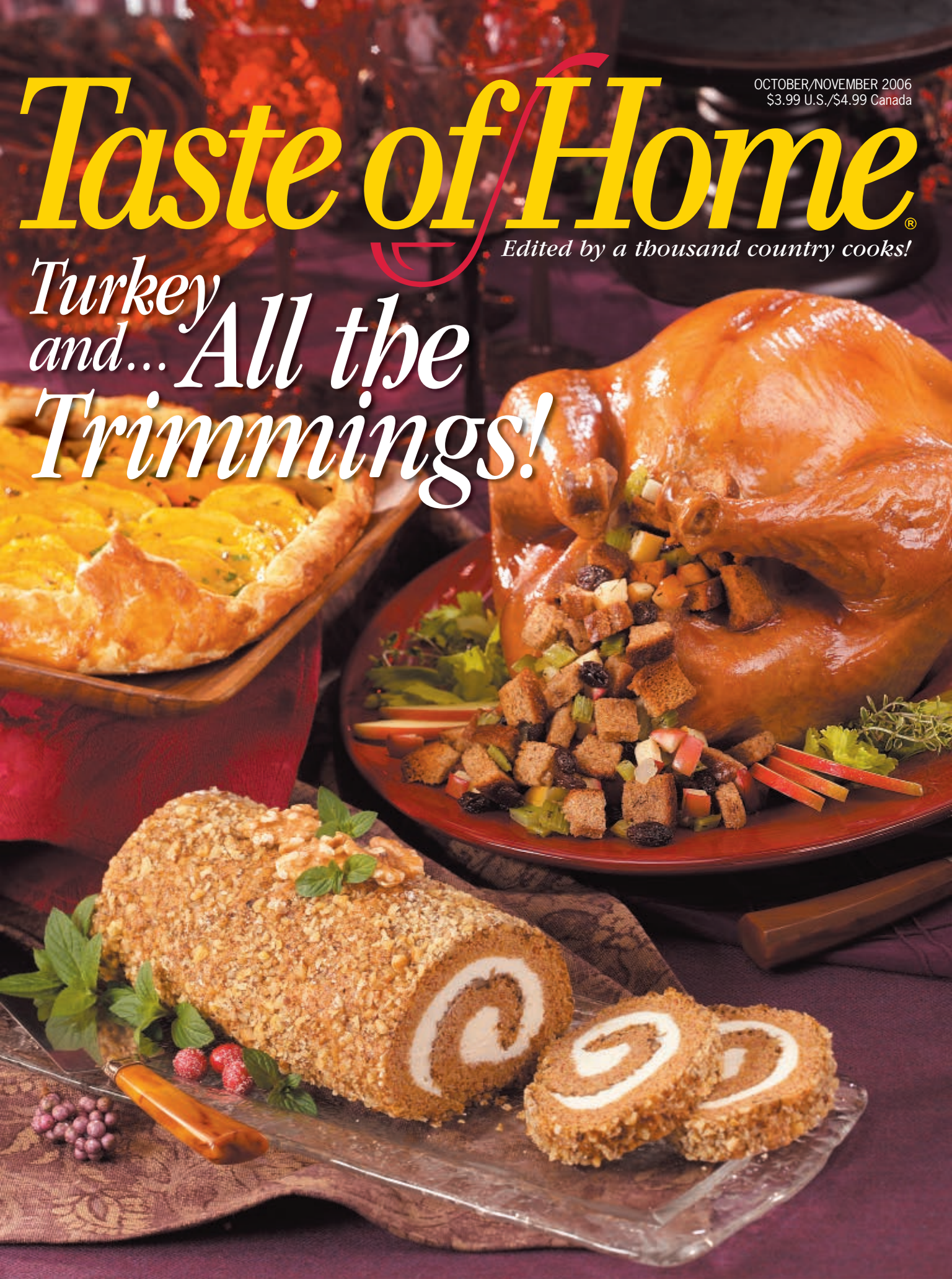
Taste of Home
OCTOBER/NOVEMBER 2006
$3.99 U.S./$4.99 Canada
Edited by a thousand country cooks!
Turkey and... All the Trimmings!

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Taste of Home®

October/November 2006

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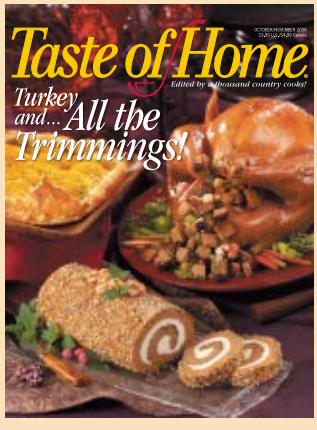

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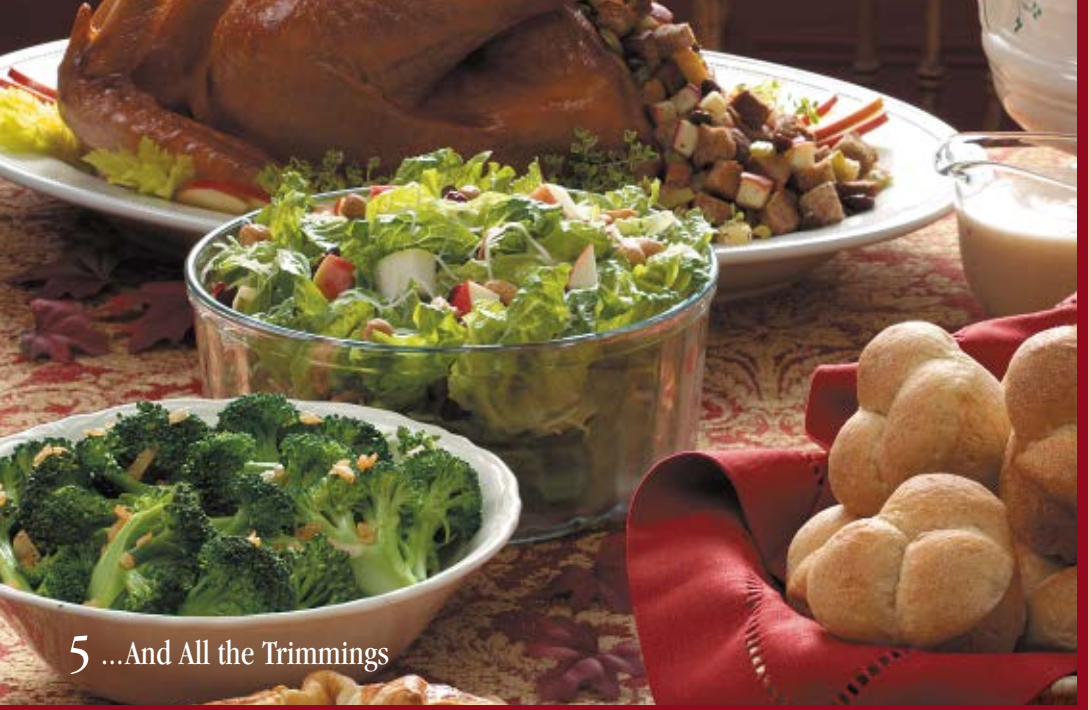

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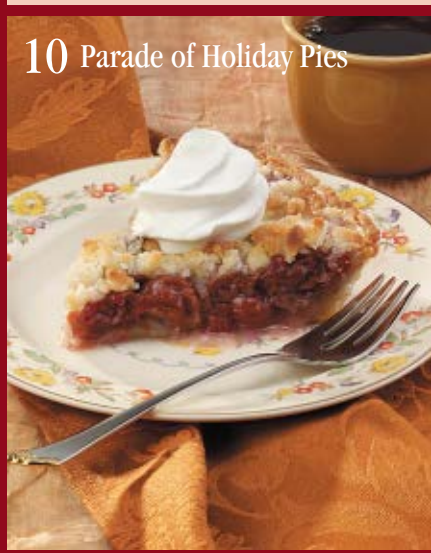

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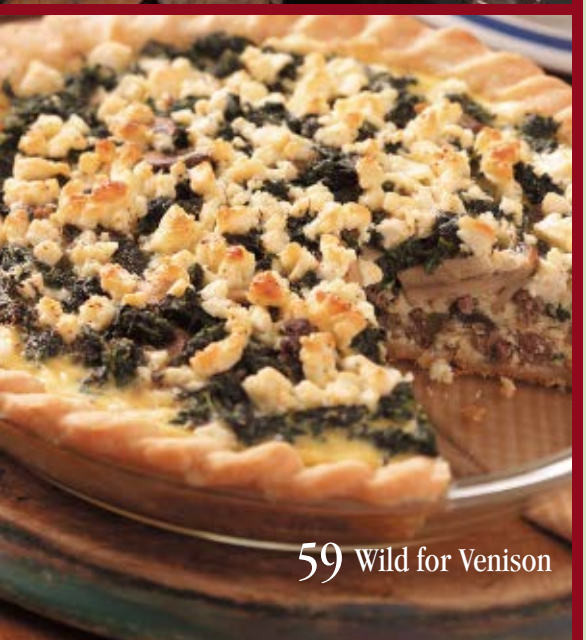

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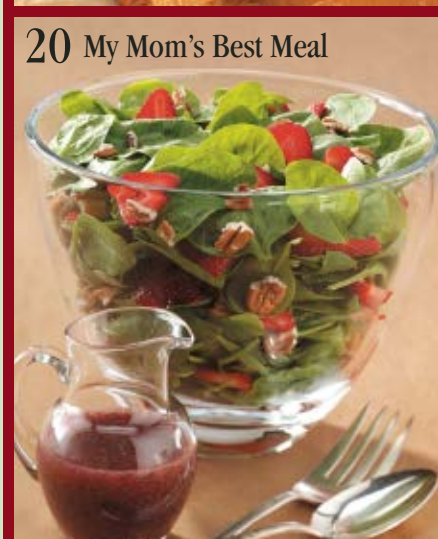

20 My Mom's Best Meal

Enjoying fabulous food with family and friends makes Thanksgiving a treasured holiday, as this issue so deliciously reflects. But let's not get too far ahead of ourselves—first comes Halloween!

- Our Halloween Fun Contest brought in plenty of spooky snacks and eerie table trims (p. 16) from readers. Don't be scared—they're not very tricky to make.
- It's "all the trimmings" that help make a Thanksgiving dinner outstanding. Check out the scrumptious side dishes (p. 5, opposite) and holiday pies (p. 10) that can add fresh appeal to your special meal.
- Meat loaf and meatballs are at their finest in winning recipes from our big national recipe contest (p. 24). "Down-home" never tasted so good!

Our Meatball "High Rollers"

The *TOH* Test Kitchen was on a roll preparing the most promising "Meat Loaf and Meatballs" contest entries. Our cooks rolled a grand total of 827 meatballs in the course of the judging! Jackie Josetti, one of our freelance home economists, took top honors, making 240 meatballs!

A "Taste of Home" for Our Troops

"A lot of military men and women, especially in Iraq, come from our town of Holliston, Massachusetts," writes Jacqueline Dellicker. "People are forever asking me (I'm the town clerk) for ideas of what to send. With the holidays coming up, could *Taste of Home* suggest some recipes that would be good for packing and shipping?"

