

## What's Cooking For Thanksgiving? By Mrs. Richard C. Spence

Lancaster Farming, Saturday, November 23, 1968

You may have already decided upon the main entree for your Thanksgiving dinner. Be it chicken, turkey or duck here are some accompaniments that will go well with any of them.

a quick bread, try whole-wheat biscuits. They are both quick 1 and easy to make.

WHOLE WHEAT BISCUITS 1/2 teaspoon salt

cup whole-wheat flour

% cup all-purpose flour 1 tablespoon baking powder

1/4 teaspoon salt

14 to 1/3 cup fat % cup water or milk

liquid to make a soft dough. Place the dough on a lightly floured board, and pat out or roll until one-half or threefourths of an inch thick; or knead gently, and roll to the desired thickness. Cut into biscuits. Bake at 450 degrees (very hot oven) for about 15 minutes.

- cups whole bran cereal 2 with wheat germ
- cup milk
- egg ½ cup molasses

- For something different in 2 tablespoons soft shortening
  - cup sifted flour
  - teaspoon baking soda

Combine whole bran cereal,

milk, egg, molasses and shortening; beat well. Sift together flour, soda and salt; add 1 to wholle bran cereal mixture, stirring only until combined. Mix the dry ingredients to-gether. Cut in the fat and add full. Bake in moderately hot oven (400 degrees) about 20 minutes. Serve hot. Makes about 16 muffins.

> ment what could be more del- 4 ingredients. Simmer gently icious than a baked mushroom for 20 minutes, stirring 'fre-

### BAKED MUSHROOM CASSEROLE

- large onion, chopped BRAN MOLASSES MUFFINS 1/4 cup butter or margarine
  - eggs, slightly beaten cup light cream
  - 4-ounce cans sliced mushrooms, drained, reserving % cup liquid
  - cup liquid from mushrooms ½ teaspoon salt

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cup saltine cracker crumbs, finely rolled (about 25) ounces pasteurized process cheese spread, cubed

Saute onion in butter or margarine. Combine the remaining ingredients. Add sauteed onions. Mix well. Pour in a greased 11/2 quart oven proof dish. Bake in a moderate oven (350 degrees) covered for 30 minutes. Remove cover and 4 continue cooking 30 minutes. Serve hot. Makes 6 servings.

### EGGPLANT AU GRATIN

- large eggplant
- eggs, slightly beaten 1 % cups Ritz cracker crumbs cup olive oil or salad oil 8-ounce cans tomato sauce ,clove garlic, chopped
- tablespoon minced parslev
- teaspoon basil teaspoon oregano
- ounce package Mozzarella cheese

Pare eggplant, cut crosswise, making 1/4 inch slices. Dip slices in egg, then into crumbs, about 1 cup. Saute in oil until golden brown. Drain well. Combine tomato sauce, As a vegetable accompani- remaining crumbs, and next quently. Alternate slices of eggplant, sauce and slices of 2 cheese in a one-quart dish. 1 Bake in a moderate oven (350 1

- STUFFED PEPPERS medium green peppers cup butter or margarine, melted
- 2 cups finely rolled Ritz
- cracker crumbs 7½ ounce cans crabmeat,
- fiaked 101/2 ounce cans condensed cream of celery soup
- cup milk 14 cup chili sauce
- tablespoons lemon juice

Parboil peppers in boiling water 5 minutés. Drain and dry on paper towels. Combine 1 melted butter or margarine and cracker crumbs. Combine flaked crabmeat, 1 can condensed soup and milk. Fill peppers with alternate layers of crabmeat mixture and crumbs. Blend remaining condensed soup with chili sauce and lemon juice. Pour sauce in, bottom of baking dish. Add peppers. Bake in moderate oven (350 degrees) 25 to 30 minutes. Makes 6 servings.

Salads and relishes are always a must for Thanksgiv--ing

### WHIPPED CREAM-MUSTARD COLESLAW

cups shredded cabbage tablespoons wine vinegar tablespoons salald oil teaspoon salt teaspoon sugar

- 1 teaspoon prepared and tardi
  - cup whipping cream, whipmed

Combine cabbage, vinegar, salad oil, salt, sugar and colery seed. Refrigerate for 1 hour. Fold mustard into whipped cream and combine with coleslaw.

### CRANBERRY PINEAPPLE RELISH

- cups fresh or frozen cran-
- berries cups (#2 can) crushed
- pineapple, undrained teaspoon mixed pickling

spices. Mix cranberries, undrained pineapple and spices. Simmer 20 minutes or until cramberries begin to crack open. Serve hot or cold as a relish for poultry or meat. Makes about 1 quart.

And then there are the des-

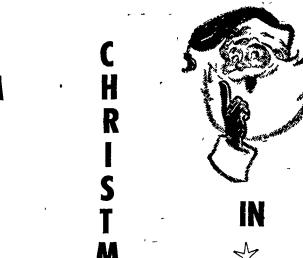
## FAVORITE PUMPKIN PIE

- cup sugar
- tablespoon flour teaspoon salt
- teaspoon -ginger
- teaspoon cinnamon
- teaspoon nutmeg
- teaspoon ground cloves
- 1/2 cup molasses
- cups pumpkin
- cup evaporated milk
  - - (Continued on Page 9)

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