

Come in from outside to soup, bread, salad

As winter continues to hold us in its grip, spring still seems very far off. And yet, one of the ways to make it go faster is to take advantage of the wonderful activities that the cold weather does provide. Whether you prefer ice skating, skiing, sledding or simply taking a brisk walk around your neighborhood, these activities are bound to stimulate your appetite as well as an appreciation for the season.

Sharen Rose of Canton is this week's apron winner after her friend, Mariee Bilog, submitted Rose's recipes for Wild Rice Soup and Pull-Apart Bread. Rose likes to end this meal with a Frozen Fruit Salad, which offers a refreshing contrast to the hot soup and bread. Because everything can be made in advance, this menu lends itself to entertaining.

Just imagine how much fun it would be to invite another family to go ice skating, sledding or whatever, and then come back to your home for a good and hearty, easily made meal.

Rose, who is very accustomed to organizing activities, worked for 17 years as director of Huron Forest Camp Cherish. The camp between Oscoda and Tawas has offered many children an opportunity to escape the summer heat and participate in varied activities.

RECENTLY MARRIED, Rose adjusted her schedule and now works part-time as camp administrator. Although years of experience overseeing camp cookouts have left her very proficient at cooking over a campfire and making s'mores, her husband is justifiably proud of her culinary abilities. Thank you, Sharen Rose, for sharing one of your favorite dinner menus with us, and congratulations on being our Winner Dinner Winner of the week.

Until next week, here's hoping that your family will soon be humming this happy tune: "Mmm, mmm, good. Mmm, mmm, good. This week's Winner Dinner is mmm, mmm, good!"

Do you have anything special you like to make for your family on Valentine's Day? If you do, please send it in and share it with us. Hopefully, we will be able to come up with a dinner that will be a winner for your sweethearts and make this Valentine's Day a special one.

Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3502, Birmingham 48012. All submissions become the property of the publisher. Each week's winner receives



family-tested winner dinner
Betsy Brethen



Sharen Rose of Canton makes Wild Rice Soup and Pull-Apart Bread, along with Frozen Fruit Salad.

an apron with the words Winner Dinner Winner on it. Recipes are printed the same size so that you may clip and save them in a three-ring binder. Use a paper punch to make holes in the clipping or paste the clipping on a blank sheet of three-ring notebook paper. Or simply file the clippings in a folder with pockets.

Observer & Eccentric

Winner Dinner

WILD RICE SOUP
This delicious soup amply feeds 4-6 people and can be made in advance and reheated just prior to serving.

It's a great recipe for using up any leftover chicken or turkey. Or you can do as Sharen Rose does, and microwave 2-3 chicken breasts — depending on the size — before dicing them, and add the meat to the soup.

If you don't have a microwave, just cover the chicken breasts with water and cook them for 25-30 minutes, until they are completely cooked.

Ingredients:
1/2 cup wild rice (Regular rice may be substituted. Cook according to directions on box.)
2-2 1/2 cups cold water
3-4 tablespoons (3 cubes) chicken bouillon
1/2 cup butter
1 small onion
1 green pepper, finely chopped
2 carrots, finely chopped
2 stalks celery, finely chopped
3-4 mushrooms, finely chopped
1 cup flour
1 1/2-2 cups cooked chicken or turkey, diced
3 cans chicken broth, (14 1/2-ounce size)
1 pint half and half

Bring the wild rice, 2-2 1/2 cups cold water and bouillon to a rolling boil. Cover and simmer for 45-60 minutes.

Melt 1/2 cup butter in a large kettle or Dutch oven. Add the chicken, onion, green pepper, celery, carrots and mushrooms and saute until the vegetables are tender.

Add the wild rice mixture to the sauteed vegetables and stir in 1 cup of flour. Add 3 cans of chicken broth and the chicken or turkey meat and stir.

Add 1 pint of half and half and if the soup should get too thick, add a little more half and half. Heat on low and simmer.

PULL-APART HERB BREAD
This recipe makes 2 night-shade leaves, each serving 6, in two bundt pans. (Aluminum bundt pans are available at most large grocery stores.)

If you prefer to make a smaller loaf, cut this recipe in half. The bread needs to be made at least 4 hours in advance so it will have enough time to rise.

Ingredients:
3 loaves frozen bread dough, thawed
1/2 cup margarine (or more, as needed)
1/2 cup Parmesan cheese
2 tablespoons parsley flakes
2 tablespoons garlic salt
dill weed to taste

Thaw, but do not let rise, 3 loaves of frozen bread dough. (Thaw in refrigerator overnight.) Cut each loaf into 12 pieces.

Melt the margarine in a saucepan. Add the cheese, parsley flakes, garlic salt and dill weed to taste.

Take 18 pieces and dip each into the saucepan and layer into 1 bundt pan. Repeat the process for the second pan.

Let the dough in each pan rise for 4 hours in a warm room until it has doubled in size. Bake for 30-40 minutes at 375 degrees. Turn onto a plate and be careful not to overbake.

LUCY'S FROZEN FRUIT CUP
This recipe was given to Rose by her neighbor Lucy Morris. A refreshing salad, it is enough for 18 servings.

Unless you are serving this to company, you will want to freeze this in 18 fruit cups and use them with other meals. The recipe also can be cut in half to make a smaller amount.

Ingredients:
1 can (17 ounces) apricot halves, drained and cubed
1 can (16 ounces) peach slices, drained and cubed
2 bananas, cubed
1 package (10 ounces) frozen strawberries
1/2 cup sugar
1 cup 7-Up
1 can (6 ounces) frozen orange juice concentrate, thawed and undiluted
1/2 cup lemon juice

Spoon into a 13-by-9-inch baking dish or spoon into 18 cupcake papers, filling each one 2/3 full. Freeze and remove 15 minutes before serving.

Shopping List

- wild rice
- chicken or turkey meat
- 1 pint half and half
- butter
- margarine
- 3 cans chicken broth (14 1/2-ounce size)
- 1 small onion
- green pepper
- carrots
- celery
- mushrooms
- chicken bouillon
- 3 loaves frozen bread
- Parmesan cheese
- parsley flakes
- garlic salt
- dill weed
- lemon juice
- 7-Up
- 1 can orange juice concentrate (6 ounces)
- sugar
- 1 can apricot halves (17 ounces)
- 1 can peach slices (16 ounces)
- 2 bananas
- 1 package (10 ounces) frozen strawberries

Notes

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