We're happy to help out! Drop, refrigerator and sandwich cookies are fairly sturdy and travel well. To keep the cookies fresh and intact, wrap them in bundles of two (back-to-back for drop cookies) with plastic wrap. For suitable recipes like Spumoni Slices (above right) and Cinnamon Crackle Cookies, plus tips about containers and packing, go to *www.tasteofhome.com.*

Military Thanksgiving Carves Memories

Reader Diane Whitson of Limestone, Tennessee shared this memory so fitting for the season: "On Thanksgiving 1989, my husband and I were both in the Army, newly stationed in West Germany. We had invited a couple of soldiers from my husband's unit to come for dinner. It was my first time cooking Thanksgiving dinner, and I was not really sure how much to cook for four people.

"I cooked a ham and a turkey and all the fixings," Diane recalls. "We had enough food, literally, to feed an army. So I told my husband to go to the barracks and bring home any soldier who did not have somewhere to go. We must have fed 30 that day, eating in shifts because I didn't have enough plates and silverware to serve everyone at once. It was an experience that I will treasure forever."

Sign Up for *Taste of Home* "Plus" in a Snap!

Last issue, we told you about the exciting new *Taste of Home* PLUS newsletter and the symbol in the magazine (right) that tips you off to *Taste of Home* PLUS bonus recipes and tips on-line. The newsletter is free to subscribers, and you can sign up at *www.tasteofhome.com/plus.*

Please Share Recipes for These Tasty Topics

•**Attention Caterers:** If you do some catering for friends, family or others, please send some of the recipes that work best for you, along with tips for serving a crowd and some background about yourself.

•**Mom's Best Recipe:** We're planning a special feature for next spring and would like to consider your mother's most outstanding dish.

Wishing you tasty days ahead preparing some of the mouth-watering recipes in this issue!

—The *Taste of Home* Staff

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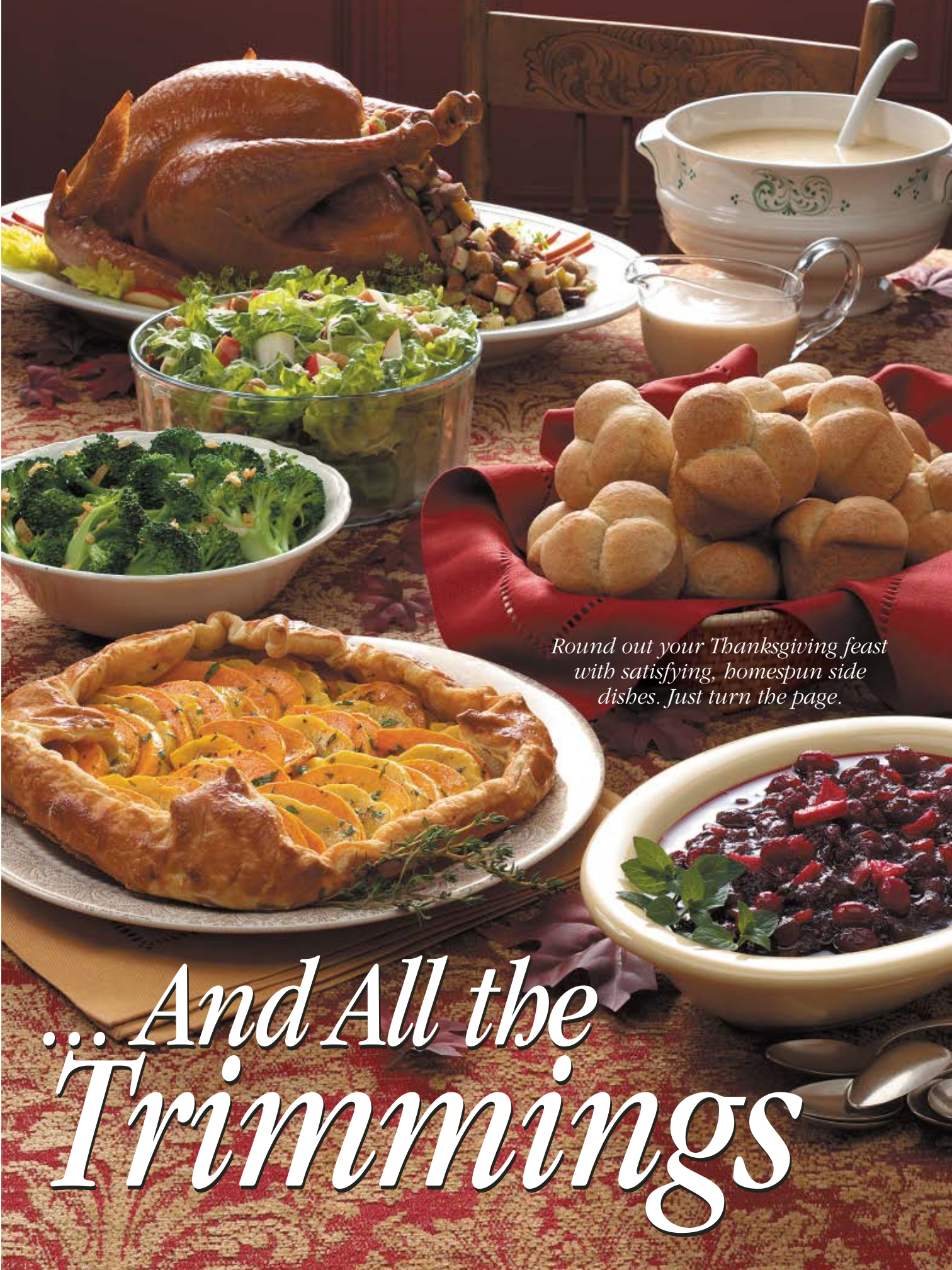


Round out your Thanksgiving feast with satisfying, homespun side dishes. Just turn the page.

...And All the Trimmings

...And All the Trimmings

A savory sideboard of Thanksgiving dishes to complete your feast!

Cloverleaf Bran Rolls

PREP: 40 min. + rising
BAKE: 15 min.

"These tender, delicious rolls are great for a gathering," notes Marvel Herriman of Hayesville, North Carolina. They're especially good served warm with butter!

- **1 cup All-Bran**
- **1 cup boiling water**
- **2 packages (1/4 ounce *each*) active dry yeast**
- **1 cup warm water (110° to 115°)**
- **1 cup shortening**
- **3/4 cup sugar**
- **1 teaspoon salt**
- **2 eggs, beaten**
- **6 cups all-purpose flour**

In a small bowl, combine bran and boiling water; set aside. In another bowl, dissolve yeast in warm water. In a large mixing bowl, cream shortening, sugar and salt. Add eggs and yeast mixture; mix well. Add bran mixture and 2 cups flour; beat well. Gradually add enough remaining flour to form a soft dough.

Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise until doubled, about 1 hour.

Punch the dough down. Turn onto a lightly floured surface. Divide into six portions; divide each into 12 pieces. Shape each into a ball; place three balls in each greased muffin cup. Cover and let rise until doubled, about 1 hour.

Bake at 350° for 15-18 minutes or until lightly browned. Remove from pans to wire racks. **Yield:** 2 dozen.

A lovely first course, Cream of Cauliflower Soup can be served with golden Cloverleaf Bran Rolls.

Cream of Cauliflower Soup

PREP: 30 min.
COOK: 3-3/4 hours

Ruth Worden of Massena, New York says, "When a chill is in the air, I like to make soups for the family. Cheese adds flavor and heartiness to this one, which is my own recipe."

- **1 large head cauliflower, broken into florets**
- **2 cups chicken broth**
- **2 tablespoons reduced-sodium chicken bouillon granules**
- **2 cups half-and-half cream**
- **2 cups milk**
- **1 medium carrot, shredded**
- **2 bay leaves**
- **1/4 teaspoon garlic powder**
- **1/2 cup mashed potato flakes**
- **2 cups (8 ounces) shredded cheddar cheese**
- **Paprika**

In a large saucepan, combine the cauliflower, broth and bouillon. Bring to a boil. Reduce heat; cover and cook for 20 minutes or until tender.

Mash cauliflower. Transfer to a 3-qt. slow cooker. Stir in the cream, milk, carrot, bay leaves and garlic powder. Cover and cook on low for 3 hours. Stir in potato flakes; cook 30 minutes longer or until thickened. Discard bay leaves. Cool slightly.

In a blender, process soup in batches until smooth. Return to the slow cooker; stir in cheese. Cook until soup is heated through and cheese is melted. Garnish with paprika. **Yield:** 8 servings (2 quarts).

Autumn Tossed Salad

PREP: 30 min. + chilling

"When you serve this wonderful salad, you will get rave reviews and many requests for the recipe," writes field editor Edie DeSpain of Logan, Utah.

- **1/2 cup lemon juice**
- **1/2 cup sugar**
- **2 teaspoons finely chopped onion**
- **1 teaspoon Dijon mustard**
- **1/2 teaspoon salt**
- **2/3 cup vegetable oil**
- **1 tablespoon poppy seeds**
- **1 bunch romaine, torn**
- **1 cup (4 ounces) shredded Swiss cheese**
- **1 cup unsalted cashews**
- **1 medium apple, chopped**

Autumn Tossed Salad and Rustic Squash Tarts add mouth-watering choices to a Thanksgiving spread.

1 medium pear, chopped
1/4 cup dried cranberries

In a blender, combine the lemon juice, sugar, onion, mustard and salt. While processing, gradually add oil in a steady stream. Stir in poppy seeds. Transfer to a small pitcher or bowl. Cover and refrigerate for 1 hour or until chilled.

In a large salad bowl, combine the romaine, cheese, cashews, apple, pear and cranberries. Drizzle with dressing and toss to coat. **Yield:** 10 servings.

Rustic Squash Tarts

PREP: 30 min.
BAKE: 35 min.

Of all the Thanksgiving side dishes we tested, this recipe from field editor Ann Marie Moch of Kintyre, North Dakota was the biggest surprise. These flaky pastry shells hold a sweet, spicy pecan layer under the squash.

1 medium butternut squash, peeled, seeded and cut into 1/8-inch slices
1 medium acorn squash, peeled, seeded and cut into 1/8-inch slices
2 tablespoons water
1/4 cup olive oil
1 tablespoon minced fresh thyme
1 tablespoon minced fresh parsley
1/2 teaspoon salt
1/4 teaspoon pepper
1/2 cup all-purpose flour
1/2 cup ground pecans
6 tablespoons sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 package (17.3 ounces) frozen puff pastry, thawed
1 egg, beaten
2 tablespoons butter

In a large microwave-safe bowl, combine squash and water. Cover and cook on high for 5 minutes or until crisp-tender. Drain; transfer to a large resealable plastic bag. Add the oil, thyme, parsley, salt and pepper; seal bag and shake to coat. Set aside. In a small bowl, combine the flour, pecans, sugar, cinnamon and nutmeg; set aside.

Unfold pastry sheets on a lightly floured surface. Roll each pastry to 1/8-in. thickness; transfer each to an ungreased baking sheet. Sprinkle with pecan mixture. Arrange squash slices to within 1-1/2 in. of edges, alternating slices of butternut and acorn squash.

