

Celebrate At The Table

(Continued from Page B2)

BUFFETS

"Set up the food on a long buffet table that is 'landscaped' at different levels to add interest and easier access," said Christenna Stamm.

To do this you need a base table covering. Locate assorted boxes or tin cans to create a variety of levels to serve as a base for platters and bowls. Be sure the boxes are sturdy enough to hold the food. Cover the boxes or cans with a complementary cloth draped over them.

If you use slow cookers and electric skillets to keep food hot, set the table near outlets and tape down cords to prevent hazards.

HOLIDAY OPEN HOUSE

Food and beverages can be arranged throughout the room or even in more than one room. The tables should look coordinated but need not match.

CENTERPIECES

For a sit-down dinner, a centerpiece needs to be low enough to talk over or tall enough to be above eye level.

Centerpieces no longer need to be fresh flowers and candles. Select items that coordinate with the event. For example, a Thanksgiving centerpiece can be a combination of gourds, pilgrim figurines, potted mums, and dried weeds.

A Christmas centerpiece can be arranged with glittery holiday balls, fresh greens, ribbons, pinecones, gingerbread cutouts, and small packages.

Christenna Stamm suggests using a football helmet for a buffet for the guys.

GOOD TASTES

As she does annually, Letie Schadler, Lebanon County home economist, presented some great recipes for entertaining guests during the holidays. Recipes that can be made ahead are timesavers.

Here are some recipes to incorporate into your Thanksgiving menu.

CRANBERRY MUSHROOM SAUCE

8 ounces sliced mushrooms
2 cloves garlic, minced
¼ cup butter
2 tablespoons A-1 sauce
1¼ to 2 cups cranberry juice
½ cup dried cranberries
1 tablespoon chopped chives
Saute mushrooms in garlic butter. Add the A-1 and simmer together for a few minutes. Add the cranberries and juice and simmer to reduce volume. Add the chives just before serving.

Serve as a sauce spooned over the sliced tenderloin. Sauce also adds moisture when reheating meat.

QUICK TRICKS WITH DRIED CRANBERRIES

Cornbread: Stir dried cranberries into cornbread batter; allow ½ to 1 cup dried cranberries to an 8- to 9-inch pan.

Muffins: Instead of blueberries, substitute dried cranberries.

Toppings: Sprinkle dried cranberries over prepared cereal, oatmeal or granola.

Yogurt: Stir dried cranberries into vanilla or fruit-flavored yogurt.

Cookies: Instead of raisins, add an equal amount of cranberries to dough.

CRANBERRY SPREAD OR DIP

½ cup canned jellied or cranberry sauce
2 tablespoons grainy Dijon mustard
1 tablespoon brown sugar
Combine ingredients and chill to blend flavors. Can be served as a sauce over chicken, turkey or ham. Or spread on sandwiches or use as a dip for pretzels. Store in refrigerator. Keeps for a few weeks.



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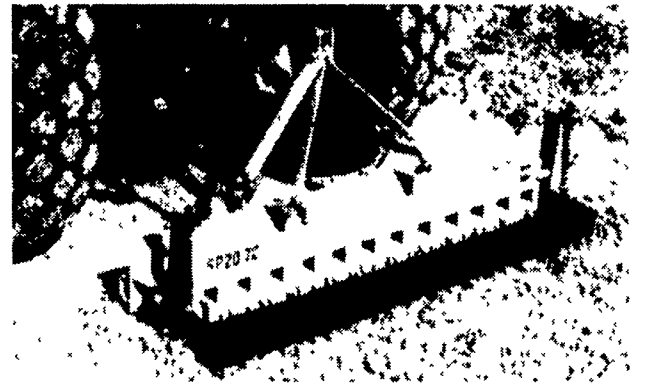
PORK TENDERLOIN WITH CRANBERRY MUSHROOM SAUCE

2 whole pork tenderloins
Marinade:
½ cup cranberry juice
2 cloves garlic, crushed
1 tablespoon balsamic vinegar
1 tablespoon Dijon mustard
1½ tablespoons olive oil
Marinate pork tenderloins in a plastic bag placed in the refrigerator overnight or for several hours. The longer the soak, the better the flavor.
Remove tenderloins from the marinade and place on a rack in a shallow pan. Bake in preheated 400-degree oven for 25-30 minutes until the internal temperature reaches 160 degrees. Slice and top with the Cranberry Mushroom sauce.

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