mixture until blended. Repeat, ending with flour. Stir in raisins. Pour into 9 x 5-inch loaf pan. Bake in 350 degrees F. oven 65 to 70 minutes until cake tester inserted comes out clean. Cool in pan 10 minutes. Turn onto wire rack to cool completely. Combine remaining sugar and orange juice. Pour over bread while still hot. Makes 1 loaf.

IGA
24065 ORCHARD LAKE RD.
Mon.-Fri. 9-9; Sat. 8-9; Sun. 9-5
We Feature Western Beef
Not Responsible for Errors in Printing

IGA TABLET Western Beef
Whole Boneless New York Strip Loins
Super Bowl Special
WILL CUT & WRAP Free
LOWEST PRICE IN MONTHS
\$1.99 lb.

IGA Tablet Western Beef
FULL CUT Check Our Trial! Round Steak
\$1.59 lb.

IGA Tablet Lean & Meaty
Pork Steak
\$1.29 lb.

IGA Tablet Assorted Sliced
Pork Chops
¼ Loin 7-11 Chops
\$1.39 lb.

FAME Sliced Bologna
\$1.29
1 Lb. Pkg.

Super Bowl Super Special!
Sunday Only January 26
Rath Black Hawk Famous Sliced Bacon
12 oz. Pkg.
\$1.29 lb.

DOUBLE COUPON
ORCHARD-10 gives you 100% more on all (cents off) manufacturer's coupons up to and including 50¢ face value. Other retailers and free coupons excluded. Limit 1 coupon for any one product. Coupon plus 100% bonus cannot exceed price of the item. All cigarette coupons at face value. Offer in effect now through Sunday, January 26, 1986

IGA BONUS COUPON
GARD WHITE JUMBO TOWELS
49¢ Limit 1
Limit 1 coupon per family. Coupon good 1/26/86 through 1/31/86. NR 180-1

IGA BONUS COUPON
Table Treat Mac & Cheese Dinner
10¢
Limit 1 coupon per family. Coupon good 1/26/86 through 1/31/86. NR 180-2

IGA BONUS COUPON
Country Fresh Cottage Cheese
99¢
Limit 1 coupon per family. Coupon good 1/26/86 through 1/31/86. NR 180-3

Grocery
Table Treat Vegetables
4/89¢
Limit 1 coupon per family. Coupon good 1/26/86 through 1/31/86. NR 180-4

Frozen
Jeno's Pizza
89¢
Limit 1 coupon per family. Coupon good 1/26/86 through 1/31/86. NR 180-5

Bakery
White Bread
69¢
Limit 1 coupon per family. Coupon good 1/26/86 through 1/31/86. NR 180-6

IGA COUPON
FAME Shortening
99¢
Limit 1 coupon per family. Coupon good 1/26/86 through 1/31/86. NR 180-7