Fold up edges of pastry over filling, leaving centers uncovered. Brush pastry with egg. Dot squash with butter. Bake at 375° for 35-40 minutes or until golden brown. **Yield:** 2 tarts (8 servings each).

Editor's Note: This recipe was tested in a 1,100-watt microwave.

More Savory Side Dishes →

And All the Trimmings...

In the holiday spotlight are Turkey with Apple Stuffing and Creamy Turkey Gravy.

Turkey with Apple Stuffing

PREP: 20 min.
BAKE: 3-3/4 hours + standing

Complementing your golden bird, the well-seasoned bread stuffing is sparked by a festive sweetness. It's a staple on the holiday menu of Nancy Zimmerman, a field editor from Cape May Court House, New Jersey.

1-1/2 cups chopped celery
3/4 cup chopped onion
3/4 cup butter, cubed
9 cups day-old cubed whole wheat bread
3 cups finely chopped apples
3/4 cup raisins
1-1/2 teaspoons salt
1-1/2 teaspoons dried thyme
1/2 teaspoon rubbed sage
1/4 teaspoon pepper
1 turkey (14 to 16 pounds)
Additional butter, melted

In a Dutch oven, saute celery and onion in butter until tender. Remove from the heat; stir in the bread cubes, apples, raisins, salt, thyme, sage and pepper.

Just before baking, loosely stuff turkey with 4 cups of stuffing. Place remaining stuffing in a greased 2-qt. baking dish; refrigerate until ready to bake.

Skewer the turkey openings; tie the drumsticks together. Place breast side up on a rack in a roasting pan. Brush with the melted butter.

Bake, uncovered, at 325° for 3-3/4 to 4 hours or until a meat thermometer reads 180° for the turkey and 165° for the stuffing, basting occasionally with pan drippings. (Cover loosely with foil if turkey browns too quickly.)

Bake additional stuffing, covered, for 20-30 minutes. Uncover; bake 10 minutes longer or until lightly browned.

Cover turkey and let stand for 20 minutes before removing stuffing and carving. If desired, thicken pan drippings for gravy. **Yield:** 10-12 servings.

Editor's Note: Stuffing may be prepared as directed and baked separately in a greased 3-qt. baking dish. Cover and bake at 325° for 30 minutes. Uncover and bake 10 minutes longer or until lightly browned.

Creamy Turkey Gravy

PREP/TOTAL TIME: 15 min.

"With my easy recipe, even someone who has never made homemade gravy before can be assured of success," says Phyllis Schmalz of Kansas City, Kansas.

2 tablespoons cornstarch
2 tablespoons turkey *or* chicken drippings
2 cups chicken broth
1/4 cup milk
1/8 teaspoon salt
1/8 teaspoon pepper

In a small saucepan, whisk cornstarch and drippings until smooth. Gradually stir in the broth, milk, salt and pepper.

Bring to a boil; cook and stir for 2 minutes or until thickened. Serve with turkey or chicken. **Yield:** 2-1/3 cups.

For subscriber-only bonus content, visit www.tasteofhome.com/plus.

Candied Fruit Cranberry Chutney *(Lower right)*

PREP: 10 min.
COOK: 20 min. + cooling

"I serve this sweet-tart condiment with poultry and pork and find it a nice little gift to share," writes Heather Hewgill of Elora, Ontario.

- **4 cups fresh *or* frozen cranberries**
- **2 cups packed brown sugar**
- **1 medium apple, peeled and diced**
- **3/4 cup white vinegar**
- **3/4 cup chopped mixed candied fruit**
- **1/2 teaspoon ground ginger**
- **1/4 teaspoon ground allspice**
- **1/4 teaspoon ground mustard**
- **1/8 to 1/4 teaspoon ground cloves**

In a large saucepan, combine all ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 20-25 minutes or until slightly thickened, stirring occasionally. Cool. Transfer to a bowl; cover and refrigerate until serving. **Yield:** 5 cups.

Italian-Style Broccoli *(Right)*

PREP/TOTAL TIME: 30 min.

It's not a lot of fuss to dress up broccoli for Thanksgiving dinner with this tasty recipe from Vi Neiding of South Milwaukee, Wisconsin. Garlic, onion and chili powder give the dish a pleasant zip. The bright broccoli adds good color to the table, too.

- **1/3 cup finely chopped onion**
- **1 garlic clove, minced**
- **2 tablespoons olive oil**
- **1-1/2 pounds fresh broccoli, cut into 2-inch spears**
- **1/4 cup water**
- **1/2 teaspoon salt**
- **1/4 teaspoon chili powder**

In a large skillet, saute the onion and garlic in oil for 2-3 minutes or until onion is tender. Stir in the broccoli, water, salt and chili powder. Bring to a boil.

Reduce heat; cover and cook for 10-15 minutes or until the broccoli is crisp-tender. **Yield:** 4 servings.

Our Family's Favorite Grace

Thanksgiving is a time when many families gather together around the dinner table to enjoy a deliciously filling meal, recount memories and share a laugh or two. One of these table graces from readers might be a nice way to start the festivities with your family, too.

• "I wrote this grace for my family on Thanksgiving, but it can be used throughout the year," writes Judy Denk of Greenfield, Wisconsin. "It's a meditation anyone can relate to, regardless of who they are."

Thanksgiving is a time for expressing gratitude. But how can we do this if we haven't taken the time all year to know what we have to be grateful for? I challenge you all to reflect on what it really is that you are giving thanks for. Make this Thanksgiving special. Know, really know, what is valuable and precious in your life.

Take the time to express and demonstrate your thanksgiving. Quick! The moment will be gone, and you may not have another opportunity. Then, all you will have are regrets. This gathering is special. Know it, feel it and be grateful for it.

• Judy Steinmetz of Upper Black Eddy, Pennsylvania says her family began reciting this prayer when her daughter turned 1 year old.

It's hard to say grace when you're hungry as a bear. But the food tastes better when you say a thankful prayer. Thank You, Lord, for these blessings. Amen.

• "My son, Steve, was in fourth grade when he wrote this, and I've saved it to read at Thanksgiving," relates Nancy Sellers of Mattawa, Washington. "Now a grown man, he nearly panicked when I asked him to say grace, so I handed him what he wrote in childhood."

Thanksgiving is a time to say "Thank You" for every day. For food that tastes so very good, and family loving the way they should. For friends who share with you each day; they will thank you in other ways. For the shelter over our heads, for the Bibles that we have read. For the food that we eat on Turkey Day—it's so sweet! For if we had no Turkey Day, there would be no more football today!

• "My family has been saying this grace for as long as I can remember," notes Monica Moszkowicz of Tiffin, Ohio.

Our hands we fold, our heads we bow, for food and drink, we thank Thee now. Amen.

PRAY TELL. Please share your family's favorite grace with us. Send it to "Grace," 5925 Country Lane, Greendale WI 53129 or *editors@tasteofhome.com.* For Contributor Guidelines, see page 62.

Your family and guests will taste the love when you serve any of these outstanding desserts.

Which should we slice first—Pear-Cranberry Lattice Pie, Maple-Cream Apple Pie, Lemon Ice Cream Pie, Caramel Pecan Pie or Eggnog Pumpkin Pie (clockwise from left)?

Parade of HOLIDAY PIES

Pear-Cranberry Lattice Pie

- **PREP: 25 min.**
- **BAKE: 55 min. + cooling**

Celebrate any season with this flavorful treat from Marian Platt, a Sequim, Washington field editor.

Pastry for double-crust pie (9 inches)
3/4 cup sugar
3 tablespoons cornstarch
1 teaspoon ground cinnamon
1/4 teaspoon ground allspice
5 cups sliced peeled fresh pears
2 cups fresh *or* frozen cranberries, thawed
2 tablespoons butter
1 egg
1 tablespoon milk
Additional sugar

Line a 9-in. pie plate with bottom pastry; set aside. In a large bowl, combine the sug-

ar, cornstarch, cinnamon and allspice. Add pears and cranberries; toss to coat. Spoon into crust; dot with butter.

With a fluted pastry wheel, pizza cutter or sharp knife, cut remaining pastry into eight 1-in. strips. Twist strips; position parallel to each other and about 1/2 in. to 3/4 in. apart over filling. Trim strips evenly with pastry edge. Seal and flute edges.

In a small bowl, whisk egg and milk; brush over pastry. Sprinkle with additional sugar. Cover pie loosely with foil to prevent overbrowning.

Bake at 450° for 15 minutes. Reduce heat to 350° and remove foil; bake for 40-45 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack. **Yield:** 6-8 servings.

Eggnog Pumpkin Pie

❧ **PREP: 10 min.**
❧ **BAKE: 1 hour + cooling**

Eggnog gets extra credit for the creamy custard filling in this treasured recipe from field editor Terri Kearns of Oklahoma City, Oklahoma. She notes, "This pie of my mom's is the absolute best pumpkin pie I have ever tasted."

1 can (15 ounces) solid-pack pumpkin
1-1/4 cups eggnog
2/3 cup sugar
3 eggs
1-1/2 teaspoons pumpkin pie spice
1/4 teaspoon salt
1 unbaked pastry shell (9 inches)

In a large bowl, combine the pumpkin, eggnog, sugar, eggs, pumpkin pie spice and salt. Pour into pastry shell.

Bake at 375° for 60-65 minutes or until a knife inserted near the center comes out clean. Cool on a wire rack. Refrigerate until serving. **Yield:** 6-8 servings.

Editor's Note: This recipe was tested with commercially prepared eggnog.

Maple-Cream Apple Pie

❧ **PREP: 25 min. + chilling**
❧ **BAKE: 20 min. + cooling**

"A rich maple cream filling topped with cinnamony apples and a crunchy streusel topping" is how field editor Sue Smith of Norwalk, Connecticut describes her heavenly holiday pie. "I've also layered the maple cream and streusel from this recipe in parfait glasses for a quick, elegant dessert."

4 cups thinly sliced peeled tart apples
1/4 cup sugar
1 teaspoon ground cinnamon
1/4 cup butter, cubed
1 pastry shell (9 inches), baked

Filling:

1 package (8 ounces) cream cheese, softened
1-1/2 cups cold milk
1 package (3.4 ounces) instant vanilla pudding mix
1 teaspoon maple extract

Topping:

1/4 cup sugar
3 tablespoons quick-cooking oats
3 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
2 tablespoons butter, melted

In a large bowl, toss apples, sugar and cinnamon. In a large skillet, cook apple mixture in butter for 10-12 minutes or until tender; cool. Spoon into pastry shell; set aside.

In a small mixing bowl, beat cream cheese until fluffy. In another bowl, whisk milk and pudding mix for 2 minutes. Let stand for 2 minutes or until soft-set. Gradually beat into cream cheese. Stir in extract. Spoon over apple layer. Cover and refrigerate for 2 hours or until set.

Meanwhile, in a small bowl, combine topping ingredients. Spread onto an ungreased baking sheet. Bake at 350° for 20-25 minutes or until crisp and golden brown, stirring three or four times. Cool. Just before serving, sprinkle topping over pie. **Yield:** 6-8 servings.

Lemon Ice Cream Pie

❧ **PREP: 25 min. + freezing**

"Whenever I see the word 'lemon' in a recipe, it jumps out at me because lemon is my favorite flavor," says Barbara Blickensderfer of Edgewater, Florida. "It's rightfully up front in this refreshing pie."

