

RECIPES

FROM PAGE B1

of cookie to form a wreath. Cut green gum drops into thin slices and arrange three slices each to make "holly leaves" and use the red candy for the berries. To serve cut into wedges with sharp knife.

Optional: Although it's the ice cream scoops placed around the cake that gives the appearance of the wreath, you can also cut a round circle in the center of the cooked dough to make the wreath appearance. Decorate the center with a candle or other item.

Source: Edy's Ice Cream

CINNAMON SPICE BUTTER COOKIES

1 cup butter, softened
1 cup sugar
1 egg
2 tablespoons orange juice
1 tablespoon vanilla
1 teaspoon ground cinnamon
2 1/2 cups all-purpose flour
1 teaspoon baking powder

GLAZE INGREDIENTS:

2 1/2 cups powdered sugar
2 tablespoons water
1 tablespoon butter, softened
1 tablespoon light corn syrup
1/2 teaspoon vanilla or almond extract
Red or green food color, if desired
Decorator candies, sugars, etc., if desired

Combine one cup butter, sugar and egg in large mixer bowl. Beat at medium speed, until creamy (one to two minutes). Add orange juice and one tablespoon vanilla. Continue beating, scraping bowl often, until well mixed (one to two minutes). Reduce speed to low. Add flour, baking powder and cinnamon; beat, scraping bowl often, until well mixed (one to two minutes).

Divide dough in thirds. Shape each third into a ball on plastic food wrap. Wrap in plastic food wrap; flatten to 1/2 inch. Refrigerate until firm (two to three hours).

Heat oven to 400°F. Roll

out dough on lightly floured surface, one-third at a time (keeping remaining dough refrigerated), to 1/8 to 1/4-inch thickness. Place one inch apart on ungreased cookie sheets. Bake for six to 10 minutes or until edges are lightly browned. Cool completely.

To make glaze. Combine powdered sugar, water, one tablespoon butter, corn syrup and 1/2 teaspoon vanilla in small mixer bowl; mix until powdered sugar is moistened. Beat at medium speed until smooth, adding additional water if necessary, to reach desired consistency.

Tint with food color, if desired. Glaze cooled cookies, if desired. Let stand until hardened (6 hours or overnight).

QUICK MINIATURE GINGERBREAD HOUSE

7 graham crackers
Frosting for glue (recipe below)
Assorted small candies for decorating
Ribbon

FROSTING FOR THE HOUSE

1/2 pound confectioner's sugar
3 tablespoons butter/margarine
1/2 teaspoon vanilla
1 1/2 - 2 tablespoons milk

Mix all the ingredients together until smooth and spreadable, not thin. Add more sugar if too thin. If you have a pastry bag, place frosting in bag and use a small tip.

If not you can use a zip lock bag cutting a small hole in the corner. Place one graham cracker flat on the table, squeeze a little frosting around all edges. Know you may need an extra pair of hands.

Place one cracker on each side standing up, now looks like a box with no top. Carefully squeeze more frosting on all outside corner top to bottom and around the bottom of the box.

Let stand for a short while to let frosting harden a little.

This will make working with the roof a little easier. Now squeeze frosting on two of the top edges of the

box and place the last two graham crackers in a "V" shape on as the roof. It looks like a triangle on a box now from the side. May over hang if you can get the frosting to hold for you.

Squeeze frosting along the top of the roof where crackers join. Let stand again until frosting hardens a little. Now comes the fun part - with left over frosting cover the roof to look like snow. (Two sides are left open) Then squeezing small amounts on candy place candy on the house to decorate.

You can use the frosting to add things like doors and windows. After project is totally dry, string ribbon through to open side of the roof and hang on Christmas tree. If you want to do this project with young children, you might want to make the base house ahead of time, gluing the corners from the inside - and let it harden.

Special Note: This craft is safe to eat, but if you would like to save your treasure for years to come you can use a spray varnish in a well ventilated area. (2 - 3 coats of varnish)

Source: www.kidsdomain.com

Here's a flavorful way to tie up a holiday gift

ROCHER GIFT BOX RIBBON

16 wrapped Ferrero Rocher chocolates
1 foam ball, 4-inch diameter
Non-toxic craft glue
Toothpicks
1 gift box
10 feet ribbon, 1 1/2 inches wide, divided
Serrated knife
Wrapping paper (optional)

Note: It's essential to the design to keep the chocolates in their gold wrappers and brown cups.

Wrap box with decorative paper if desired. Then, cut two pieces of ribbon long enough to wrap around box to form a four-square grid. Cut the ribbon so the ends of each piece just meet on top of box. Three ends to box.

Cut foam ball in half with serrated knife and glue flat side of one half on the spot where ribbon ends meet.

One at a time, apply small amount of glue to bottom of each Rocher brown cup and affix it to foam ball. To support chocolate while glue

dries, insert two toothpicks beneath it into foam ball. Continue with the rest of the chocolates, covering foam ball completely, but leaving a little space between each chocolate.

