

FOOD FORUM *

Dorothy Johnson

A Traditional Thanksgiving Dinner

Here are some dependable stuffing recipes for a regulation big family. Don't forget when stuffing a turkey that there are two spots to fill the midrift cavity and the wishbone cavity at the front of the bird. Don't forget to remove the package of giblets and neck before cooking it.

One of the cardinal rules in preparing Thanksgiving turkey is a precautionary one. Never stuff your turkey ahead of time. Do it at the last minute. When the bird is stuffed ahead, the stuffing can act as a nice cozy incubator for unfriendly bacteria, even if you refrigerate it immediately.

OYSTER STUFFING

- 3 pt. oysters
- 3/4 cup butter or margarine
- 1-1/2 cups celery
- 1-1/2 cups onion, chopped
- 12 cups dry bread cubes
- 3 tbsp. chopped parsley
- 3 tsp. salt
- 1/2 tsp. poultry seasoning
- 1/4 tsp. pepper

Drain oysters saving the liquid; and chop. Melt butter in skillet, add celery and onion and cook until tender but not browned. Combine oysters, celery onion bread cubes; parsley, salt, poultry seasoning, and pepper. Moisten with oyster liquor if necessary. Makes enough stuffing for 10 to 15 lb. turkey.

CORN BREAD-SAUSAGE STUFFING

- 1/2 cup instant minced onion
- 1/2 cup water
- 1/4 cup butter or margarine
- 1-1/2 lb. sausage
- 1 (13 oz.) pkg. cornbread stuffing mix
- 1/3 cup parsley flakes
- 2 tsp. sage leaves, crumbled
- 1-1/2 tsp. thyme leaves
- 3/4 tsp. salt
- 1/4 tsp. pepper
- 3 eggs, lightly beaten
- 2 cups liquid (milk, stock or water)

Combine instant onion and water and let stand 10 minutes. Melt butter in large skillet, add onion and cook until tender. Add sausage and cook, stirring to keep meat crumbly, until meat is lightly browned. Pour off all but 1/4 cup drippings. Stir in cornbread stuffing mix, parsley, sage, thyme, salt and pepper. Stir in eggs and liquid. Turn dressing into a buttered 2-1/2 qt. casserole, cover and bake at 325 degrees for 30 minutes or until heated through. Makes 9 cups stuffing.

CREAMED ONIONS

- 1 orange
- 2 (1 lb.) cans whole onions
- 2 tbsp. butter or margarine
- 2 tbsp. flour
- 1 tsp. salt
- 1-1/4 cups milk
- 2 tsp. grated orange peel
- 1 tsp. worcestershire
- 1/4 tsp. dry mustard
- paprika

Peel orange, cut into bite size pieces and drain thoroughly. Heat onions in their liquid and drain. Melt butter, stir in flour until smooth, then add salt. Add milk and cook stirring constantly, until sauce is smooth and thickened. Stir in grated orange peel, worcestershire sauce and mustard. Pour hot sauce over onions. Add orange pieces and fold in gently. Sprinkle with paprika.

AU GRATIN DUO

- 1 (10 oz.) pkg. frozen asparagus
- 1 (10 oz.) pkg. frozen cauliflower
- 1 (10 oz.) can celery soup
- 1 cup shredded American or Swiss cheese

- 1/2 cup milk
- 1 tsp. prepared mustard
- 1 tsp. worcestershire sauce
- 1/2 cup wheat germ
- 2 tbsp. melted butter or margarine

Cook asparagus and cauliflower according to package directions. Drain in large saucepan, combine soup, cheese, milk, mustard and worcestershire sauce. Heat slowly, stirring constantly until cheese is melted. Add cooked, drained vegetables. Mix carefully. Pour into shallow 1-1/2 qt. casserole. Combine wheat germ and butter. Sprinkle wheat germ topping around edges of vegetable mixture. Bake at 375 degrees 20 to 25 minutes.

SPROUTS AND GREEN GRAPES

- 1/2 cup butter or margarine
- 2 (10 oz.) pkg. frozen brussels sprouts, thawed
- 1/4 cup sliced onion
- 1/2 tsp. grated lemon peel
- 2 tbsp. lemon juice
- 3/4 tsp. salt
- Dash nutmeg
- 1 cup seedless green grapes

Melt butter in skillet. Add sprouts, onion, lemon peel and juice, salt and nutmeg. Cover and cook, stirring occasionally, or until sprouts are almost tender. Stir in grapes, cover and cook 1 minute.

CRANBERRY JEWEL SALAD

- 1 (3 oz.) pkg. raspberry gelatin
- 1 cup hot water
- 1/2 cup cold water
- 2 cups cranberries
- 1 orange, quartered and seeds removed
- 1 cup sugar
- Red maraschino cherries

Dissolve gelatin in hot water. Add cold water and let cool until gelatin begins to thicken. Meanwhile, grind cranberries with orange, blend in sugar. Fold cranberry mixture into slightly thickened gelatin. Spoon a small amount of the mixture into a lightly oiled fluted mold. Arrange maraschino cherries on gelatin layer pressing them into mixture lightly. Chill until set. Add remaining cranberry mixture and chill until firm.

PUMPKIN PECAN PIE

- 3 slightly beaten eggs
- 1 cup canned mashed pumpkin
- 1 cup sugar
- 1/2 cup dark corn syrup
- 1 tsp. vanilla
- 1/2 tsp. cinnamon
- 1/4 tsp. salt
- 1 cup chopped pecans

In small mixing bowl, combine eggs pumpkin, sugar, corn syrup, vanilla, cinnamon and salt. Mix well. Pour into unbaked pie shell. Top with chopped pecans. Bake in moderate oven 350 degrees about 40 minutes. Serve with whipped cream.

God is hope. God is now.

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