

Festive, fruity drinks are easy to make, alcohol-free

See related story on Taste front.

GARDEN'S GLOW

1 cup plain yogurt
1 banana
1 cup raspberries with juice
1/4 teaspoon ground ginger
1/4 cup lemon juice
Splash soda

Rim a glass with orange slices and dip into sugar mixed with dash of cinnamon. Mix ingredients in blender. Pour in glass. Garnish with orange slices. Serves one.

Submitted by Robin Ray of Farmington Hills, second place winner, AAA Dearborn Regional Contest.

DRYING MASS DAISY DAQUINIS

1 cup strawberry-kiss juice (try Snapple brand)
5 fresh strawberries (or frozen)
1/4 cup frozen strawberry sorbet
4 ice cubes or 1/2 cup crushed ice

Combine all ingredients in blender. Blend on high until smooth. Garnish with fresh sliced strawberry and kiwi. Serves 1.

Recipe from Nancy Hall, first place winner AAA Dearborn Regional Contest.

PINA COLADA SIP

2 cups fresh pineapple (coarsely chopped)

1 cup fresh orange juice
1 banana (coarsely chopped)
1/4 cup skim milk (or vanilla ice cream)
2 tablespoons honey
2 cups ice cubes

Place ingredients in a blender and process until smooth. Serve immediately. Makes 6 servings.

Submitted by Anita Baker for AAA's Great Pretenders Party Guide.

FESTIVE CRANBERRY PUNCH

1 (84-ounce) bottle cranberry juice cocktail, chilled
1 cup orange juice, chilled
2 cups lemon-lime soda or club soda, chilled

utes. Add bacon. Remove bay leaf before serving. Add dollop of butter and fresh pepper to each bowl. Serves four.

To make thicker chowder, make a roux of 2 tablespoons of flour and 2 tablespoons butter. Add to chowder. Recipe submitted by Brian Dates.

CAESAR SALAD DRESSING

1 codded egg
1 small can anchovy fillets
1 teaspoon garlic powder
1 teaspoon Worcestershire sauce
1 teaspoon mustard
3 dashes Tabasco sauce
Fresh ground pepper to taste
2 tablespoons grated Parmesan cheese

Twice Baked Potatoes

4 large baked potatoes

10 tablespoons olive oil
4-5 tablespoons vinegar

Combine all the ingredients in a blender. Serve over Romaine lettuce mixed with crostons and additional Parmesan cheese. Recipe submitted by Tom Kress.

EGG BEATERS NOG

6 cups skim milk
1 (8-ounce) container Egg Beaters 99 percent Real Egg Product

Recipe from Ocean Spray Cranberries, Inc.

Orange and lime slices, garnish

Combine cranberry juice cocktail and orange juice in a large punch bowl. Gently stir in soda just before serving. Garnish with orange and lime slices. Makes 22 (1/2 cup) servings.

Recipe from Ocean Spray Cranberries, Inc.

MOCHA FROST

1 pint Ashby's Sterling Vanilla ice cream
2 1/2 cups strong, cold coffee
5 tablespoons chocolate syrup

Blend all ingredients. When smooth and creamy, serve in tall glasses.

BANANA WHIP

2 scoops Ashby's Sterling Vanilla
1 banana, cut up
Sugar (optional)
Ginger Ale to taste

Blend ingredients until thick, serve. Recipes from Ashby's Sterling Ice Cream.

Just before serving, thin to desired consistency with remaining skim milk. Sprinkle with nutmeg and cinnamon. Makes 8 servings.

Recipe from Nabisco Foods Group.

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Sauces for oysters

See related Taste Buds column on Taste front.

If you think that a great oyster is only as good as the heap of sauce that's dolloped on it, you might wish to try these sauce suggestions. Usually a great oyster needs nothing more than a squeeze of fresh lemon juice.

MUSTARD SAUCE

4 large egg yolks
1 clove garlic, minced
1/4 cup Dijon style mustard
1/4 cup dry white wine
1 tablespoon water
2 tablespoons (1/4 stick) butter, softened
1/2 cup heavy cream

In the top of a double boiler, over simmering water, beat together the egg yolks with the garlic, mustard, wine and water. Cook, beating constantly, until thick and foamy, about 10 minutes. Then beat in the butter. As soon as incorporated, remove the mixture from the heat and

allow it to cool. Chill, covered for 2-3 hours or overnight.

Whip the cream until stiff and fold the cream into the mustard mixture and serve cold. Makes about 2 cups.

ONION PEPPER SAUCE

3 tablespoons olive oil
3 large onions, sliced
2 large red bell peppers, roasted, skinned, seeded and puréed
2 tablespoons tomato paste
2 tablespoons chopped fresh basil
Salt and fresh ground pepper to taste

Heat the oil in a large heavy skillet over medium heat. Add the onions and saute until golden

brown, about 20 minutes. Transfer the onions to a food processor and puree until smooth.