6 tablespoons butter
1 cup sugar
1/2 cup lemon juice
2 tablespoons grated lemon peel
Dash salt
2 eggs
2 egg yolks
1 quart vanilla ice cream, softened
1 pastry shell (9 inches), baked
1 cup heavy whipping cream

In a heavy saucepan, melt butter over medium heat. Add the sugar, lemon juice, lemon peel and salt.

In a bowl, beat eggs and yolks; add to butter mixture. Cook and stir until filling reaches at least 160° and coats the back of a metal spoon.

Remove from the heat. Cool quickly by placing pan in a bowl of ice water; stir for 2 minutes. Press plastic wrap onto surface of filling. Refrigerate for several hours or overnight.

Spoon half of the ice cream into pastry shell; freeze. Spread with half of the lemon filling; freeze. Repeat layers. In a small mixing bowl, beat cream on high until stiff peaks form. Pipe or spread over the pie. Cover and freeze for several hours or overnight. **Yield:** 6-8 servings.

Caramel Pecan Pie

❧ **PREP: 25 min.**
❧ **BAKE: 35 min. + cooling**

"This is hands down the best pecan pie—it's so good, it's scary!" writes Dorothy Reinhold of Malibu, California. "I'm making it for Thanksgiving because there will be others around to share it with me.

"Here's the trick: Toss the bag of caramels to your child or spouse and promise they can eat whatever is left after they unwrap your 36 caramels."

36 caramels
1/4 cup water
1/4 cup butter, cubed
3 eggs
3/4 cup sugar
1 teaspoon vanilla extract
1/8 teaspoon salt
1-1/3 cups chopped pecans, toasted
1 unbaked deep-dish pastry shell (9 inches)
Pecan halves, optional

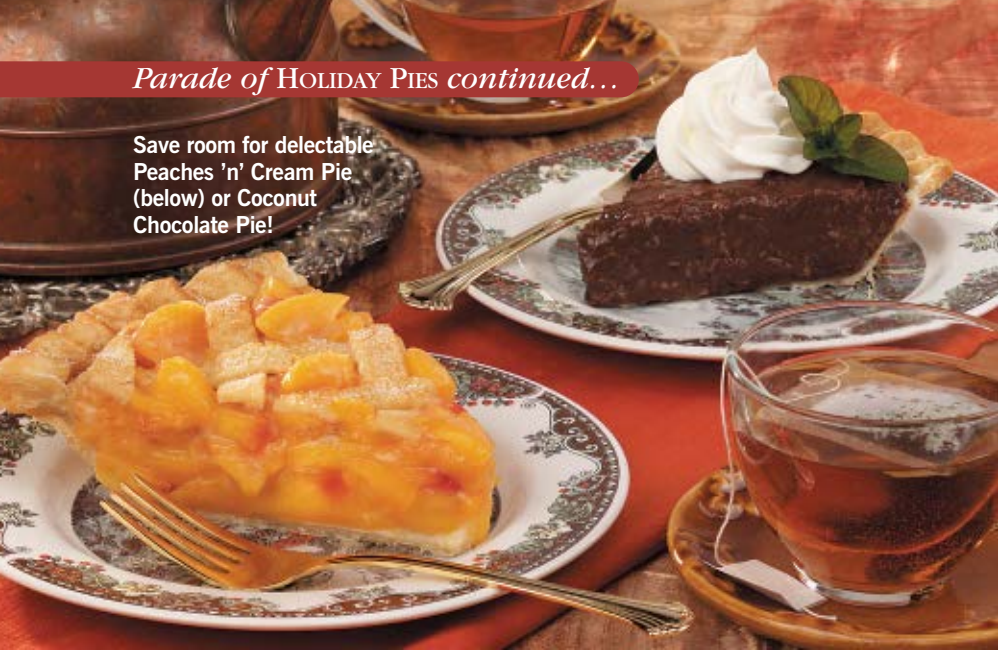
In a small heavy saucepan, combine the caramels, water and butter. Cook and stir over low heat until caramels are melted. Remove from the heat and set aside.

In a small mixing bowl, beat the eggs, sugar, vanilla and salt until smooth. Gradually add caramel mixture. Stir in the chopped pecans. Pour into pastry shell. If desired, arrange pecan halves over filling.

Bake at 350° for 35-40 minutes or until set. Cool on a wire rack. Refrigerate leftovers. **Yield:** 6-8 servings.

More Holiday Pies →

Food for Thought: A boy doesn't have to go to war to be a hero; he can say he doesn't like pie when he sees there isn't enough to go around. —E.W. Howe



Save room for delectable Peaches 'n' Cream Pie (below) or Coconut Chocolate Pie!

Food for Thought: Dessert should close the meal gently and not in a pyrotechnic blaze of glory.—Alan Koehler

Peaches 'n' Cream Pie

❧ **PREP: 20 min.**
❧ **BAKE: 1 hour + cooling**

Emma Rea from Hermann, Missouri recommends this eye-catching pie packed with juicy peaches. Come on…try a piece!

3 cups all-purpose flour
1 teaspoon salt
1 cup plus 2 tablespoons cold butter
1 egg
1 teaspoon cider vinegar
2 to 3 tablespoons ice water

Filling:

5 cups sliced peeled peaches
1 teaspoon lemon juice
3/4 cup plus 1 tablespoon sugar, *divided*
3 tablespoons all-purpose flour
3/4 teaspoon ground cinnamon
1/4 teaspoon salt
1/2 cup heavy whipping cream
1 tablespoon butter

In a bowl, combine flour and salt; cut in butter until mixture resembles coarse crumbs. Combine egg and vinegar; add to flour mixture. Add water, 1 tablespoon at a time, until dough forms a ball.

Divide dough in half. Roll out one portion to fit a 9-in. pie plate; transfer to pie plate. Trim pastry even with edge; set aside.

In a large bowl, combine peaches and lemon juice. In another bowl, combine 3/4 cup sugar, flour, cinnamon and salt; stir in cream. Pour over peaches; gently toss to coat. Spoon into crust. Dot with butter.

Roll out remaining pastry; make a lattice crust. Seal and flute edges. Sprinkle with remaining sugar. Cover edges loosely with foil.

Bake at 425° for 15 minutes. Reduce heat to 350°; bake for 45-50 minutes or until peaches are tender and crust is golden brown. Cool on a wire rack. **Yield:** 6-8 servings.

Crumb-Topped Cherry Pie

(Below right)

❧ **PREP: 25 min.**
❧ **BAKE: 35 min. + cooling**

"This pie was my dad's favorite and one my mom made frequently for Sunday dinner," recalls Sandy Jenkins from Elkhorn, Wisconsin. "We had a farm, so Mom made her own butter and ice cream, and she used our fresh dairy products for this pie's great topping."

1-1/4 cups all-purpose flour
1/2 teaspoon salt
1/2 cup vegetable oil
2 tablespoons milk

Filling:

1-1/3 cups sugar
1/3 cup all-purpose flour
2 cans (14-1/2 ounces *each*) pitted tart cherries, drained
1/4 teaspoon almond extract

Topping:

1/2 cup all-purpose flour
1/2 cup sugar
1/4 cup cold butter
1 cup heavy whipping cream
1 tablespoon confectioners' sugar
1/8 teaspoon vanilla extract

In a bowl, combine flour and salt. Combine oil and milk; stir into flour mixture with a fork just until blended. Pat evenly onto the bottom and up the sides of a 9-in. pie plate; set aside.

In a bowl, combine filling ingredients; pour into crust. For topping, combine flour and sugar in a small bowl; cut in butter until crumbly. Sprinkle over filling.

Bake at 425° for 35-45 minutes or until crust is golden brown and filling is bubbly. Cool on a wire rack.

Just before serving, in a small mixing bowl, beat cream until it begins to thicken. Add confectioners' sugar and vanilla; beat until soft peaks form. Serve with pie. **Yield:** 6-8 servings.

Coconut Chocolate Pie

❧ **PREP: 20 min. + chilling**

Field editor Cheryl Maczko from Reedville, West Virginia says, "Everyone loves my fudgy Almond Joy pie. It's pretty, cuts easily and is absolutely delicious."

1/2 cup sugar
1/3 cup cornstarch
1/4 cup baking cocoa
1/4 teaspoon salt
1-1/2 cups milk
16 miniature Almond Joy candy bars, chopped
1 teaspoon vanilla extract
1 pastry shell (9 inches), baked

Whipped cream

In a large saucepan, combine the sugar, cornstarch, cocoa and salt. Stir in milk until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened (mixture will thicken quickly). Remove from the heat.

Add chopped candy bars and vanilla; stir until chocolate is melted. Pour into pastry shell. Press plastic wrap onto filling. Refrigerate until set, about 4 hours. Remove plastic wrap. Slice and serve with whipped cream. **Yield:** 6-8 servings.

Crowd-Pleasing Favorites

Carry-in dinners are popular any time of year, but autumn is an appealing season to gather friends or co-workers together for delicious food and delightful conversation…before the holiday rush.

These four satisfying recipes from readers are perfect choices when you're asked to bring a dish. (Find the recipes on page 37 in handy card form.)

• Topped with toasted almonds and chow mein noodles, **Make-Ahead Chicken Bake** is rich and hearty, with a creamy sauce—and plenty of crunch. "It's also a great way to use up leftover Thanksgiving turkey," says Joyce Wilson of Omaha, Nebraska.

• **Pistachio Lettuce Salad**, from field editor Anna Minegar of Zolfo Springs, Florida, is so colorful and refreshing that everyone will want the easy recipe.

• It's difficult to resist a slice of **Lemon-Lime Poppy Seed Cake**, shared by Victoria Zmarzley Hahn of Northampton, Pennsylvania. This sweet-tart treat, drizzled with a tangy glaze, is tender, moist…and mouth-watering!

• "My **Slow-Cooked Turkey Sandwiches** receive such rave reviews that one of our sons insisted I make them for his high school graduation," writes Diane Twait Nelsen of Ringsted, Iowa.

Potluck Tip

When taking a dish to pass, I bring a copy of the recipe and place it in a plastic cover in front of the dish. Anyone who is on a restricted diet or has food allergies can quickly determine if the dish is okay for them to try. Plus, the recipe is readily available for anyone who wants to make it at home. —*Carol Morrison*
Lingle, Wyoming

Pass the Word.

Share your best potluck recipe and any tips that you might have. Send to us at "Potluck," 5925 Country Lane, Greendale WI 53129 or *editors@tasteofhome.com*. For Contributor Guidelines, see page 62.

Feed your gang flavorfully with Pistachio Lettuce Salad, Slow-Cooked Turkey Sandwiches, Make-Ahead Chicken Bake and Lemon-Lime Poppy Seed Cake.

Dixie puts Thanksgiving leftovers to delicious use in her menu of Secondhand Turkey, Pretty Gelatin Molds, Cranberry Pumpkin Bread, Festive Cranberry Drink and Pumpkin Ice Cream Delight.

Turkey Takes a Second Bow

Holiday leftovers take on new life in her busy kitchen.

