

Taste

WINE ■ RECIPES ■ SPECIALTIES

Snowbirds
Heading to Florida
to get away from
the cold. B6



Food in the Family



A traditional roasted turkey - ready to carve and enjoy - is the centerpiece of a holiday feast that includes biscuits, pie, green beans, mashed potatoes with garlic, parsley and olive oil.

Side dish

Red Baron

Pan-style pizza lovers can now satisfy their cravings faster than ever with a new offering from one of America's favorite frozen pizza brands. Red Baron pizza is introducing the first microwavable, 9-inch deep dish pan style pizza to grocers' freezers nationwide. The Red Baron Deep Dish Pan



Style Pizza product delivers a crisp crust pizza from the microwave in 5-6 minutes. It comes in four varieties - Pepperoni, Cheese, Supreme, and Meat Trio. The suggested retail price is \$3.99.

Bahama Breeze

Try a Caribbean-inspired recipe from Bahama Breeze this Thanksgiving. Bahama Breeze has two local restaurant locations, 19500 Haggerty, Livonia, and 539 E. Big Beaver Road, Troy.

BANANAS SUPREME WITH BUTTERSCOTCH SAUCE

Serves 2
Butterscotch Sauce - makes 1 cup
2 ounces butter
1/2 cup light brown sugar
1/2 cup heavy cream
1 teaspoon Orange Triple Sec

Place the butter in a sauce pan on medium heat until completely melted. Add the sugar and stir until completely dissolved. Add the cream and bring to a boil



while continuously stirring. Remove from heat and add the Triple Sec.

BANANAS SUPREME

1 loaf of banana bread (room temperature)
1 banana
Vanilla ice cream
Whipped cream
1 package of almond slivers, toasted
1 fresh mint sprig

Cut banana bread into 1/2-inch slices. Layer 3 slices on a plate. Cut banana into 1/2-inch thick slices and place in sauce pan with heated butterscotch sauce. Saute the bananas in sauce for about 30 seconds, long enough for them to soak and heat in the butterscotch sauce. Scoop the bananas from the sauce pan and place them on the plate, alongside the banana bread. Drizzle warm butterscotch sauce over the banana bread and banana slices. Add one large scoop of vanilla ice cream on top of the banana slices. Add three dollops of whipped cream around the ice cream. Sprinkle toasted almond slivers atop the banana bread, ice cream and banana slices and garnish with a sprig of fresh mint.



Tracy Kendall, (left to right) Grace Kendall, 6 months, Tanner Kendall, 3, and Cheryl Gavel, who is Tracy's mom, and grandmother to the kids, present Baked Corn, one of their favorite Thanksgiving dishes.

Recipes honor those we love at Thanksgiving

BY LANA MINI
STAFF WRITER

Elizabeth Crawford felt satisfied when she watched her family devour her famous cranberry salad each Thanksgiving. The walnuts gave it crunch, the apples helped sweeten it. She adored cooking for her family.

This Thanksgiving, her granddaughter Helen Crawford of Westland, said the dish will have a stronger meaning at the dinner table. Elizabeth Crawford passed away from complications of Alzheimer's disease earlier this year.

"With this recipe the memories of her love for cooking will live

on," Helen Crawford said. "Of all her recipes, it's the cranberry salad that was the big one, the one that we all remember."

We asked readers to share their traditional holiday recipes and most of the responses honored or remembered loved ones. Breaking bread keeps us close, especially when the food comes from someone close to us.

Most of the responses we received were side dishes that would pair nicely with a Thanksgiving ham or turkey.

Margaret Callahan of Livonia makes a corn soufflé that has become a "must-have" every Thanksgiving. The corn bread mix adds a flaky texture, the sour cream adds the right amount of tang and the creamed corn makes it creamy.

"I'll have my whole family over this holiday," Callahan said. "Thirty-two to 34 of us. I double the recipe and never have any leftovers."

Callahan said she serves dishes her family loves on Thanksgiving because it's a good day to remem-

ber that she's blessed with good fortune.

