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Sweet-Sour Green Beans with Apple

TO PREPARE: 20 MIN.

- 1/2 cup chopped onion
- 5 strips bacon, cut in pieces
- 4 cups cooked green beans
- 1 1/2 cups (about 2 medium-size,
unpeeled) diced apples
- 2 tablespoons finely cut parsley
- 3 tablespoons brown sugar
- 3 tablespoons cider vinegar

1. Heat the onion with bacon in a saucepan. Cook until onion is golden yellow and bacon is crisp, occasionally moving and turning with a spoon.

2. Remove from heat. Blend in the brown sugar and vinegar. Add green beans, apples, and parsley; toss lightly. Heat thoroughly. Serve immediately.

About 8 servings

Cranberry-Apple Relish Molds

A spicy, tangy accent for roast poultry.

TO PREPARE: 25 MIN.

- 1 1/2 cups cranberry juice
- 1 pkg. strawberry-flavored gelatin
- 3 tablespoons sugar
- 1/4 teaspoon salt
- 1/4 teaspoon ground cinnamon
- 1/2 teaspoon ground cloves
- 3/4 cup apple cider
- 2 medium-size apples

1. Heat 1 cup of the cranberry juice until very hot.

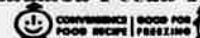
2. Empty gelatin into a bowl. Mix in the sugar, salt, cinnamon, and cloves. Add the hot cranberry juice and stir until gelatin is completely dissolved. Stir in remaining cranberry juice and apple cider.

3. Chill in refrigerator or over ice and water until gelatin mixture is slightly thicker than consistency of thick, unbeaten egg white. If chilled in refrigerator, stir occasionally; if chilled over ice and water, stir frequently.

4. Lightly oil 10 small molds (1/2-cup) with salad or cooking oil (not olive oil); set aside to drain.

5. Just before gelatin mixture is of desired consistency, pare and dice enough apple to yield 1 1/2 cups. Mix into gelatin mixture; turn into prepared molds; chill until firm. Unmold onto a chilled serving plate lined with parsley. 10 small molds

Cinnamon-Pecan Yams



TO PREPARE: 10 MIN.

- 1/4 cup chopped pecans
- 1 1-lb. can yams, drained
- 1/4 cup butter or margarine
- 1/2 teaspoon ground cinnamon

1. Melt butter in a saucepan. Add pecans and cinnamon; mix well.

2. Add yams and cook over low heat 5 min., or until thoroughly heated. Turn occasionally to coat evenly. Serve hot.

About 4 servings

Thanksgiving

Guide for Roasting Poultry

The poultry listed below is roasted at 325°F, except for the Rock Cornish Game Hen (350°F). Time indications are approximate, but should be helpful guides.

TURKEY	
6 lbs.	3 3/4 hrs.
10 lbs.	4 1/2 hrs.
13 lbs.	6 hrs.
DUCKLING	
4 lbs.	2 3/4 hrs.
GOOSE	
8 to 10 lbs.	3 1/2 to 3 3/4 hrs.
10 to 12 lbs.	3 3/4 to 4 1/4 hrs.
CHICKEN	
3 to 4 lbs.	3 to 3 1/2 hrs.
CAPON	
6 to 9 lbs.	3 1/2 to 4 1/2 hrs.
PHEASANT	
2 lbs.	1 1/2 to 2 hrs.
ROCK CORNISH GAME HEN (350°F)	
1 lb.	1 to 1 1/2 hrs.

1. Roast poultry, uncovered, on a rack in a shallow roasting pan, breast-side up. Brush skin thoroughly with melted butter (omit for duckling and goose). Place fat-moistened cheesecloth over top and

sides of bird. Keep cloth moist during roasting by brushing occasionally with fat from bottom of pan.

2. Ingredients for stuffing should be mixed just before needed and bird should be stuffed just before roasting. Any extra stuffing may be put in a greased, covered baking dish or wrapped in aluminum foil; bake in the oven during the last hour of roasting. Allow about 1 cup bread cubes per pound of ready-to-cook weight of bird: if weight is 10 lbs. or less, subtract 1 cup cubes from total; if weight is more than 10 lbs., subtract 2 cups from the total. Increase or decrease remaining ingredients in recipe proportionately.

3. To close body cavities, sew or skewer and lace with cord. With skewers, fasten neck skin to back. Bring wing tips onto back. (For chicken and turkey, tie drumstick to tail; for duckling and goose, loop

a cord around drumstick ends and tighten slightly.)

4. Bird is done when roast-meat thermometer (inserted in center of inside thigh muscle) registers 190°F. Or when the thickest part of drumstick feels soft when pressed with fingers protected with a paper napkin. Or when drumstick twists out of joint easily.

5. If desired, turkey may be roasted in aluminum foil. Wrap bird securely in a heavy-weight foil; close with a drug-store or lock fold to prevent leakage of drippings. Place breast-side up in roasting pan (omit rack). Roast a 10-to 12-lb. turkey at 450°F about 3 hrs. About 15 to 20 min. before end of cooking time, remove from oven. Quickly unfold foil to edge of pan. Insert roast-meat thermometer. Return uncovered bird to oven and complete cooking. (Turkey will brown sufficiently in this time.)