

Party Recipes
From Empire Kosher

Looking for some great new ideas for appetizers to serve at your next party or your next gathering with family and friends? Here are several quick and easy recipes from the good cooks at Empire Kosher Foods:

Festive Meat Balls

- 2 lbs. Empire Kosher Ground Turkey
- 1/4 cup chopped onion
- 1-1/2 tsp salt
- 1-1/2 cup fine dry bread crumbs
- 2 eggs, beaten
- 2 tablespoons margarine
- 1 pint dry red wine or tomato juice
- 1 tablespoon minced parsley

Combine meat, onion, salt, bread crumbs and eggs. Mix well. Shape into 1 inch balls. Brown, a few at a time, in melted margarine. Chill until serving time. Heat wine or tomato juice with parsley in chafing dish. Add meat balls. Add additional wine or tomato juice, as needed. Makes

about 48 meat balls.

Smoked Turkey Salad Party Sandwiches

- 3 cups chopped or ground Empire Kosher Smoked Turkey
- 1 cup mayonnaise
- 1/2 cup chopped celery
- 1/2 cup chopped sweet pickle
- 1/4 cup nuts (almonds or pecans)
- 1/4 cup chopped onion
- Salt & pepper to taste
- 24 slices rye bread (crusts trimmed)

Combine smoked turkey, mayonnaise, celery, pickles, nuts, onion, salt and pepper. Mix well. Spread on rye bread. Cut into four party-size sandwiches. Makes about 48 sandwiches.

Marinated Chicken Gourmettes

- 1 box Empire Kosher Fryer Wing Gourmettes (about 2-1/2 lbs.)
- 1 8 oz. bottle Italian salad dressing
- 1 teaspoon Morton's Nature Seasoning
- Salt & pepper to taste

Place chicken wing gourmettes in shallow

baking dish; pour Italian salad dressing over chicken. Marinate overnight in refrigerator. When ready to cook, remove gourmettes from baking dish. Pour salad dressing into small bowl. Place chicken back in baking dish and sprinkle with salt, pepper and Nature Seasoning. Bake at 350° for about 45 minutes. Baste frequently with salad dressing. Makes about 26 to 28 pieces.

Hot Dog Party Special

- 2 lbs. Empire Kosher Turkey or Chicken Franks
- 1 cup currant jelly
- 1/2 cup spice brown mustard

Cut franks into 3/4 inch pieces; set aside. Place currant jelly into a small saucepan and heat until jelly melts. Add spicy brown mustard and continue heating, stirring constantly, until well mixed. Pour mixture into large casserole. Add franks and bake at 350° for 30 minutes. Serve hot with toothpicks for spearing. Empire's new Turkey Kielbasa can be used in place of franks, if desired.

For additional recipes, sent \$1.00 to: Recipes, Empire Kosher Foods, P.O. Box 165, Mifflintown, PA. 17059.

HOLIDAY SPECIALS

CHANUKKAH GREETINGS

TO ALL OUR JEWISH FRIENDS

We Cordially Invite You To Visit Our Expanded Kosher Food Sections In All Skaggs-Alpha-Beta Stores



Golden Potato Pancakes
\$1.49 12 oz. pkg.

8 COUNT PKG.



Golden Blintzes
\$1.79

ALL FLAVORS

15 oz. pkg.

Ad Effective Thru Jan. 5, 1987



Rokeach Whitefish AND Pike

Regular or Old Vienna **3.29** 24-oz. glass



Streits Unsalted Matzos

11 oz. pkg. **99c**



Empire Potato Pancakes

Mini or Regular

Triangle Latkes with Onion **\$1.59** 24 oz. bag



Rokeach Whitefish AND Pike

Regular or Old Vienna **\$2.99** 27 oz. tin



6850 WEST Spring Mtn. Rd. AT RAINBOW Phone 871-8226

4420 EAST Bonanza Road AT LAMB Phone 453-6501

2300 EAST Tropicana Blvd. AT EASTERN Phone 739-8461

1150 EAST Desert Inn Rd. AT MARYLAND Phone 734-1007