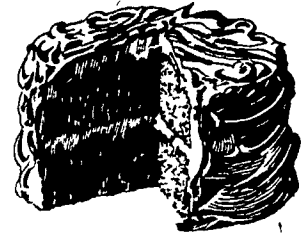


Home On The Range



Thanksgiving dishes for recalling cherished memories

Thanksgiving is the perfect time to gather the family around you and give thanks for the harvest, the blessings and each other. While you're at it, serve an old fashioned Thanksgiving meal with turkey and the trimmings for the children — make it a meal they'll remember just like the ones you remember with cherished memories.

Turkey is a tradition, and almost half the turkey Americans eat is still gobbled up during the fall holiday season. Even the president of the United States and his family plan to serve turkey for the holiday.

What else is on the menu of the first lady's holiday feast? Cornbread dressing, giblet gravy, french-cut string beans, sweet potatoes with marshmallow, fresh cranberry mold, monkey bread and jam, olives, carrots, celery strips, minced meat pie with brandy sauce, and persimmon pudding with brandy sauce. Mrs. Reagan's recipe for cornbread dressing is below as are several other favorite holiday dishes:

CORNBREAD DRESSING

1 box cornbread mix
1 pan homemade cornbread
1 pkg. chicken livers
chopped parsley
1 small stalk celery

3 large onions
turkey giblets, cooked
poultry seasoning, white pepper
Chop chicken livers and saute in butter. Add finely chopped onions, parsley and celery. Add seasoning to taste. Crumble homemade cornbread and add box of cornbread stuffing mix. Then add above chicken liver mixture and stuff turkey.

TURKEY STRATA

4 to 5 c. herb-seasoned stuffing cubes
1 c. chopped cooked turkey
1/2 c. chopped celery
1/2 c. chopped onion
6 eggs, slightly beaten
1 can, condensed cream of chicken soup
1 1/2 c. milk
1 t. poultry seasoning
Sprinkle 2 c. stuffing cubes over bottom of greased 2 quart baking dish. Sprinkle turkey, celery and onion over cubes. Top with remaining cubes.

Blend together eggs, soup, milk and poultry seasoning. Pour egg mixture over stuffing mixture. Cover. Refrigerate several hours or overnight.

Bake in preheated 350 degree oven until golden brown, about 50 to 60 minutes.



Turkey Strata is an old tradition (of turkey) with a modern twist (the strata). If you don't want to use the recipe on Thanksgiving, try it

for those turkey leftovers. Happy delicious eating and happy Thanksgiving!

TURKEY WITH APPLE CIDER

14-to-5-pound turkey breast
2 t. salt
1/2 t. pepper
1 t. allspice
1/4 c. butter or margarine
2 medium onions, diced
2 carrots, diced
1 c. apple cider

Sprinkle turkey quarter with salt, pepper, and allspice. Brown in a heavy skillet in moderately hot butter, turning frequently for about 30 minutes. Remove from pan.

Arrange a bed of onions and carrots in the skillet with turkey on top. Pour apple cider over.

Cover and cook over low heat for about 2 1/2 hours or until fork-tender in the thickest parts.

Baste occasionally and add more cider if necessary.

Remove turkey to a warm serving dish.

Strain pan juices, mashing the vegetables through a sieve to make a rich gravy. Season to taste.

Garnish platter with garlic croutons and halves of canned fruit filled with seedless raisins

Serves 6.

HONEY WHEAT MUFFINS

1 egg
1 c. milk
1/4 c. oil
1/4 c. honey
1/2 t. vanilla
1 c. whole wheat flour
1 c. white flour
3 t. baking powder
1 t. salt

Grease 12-cup muffin tin. Beat in medium bowl egg; add and blend in milk, oil, and add honey and vanilla. Combine together in



Turkey with all the trimmings is the favored and traditional way to celebrate Thanksgiving. Doesn't this turkey look delicious?

separate mixing bowl flours, baking powder, and salt. Add dry ingredients to egg mixture. Stir until moist and lumpy. Spoon batter into muffin cups 2/3 full. Bake in 400 degree oven for 20-25 minutes and muffins are lightly browned. Cool slightly; then loosen muffins with spatula and remove.

WILD RICE STUFFING

2/3 c. wild rice
2 c. water
1/2 t. salt
6 c. day-old white bread cubes
1/2 c. finely chopped onions
1 t. powdered sage
1/2 t. salt
1/2 c. melted butter

Rinse rice thoroughly. Bring to boil in saucepan with water and salt. Reduce heat and simmer 30 minutes or until just tender. Combine bread cubes, onion, sage,

salt and cooked rice. Add melted butter and toss to mix. Stuff turkey lightly. Makes enough to stuff an 8 to 10 pound bird.

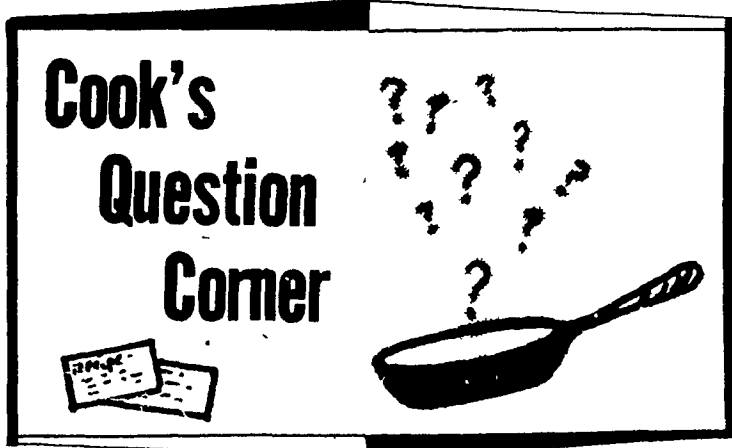
SWEDISH PECANS

4 c. pecan halves
2 egg whites
1 c. granulated sugar
1/2 c. butter

Beat egg whites and dash of salt till soft mounds form. Gradually add sugar and beat to stiff peaks. Fold nuts into meringue. Melt butter in 13x9 inch cake pan. Spread nut mixture over butter. Bake at 325 degrees for 30 minutes stirring every 10 minutes or till nuts are coated with a brown covering. Cool. Store in tins or plastic bags.

Judy Rhoads, Stoytown

(Turn to Page B8)



REMINDER — Ladies, we are still looking for recipes for coconut macaroons, magic swirl chocolate cake, and ham patties. Can anyone help us?

THANK YOU — Goes to Naomi Burkholder who copied four pages of instructions on making corn husk wreaths for Dawn Harvey, who earlier requested such.

QUESTION — Also, Mrs. Burkholder would like a recipe for honey-glazed, whole wheat donuts. Can anyone help this cook who was so kind as to help another reader?

Recipe Topics

November

21 Thanksgiving favorites
28 Potato Recipes

December

5 Cakes promote friendship
12 Cookies for Christmas
19 Popcorn favorites
26 Beverages for the holidays