



**Holiday
desserts**



**Hanukkah
favorites**



**Black man
in the
kitchen**

FOOD SECTION

Volume XII, Number 10
Section II
December 17, 1981

CONVENIENT GO-TOGETHERS FOR HOLIDAY TURKEY

What a blessing convenient, easy-to-make foods are during the holidays!

Thanksgiving, Christmas, and the few short weeks in between are favorite days for serving a traditional turkey dinner. But, how could busy homemakers, two-career couples or single parents prepare such a meal without ready-mades that taste home-made? These holiday-special stuffing dishes offer a variety of options to go with your traditional turkey.

The delicious, easy-to-make product the dishes have in common is Stove Top stuffing mix, which combines a packet of vegetables and seasonings with a package of specially-baked stuffing crumbs. Because the flavor is in the mix, rather than the bird, you can use stuffing to fill tomato cups, mold a vegetable ring, fry as a patty or make into muffins. Any one of these goes beautifully with turkey! Of course, stuffing is still ideal as a quick and tasty dressing for turkey, chicken, Cornish hens or game birds, but, especially during the holidays, don't overlook these other creative uses.

Tomatoes are terrific for adding color appeal to any menu. When you stuff them and melt some cheese on top, they become a substantial side dish, rather than just a garnish. If your tomatoes are home-grown during the fall, you'll like the fact that this recipe uses the tomato pulp with the stuffing mix, as well as the pretty red cup.

An attractive Stuffing Ring is another versatile way to serve vegetables with turkey. You could even put another vegetable, such as carrot coins or cauliflower florets, in the center. Although chopped broccoli may be substituted for spinach in this recipe, even the "spinach-haters" will be won over by their love of stuffing.

Anyone who likes potato pancakes will like Cheese Stuffing Patties even more. Instead of gravy, they have melted cheese on top, and they are quick and easy to make. Better plan on more than one per person, including the children! They are great with turkey leftovers, too!

Stuffing "Muffins" have endless possibilities, since all kinds of things can be added to the basic muffin recipe. Consider adding shredded cheese, sliced cooked sausage links or sautéed mushrooms for your own gourmet touch. The raisins and almonds, of course, are delicious and elegant enough for any holiday party.

Entertain as often as you wish during the holidays, although you may be busy with other things. Convenience products help you make it all possible. By following the hints and recipes here, you can deliciously and economically take some of the "fuss" out of the traditional turkey dinner.

Stuffed Baked Tomatoes

- 7 large firm ripe tomatoes*
- 1 can (4 oz.) sliced mushrooms (optional)
- 1 package (6-serving size) chicken flavor stuffing mix
- 1/2 cup (2 oz.) shredded cheddar cheese

*Or use 4 large tomatoes, cut in halves horizontally.

Cut thin slice from stem end of each tomato. Remove seeds and pulp, leaving a shell about 1/2 inch thick; reserve about 3/4 cup pulp. Drain mushrooms, reserving liquid. Combine tomato pulp and mushroom liquid and add water to make 1-3/4 cups. Prepare stuffing mix as directed on package, using measured liquid; add mushrooms with the stuffing crumbs. Spoon stuffing into tomato shells. Place in shallow baking dish. Sprinkle with cheese. Bake at 350° for 30 minutes. Makes 4 cups stuffing or 7 or 8 servings.



Stuffing "Muffins"

- 1 cup very hot water
- 1/4 cup softened butter or margarine
- 1/2 cup raisins
- 1 package (6 oz.) chicken flavor or cornbread stuffing mix
- 1/2 cup slivered almonds
- 1 egg, well beaten
- 1/2 cup milk

Combine water, butter, raisins and contents of vegetable/seasoning packet in a bowl and stir until butter is melted. Add stuffing crumbs and almonds; stir until crumbs are moistened. Stir in egg and milk and let stand for a few minutes. Spoon into well-greased muffin pans and bake at 400° for 25 minutes. Let stand for a few minutes before removing from pan. Makes 6 servings.

Stuffing Ring

- 1 package (10 oz.) frozen 5-minute cook chopped spinach*
- 1 package (6-serving size) chicken flavor stuffing mix
- 1/4 cup butter or margarine
- 1 egg, well beaten
- *Or use 1 package (10 oz.) frozen 5-minute cook chopped broccoli; bake at 400°.

Prepare spinach as directed on package; drain well, reserving liquid. Add hot water to liquid to make 1-1/2 cups. Combine contents of vegetable/seasoning packet, butter and measured liquid in 1-1/2-quart bowl. Stir just to blend and partially melt butter. Add stuffing crumbs; stir just to moisten. Blend in egg and spinach. Spoon into greased 4-cup ring mold or baking dish. Bake at 400° for 25 to 30 minutes. Unmold onto serving platter. Makes about 4 cups or 6 servings.

Note: Ring may also be baked at 375°.

Cheese Stuffing Patties

- 1 package (6-serving size) chicken flavor stuffing mix
- 1-1/2 cups water
- 1/4 cup (1/2 stick) butter or margarine
- 1 egg, well beaten
- 1/4 cup shredded cheddar cheese
- 2 tablespoons butter or margarine
- 6 small triangles cheddar cheese

Combine contents of vegetable/seasoning packet and the water in medium saucepan. Add 1/4 cup butter. Bring to a boil. Reduce heat; cover and simmer 6 minutes. Add stuffing crumbs and the egg; stir just to moisten. Cover; remove from heat and let stand 5 minutes. Stir in cheese. Cool slightly and shape into 6 patties. Melt 2 tablespoons butter in skillet. Add patties and brown on one side. Turn and top each with a cheese triangle. Cover and cook until patties are well browned and cheese is melted. Makes about 3 cups or 6 servings.