"It's my favorite holiday," she said. "I have so much to be thankful for, 11 grandchildren and 15 great grandchildren."

Honoring food of Native Americans, Cheryl Gavel of Farmington Hills, gave her family a creamy, baked corn recipe similar to Margaret Callahan's that they too have been using for years. It's especially good because even children, who can be picky eaters, devour it.

Her daughter, Tracy Kendall of Livonia, often cooks with her and uses the recipe year-round.

"Making a large family meal can be time consuming," Kendall said. "This recipe cuts down on the cooking chaos because it can be made ahead of time and reheated in the microwave right before dinner - Thanksgiving guests won't know the difference."

Terry Godfroid-Marecki, of Livonia, honors one specific family member with a Russian recipe every holiday. The Mareckis adopted their son, Andrei, eight

years ago from Russia.

"We decided to incorporate a Russian food at every holiday, not only for our son's sake, but so that our guests would learn to appreciate food from this country," Godfroid-Marecki said.

The Russian Mushroom Caviar dish is one of the family's favorites. Mayonnaise, dill, onion and olive oil help create the interesting taste and texture of the porcini or portobello mushroom combination.

For Anneliese Deising's family, an American dish with a twist, sweet potato balls with corn flakes, has been a family favorite.

"I've made the dish every Thanksgiving for 20 years," Deising, of Plymouth said. "The cornflakes make it a little different and help keep the dish together."

Deising discovered the concoction through a neighbor whom she dined with often.

"We often exchanged recipes and that's how I found this one. It's no-fuss and you can make it the day before Thanksgiving."

Home economists ready to answer your call for help



PHOTO COURTESY OF BLUE RIBBON ORCHARD CHOICE FICS

Here are some of the most frequently asked questions from home economists who staff Butterball's Turkey Talk Line - (800) BUTTERBALL. Call the talk line or visit www.butterball.com for help preparing Thanksgiving dinner and recipes.

What's the best way to thaw a turkey?

Refrigerator thawing is recommended. However, if short on time, submerge the turkey in cold water. Thaw turkey in unopened wrapper, breast-side up, on a tray in the refrigerator. For every four pounds of turkey, allow at least one day of thawing.

Cold water thawing: Place turkey in unopened wrapper,

breast down and cover completely with cold tap water. Change water every 30 minutes to keep surface of turkey cold. Estimate minimum thawing time to be 30 minutes per pound for a whole turkey.

How do you recommend safely handling turkey?

Thawed turkey may be kept in the refrigerator up to four days before cooking.

What's the best way to roast a turkey?

Place thawed or fresh turkey, breast up on a flat rack in a shallow pan, 2 to 2 1/2 inches deep. Brush or rub skin with oil to prevent the skin from drying and to enhance the golden color. Insert oven-safe meat thermometer deep into

the lower part of the thigh muscle, but not touching the bone. When thigh is up to temperature and if turkey is stuffed, move thermometer to center of stuffing for stuffing temperature.

Place in a preheated 325°F oven. When the turkey is about two-thirds done, loosely cover the breast and top of drumsticks with a piece of lightweight foil to prevent overcooking the breast. Turkey is done when the meat thermometer reaches the following temperatures: 180°F deep in the thigh; also, juices should be clear, not reddish pink when thigh muscle is pierced

HOLIDAY WEB SITES

- www.MarthaStewart.com offers four Thanksgiving menus: Colonial American, Classic, Southern Fried and Barbecue
- www.VeggieVisitors.com, or toll free, 888-Veg-Food, to help you create a menu for vegetarian guests.
- www.landolakes.com offers holiday party and recipe ideas.
- www.starchefs.com offers turkey tips from chefs around the country
- www.reynoldskitchens.com offers tips for feasts big and small

PLEASE SEE TURKEY, B2

Are there cobwebs on your cultural calendar?

Turn to today's ARTS section. Get inspired with ideas for some worthwhile things to do.