

Try recipe for pears in red wine

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Bake until the top of the custard is to the touch, about 30 minutes. Let it cool to room temperature, and then refrigerate until chilled. 2 hours before serving, turn the flan onto a large platter. Slice and serve, spooning caramel over each serving. Makes 6-8 portions.

CHERRY CORNISH HENS ESCOFFIER

2 tablespoons unsalted butter
2 medium onions, sliced
2 whole Cornish hens, rinsed and split
salt and pepper to taste
2 cups light chicken or veal stock, warmed
1 cup drained, dark sweet cherries (reserve the juice)
6-8 3-inch strips of orange zest (outer covering of orange, minus the white pith)

2 tablespoons black currant jam
3 tablespoons kirsch
lemon juice
1 bunch watercress, for garnish

Melt butter in deep-sided skillet until hot. Then add sliced onions and sauté until lightly golden. Remove onion and set aside. Add Cornish hens to pan and brown evenly, skin side down until golden. Turn and season with salt and pepper. Brown on bone side and season. Add 1 cup stock to pan, reduce temperature, and simmer covered for 15 minutes, turning carefully once or twice. Add 1/2 cup cherry juice, cherries, orange zest. Add an additional 1/2 cup of warm stock if necessary. If remaining stock has cooled down...

Continue to simmer for 15 minutes. Add onions, jam and kirsch. Baste and continue to cook birds until tender, an additional 15 minutes.

Taste and correct seasonings. Add a few drops of lemon juice to taste. If less than 1/4 cup of sauce remains add an additional 1/4 to 1/2 cup of stock and simmer until hot. Remove orange peel.

To serve set about 1/4 cup of sauce in bottom of each dinner plate, top with half of Cornish hen. Garnish with cherries and a few sprigs of watercress.

PORK CHOPS NORMAND

This recipe is from "The New Basics Cookbook."

1 tablespoon olive oil
4 center cut pork chops, 1-1/2 inch thick
1/2 cup dry white wine
2 Granny Smith apples, peeled and cored
1 tablespoon unsalted butter

1 cup Calvados, apple brandy
2 tablespoons red currant jelly

Preheat the oven to 350 degrees. Heat the oil in a large skillet and sauté the pork chops over medium high heat until lightly browned, 2-3 minutes per side. Transfer the chops to a baking dish. Add the wine to the skillet and bring to a boil, scraping up any browned bits. Pour the wine over the chops, cover the dish with aluminum foil and bake for 20 minutes.

Cut the apples into 1/4 inch thick slices. Melt the butter in a skillet and sauté the apple slices over medium heat until soft, 3-5 minutes. Add the Calvados and currant jelly and continue cooking until the liquid forms a glaze on the apples, 1 1/2-2 minutes. Spoon the apples over the chops and bake uncovered another 5 minutes. Yield 4 portions.

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Here's recipe for a special meat pie

MEAT PIE
2 pounds pork shoulder, trimmed and ground
5 medium potatoes, boiled and mashed
1 tablespoons ground sage

salt and pepper to taste
1 large onion, chopped fine
1 quart plus 1 cup water
1 cup bread, cubed (optional)
top and bottom pie crust for 10-inch pie

Combine ground pork shoulder with mashed potatoes. Stir in sage and salt and pepper to taste. Add onion and water and simmer uncovered, for at least 2 hours or until thick, skimming off fat if necessary.

Add breadcubes, if desired for extra dense pie. Pour into prepared uncooked pie shell and top with pie crust, sealing edges. Bake at 350 degrees for 20 minutes or until crust is golden. Serve hot or cold.

CHRIST THE KING

Lutheran Church

9300 Farmington Rd.

Livonia

CHRISTMAS EVE

Candlelight Worship

5:40, 7:40

11:00 p.m.

CHRISTMAS DAY

10:00 a.m. Festival Communion Service

12:05 P.M.

5805 Venoy • Westland

CHRISTIAN LUTHERAN

Welcomes You!

God's Richest Blessings to You This Holiday Season

CHRISTMAS EVE

10:00 a.m. Worship Service

5:00 p.m. Children's Service

5:40 p.m. Candlelight Service

CHRISTMAS DAY

10:00 a.m. Festival Communion Service

12:05 P.M.

5805 Venoy • Westland

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5805 Venoy • Westland

CHRISTMAS CANDLELIGHT

Wednesday & Thursday

December 20th & 21st

at 7:30 p.m.

Gene Sorensen's message...

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