

FOOD FORUM

DOROTHY JOHNSON

THANKSGIVING MENU

Many years ago preparations for the Thanksgiving Feast began weeks ahead: There was the chopping, grinding, pounding and kneading. Mince meat fruits had to be diced, meats and suet had to be chopped. Spices were ground, nuts were cracked, and pies and bread baked.

The turkey, once the most time consuming item on the menu, now takes less fussing than ever--no more plucking and singeing those last few pin feathers. So the modern homemaker has a lot to be thankful for with all the convenience foods offered. All you have to do is add a little imagination, by adding a bit of your own seasonings and tasting until it pleases your own taste buds.

It is our sincere wish that your family members will be home for Thanksgiving. Have a very happy day, one that is filled with giving thanks.

MENU

Roast Tom Turkey-stuffed with Corn
Bread Oyster Dressing
Giblet Gravy
Holiday Broccoli * Orange Candied Yams
Creamed Onions
Cranberry-pineapple Salad Mold
Celery * Radishes * Olives * Watermelon Rind
Hot Rolls
Spicy Pumpkin Pie * Bourbon Cake

ROAST TURKEY

Stuff turkey with dressing - salt and pepper turkey inside and out and cover with foil. With oven at 375 degrees, count on 20 minutes per pound or 3 to 3 1/2 hours for 8-12 lb. bird, 3 1/2 to 4 1/2 hours for 12-16 lb. bird, 4 1/2 to 6 hours for 16-20 lb. bird. No basting

CORN BREAD OYSTER DRESSING

Start with 8 oz. pkg. Herb Corn Bread Stuffing Mix. Add 1/2 cup chopped celery, 1/2 green pepper chopped, 1/2 cups chopped onion, that has simmered in 4 Tbsp. butter, 2 cups cut up fresh oysters. Toss 3/4 cup chopped almonds, 1/8 tsp. Black pepper. Use liquid from oysters plus juice from giblets that have been cooked.

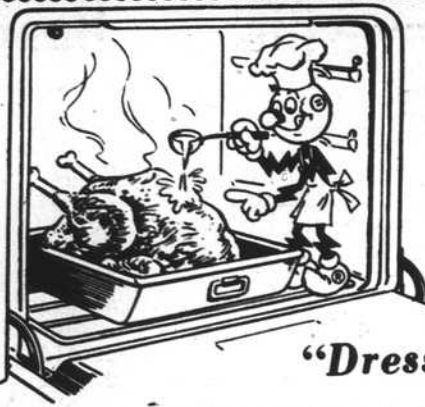
GIBLET GRAVY.

Place the gizzard, heart and neck in a sauce pan with a couple of slices of onion, 1 stalk of celery cut into pieces, 1 Tbsp. chicken base, pepper. Cover generously with water. Simmer until well done. Add the liver and simmer for 10 to 15 minutes longer. Drain the giblets, reserving the broth. Chop the giblets fine. Drippings from roasting pan, 1/2 cup flour, giblet broth, salt and pepper. Skim excess fat from drippings so only 1/2 cup plus brown drippings remain. Heat until sizzling stir in flour. Cook and stir 2 or 3 minutes until flour turns dark tan color. Combine drained broth and enough water to make four cups. Stir into flour mixture and cook until smooth and thickened. You may use 1/2 cup dry white wine with broth instead of water.

HOLIDAY BROCCOLI

1 1/2 to 2 lbs. broccoli, 1/2 tsp. salt, 1 can (10 1/2 oz.) cream of chicken soup, 1/2 cup mayonnaise, 1/4 tsp. curry, juice of 1 lemon, 1/2 cup bread or cracker crumbs, 3 Tbsp. melted butter.

Wash and cut broccoli. Put into boiling salted water. Cook the stems first then add blossoms. Cook covered until tender, crisp, about 8 to 10 minutes; drain. Blend together soup, mayonnaise and curry powder. In 1 1/2 quart casserole, put the cooked broccoli. Squeeze the lemon juice over the top. Cover with soup mixture. Top with bread crumbs and dribble with



REDDY KILOWATT'S

Helpful Hints
For The Homemakers

"Dressed Up" Dressings

Prepare unusual stuffings to pouch and use for poultry, cabbage rolls, peppers, meat and fish stuffing and also as spreads for hot hors d'oeuvres.