By Dixie Terry
Goreville, Illinois

The day after Thanksgiving, not only is everyone at my house full of turkey, but so is my refrigerator. Sound familiar at your house?

I've come up with a menu to utilize those dabs and dibbles that are left. It's perfect for serving to leftover company the weekend after the holiday.

Secondhand Turkey is a tasty, hearty casserole that I complement with Pretty Gelatin Molds, Cranberry Pumpkin Bread, Festive Cranberry Drink and Pumpkin Ice Cream Delight. (You'll find the recipes below and on page 33.)

Leftover cranberry sauce can be used for Pretty Gelatin Molds. This festive-looking salad is so easy—perfect for busy holiday times.

I've taken this salad to several of the twice-monthly potluck suppers my husband, Jim, and I attend with our senior citizens' group. There are lots of *Taste of Home* recipes being passed around and tried at these gatherings!

For years, I baked regular pumpkin bread. Then I found a Cranberry Pumpkin Bread recipe in a local grocery ad and adopted this flavorful new twist.

Usually, I triple the recipe, using my supersize mixing bowl, and bake six loaves at a time. A loaf makes a perfect gift for handing out to departing guests or for a hostess gift when I'm going to a holiday party.

Pumpkin Ice Cream Delight

PREP: 15 min. + freezing

1-1/2 cups pumpkin pie filling
1/3 cup sugar
1 teaspoon vanilla extract
1 quart vanilla ice cream, softened
1 cup chopped pecans, toasted

In a large bowl, combine the pie filling, sugar and vanilla. Fold in ice cream. Transfer to a greased 8-in. square dish. Cover and freeze for 3-4 hours or until firm. Scoop into individual bowls. Sprinkle with pecans. **Yield:** 8 servings.

Tea Party Hostess

Served hot or cold, Festive Cranberry Drink is so delicious. I found the recipe in my late mother-in-law's collection, handwritten probably by one of her woman's club friends.

Besides working as a freelance writer and newspaper columnist, I cater tea luncheons and high teas in our home, which we've named "Teapot Cottage."

My tea party specialties—including Cranberry Pumpkin Bread and Festive Cranberry Drink—are lots of fun to put together. Other popular items are herbed crescent rolls, chicken Waldorf salad, pies, trifles, scones, crumpets and a variety of desserts.

Pumpkin Ice Cream Delight (recipe below left) really appeals to those who might not like the traditional pie. You can make it ahead to have on hand when extra or unexpected guests arrive.

I often scoop this dessert into individual dishes and freeze them, tightly covered with foil. Take them out to soften on the counter for about 15 minutes before serving.

Trial-and-Error-Taught

I don't consider myself a great cook—just a consistent one. I've been cooking since I was about 8. My mother, an excellent cook, worked at the post office and was too busy to show me how. I was always stirring up concoctions in the kitchen after school, before she got home.

I've written two cookbooks. *From My Kitchen Window* is a compilation of 10 years of cooking columns I wrote for *Springhouse* magazine, and *Serving Savory Shrimp* was for our area's farm-pond shrimp industry.

When it's just Jim and me for meals, I like making homemade soup and a sandwich. But my favorite type of cooking is a hearty family meal, like this one I'm sharing.

Put these five recipes together for a Thanksgiving weekend menu, and enjoy a memorable time, centered on wonderful food and family!

"I don't consider myself a great cook—just a consistent one."

Field Editor:
Dixie Terry
Goreville, Illinois

Family: Husband Jim (above, with Dixie) is retired from the automotive and industrial supply business. Five adult children, eight grands and two greats, plus five step-grands and three step-greats—quite a crowd at holiday meals!

Jobs: Freelance writer; newspaper and magazine columnist.

Activities: Caters tea luncheons and high teas; hosts weekly *Tasty Tuesday* radio show; coeditor of historical society newsletter; thrift shop volunteer; DAR and Red Hat Society member; volunteer hostess at the National Quilt Show (Paducah, Kentucky).

Hobbies: Collecting teapots, gingerbread-related items and cookbooks; selling vintage housewares at the local antiques mall; attending little-theater productions.

FRIGHTFULLY Fun Foods

It was a tricky job, but our judges didn't get spooked! After hours of scrutinizing a "spooktacular" amount of creative Halloween treats, we finally picked our winners. Read about them here, and check out even more spine-tingling entries on page 66.

$300 Grand Prize:

Trick-or-Treat Cake

Amy McCoy
Huntington Beach, California

"When we were kids, my younger sisters and I always went trick-or-treating together," recalls Grand Prize winner Amy McCoy. "Once we had our loot, we'd come home, throw it on the floor and start sorting.

"I flew home to Illinois recently and told my sisters (now 15 and 20) about *Taste of Home's* Halloween Fun Contest. We sat down and listed our favorite things about Halloween. That's when the idea for the treat bag cake came up. We thought it'd be cool to have lots of yummy candy splashing out of a treat bag cake, similar to old times.

"When I returned to California, I made the cake and sent a picture of it to my sisters. They absolutely loved it!"

Trick-or-Treat Cake

- **PREP: 30 min.**
- **BAKE: 35 min. + cooling**

1 package (18-1/4 ounces) chocolate cake mix
2 cans (16 ounces *each*) vanilla frosting
1 tube *each* black, orange and green decorating gel
Assorted candies

Prepare and bake cake according to package directions, using a greased 13-in. x 9-in. x 2-in. baking pan. Cool for 10 minutes before removing from pan to a wire rack to cool completely.

Transfer the cake to a 20-in. x 17-in. covered board. Create a zigzag pattern on one short end of cake to resemble the top of a treat bag. Spread top and sides of cake with frosting; decorate, as desired, with gels and candies. **Yield:** 12 servings.

$200 Prize:

Tombstone Treats

Jill Wright
Dixon, Illinois

"My brother loves Rice Krispies bars, and my mom loves sugar cookies," says Jill Wright, whose clever "tombstone" place cards took second place. "When I saw the contest announcement in *TOH*, I came up with a treat I knew they'd both like.

"I shared the results with my family, and they couldn't get enough of these tasty name cards. They kept remarking

Grand Prize-winning Trick-or-Treat Cake (center), Yummy Mummy Cheese Spread, Worms for Brains stuffed peppers and Tombstone Treats add tasty fun to Halloween.

on how cute and different they were.

"I'll definitely be making them for Halloween this year!"

Tombstone Treats

- **PREP: 45 min.**
- **BAKE: 10 min. + cooling**

3 tablespoons butter
4 cups miniature marshmallows
7-1/2 cups crisp rice cereal
1 tube (18 ounces) refrigerated sugar cookie dough
2/3 cup all-purpose flour
32 wooden toothpicks
1 teaspoon water
4 drops green food coloring
1-1/2 cups flaked coconut
Black decorating gel
Vanilla frosting
1 cup (6 ounces) semisweet chocolate chips, melted
Candy pumpkins

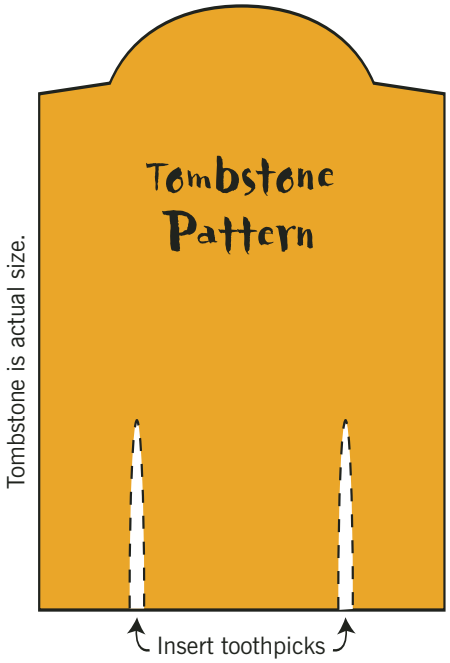
In a large saucepan over low heat, melt butter. Stir in marshmallows until completely melted. Remove from heat. Stir in cereal until well coated. Press into a greased 13-in. x 9-in. x 2-in. pan with a buttered spatula. Cool.

In a large mixing bowl, beat cookie dough and flour until combined. On a lightly floured surface, roll dough to 1/4-in. thickness. Trace tombstone pattern onto waxed paper; cut out 16 tombstones from dough. Place 2 in. apart on ungreased baking sheets.

Along bottom edge of each cookie, insert two toothpicks halfway into the dough. Bake at 350° for 8-10 minutes or until edges are golden brown. Remove to wire racks to cool.

In a large resealable plastic bag, combine water and green food coloring. Add coconut; seal bag and shake to coat. Toast coconut; set aside. Using black gel, tint frosting gray. Frost sugar cookies; decorate with black gel.

Cut cereal bars into 3-in. x 2-in. rectangles; spread with melted chocolate. Using toothpicks, insert cookies into cereal bars. Decorate with coconut and candies as desired. **Yield:** 16 servings.



$100 Prize:

Yummy Mummy Cheese Spread

Rebecca Eremich
Barberton, Ohio

"My annual Halloween bash wouldn't be the same without the now-famous Mummy Man," relates Rebecca Eremich.

"When kids first see Mummy Man, they just stare, totally amazed. 'Can we actually eat that?' they ask. I assure them they can, and we hack off a foot or an arm with some crackers.

"Adults always want to know how I made the Mummy Man and what's in him. I brought one in for my co-workers, and it was such a hit that I agreed to do a Mummy Man demonstration for them!"

Yummy Mummy Cheese Spread

- **PREP/TOTAL TIME: 30 min.**

2 port wine cheese logs (12 ounces *each*)
1 package (8 ounces) cream cheese, softened
1 tablespoon milk
2 whole peppercorns
1 pimiento strip

Cut cheese logs into pieces for mummy's head, body, arms and legs; arrange on a serving plate.

In a small mixing bowl, beat cream cheese and milk. Cut a small hole in the corner of a pastry or plastic bag; insert basket weave tip #47. Pipe rows across the mummy, creating bandages. Add peppercorns for eyes and pimiento strip for mouth. Chill until serving. **Yield:** 1 cheese log.

Honorable Mention:

Worms for Brains

Julianna Tazzia
West Bloomfield, Michigan

"This is a quick and easy Halloween dish my family has come to expect every year," Julianna Tazzia says about her stuffed pepper jack-o'-lanterns. "I have time to get the little ones ready to go out trick-or-treating, yet they still get a hot meal for those 'chilling' Halloween evenings."

Worms for Brains

- **PREP: 30 min.**
- **COOK: 15 min.**

8 to 10 medium sweet orange peppers
1 package (16 ounces) spaghetti
1 pound ground beef
1 jar (26 ounces) spaghetti sauce

Cut tops off peppers and set aside; remove seeds and membranes. Cut a jack-o'-lantern face on one side of each pepper; set aside.

Cook spaghetti according to package directions. Meanwhile, in a Dutch oven, cook beef over medium heat until no longer pink; drain.

Drain spaghetti and add to beef. Stir in spaghetti sauce; heat through. Spoon into peppers; replace tops. **Yield:** 8-10 servings.

Food for Thought: Man does not live by bread alone...he needs peanut butter and jelly to go with it.

SPOOKY Table Trims

Boo! That's what resonated in the room when our judges picked the ghostly centerpiece below as the Grand Prize winner from among hundreds of clever accents entered in our Halloween Fun Contest.

