## FOOD

It's Time For Sweet Potato Pie Layered Cream Cheese-Sweet Potato Pie


Place cookie shet on oven rack. minutes or until set and knife in-
Heat ovento $350^{\circ} \mathrm{F}$ In small bowl
serted near center comes in beat cream cheese and sugar on clean. Cool 30 minutes. Refriger-
 eggsp beat well. Stir in orange peel. $\begin{aligned} & \text { Store covered in refrigerator. } 8 \\ & \text { servings. }\end{aligned}$ Stas. Set aside.
Place sweet potatoes in food $\begin{aligned} & \text { Servings. } \\ & \text { Tips To prevent the layers from } \\ & \text { processor; coverand and process until blending, do not soften the cream }\end{aligned}$ processor, cover and process until blending, do not soften the cream
smooth. In large bowl, beat sweet cheese prior tomixing. If preparing smooth. II large bowl, beat sweet cheese prior tomixing. If rpeparing
pootato layer ingredients with wire the recipe with the Pumppini Spice potato layer ingredients with wire the receipe with the Pumpkin Spice
whisk. Spread cream cheese mix- Packet (includudedin Pet-Ritiopiecrust ture in frozen pie crust. Carefully packagesduring winter 2005), elimi-
 Bake on cookie sheet 50 to 60 sweed.

## Thanksgiving Fixings



Macadamia Nut Stuffing You may want to begin your own stuffing tradition by trying this easy
recipe. It includesa atreasure from Huwaii - macadamia nuts, and tastes
. wonderful cooked in the bird or as a casserole. From Mrs. Cubbison's
Best Suffing Cookbook by Leo Pearlserin and Ingredients: Ingredients:
$1 / 2$ cup butter
$1 / 2$ cup butter
$11 / 2$ cups coarsely chopped Macadamia Nuts
$11 / 2$ cups chopped onion - I cup chppped celery with a few $1 / 2$ cup chopped mushrooms two 6 -ounce bags Seasoned Dress-
ing or Corn Bread Suffin' mix 1 carrot, grated
$1 / 4$ cup chopped parsley $1 / 4$ cup chopped parsley
$11 / 2$ cups chicken broth In a large skillet, melt $1 / 4$ cup butter. Add macadamia nuts erate heat about 5 minutes, un ii lightly browned. Remove ry and mushrooms, cook 3 to minutes untill tender. Add stuff
ing mix. Gradually add chicken (Add extra broth if moister dressing is preferred or dress ing is baked in a casserole.) Stir in carrot, parsley and reserved macadamias. Cool thoroughly before stuffing turkey. Fill turkey cavity ynd neck area lightly with dressing, sew or
skewer shut. Wrap any ressing in foil or place in baking diessing in foil or place in baking with turkey. For an interesting edible garnish, stuff halves of scooped-out baked squash. uts and set aside. Melt remain- Makes enough dressing for 1 ing butter and add onion, cel- to 15 -pound turkey

## Apples - Pick of the Season

While sweet potatoes abound, deligh your family and guests with this tasty pie. It's an easy recipe made even easier with a trozen pie crust that's anake ahead and refrigerate for your next fall gathering.
1 Pillsbury Pet-Ritz
CreamCheese Layer Cream Cheese Layer package (8 oz.) cream cheese, $1 / 4$ cup granulated sugar 1 egg
1
1
teasp
teaspoon grated orange peel Sweet Potato Layer $3 / 4 \mathrm{lb}$. uncooked)
$2 / 3$ cup half-and-half
$1 / 2$ cup packed brown sugar 1 teaspoon grated orange peel $1 / 4$ teaspoon ground ginger $1 / 4$ teaspoon ground nutmeg 1/8 teaspoon salt 1 egg $1 / 8$ teaspoon salt 1 egg

## SAFEWAY()

 Ingredients for life.