Cut six to eight pieces of ribbon measuring 6 inches each. Fold one in half, apply a small amount of glue to the ends and insert it into an empty space between chocolates so it adheres to foam. Repeat with remaining pieces.

Cut a "v" in the ends of two to four additional ribbon pieces (these pieces should be about 10 to 12 inches long). Apply glue to end of one ribbon and attach it at the base of the chocolates (where foam meets box).

Repeat with remaining pieces as desired. Fluff and adjust ribbons accordingly.

Special Note: Actual length and width of ribbon will vary depending on box size and personal taste.

Yield: One Rocher Gift Box Ribbon

Here's A Holiday Idea!

P&D Fully Cooked JUMBO SHRIMP
\$9.99 Reg. \$13.99

Small VEG TRAY
\$15.95

La Barriere • Red or White FRENCH BORDEAUX
\$6.99 2/\$12.00

U.S.D.A. Choice WHOLE BEEF TENDERLOIN
\$10.99 Reg. \$12.99

Roasted, Salted Pick-A-Nut PISTACHIOS
\$6.99 2# Bag

Holiday POINSETTIAS
\$3.99

GIFT BASKETS
• Wreaths • Arrangements • Cedar Roping

Don't Forget:
• Veggies & Fruit • Shrimp & Fruit Trays • Ham & Prime Rib • Meat & Cheese Trays • Champagne & Wine • Bread-Rolls-Pies

WESTBORN MARKET

21755 MICHIGAN AVENUE
DEARBORN • 313-274-8100

27689 WOODWARD AVE.
BERKLEY • 248-547-1000

14828 MIDDLEBURY
LIVONIA • 734-824-1000

Just South of Five Mile • (on the west side)
www.westbornmarket.com

We reserve the right to limit quantities • Prices good through Dec. 24th, 2002

HEADS

FROM PAGE B1

PACIFIC ECHO SPARKLERS

■ NV Brut (\$19) has attractive pear-citrus aromas with mirrored flavors and a crisp finish.

At the table, pair it with pork or chicken and heavier fish such as bass or swordfish. It's great with vegetarian dishes based on Napa cabbage, eggplant, potatoes or echeese.

■ 1996 Blanc de Blancs (\$24) glazes with toasty bread aromas, vanilla, lemon custard and ripe peach flavors. Pair it with scallops, prawns, fillet of sole or a mixed greens salad with citrus or mirin-based vinaigrette.

■ 1995 Brut Private Reserve (\$31) sports aromas portending richness.

A solid fruit flavor core offers integrity between the aromas and finish. Match it with the same foods recommended with the NV Brut.

■ 1997 Brut Rose (\$24) highlights raspberry-like fruit with delightful notes of toasted almonds.

It will pair with any foods that complement pinot noir, such as lamb, pork, beef, venison or other game meats, turkey, tuna or red snapper.

■ NV Cremant (\$19) is a great bubbly to serve if you're not sure of the preferences in a mixed group of guests.

Tropical fruit salad aromas and pear-apple flavors make a natural with southeast Asian and Pacific Rim fusion cuisines, as well as Cajun.

NEW WORLD BUBBLES

■ Another California sparkler that has impressed us is the new Chandon Riche (\$15), a versatile bubbly that enhances rich and spicy foods and well as fruit-based desserts.

■ We remain fans of Pacific Echo's neighbor Roederer Estate in Anderson Valley and recommend the Brut (\$22), Brut Rose (\$26) and, at the top of the line, the exceptionally well-balanced and complex 1997 L'Ermitage (\$46).

■ The 2000 Seaview Brut from Australia is this year's bargain bubbly at \$9. It's fruity with a fresh, soft and delightful finish.

All wines mentioned are available in the metro Detroit area. If a retailer does not stock a specific wine, ask that it be ordered from the distributor.

The natural fruit sweetness pairs it to any spicy dish.

The Heads are Troy residents who write about wine, spirits, food, and restaurants for the Observer & Eccentric Newspapers. To leave them a voice mail message, dial (734) 953-2047, mailbox 1864H.

Personalized Wine Labels in... custom Gift Baskets!

Sample our many wine varieties, choose from numerous backgrounds, and add your own greeting to a label

248-307-WINE (9463)

www.winecreations.com



31049 Dequindre
Madison Hts., MI, 48071
(NW corner of Dequindre &
13 Mile, adjacent to Flagstar Bank)

Try Before You Buy!

Celebrate the magic of the holiday season



...and help make dreams come true with greetings from the Make A Wish Foundation®. To order your Make A Wish® holiday greetings, call 1-800-422-WISH (9474) or log onto www.wishmid.org. Share the Power of a Wish®.

A Make A Wish Foundation of Michigan grants the wishes of children with life-threatening illnesses to enrich the human experience with hope, strength, and joy.

Make A Wish Foundation of Michigan
37727 Professional Center Drive, Suite 1350
Livonia, MI 48154

MAKE A WISH