Ranging from eerie scene-setters to kid-friendly favors, these trims add spirit to the holiday. Take a look at the top four here, and turn to page 66 for more.

$300 Grand Prize:

Ghostly Centerpiece

Joleen Kolilis

Yelm, Washington

"Between my husband and me, we have nine children and nine grandchildren," relates Joleen Kolilis, our Grand Prize winner. "While the kids were growing up, they looked forward to my ghost suckers on Halloween.

"These spooky little candies are a cinch to make. Just wrap a Tootsie Roll Pop in a tissue, tie it with a ribbon and dot in the eyes with a black marker.

"Once our grandkids started coming along, the number of ghosts boomed, and I crafted a sucker display centerpiece. The base is a Styrofoam ball cut in half and spray-painted black. I load it with ghost suckers, monster jelly pops and miniature tree branches decorated with fall leaves. One year, I even painted a haunted-house backdrop for the centerpiece (see photo at bottom left).

"My grandkids come running for their ghost suckers. Halloween just wouldn't be the same without them!"

$200 Prize:

Jack-o'-Lantern Table Magic

Gloria Robey

Lidgerwood, North Dakota

"Last Halloween, my 5-year-old granddaughter Bren came over for a party," says Gloria Robey, who transformed her table for the occasion (above).

"I bought a pumpkin with a light in it and placed it at the center of our table. I threw a white sheet over the table, tied the sheet at the base of the pumpkin and then added more decorations. I covered old books with black and orange paper and gave them 'sinister' Halloween titles. Webbing, spiders and other creepy-crawly things helped give off a ghoulish feel. It looks really spooky at night with the pumpkin lit.

"When Bren saw the jack-o'-lantern table, she went right for the spiders. I said, 'Don't touch the scary spiders, Bren!' She turned and very matter-of-factly said, 'Gramma, don't worry. They're fake.' We got a good laugh from that one!"

$100 Prize:

Hand-Stamped Treat Bag

Trudi Adams-Shaffer

Kennewick, Washington

Her hobbies of scrapbooking and stamping inspired Trudi Adams-Schaffer's neat little treat-bag favor (above).

"If you make the bag, I have some tips to offer," she says. "Use double-stick tape to secure the edges of the treat bag—it's the best kind for card stock. Always put the lettering on last, and give it plenty of time to dry. I like using white pigment ink on black paper.

"Last year, I made these treat bags for several of my friends, and they were thrilled! I stuffed the bags with orange packets of hot cocoa, but bulk candy works nicely, too."

Honorable Mention:

Bat Invitation

Connie Downing

Atlanta, Georgia

"I always make my own invitations for our annual Halloween party," writes Connie Downing. "This bat (above) was one of my most popular invitations, eliciting the most comments from its recipients. It was a low-tech project, but everyone seemed to love the design."

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Two for dinner? Serve this satisfying Sausage-Stuffed Squash with Tomato Cheese Sandwiches on the side.

Savory Squash Supper

Take a break from meat and potatoes with this appetizing duo, featuring seasonal squash and a twist on traditional grilled cheese.

Tomato Cheese Sandwiches

PREP/TOTAL TIME: 20 min.

Couple this warm, cheesy bread with salad, soup or even an entree. "If you'd like, you can add other pizza toppings," notes Janet Watson of Crown Point, Indiana.

- **2 tablespoons butter, softened**
- **4 slices Vienna bread**
- **1/4 cup tomato sauce**
- **1/8 teaspoon garlic powder**
- **1/8 teaspoon Italian seasoning**
- **1/8 teaspoon fennel seed, crushed**
- **1/8 teaspoon crushed red pepper flakes, optional**
- **1 medium tomato, thinly sliced**
- **1 cup (4 ounces) shredded part-skim mozzarella cheese**

Butter one side of each slice of bread; place buttered side up on a foil-lined baking sheet. In a small bowl, combine the tomato sauce, garlic powder, Italian seasoning, fennel seed and pepper flakes if desired. Spread over the butter.

Top with tomato slices; sprinkle with cheese. Bake at 400° for 8-10 minutes or until cheese is melted. **Yield:** 2 servings.

Sausage-Stuffed Squash

PREP: 30 min.
BAKE: 20 min.

Acorn squash makes a fitting bowl for the flavorful stuffing in this recipe from Carol Meyskens of Oregon, Wisconsin.

- **1 medium acorn squash**
- **6 ounces bulk pork sausage**
- **1/2 cup chopped celery, optional**
- **2 tablespoons chopped onion**
- **1/2 cup chopped peeled tart apple**
- **1 teaspoon all-purpose flour**
- **1 egg, lightly beaten**
- **1/4 cup sour cream**
- **1/8 teaspoon salt**
- **1/3 cup diced process cheese (Velveeta)**

Cut squash in half; remove seeds. Place cut side down in a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350° for 25-30 minutes or until tender.

Meanwhile, in a small skillet, cook the sausage, celery if desired and onion over medium heat until meat is no longer pink. Add apple; cook and stir for 3 minutes. Drain. In a bowl, combine the flour, egg and sour cream until smooth; stir into sausage mixture.

Turn squash over; sprinkle cut sides with salt. Stuff with sausage mixture. Bake, uncovered, for 15-20 minutes or until heated through. Sprinkle with cheese; bake 5 minutes longer or until cheese is melted. **Yield:** 2 servings.

Sharon Laabs' menu of Puff Pastry Salmon Bundles, Comforting Broccoli Casserole, Strawberry Spinach Salad and Ice Cream Cookie Dessert is special enough for birthdays, anniversaries and other festive occasions.

Special Meals... Every Day

By Kimberly Laabs, Hartford, Wisconsin

It's a tradition at our house to have dinner together each Sunday. Even now that my brother, sister and I are adults, we still gather at my parents' home in Erin, Wisconsin for one of Mom's incredible meals. It's a time that our family reserves for each other.

My mom, Sharon Laabs (right), has always made mealtime special…and not just on Sundays. She puts thought, time and effort into each and every meal she prepares.

She loves to entertain, especially at Christmas. When company is coming, Mom will spend the whole day in the kitchen. She'll serve a four-course meal with appetizers, soup or salad, main course and dessert. Everything has to be perfect…right down to the presentation. The dining room table always looks beautiful with a tablecloth, centerpiece, candles and her good dishes.

When it's a special occasion—a birthday, graduation, anniversary, etc.—the person who is special that day can put in a menu request with Mom. If it's someone in the family, he or she also gets to eat off the "red plate," which says, "You are special today." Last Christmas, Mom even gave each of us kids a red plate so we can carry on the tradition with our own families.

Birthday Menu

My mom's best meal, I think, is the one my sister, Kristin, chose for her birthday: Puff Pastry Salmon Bundles, Comforting Broccoli Casserole, Strawberry Spinach Salad and Ice Cream Cookie Dessert. (You'll find the recipes on page 35.)

The Puff Pastry Salmon Bundles make any menu elegant. The crisp pastry and delicious cucumber sauce are a wonderful combination, and the salmon almost melts in your mouth.

Her Comforting Broccoli Casserole is not only flavorful but nutritious, too. And the Strawberry Spinach Salad is a refreshing, colorful toss with a fruity raspberry vinaigrette.

Our entire family loves dessert, so we can't wait to see what Mom prepares as a finishing touch. Her yummy Ice Cream Cookie Dessert is a real favorite…even during cold winter months.

School Days

My mother grew up in Milwaukee and learned to cook from her mom, who was also a wonderful cook. She met my dad, Richard, when they were in the fourth grade! She was a stay-at-home mom when my sister, brother and I were young. My mother now teaches fourth grade and is the assistant principal at an area elementary school. My dad is an executive director of three Lutheran schools.

When Mom cooked for our family of five, she always made too much food—and she still does. Now that our family is larger, though, she can send food home with each of her children.

My sister, who's an attorney, is married, as is my brother, Bryan, who's a CPA. He and his wife have a 2-year-old daughter, Calla—my mom's only grandchild. I've been dating my boyfriend, Luke, for 4 years and teach kindergarten at the same school where my mom teaches. It's a privilege to work with her each day.

Everyone in our family gets along extremely well, and we sincerely value spending time together. The guys like to golf or attend football games together, while we girls like spending the day at the mall or in the spa. Of course, each week we make a point of joining together for Sunday dinner.

Dinner begins with a prayer and then a big toast to my mom for another wonderful meal. I know you'll enjoy this menu of hers as much as we do.

Recall Your Mom's Best?
If we feature your mom's meal, you'll earn $75.00. Send at least four recipes with background and a photo to "Mom's Best," *Taste of Home*, 5925 Country Lane, Greendale WI 53129. See Contributor Guidelines on page 62.

Food for Thought: The person with the fondest memory of homemade bread is usually the one who didn't have to make it.

A Harvest of Food & Fun

By Sandra McKenzie
Braham, Minnesota

Our family's harvest party is always held in October, when the trees here in Minnesota have hit their peak.

Each year, we meet at my parents' farm for a mouth-watering array of seasonal foods, a festive bonfire and a tractor-drawn hayride through the woods.

Bountiful Fall Fixings

Because the fall celebration was my idea, I naturally became the menu planner. A

Savor the flavors of fall with Slow-Cooked Chili, Spiced Green Tea, Pumpkin Sheet Cake and Halloween Chocolate Lollipops.

surplus of homemade goodies, roasted hot dogs, soups and finger foods make a satisfying spread.

The air can be brisk in October, so I always make Slow-Cooked Chili to warm us up. Packed with plenty of ground beef, beans, tomatoes and spices, this chili is hearty and filling. I use home-canned stewed tomatoes and pizza sauce, but store-bought tastes good, too.

Dessert at the Campfire

Another recipe I make each year is my Pumpkin Sheet Cake. The cream cheese frosting complements the spice cake very well, and the pumpkin-shaped candies are so cute on top! We like cozying up to the campfire with this dessert and steaming mugs of Spiced Green Tea. This tangy beverage is a unique blend of green tea, fruit juices and spice.

And the kids really love my Halloween Chocolate Lollipops. The spooky ghost and jack-o'-lantern shapes are really a hit, and the vanilla and milk chocolate coatings make a pretty pair. I purchased the candy molds from our local bakery.

Decorating is easy when you have gorgeous fall foliage as your backdrop.

I love making my own basket centerpieces, filled with miniature pumpkins, gourds, Indian corn and dried flowers that we grow. We have a home-based pumpkin stand, so I always use the "extras" for fall decorating.

We also grow small pie pumpkins, which I transformed into charming votive holders. Just carve out the seeds and pulp, line the bottoms with tinfoil and insert the candles. I like to use scented votives.

The fall season just wouldn't be the same if we didn't meet on the farm for our harvest party. It's truly my family's favorite time of year!