In a medium size mixing bowl, combine all other ingredients except salt and pepper. Mix well. Taste and adjust the seasonings with salt and pepper. Best when served at room temperature. Makes 1 1/2 cups sauce.

QUICK HORSE RADISH SAUCE

1/4 cup sour cream
1 tablespoon milk or cream
2-3 tablespoons prepared horseradish, drained
1/2 teaspoon hot pepper sauce (i.e. Tabasco)
Pinch salt

Combine all ingredients together in a glass bowl. Mix well. Best at room temperature. Makes 1 cup.

Chef's tip: Try this sauce on roast beef or prime rib too!

Ham it up with 'Honeybaked'

Here are some recipes created by local cooks using Honeybaked brand Ham.

PARTY HAM CASSEROLE

4 ounces medium size noodles
1 can cream of mushroom soup
1/2 cup milk
2 tablespoons minced onion
1 cup sour cream
2 teaspoons prepared mustard
2 cups HoneyBaked brand ham, diced or sliced
1/4 cup dried bread crumbs

Combine soup and milk, stirring until smooth. Add onion,

sour cream and mustard. Mix well. In 1 1/2 quart casserole, layer noodles, ham and sauce. Repeat layers. Toss bread crumbs in butter; sprinkle over ham mixture. Top with grated Parmesan cheese. Bake uncovered, 25 minutes at 350 degrees F.

May be prepared ahead and baked when ready.

Recipe from June Gullberg, Birmingham.

CABBAGE SOUP

1 Honeybaked brand ham bone
1 onion, chopped
1 can stewed tomatoes
1 can chick peas, with liquid
1 potato, diced

1 carrot, diced
1 stalk celery, diced
1/2 teaspoon Accent
Salt and pepper to taste
3 cups (1/2 head) cabbage, chopped

Place ham bone, onion and stewed tomatoes in a large pot. Add enough water to barely cover the bone. Bring to a boil and simmer 2-3 hours. Discard the ham bone.

Measure 4 cups stock (freeze remainder). Add all other ingredients to stock. Bring to a boil and simmer for 1 hour. Make a roux with 3 tablespoons margarine and 3 tablespoons flour. Add to soup and cook for 5 minutes. Season to taste.

For a heartier soup, add 1 or more cups ham bits.

Recipe from Mrs. Steve Ferriolo, Troy.

Roast chicken great for holidays

AP — A juicy, flavorful roasted chicken is a popular alternative to turkey as the centerpiece for holiday meals. This year, serve a light and flavorful roasted chicken with a cheese and rice stuffing.

In the following recipe, a festive mosaic pattern is created by carefully arranging cilantro leaves underneath the chicken's skin. The Latin-style stuffing is made with broiled-cooked rice, Anaheim chiles and Monterey Jack cheese, then peppered with colorful and tangy pomegranate seeds.

The stuffing can also be served on its own with beef or lamb dishes.

ROASTED MOSAIC CHICKEN STUFFED WITH CHEESE AND RICE

1 whole roaster chicken, 6 to 7 pounds
1 teaspoon seasoned salt
1/2 cup cilantro leaves
3 cups cooked rice, preferably in chicken broth

1/2 cup chopped onion
2 cloves garlic, minced
1/2 teaspoon ground pepper
1/2 cup chopped Anaheim chiles
2 cups grated Monterey Jack cheese
1/2 cup pomegranate seeds or raisins
2 tablespoons melted butter

Remove neck and giblets from chicken. Rinse chicken; drain well. Sprinkle inside cavity with seasoned salt. With hands, gently separate breast skin from meat, being careful not to tear. Lay about 2 tablespoons cilantro leaves on meat under skin, making an attractive pattern. Place in a large baking pan.

In medium bowl, combine rice, onion, garlic, pepper, chiles, remaining cilantro leaves, cheese and pomegranate seeds or raisins. Toss well to mix.

Stuff chicken with rice stuff-

ing. Place remaining stuffing in a greased casserole. Brush chicken with butter. Bake in a preheated 325-degree F oven for 30 minutes per pound or until meat thermometer reads 185 degrees F when inserted into thigh. Baste chicken several times during roasting. During last 30 minutes of cooking, place stuffing casserole in oven.

Note: If desired, 2 to 3 tablespoons of chicken drippings can be drizzled over the rice stuffing before placing into oven. When chicken is done, remove from oven. Allow to stand 5 minutes. Remove rice stuffing, slice chicken and serve with stuffing.

Nutrition facts per serving: 631 cal., 56 g pro., 280 mg cal., 31 g carb., 38 g fat, 1.8 g dietary fiber, 173 mg chol., 855 mg sodium.

Recipe from California Milk Advisory Board

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