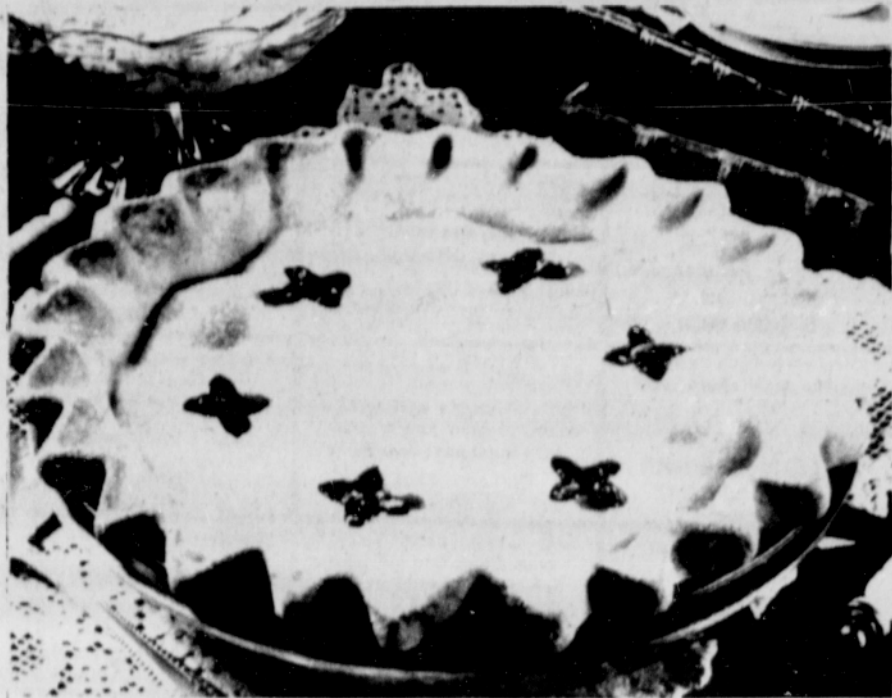


Corn meal adds nutrition to holiday desserts



Mince meat pie is a favorite for the holiday table

There are certain holiday desserts that cannot be eaten without recalling all the good times of gatherings past. Mincemeat pie is one of them. And this version, Memory-Maker Mincemeat Pie, distinctive for its old-fashioned corn meal crust, will be no exception.

You might be surprised to learn that the memorable crust begins from Quaker or Aunt Jemima corn meal. A corn meal pie crust is actually very easy to handle. The recipe produces a soft, moist dough that won't crack or tear—whether you make one big pie or smaller tarts. You add B-vitamins and iron whenever you utilize corn meal in either variation.

You will find that this Memory-Maker Mincemeat Pie is aptly named. It will become a source of many wonderful memories, a tradition in households. Intertwined with each pungent bite will be the laughter of the children, the conversation of the grown-ups and the details of the dining room in which it was last served. It is especially good at Thanksgiving and Christmas, the holiday times when the family is gathered around the table. Pass this pie around...and remember the hard sauce, too. And the whole clan will remember for years on end!

MEMORY-MAKER MINCEMEAT PIE

Corn Meal Crust:

- 2 cups all-purpose flour
- 1/2 cup Quaker or Aunt Jemima Enriched Corn Meal
- 1 teaspoon salt
- 1/2 cup butter or margarine
- 1/2 cup vegetable shortening
- 1/2 cup (8 T.) ice water

Filling:

- One 28-oz. jar prepared mincemeat
- 1/2 cup chopped nuts

For crust: Combine flour, corn meal and salt in medium bowl. Cut in butter and shortening until mixture resembles coarse crumbs. Add water, 1 tablespoon at a time, stirring lightly until mixture forms a ball. Divide dough into 2 parts, 1 slightly larger; shape each to form ball. Wrap securely; chill about 30 minutes. Roll larger part out on lightly floured surface to form 13-inch circle. Fit loosely into 9-inch pie plate; trim. Roll remaining dough to form 12-inch circle.

