## Treat your children to Sesame Street treats

See Larry Janes' column on Taste front. These recipes were taken from The Sesame Street Cookbook, written by Pat Thornborg, (copyright 1978, Platt and Munk, Publishers.)

Prairie Dawn's
Popcorn Pudding
2½ quarts of popped corn
4 cops milk, scalded
1 egg, lightly beaten
34 cup raisins
4 cup raisins

Crush the popcorn into small crumbs using a rolling pin. Place popcorn crumbs and milk in a large bowl. Cover and allow to set for 2 hours. Stir in remaining ingredients, then pour into a lightly greased baking dish and bake at 300 degrees for 1 hour. Serve with lee cream or cold applessance.

Chef Larry's secret: "I tried this and substituted I cup of honey for the sugar and increased the eggs to 2 and had excellent results. Sunflower seeds are great addi-tions, too!"

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to allow headerumbs. The headerumbs. Turn them over once so that the sides are covered with crumbs. Next, for each oatmeal burger, place 
to tablespoon butter or margarine in 
a frying pan. Fry the oatmeal

burgers until they are golden brown and crispy on both sides. Enjoy with milk, syrup or apple butter, if de-sired.

SNUFFLE-LOAF IN A SPAGHETTI NEST
1 pound chopped meat
1 whole egg
2 ke up breadcrumbs
2 tablespoons of milk
2 tablespoons of milk
2 tablespoons at milk
2 tablespoons at milk
2 tablespoons at milk
4 teaspoon at milk
4 teaspoon dry mustard

I small piece of hard boiled egg white I black olive

Place all the ingredients except egg white and olive in a big bowl. Mix them with clean hands until they are blended together. Then shape the mixture with your hands to look like a souffle-upgau. Place sautify's tail and trunk close to his body so they don't overcook. Bake the loof in the oven at 400 degrees for 50 minutes.

white and the clive to make eyes Fasten the clive and egg white with the length of a toothpick. Remember not to let anyone eat the toothpicks!

To make a spaghetti nest, cook an 8 ounce box of spaghetti just the way the box tells you. Drain the wasten and stir in 3 tablespons butter or margarine. On a large, round platter, arrange the spaghetti in a ring, leaving a space in the center large enough to hold your smiffelious? Place the smiffle-louf carefully the most and have a smiffle-unarray. When the loaf is cooked, with your in the nest and have a snuffle-upagus seissors, cut little pieces of the egg for dinner!

# Easy to make dishes help kids learn how to cook

cheese
Saltine or graham crackers
Rich round or wheat crackers
Banana silces
Raisins or cereal bits

Raisins or cereal bits

For the owi's head, spread peanut
butter on saltine. To make eyes,
place two smaller crackers and two
banana silces on top of the cracker.
Add two spoonfuls of cream cheese
and top with two raisins. For the

See related story on Taste cyclorors, use cereal, if desired.

NIGIT OWL SNACK
Peanut butter or soft-style cream cheese Slittle or graham crackers Rich round or wheat crackers Rich round or wheat crackers Rich sound or wheat crackers Rich round or

English mattin, spilt in two dates

Pitras sauce

Shredded moztarella cheese
Spread pizza sauce on each English muffin half. Top each muffin
with shredded moztarella with help
of a grownup, broil until cheese
melta, about 57 minutes.

(Pooh's Pantry Recipe Book,

(Pooh's Pantry Recipe Book,

44 cup white sugar 1 tip, vanilla Combine ingredients. Beat until smooth. Serve with 4s-inch apple silices dipped into mixture. (Pook's Pantry Recipe Book, fall session 1991).

GREEN EGGS AND HAM

few drops green food colorlug
Crack egg into bowl. Beat well
with fork or whisk. Add milk and 2
crowave on a small place. Microwave on high for 1½ minutes.

Area Pour into styrofoam cup. GenCheck, Micro an additional 30 sec-

### Aerobics teachers workout healthy menu

Continued from Paga 1

drea understand the correlation between good cating habits and earcise.