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Slow-Cooked Chili

- **PREP: 25 min.**
- **COOK: 6 hours**

2 pounds ground beef
1/2 cup chopped onion
2 garlic cloves, minced
2 cans (16 ounces *each*) dark red kidney beans, rinsed and drained
2 cans (16 ounces *each*) light red kidney beans, rinsed and drained
2 cans (14-1/2 ounces *each*) stewed tomatoes, cut up
1 can (15 ounces) pizza sauce
1 can (4 ounces) chopped green chilies
4 teaspoons chili powder
1 teaspoon dried basil
1/2 teaspoon salt
1/8 teaspoon pepper

In a Dutch oven, cook the beef, onion and garlic over medium heat until meat is no longer pink; drain. Transfer to a 5-qt. slow cooker; stir in the remaining ingredients. Cover and cook on low for 6 hours. **Yield:** 14 servings.

Spiced Green Tea

- **PREP/TOTAL TIME: 25 min.**

5 cups boiling water
5 individual green tea bags
1/2 cup sugar
1/3 cup lemon juice
1/4 teaspoon pumpkin pie spice
5 cups unsweetened apple juice
2 cups cranberry juice

In a Dutch oven or large kettle, bring the water to a boil. Remove from the heat; add the tea bags. Cover and steep for 8 minutes. Discard the tea bags.

Add sugar, lemon juice and pumpkin pie spice to tea; stir until sugar is dissolved. Stir in apple juice and cranberry juice. Serve warm or cold. **Yield:** 12 servings (3 quarts).

Pumpkin Sheet Cake

- **PREP: 20 min.**
- **BAKE: 20 min. + cooling**

1-1/2 cups sugar
1 can (15 ounces) solid-pack pumpkin
1 cup vegetable oil
4 eggs
2 cups all-purpose flour
2 teaspoons baking powder
2 teaspoons ground cinnamon
1 teaspoon baking soda
1/4 teaspoon salt
1/4 teaspoon ground cloves

Cream Cheese Frosting:

2 packages (3 ounces *each*) cream cheese, softened
1/2 cup butter, softened
2 teaspoons vanilla extract
4-1/2 cups confectioners' sugar
24 candy pumpkins

In a large mixing bowl, beat the sugar, pumpkin, oil and eggs. Combine the flour, baking powder, cinnamon, baking soda, salt and cloves; gradually add to pumpkin mixture and mix well.

Pour into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 350° for 20-25 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

For frosting, in a small mixing bowl, beat the cream cheese, butter and vanilla until smooth. Gradually beat in confectioners' sugar. Spread over cake; garnish with candy pumpkins. Cover and refrigerate until serving. **Yield:** 24 servings.

Halloween Chocolate Lollipops

- **PREP: 30 min. + freezing**

1-1/2 cups vanilla *or* white chips
1/8 teaspoon coconut extract
Ghost lollipop/candy molds
20 lollipop sticks
1-1/2 cups milk chocolate chips
1/8 teaspoon orange extract
Pumpkin lollipop/candy molds

In a microwave-safe bowl, melt vanilla chips; stir until smooth. Stir in coconut extract. Cut a small hole in the corner of a pastry or plastic bag; insert a #3 round pastry tip. Transfer melted vanilla chips to bag. Fill ghost molds three-fourths full. Press a lollipop stick into each ghost; top with a small amount of melted chips. Freeze until firm, about 15 minutes. Set remaining melted chips aside.

Melt the milk chocolate chips; stir until smooth. Stir in orange extract. Prepare a second pastry or plastic bag; insert tip. Transfer melted chocolate to bag. Fill pumpkin molds three-fourths full. Press a lollipop stick into each pumpkin; top with a small amount of chocolate. Freeze until firm, about 15 minutes. Set remaining melted chocolate aside.

Remove lollipops from molds. Use reserved melted chips to add faces to ghosts and pumpkins. Refrigerate until serving. **Yield:** 20 lollipops.

Clip & Keep
RECIPE SECTION

Meat Loaf & Meatballs!

There are few main dishes quite as comforting as your mom's mouth-watering meat loaf…or the lightly seasoned meatballs that Grandma used to make. They're the kind of fond food traditions that conjure up cozy memories of family meals gone by.

Our judges found out just how popular these family favorites still are after announcing our recent "Meat Loaf and Meatballs" contest. Readers shared more than 4,200 recipes for everything from ham balls and meatball soup to pork loaves and meat loaf Wellington.

After sampling dozens of delicious variations, our panel pronounced zippy **Taco Meat Loaves** as the top choice. Susan Garoutte of Georgetown, Texas was awarded $500.00 for her appealing recipe. (See page 26 to meet Susan and learn more about our fabulous prizes.)

Meat Loaf Gyros, submitted by Sharon Rawlings of Tampa, Florida, took the second-place prize. Sharon won dinner for four at the restaurant of her choice.

Ten runners-up each received a copy of our *Contest Winning Annual Recipes 2005* cookbook.

You'll find all 12 winning recipes in the Clip & Keep recipe card section beginning on page 27, as well as 20 more tasty recipes from our readers and 1,000 field editors. You can easily lift out the 16 pages to place in a three-ring notebook.

Next issue, along with more recipes from our field staff and readers, the winning recipes in our "Go Nuts!" contest will appear here. (See page 43 for details on how you can enter our latest national recipe contest.)

Turn to page 27 for 16 pages of recipes, including the winners of our "Meat Loaf and Meatballs" contest, in "card" form you can clip for your file!

Making Meat Loaf & Meatballs

These handy hints will help you prepare perfect meat loaf or meatballs:

- Some meatball mixtures are very moist. To make shaping the balls easier, try wetting your hands.

- Get a jump start on dinner by combining all the ingredients—except the ground meat—in the morning and refrigerate. When you get home, stir in the meat and bake.

- To broil or bake meatballs without sticking, line the baking pan with greased foil. It makes cleanup a breeze, too!

- Sometimes acid from tomato products in the meat loaf can react with metal baking pans, resulting in a bitter flavor. So it's best to use the type of baking dish (glass) or pan (metal) specified in the recipe.

- Don't guess if your meat loaf is thoroughly cooked. Instead, insert an instant-read thermometer in the center of the loaf at the end of the baking time. The meat loaf is done when the thermometer reads 160 degrees.

- Meatballs are great to have on hand in the freezer for last-minute meals or unexpected guests. Let the meatballs cool after baking, then freeze in a single layer on a baking sheet for about an hour. Transfer to a heavy-duty resealable plastic bag and freeze.

FOR MEATBALLS OF EQUAL SIZE

Lightly pat the mixture into a 1-inch-thick rectangle. Cut the rectangle into the number of meatballs needed for the recipe. Gently roll each square into a ball.

TO SHAPE MEAT LOAF

STEP 1: Combine all of the ingredients, except ground meat, in a bowl. Crumble meat over the mixture. Using a sturdy spoon or your hands, mix until combined.

STEP 2: Carefully form mixture into a loaf shape or pat into a pan.

Among our mouth-watering contest favorites are (from far left) Taco Meat Loaves, Meat Loaf Gyros and Meatballs in Plum Sauce.

Keep Your Eye on the Meatball

Meatball and meat loaf tips from readers like you.

• Avoid overmixing or compacting the meatball mixture. Otherwise, the meat will become tough. *—Joan Chasse*
Berlin, Connecticut

• When rolling meatballs, make sure that the surface is smooth, or they will crack and split when browning. *—Tina Baranoski*
Atlas, Pennsylvania

• Before preparing your meat loaf, line the baking pan with parchment paper for easier cleanup. *—Jennifer Robison*
Mt. Pleasant, Michigan

• I crumble leftover meat loaf and combine with other ingredients to make enchiladas, tacos, soups or casseroles. *—Barbara Boster*
Chapel Hill, North Carolina

• For even and attractive slices, cut meat loaf with an electric knife.
—Lynn Hancock, Dubuque, Iowa

• I substitute leftover turkey stuffing for the bread crumbs when making my meat loaf, and it's always a big hit.
—Aaron Wagoner, Athol, Idaho

• Use a cookie scoop to shape uniform meatballs.
—Ruth Weaver, Millersburg, Ohio

• Always cool meatballs completely before freezing so they don't stick together.
—Lynne Blanchard
McMillan, Michigan

• Next time you make meat loaf, double the recipe and freeze one for future use. *—Claire Levesque*
Harpswell, Maine

• I have found that the best way to mix meat loaf is by hand, using rubber or plastic gloves.
—Lillian Julow, Gainesville, Florida

Southwest Flavor Gives Her Meat Loaf the Edge

"When people ask me where I learned to cook, I tell them I started out with just following recipes. Then, I began adjusting the recipes according to my tastes and moved on to creating my own," explains Susan Garoutte of Georgetown, Texas.

"A couple of years ago, I finally perfected my recipe for Taco Meat Loaves. It's so popular with my family that I make it once every week or two," she says.

It was popular with our judges, too. They awarded Susan's Southwestern take on meat loaf with the $500.00 Grand Prize in our recent "Meat Loaf and Meatballs" recipe contest.

"Because we live in the Southwest, there's a lot of Mexican flavor in my cooking. I make a wonderful taco casserole that became the basis for this meat loaf," relates Susan, one of *Taste of Home's* 1,000 volunteer field editors.

"The recipe is so nice because it makes two loaves, leaving tasty leftovers. And it's just as good heated up, if not better. When my husband comes home the next day, that's the first thing he looks for in the refrigerator."

Susan and her husband, Pat, have two children—Taylor, a junior in high school, and Amanda, a college freshman. Pat, who's a partner in a lumber brokerage firm, is starting a land development company.

"I don't work outside the home, but as the children get older, I'll probably become more active in the businesses," Susan notes.

Born and raised in Oregon, Susan was influenced by her mother's stick-to-your-ribs cooking. And Susan's French mother-in-law inspired her to prepare more complicated meals that include everything from escargot to chocolate mousse.

Best of Both Worlds

"I'd say I've combined the best of both cooking techniques," she says. "Whether it's sausage sandwiches or a seven-course French dinner, I love to cook and am always trying new things."

Trying new things has paid off for Susan, and she hopes readers will enjoy her prize-winning meat loaf. But she also hopes they aren't afraid to experiment with it a bit.

"If you like green chilies or roasted bell peppers, add them. Love mushrooms? Throw some in. Don't like olives? Leave them out," she suggests. "I believe you should cook with the foods you like."

A Choice of Prizes! Like Susan, each issue's Grand Prize winner can select from two terrific prizes: $500.00 in cash or a KitchenAid 11-Cup Ultra Power food processor and KitchenAid Epicurean stand mixer together valued at $650.00!

See page 43 to learn how you can enter *Taste of Home's* next national recipe contest…then take your choice of prizes if you win!

Taco Meat Loaves

- **PREP:** 25 min.
- **BAKE:** 1 hour + standing

We live in Texas and love the Southwest style of cooking. This recipe spices up plain ol' meat loaf so it tastes like a filling for tacos. *—Susan Garoutte*
Georgetown, Texas

Meat Loaf Gyros

- **PREP:** 30 min.
- **BAKE:** 1 hour + chilling

I always wanted to learn to make Greek gyros at home, but I was intimidated. Then I tried this recipe, and they were great. I slice leftover meat in individual portions and freeze for any time I crave a gyro. *—Sharon Rawlings*
Tampa, Florida

Meatballs in Plum Sauce

- **PREP:** 1 hour
- **BAKE:** 30 min.