SHRIMP STUFFING

3 cups cooked chopped shrimps
3 cups cooked rice
3 Tbsps. chopped parsley
3 Tbsps. chopped chutney
1 tsp. salt
1/2 tsp. crumbled thyme
1 cup cheddar cheese, grated

SAUSAGE STUFFING

1/2 lb. sausage stuffing, sauted and broken into pieces
2/3 cups chopped onion
1 1/2 cups diced celery cooked until softened
6 cups cornflakes
1/4 tsp. pepper
1 tsp. salt
1 tsp. poultry seasoning
1 tsp. sage
1 cup chopped nuts.

DEVILED HAM STUFFING

3 cans (6 oz.) deviled ham
3 Tbsps. soft margarine
6 Tbsps. chili sauce
1 1/2 tsp. horseradish
1 Tbsp. prepared mustard
Mix with equal quantity of standard bread stuffing.

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melted butter. Bake 20 minutes in 350 degree oven or until bubbly.

ORANGE CANDIED YAMS

1 can (1 lb., 2 oz.) sweet potatoes (or 3 cups whole cooked), 1/4 cup butter or margarine, 1/3 cup orange marmalade, 1/8 tsp. salt.

Drain sweet potatoes, reserving 2 Tbsp. liquid melted butter or margarine in skillet. Stir in marmalade and reserve liquid. Add strained sweet potatoes and salt. Heat uncovered over medium heat for 10 or 15 minutes, basting frequently until potatoes are well glazed and hot through.

CREAMED ONIONS

1 1/2 pounds small white onions, cooked and drained, 3 Tbsp. butter or margarine, 2 Tbsp. flour, 1/2 tsp. salt, 1/8 tsp. white pepper, 1 1/2 cups light cream.

Melt butter or margarine in saucepan over low heat. Blend in flour and seasonings. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in light cream, blending well. A wire whisk is good for this. Heat to boiling, stirring constantly. Boil and stir 1 minute. Pour sauce over hot onions.

CRANBERRY PINEAPPLE MOLD

3 cans (8 1/4 oz. each) crushed pineapple, 1 lb. fresh cranberries, 1 cup sugar, 1 pkg.

(6 oz.) orange flavored gelatin, 1 1/2 cups boiling water, 1 1/2 cups chopped celery, 3/4 cups chopped pecans or walnuts, 1/2 cup mayonnaise, lettuce.

Drain pineapple, reserving syrup. Place cranberries and syrup in blender container and run on high until cranberries are liquified. Pour into mixing bowl; Stir in sugar and let stand 10 minutes. Dissolve gelatin in boiling water until dissolved well. Add to cranberries, mixing well. Let chill until mixture is slightly thickened. Add celery, walnuts, mayonnaise and pineapple. Pour into 10 cup mold. Chill until firm. Unmold on lettuce lined plate.

SALAD DRESSING

1 1/4 mayonnaise, 3/4 cup dairy sour cream, 1 tsp. fresh lemon juice.

Combine all three ingredients. Chill. Serve in pretty dish to accompany salad.

PUMPKIN PIE

1 cup brown sugar, 1 tsp. cinnamon, 1/2 tsp. ginger, 1/2 tsp. salt, 1 1/2 cups pumpkin, 2 eggs, 2 Tbsp. melted butter, 1 1/2 cups evaporated milk, 1/2 cup water, 1-9 inch unbaked pie crust.

Thoroughly mix sugar, spices and salt. Blend with pumpkin. Add slightly beaten eggs, butter or margarine, evaporated pie shell. Bake in 400 degree oven for about 15 minutes. Reduce oven temperature to 350 degrees and bake about 35 to 40 minutes longer.

BOURBON CAKE

3 sticks butter
2 cups white sugar
2 1/4 cups light brown sugar-firmly packed
6 eggs
5 1/2 cups sifted flour
1/4 tsp. salt
1 tsp. mace
2 cups bourbon
3 1/1 cups chopped pecans.

Cream butter until soft. Combine white and brown sugar. Gradually work half of the sugar mixture into butter until smooth. Beat eggs until light and fluffy. Add remaining sugar to eggs and continue beating until mixture is creamy. Combine butter and egg mixtures. Sift flour, salt and mace together. Add flour bourbon alternately to batter ending with flour. Add nuts. Pour mixture into a well greased and floured 10 inch tube pan or a bundt pan. Bake at 300 degrees 1 1/2 to 1 3/4 hours or until cakes shrinks from pan. Cool in pan for 15 minutes; turn out on rack. Cool thoroughly. Cake improves with age. No baking powder or soda are required in the bourbon cake, because of the large amount of eggs used.

