

Backyard vegetables go into favorite meal

Can you believe that we are already into the second week of October? With Halloween just around the corner and Thanksgiving not too far behind, you know what that means . . . the holiday season will be upon us before we know it.

But panic not. It is still weeks away and, besides, we have a beautiful autumn to enjoy, as the trees once again give us their last hurrah with their dazzling display of color.

When I talked to this week's Winner Dinner Winner, I was reminded of the saying, "Home is where the heart is." Laura Freeman's life revolves around her husband, two young daughters and her home.

An avid gardener, Freeman has a good-sized garden, where she grows a multitude of fruits, vegetables and flowers. Her winning menu is a favorite with her husband and children and makes good use of the vegetables grown right in her own backyard. Featuring Fiesta Pasta and Chicken Salad, Herb Bread, Fresh Seasonal Fruit Salad and Ginger Crinkles, this is a delicious dinner that is best when made a day in advance.

THANKS TO her husband's excellent carpentry skills, Freeman enjoys cooking in the kitchen he remodeled by building all new cabinets, putting on new countertops and even making a new kitchen table. He is currently in the process of putting on an addition to their house and recently completed building a deck and a wooden jungle gym equipped with swings and a sandbox for the girls. What a handy husband to have around.

The Freeman family often packs up its pop-up trailer and take off on short camping trips. One of the family's favorite things to do is stop at antique shops along the road. Their home is furnished with the country antiques and old quilts they have collected during the four years the Freemans have been married.

Active in her church, Freeman teaches a Sunday school class and helps plan the activities for a "Tiny Tots" program in which she and her younger daughter participate. She also loves doing crafts and gets together on a regular basis with a group of other women to work on different projects.

Thank you, Laura Freeman, for sharing your delicious menu with us



family-tested winner dinner

Betsy Brethen



ILL BRESLER-staff photographer
Laura Freeman of Plymouth and daughters Meghan, 3, and Audrey, 16 months, pose with Winner Dinner of Fiesta Pasta and Chicken Salad, Herb Bread, Fresh Seasonal Fruit and Ginger Crinkles.

Each week's winner receives a coupon with the week's Winner Dinner menu. Recipes are printed the same size so that you may clip and store 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. Another option is to simply file the clippings in a folder with pockets that will hold them.

clarification

The recipe for Oatmeal Brownies that ran with Betsy Brethen's Family-Tested Winner Dinner column Oct. 1 was incomplete. Following is the entire recipe.

OATMEAL BROWNIES
Crust:
2 1/2 cup rolled oats
1 cup flaked coconut
2 1/2 cup packed light brown sugar
1/2 teaspoon baking soda
1/2 teaspoon salt
2 1/2 cup melted margarine

Mix oats, coconut, sugar, soda and salt in bowl; stir in butter. Reserve 3/4 cup of the mixture. Put oatmeal mixture in bottom of greased 13-by-9-by-2-inch baking pan. Bake at 350 degrees for 10 minutes. Cool for five

minutes.
Brownies:
1/2 cup margarine
2 squares unsweetened chocolate, 1-ounce size
1 cup granulated sugar
2 eggs
1 teaspoon vanilla
1/2 cup all-purpose flour
1/2 cup oatmeal

In saucepan, melt butter and chocolate over low heat. Remove from heat. Stir in sugar. Blend in eggs, one at a time. Add vanilla. Stir in flour and oatmeal, mix well.

Prepare 1 package brownie mix, 22-ounce size, according to package instructions for fudgy brownies

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Observer & Eccentric Winner Dinner

Recipes

This is a quick and easy recipe that will help you make use of the abundant produce that is so available at this time of the year. The recipe feeds six and is best when made a day in advance of serving.