Joilin abip gets a lot of good ideas about healthy living from her coustn. Randi Skaug, who litees in Oalo, Norwork to be should b

are interested in more information, please call 855-1033.

Submit recipes to be considered for publication, to Winner Dinner, P.O. Box 3503, Birmingham, MI 48012.

All submissions become the property of the Observer and Ec-centric Newspapers. Each winner receives an apron with the words "Winner Dinner Winner" on it.

The Hometown and Observer and Eccentric "Creative Living" section has the largest selection of suburban display real estate ads in the metro area.

## Twice-baked potatoes low in calories

AP — How's this for a skinny side dish? Twice-baked potatoes with only 190 calories per serving! The se-cret: use 1 cup non-fat yogurt in place of 1 cup sour cream. You'll save 366 calories or about 92 calo-ries per serving. ries per serving.

TWICE-BAKED POTATOES
4 medium baking potatoes (about 15 pounds) non-fat yogurt 15 pounds) non-fat yogurt 15 pounds pounds (about 15 pounds) non-fat yogurt 15 pounds) non-fat yogurt 15 pounds (about 15 pounds) non-fat yogurt 15 pounds) non-fat yogurt 15 pounds (about 15 pounds) non-f

Heat oven to 400 degrees F. Bake potatoes about 1 hour or until tender. Cut a thin lengthwise slice from each potato, scoop out potato, leaving a thin shell.

thin shell.

Mash potatoes until no lumps remain. Beat in remaining ingredients oxcept paprika until finify. Sprinkle with paprika. Place shells on ungreased cookle sheet; till shells with potato mixture. Bake uncovered in a 400-degree F oven about 20 minutes

### Come to terms with turkey cuts

AP — The phrase "let's talk tur-key" has taken on a whole now meaning. No longer relegated to the ence-a-year holiday table, turkey is now available in handy small por-tions, perfect for quick family meals any time of the year. Because all of these smaller turkey cuts need names, there's a whole new glossary of turkey terms to learn. To make, sure you're buying the right cut for your recipe, read through these de-scriptions:

your recipions:
Turkey Breast Tenderloin is the whole muscle on the inside of the breast. Each one weight about 8

Turkey Breast Tenderloin Steaks

Turkey Breast Tenderion Steams are cut lengthwise from the tender-loin. They are usually 1¼-lench thick and resemble a lish illiet. Turkey Breast Steaks are cut crosswise from the breast. They are usually 1¼-to 1-inch thick. They are interchangeable with boned, skinless chicken breast halves of the same weight.

interchangeable with boned, skinless chicken breast halves of the same relight.

Turkey Breast Silces or Culeta are also cut crosswise from the breast but are thinner than the steaks (usually % to %-inch thick). They can be used in recipes that call for pounded skinless, boneless, chick-nbreast halves.

Ground Turkey usually combines white and dark meat and may include some skin and fat. Because no official standards exist for the amount of fat in ground turkey, read the ladeb lefore you buy.

Buylag and Storage Tips: Look for ground turkey that's at least 90 percent lean by weight. In some areas, which is generally more than 90 percent lean. It there's no label, look at the meat. Lots of little white specks indicate that fat and skin were ground up with the turkey meat which increases the fat content.

To ensure that you have the content.

To ensure that you have the leanest ground turkey, you can buy for some thing of the present which increases the fat content.

To ensure that you have the leanest ground turkey, you can grind your own or have your butcher gried it for you. Start with a turky peast (Avoid the self-basting kind, becamped the present leanest ground turkey, you can grind your can grind

or until filling is golden brown.
Maket servings.
Nutrition information per serving: 190 cal., 9 g pro., 44 g carbo.; 2
g fat, 5 mg chol, 280 mg sodium.
Recipe from "Inder 350 Calotes" by the editors of Betty Crocker.

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