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Dorothy Johnson \* Cooking With Love and the Budget

'TALKING TURKEY'
Turkey has been, and continues to be a good buy. Some of us, would like Turkey for Easter rather than the traditional Ham. The bigger the bird the better the buy, of course, because as the bird increases in size the proportion of meat on the bone increases. You may reserve in parts by freezing. Of course now, you can buy in portion any parts of the bird.

#### TURKEY ALFREDO

Turkey Breast (about 1 1/2 lb.)

1/2 cups olive oil

1/2 cup dry white wine

1/2 tsp. salt

1/4 tsp. cracked black pepper

1/2 tsp. dried sweet basil, crushed flour

1/2 cup Parmesan cheese or Romano cheese

1/4 cup slivered almonds

2 medium-size firm-ripe Pears.

With sharp knife remove skin from turkey breast and slice into 4 steaks about 1/4 inch thick. Combine 1/4 cup of oil with 2 or 3 tbsp. of the wine, salt, pepper and basil. Pour over turkey and marinate 2 hours. Remove turkey slices, from marinate, dip in flour then in cheese. Heat remaining oil in heavy frying pan. Saute until golden brown, turning several times. Set aside on hot plater. Add almonds to hot fry pan and cook and stir until lightly, browned and crisp. Scatter over turkey steaks. Slice fruit and add drippings along with remaining wine when simmering, spoon over turkey and almonds.

#### TURKEY AND EGG PLANT

1 egg plant, cut in Julienne strips

Boiling water

I lb. turkey breast steak, cut in strips

I tbsp. corn starch 2 tbsp soy sauce

1 tbsp. sherry

tbsp. oil

5 hot peppers, finely shredded

1 small clove garlic finely, chopped

1 tbsp. fresh ginger root, chopped

1/2 cup chicken stock

Cover egg plant with boiling water. Let stand 5 minutes and drain well. Dredge turkey in mixture of corn starch, soy sauce and sherry. Heat skillet, add oil and saute peppers until they turn color. Remove from skillet, Saute turkey in the same skillet until done. Add egg plant, peppers, garlic, ginger and soup stock. Heat thoroughly.

8 to 10 large slices cooked turkey breast 1 (10 oz.) pkg. frozen broccoli spears, cooked, drained.

1 (10 1/2 oz.) can cream chicken

1/3 cup chopped celery

1 tbsp. instant minced onion or 1/3 cup chopped onion

1/2 tsp. salt

1/8 tsp. pepper

1(8 oz) can refrigerated buttermilk or country

style biscuits. 1/4 cup water

In the bottom of ungreased square or oblong pan, arrange turkey slices. Place broccoli over turkey. In medium mixing bowl, combine 1/2 can soup, celery, onion, salt, pepper and egg. Mix well, separate biscuit dough into 10 bisbuits. Cut each into 10 pieces. Stir into soup mixture and spoon mixture down center of broccoli. Bake at 350 degrees, 35 to 45 minutes until topping is golden brown and center is no longer doughy. In small sauce pan, combine remainder of soup with water. Heat and serve as sauce over casserole servings.

#### POLYNESIAN TURKEY

4 large slices canned pineapple cut in wedges

### Lift Every Voice and Sing

Lift ev-'ry voice and sing, Till earth and heaven ring, Ring with the har-mo-nies of Liber-ty; Let our re-joic-ing rise High as the list-'ning -- skies, Let it re-sound loud as the roll-ing sea. Sing a song full of the faith that the dark past has taught us; Sing a song full of the hope that the pres-ent has brought us; Fac-ing the ris-ing sun of our new day be-

gun, Let us march on till vic-to-ry is won.

Ston-y the road we trod, Bit-ter the chasning rod, Felt in the days when hope unborn had died; Yet with a steady beat, Have not our wear-y feet Come to the place for which our fa-thers sighed? We have come o-ver a way that with tears has been wa-tered; We have come, tread-ing our path thro' the blood of the slaugh-tered, Out from the gloom-y past, Till now we stand at last Where the white

gleam of our bright star is cast.

God of our wea-ry years, God of our silent tears, Thou who hast brought us thus far on the way; Thou who hast by Thy might, Led us in-to the light, Keep us for-ev-er in the path, we pray. Lest our feet stray from the pla-ces, our God, where we met Thee, Lest our hearts, Drunk with the wine of the world, we for-get Thee; Shad-owed be-neath world, we for-get\_\_Thee; Shad-owed be-neath Thy hand, May we for-ev-er our God, True to our native land. \_stand, True to

tbsp. pineapple juice

lb. turkey breast steak, cut into 1 inch pcs.

tbsp. cornstarch

tsp. salt

tsp. cold water

tsp. soy sauce

cup onion, sliced lengthwise

tbsp. oik

1 cup celery cut diagonally

10 water chestnuts and cook 2 minutes.

Remove from skillet. Saute turkey in remaining 2 tbsp. oil until brown (which has been dredged in cornstarch). Add celery and water chestnuts, pineapple, pineapple juice, water soy sauce, and simmer until thoroughly heated. Serve with hot rice.

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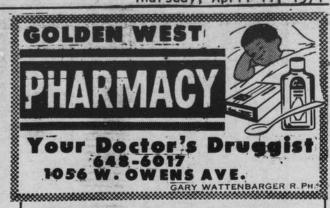
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