- 1-pound box spaghetti
- 1 1/2-2 pounds chicken, cut into strips
- 1 large red pepper, cut into bite-sized pieces
- 1 large unpeeled cucumber, cut into bite-sized pieces
- 1 onion, chopped
- 1/2 cup pinenuts
- 8-ounce bottle of Wishbone Olive Oil Vinaigrette (add more or less, depending on your taste)

Cook the spaghetti, drain it, then rinse it in cool water and drain again. Cook the chicken strips until lightly browned and cooked through. Drain on a piece of paper towel. Cut up the cucumbers and pepper into bite-sized pieces. Mix all the ingredients together in a large bowl and refrigerate several hours or overnight. Garnish with Parmesan cheese and salt and pepper to taste.

- HERB BREAD**
- 1 package (24 rolls) frozen, unbaked rolls, 30-ounce size
- 1/2 cup melted butter
- 1/2 cup Parmesan cheese
- 1 teaspoon basil
- 3 tablespoons sesame seeds
- 2 tablespoons garlic powder, or less, according to taste

Thoroughly grease a 10-inch fluted tube pan, or a round cake pan if you don't have a tube pan. In a small bowl, combine the Parmesan cheese, the sesame seeds, the basil and the garlic powder. Put 1/2 of the mixture into the pan, turning it to coat the entire surface of the pan. Place 10 frozen rolls in the pan. Drizzle with half the melted but-

ter and another 1/2 of the herb mixture. Add remaining rolls (place on top of other rolls), remaining butter and then the rest of the herb mixture. Cover, let rise and thaw overnight in the refrigerator (12-24 hours). The next day, let the bread stand for 30 minutes at room temperature. Bake uncovered at 350 degrees for 20 minutes. If the bread is getting too browned, cover with foil and continue baking 10-15 minutes more, or until golden brown. Remove from the pan, cool on a wire rack and serve warm. Simply pull it apart to eat.

FRESH SEASONAL FRUIT AND GINGER CRINKLES

This combination refreshingly complements the salad and bread. Mix equal amounts of sliced peaches, strawberries, blueberries, kiwi and raspberries, or whatever you like, in a large bowl. Serve with a plate of freshly baked Ginger Crinkles.

- GINGER CRINKLES**
- These cookies can be made ahead and kept in an airtight container or even frozen
- 2 1/2 cups flour
- 2 teaspoons baking soda
- 1 teaspoon ginger powder
- 1 teaspoon cinnamon
- 1/2 teaspoon ground cloves

Mix first 5 ingredients and then mix next 4 ingredients in a separate bowl.

1 cup packed brown sugar
1/2 cup margarine
1/2 cup molasses
1 egg

Add the dry ingredients to the wet and mix well. Roll small amounts of the dough into balls and roll sugar - 2. Pat. Place on a cookie sheet and flatten slightly with a glass. Bake at 375 degrees for about 10 minutes. This recipe makes 48 cookies.

Shopping List

- 1 pound box spaghetti
- 1 1/2-2 pounds chicken
- 1 large red pepper
- 1 large cucumber
- 1 onion
- 1 package pinenuts
- 8-ounce bottle Wishbone Olive Oil Vinaigrette
- 1 package frozen unbaked rolls (30-ounce size)
- Butter or margarine
- Parmesan cheese
- Basil
- Sesame seeds
- Garlic powder
- Your choice of fresh fruit, such as peaches, strawberries, blueberries, kiwi and raspberries
- Flour
- Baking soda
- Ginger powder
- Cinnamon
- Ground cloves
- Brown sugar
- Molasses
- 1 egg

Notes

new products

• **POUND CAKE**
Mr. Dan's Gourmet Pound Cake has been introduced in the Detroit area. It is available in four-ounce slices, a one-pound 9-ounce round cake and a 3-pound 14-ounce round cake.

The product, based on an old family recipe, is made by a new Michigan

business based in Detroit. Clients include the St. Regis Hotel, Jacobson's stores, Landsdowne, Marriott, Boxseat Video, Lafayette Park and Armanetis Gourmet Deli-Cheese.

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