For filling: Heat oven to 400°F. Combine mincemeat and nuts. Spoon filling into crust, spreading evenly. Place top crust over filling; trim. Turn edges under; flute. Cut several slits in center to allow steam to escape. Bake 30 to 35 minutes or until top of crust is light golden brown, shielding edges with foil, if necessary.

Makes one 9-inch pie (6 to 8 servings).

VARIATIONS: For Mincemeat Tarts: Prepare Corn Meal Crust as recipe directs. Divide dough into 2 equal parts; chill. Roll 1 part out to 1/8-inch thickness on lightly floured surface; cut into eight 5-inch and eight 4-inch diameter circles. Fit 5-inch circles loosely into eight 3-inch diameter tart pans.

Prepare mincemeat filling as recipe directs; spoon about 1/2 cup into each unbaked shell. Place 4-inch circles over filling; trim. Turn edges under; flute. Cut 3 to 4 slits in top crust to allow steam to escape. Repeat with remaining dough. Heat oven to 400°F. Place tarts on cookie sheet on center oven rack. Bake 16 to 18 minutes or until crust is light golden brown.

Makes eight 3-inch mincemeat tarts.

Company's coming, the family is getting together and your meal plan calls for the traditional big bird, special roast and all the trimmings. Here we offer some variety which could give eye and taste-appeal to some of your old favorites. *Sausage-and-corn bread stuffing loaf* (baked separately), a *Cranberry orange relish*, *Stuffed sweet potatoes* with peanut butter and new-tastin' curried onions. Enjoy!

SAUSAGE-AND-CORN BREAD STUFFING LOAF

- 2 12- to 14-oz. packages corn-muffin mix
- 1 pound pork sausage meat
- 1/4 cup butter or margarine
- 4 large celery stalks, diced
- 1 large onion, chopped
- 1 small green pepper, diced
- 1 1/4 cups water
- 1 teaspoon salt
- 1/4 teaspoon pepper

Preheat oven to 400°F. In large bowl, prepare both packages of corn-muffin mix together as labels direct. Spoon batter into greased 13" x 9" baking pan. Bake 25 minutes or until toothpick inserted in center comes out clean; cool slightly (bread will be sticky if too hot).

Meanwhile, in 12-inch skillet over

medium heat, cook sausage meat until browned, about 20 minutes, stirring frequently to break up sausage. With slotted spoon, spoon sausage into large bowl; set aside. Add butter to drippings in skillet; heat; cook celery, onion and green pepper until tender, about 15 minutes, stirring occasionally.

Crumble corn bread into bowl with sausage; stir in vegetable mixture, water, salt and pepper. Spoon stuffing into loaf pan; cover and bake in 325°F. oven 1 hour or until heated through. Makes about 12 cups.

CRANBERRY ORANGE RELISH

- 2 cups cranberries
- 1/2 cup sugar
- 1/2 cup light corn syrup
- 1/2 cup golden raisins
- 1/4 cup orange juice
- 1 cup orange sections, cut in half.

In saucepan, stir together cranberries, sugar, corn syrup, raisins and orange juice. Bring to boil over medium heat; reduce heat and simmer 5 minutes or until cranberry skins pop. Remove from heat. Stir in orange sections. Cover; chill several hours. Makes 2 1/2 cups.

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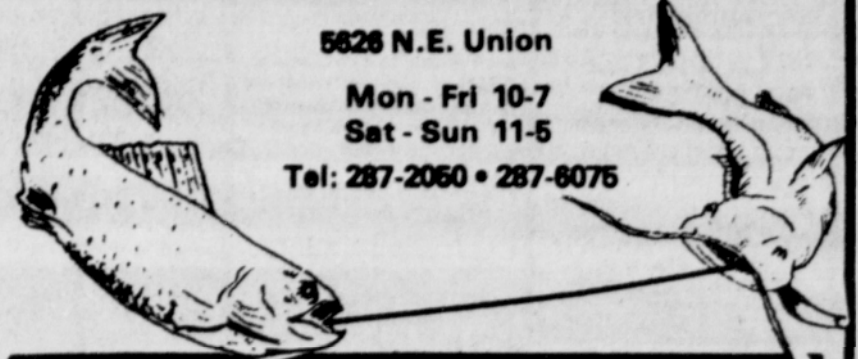


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