

Super dishes sure to please fans

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CHUNKY TURKEY CHILI

- 1 tablespoon vegetable oil
 - 1 pound turkey tenderloin or boneless, skinless chicken breasts, cut into 3/4-inch pieces
 - 1 green bell pepper, cut into 1/2-inch pieces
 - 2 teaspoons chili powder
 - 2 teaspoons ground cumin
 - 2 cans (14 1/2 ounces each) salsa-style or Mexican stewed tomatoes, undrained
 - 1 can (15 or 16 ounces) black or red beans rinsed and drained
 - 2 cups (8 ounces) Sargento Southwest® Pepper Jack Blend Shredded Cheese or Sargento ChefStyle Shredded Cheddar Cheese, divided
 - Optional toppings: sour cream, chopped fresh cilantro, sliced pickled jalapeno peppers, chopped green onion
- Heat oil in large saucepan over medium-high heat. Add turkey and bell pepper; cook 4 minutes or until turkey is no longer pink. Sprinkle with chili powder and cumin; cook 1 minute.
- Add tomatoes and beans; heat to a boil. Reduce heat; cover and simmer 10 minutes or until turkey is cooked through. (At this point chili may be covered and refrigerated up to 3 days before serving. Heat

chili; proceed as recipe directs.)
Remove from heat; stir in 1 cup cheese until melted. Ladle into bowls; top with remaining cheese. Serve with toppings, if desired.
Yield 4 servings. Recipe may be doubled
Recipe compliments of Sargento Foods, Inc.

CLUB SANDWICH RING

- Bread:**
- 2 packages (11 oz. each) refrigerated Pillsbury French bread dough
 - Non-stick Cooking spray
 - 2 - 3 cloves of Garlic - minced
 - Parmesan cheese - 1/2 cup freshly grated
- Filling:**
- 1 teaspoon Italian Seasoning
 - 1/2 pound sliced bacon, crisply cooked and crumbled or 1/2 Jar Hormel's Bacon Bits
 - 3/4 cup mayonnaise or Miracle Whip (any variety)
 - 2 or 3 green onions - thinly slice tops only
 - 1 pound total weight thinly sliced deli meat (s) - turkey, beef, ham, salami etc.
 - 4 - 6 slices deli cheese - American, Swiss, Colby-jack etc.
 - 2 medium tomatoes, thinly sliced
 - 1 medium red onion, thinly sliced
 - Shredded lettuce

Preheat oven to 325°F.
To make bread: generously spray fluted bundt type pan with nonstick cooking spray. Press garlic into bottom of pan and spread evenly with a rubber scraper. Sprinkle Italian Seasoning over garlic. Grate cheese over top a seasonings. Remove dough from both packages and place on a cutting board. Join ends of dough together to form one large ring, pinching edges tightly to seal. Place dough in prepared pan, seam side up, slightly pressing to fit pan. Bake 40 - 45 minutes or until deep golden brown. Remove from oven and carefully invert pan onto a Cooling Rack. Remove the pan and cool bread completely.

Filling: In a small mixing bowl combine bacon, mayonnaise, and sliced green onion; mix well. To assemble sandwich, cut bread in half horizontally, remove top half. Spread half of the mayonnaise mixture on the bottom half of the bread.
Cover with overlapping slices of deli meats and cheeses. Top with tomato slices, onions and lettuce. Spread remaining mayonnaise mixture on top half of the bread; place over bottom half. Cut into wedges and serve.
Recipe compliments of Ginger Broome of Canton.

TOUCHDOWN TACO DIP

- 1 can (16 oz.) refried beans
- 1 package (8 oz.) cream cheese, softened

- 1 cup sour cream
- 2 tablespoons Taco Seasoning mix
- 2 garlic cloves, pressed
- 2 oz. cheddar cheese, shredded (1/2 Cup)
- 1/2 cup pitted ripe olives, chopped
- 2 tablespoons fresh cilantro or parsley, snipped
- 1 medium tomato, seeded and chopped
- 1/4 cup thinly sliced green onions with tops

Preheat oven to 350°F. Spread refried beans over bottom of Deep Dish Baker using the Duper Scraper (or a 9- by 13-inch casserole dish). In the Classic 2 Qt. Batter Bowl, (or mixing bowl) combine cream cheese, sour cream and taco seasoning. Press garlic into Batter Bowl using Garlic Press; Mix well.

Spread over beans. Shred cheese over top using Deluxe Cheese Grater. Bake 15-18 minutes or until hot. Chop olives using the Food Chopper. Snip cilantro using the Kitchen Shears. Sprinkle tomato, onions, cilantro and taco seasoning over dip. Garnish with additional sour cream, if desired. Serve with Baked Tortilla Chips. Yield: 18 servings

Nutrients per serving (1/4 cup dip): Calories 140, Fat 10 g, Sodium 310 mg, Dietary Fiber 2 g

Recipe printed with permission from "The Pampered Chef - More StoneWare Sensations Cookbook(r)"

Party from page D1

Broome, who teaches cooking classes for Plymouth/Canton Continuing Education and spends a lot of time cooking in other people's homes as a Pampered Chef Kitchen consultant, said she would pick easy food, stuff that can be prepared in advance.

"You want to plan to spread out food throughout the game, so there's always something to munch on," she said. "Make it simple, choose main dishes that have four or five ingredients, nothing elaborate."

Here are some more tips. Begin writing your grocery list, and attach coupons for snacks, canned goods, salsa and other items so you won't have to

hunt for them at the store. Ask guests to help by bringing a dish or dessert to pass. Save time by buying washed and trimmed salad greens and vegetables.

Order party trays that you can set out when guests arrive.

Get your kids off the bleachers and into the game by encouraging them to help with decorations. On the day of the game they can help replenish food platters and help serve.

It takes a team effort to win the game, and planning a super party is no exception. Plan to spend Super Bowl Sunday in front of the TV, and not in the kitchen.

Sense from page D1

■ Don't refrigerate potatoes. A temperature below 40 degrees F will cause potatoes to develop a very sweet taste and may cause the potatoes to turn dark when they are cooking.

■ Store russet potatoes for up to eight weeks. New potatoes will keep only about a week. Always take potatoes out of the plastic bag before storing.

■ If the potato skin is green, don't eat it. A green skin on a potato is solanine, which can be toxic and cause an upset stomach. Make sure any green or sprouted areas are cut away before cooking.

■ Two large or three medium or four small potatoes equal about one pound. One pound of potatoes equals three cups peeled and sliced or two cups mashed potatoes or french fries. Two pounds of medium potatoes equal about six servings of potato salad.

potatoes grown in Michigan are round white, which are used for chips and fries. Michigan russet potatoes are used for frozen potato products and fries. They are especially good for baking.

■ It is said that a plain potato can calm jumpy nerves. A late dinner of baked potatoes topped with salsa and herbs will help you unwind before going to bed.

There are a hundred more ways to use nutrient dense, good-for-you potatoes. Eat them morning, noon or night, or for snacks. Potatoes, after all, are number one.

Lois Thieleke is a home economist for the Michigan State University extension of Oakland County, and a resident of Birmingham. If you have questions about food safety, food and nutrition or food preservation, call the Food and Nutrition Hotline, 8:30 a.m. to 5 p.m. Monday-Friday, (248) 858-0904.

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