A tasty sauce made of plum jam and chili sauce coats these moist meatballs beautifully. Make sure these delightful appetizers are on your holiday menus.
—Mary Poninski
Whittington, Illinois

Dad's Swedish Meatballs

- **PREP:** 30 min.
- **COOK:** 35 min.

My father used to make these tender meatballs every year for Christmas when I was a kid. Now I carry on the tradition, and everyone still loves them.
—Michelle Lizotte
Cumberland, Rhode Island

Meatballs in Plum Sauce

Taste of Home OCTOBER NOVEMBER 2006

- 1/2 cup milk
- 1 cup soft bread crumbs
- 1 egg, lightly beaten
- 1 tablespoon Worcestershire sauce
- 1 medium onion, finely chopped
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/8 teaspoon ground cloves
- 1/2 pound lean ground beef
- 1/2 pound ground pork
- 1/2 pound ground veal
- 2 tablespoons vegetable oil
- 1/2 teaspoon beef bouillon granules
- 1/2 cup boiling water
- 3 tablespoons all-purpose flour
- 1 cup plum jam
- 1/2 cup chili sauce

In a large bowl, pour milk over the bread crumbs; let stand for 10 minutes. Add the egg, Worcestershire sauce, onion, salt, pepper and cloves. Crumble beef, pork and veal over mixture; mix well (mixture will be soft). Shape into 1-in. balls.

In a large skillet, brown meatballs in oil in batches. Drain on paper towels. Place in a greased 13-in. x 9-in. x 2-in. baking dish.

In a small bowl, dissolve bouillon in water. Stir flour into pan drippings until blended; add bouillon mixture, jam and chili sauce. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Pour over meatballs. Cover and bake at 350° for 30-45 minutes or until the meat is no longer pink and sauce is bubbly. **Yield:** 10-12 servings.

Dad's Swedish Meatballs

Taste of Home OCTOBER NOVEMBER 2006

- 1 egg, lightly beaten
- 1/2 cup milk
- 1 cup soft bread crumbs
- 1/2 cup finely chopped onion
- 1 teaspoon salt
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon pepper
- 1 pound ground beef
- 1/2 pound ground pork
- 1/4 cup butter, cubed

Dill Cream Sauce:

- 2 tablespoons all-purpose flour
- 1 cup heavy whipping cream
- 1 cup beef broth
- 1 teaspoon salt
- 1/2 teaspoon dill seed

In a large bowl, combine the first seven ingredients. Crumble beef and pork over mixture; mix well. Shape into 1-1/2-in. balls. In a large skillet, cook meatballs in butter in batches until no longer pink. Remove and keep warm.

In a bowl, combine the sauce ingredients until blended. Stir into skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Serve over meatballs. **Yield:** 6 servings.

Taco Meat Loaves

Taste of Home OCTOBER NOVEMBER 2006

- 3 eggs, lightly beaten
- 2 cups picante sauce, *divided*
- 1 can (16 ounces) kidney beans, rinsed and drained
- 1 can (11 ounces) Mexicorn, drained
- 1 medium onion, chopped
- 2 cans (2-1/4 ounces *each*) sliced ripe olives, drained
- 3/4 cup dry bread crumbs
- 1 envelope taco seasoning
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- 2 pounds ground beef
- 2 cups (8 ounces) shredded cheddar cheese

Additional picante sauce, optional

In a large bowl, combine the eggs, 1/2 cup picante sauce, beans, corn, onion, olives, bread crumbs, taco seasoning, cumin and chili powder. Crumble beef over mixture and mix well.

Pat into two ungreased 9-in. x 5-in. x 3-in. loaf pans. Bake, uncovered, at 350° for 50-55 minutes or until no pink remains and a meat thermometer reads 160°.

Spoon remaining picante sauce over each meat loaf; sprinkle with cheese. Bake 10-15 minutes longer or until cheese is melted. Let stand for 10 minutes before slicing. Serve with additional picante sauce if desired. **Yield:** 2 meat loaves (6 servings each).

Meat Loaf Gyros

Taste of Home OCTOBER NOVEMBER 2006

- 1 egg, lightly beaten
- 6 garlic cloves, minced
- 3 tablespoons dried oregano
- 1-1/2 teaspoons kosher salt
- 1 teaspoon pepper
- 1 pound ground lamb
- 1 pound ground beef

Tzatziki Sauce:

- 1 cup (8 ounces) plain yogurt
- 1 medium cucumber, peeled, seeded and chopped
- 2 tablespoons lemon juice
- 2 garlic cloves, minced
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 8 whole gyro-style pitas (6 inches)
- 3 tablespoons olive oil, *divided*
- 16 slices tomato
- 8 slices sweet onion, halved

In a large bowl, combine the egg, garlic, oregano, kosher salt and pepper. Crumble lamb and beef over mixture; mix well.

Pat into an ungreased 9-in. x 5-in. x 3-in. loaf pan. Bake, uncovered, at 350° for 60-70 minutes or until no pink remains and a meat thermometer reads 160°. Cool completely on a wire rack. Refrigerate for 1-2 hours.

For sauce, combine the yogurt, cucumber, lemon juice, garlic, salt and pepper. Cover and refrigerate until serving.

Brush pita breads with 1 tablespoon oil; heat on a lightly greased griddle for 1 minute on each side. Keep warm. Cut meat loaf into very thin slices. In a large skillet, fry meat loaf in remaining oil in batches until crisp.

On each pita bread, layer tomato, onion and meat loaf slices; top with some tzatziki sauce. Carefully fold pitas in half. Serve with remaining sauce. **Yield:** 8 servings.

Meat Loaf Wellington

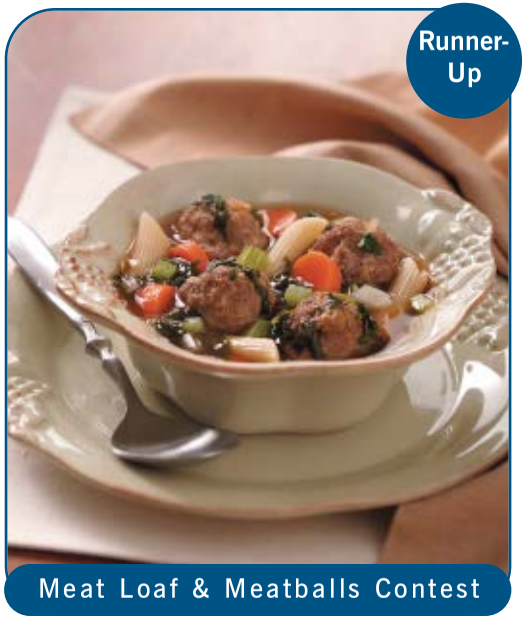
- **PREP:** 20 min.
- **BAKE:** 1-1/4 hours

I took what I liked from a few different recipes and came up with this cheese-stuffed loaf. I make it for neighbors or friends who are sick or need help. It's a pleaser! *—Janine Talbot*
Santaquin, Utah

Italian Wedding Soup

- **PREP:** 30 min.
- **COOK:** 45 min.

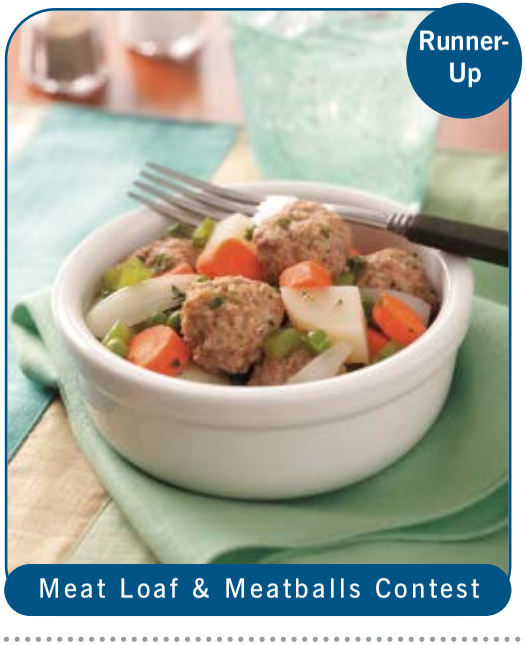
I enjoyed a similar soup for lunch at work one day and decided to re-create it at home. I love the combination of meatballs, vegetables and pasta.
—Noelle Myers
Grand Forks, North Dakota



Meatball Stew

- **PREP:** 1 hour
- **COOK:** 30 min.

Hearty and homey, this saucy stew is chock-full of tender meatballs and veggies that are sure to warm you up when there's an autumn chill in the air.
—Joan Chasse
Berlin, Connecticut



Cranberry Ham Loaf

- **PREP:** 20 min.
- **BAKE:** 70 min.

A cranberry sauce-based topping makes this easy-to-prepare ham loaf festive enough for a holiday meal. I find it's a great way to use up leftover ham.
—Ronald Heffner
Pawleys Island, South Carolina

Meatball Stew

Taste of Home OCTOBER NOVEMBER 2006

- 3 eggs, lightly beaten
- 2/3 cup seasoned bread crumbs
- 1/3 cup grated Parmesan cheese
- Dash pepper
- 1/2 pound *each* ground beef, pork and veal
- 4 medium potatoes, peeled and cut into small chunks
- 3 medium carrots, sliced
- 1-1/2 cups chopped celery
- 1 medium onion, cut into wedges
- 1 garlic clove, minced
- 1 envelope onion soup mix
- 2-1/4 cups water
- 1 cup frozen peas, thawed
- 4-1/2 teaspoons minced fresh parsley

In a large bowl, combine the eggs, bread crumbs, Parmesan cheese and pepper. Crumble beef, pork and veal over mixture; mix well. Shape into 1-1/2-in. balls.

Place meatballs on a greased rack in a foil-lined 15-in. x 10-in. x 1-in. baking pan. Bake at 350° for 20-25 minutes or until no longer pink. Drain on paper towels.

Place the meatballs, potatoes, carrots, celery, onion and garlic in a soup kettle or Dutch oven. In a small bowl, combine soup mix and water; pour over meatball mixture. Bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until vegetables are tender. Stir in peas and parsley; heat through. **Yield:** 10 servings (2-1/2 quarts).

Cranberry Ham Loaf

Taste of Home OCTOBER NOVEMBER 2006

- 1 egg, lightly beaten
- 1 cup milk
- 2 medium onions, chopped
- 1 medium green pepper, chopped
- 1 cup soft bread crumbs
- 1-1/2 pounds ground fully cooked ham
- 1 pound bulk pork sausage
- 1 can (16 ounces) whole-berry cranberry sauce
- 1/4 cup water
- 1 tablespoon light corn syrup

In a large bowl, combine the egg, milk, onions, green pepper and bread crumbs. Crumble ham and sausage over mixture; mix well.

Pat into an ungreased 9-in. x 5-in. x 3-in. loaf pan (pan will be full). Place on a baking sheet. Bake, uncovered, at 350° for 70-80 minutes or until a meat thermometer reads 160°.

In a small saucepan, combine the cranberry sauce, water and corn syrup. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes or until thickened. Remove ham loaf to a serving platter; top with cranberry sauce. **Yield:** 8 servings.

Meat Loaf Wellington

Taste of Home OCTOBER NOVEMBER 2006

- 1 egg, lightly beaten
- 1 cup meatless spaghetti sauce, *divided*
- 1/4 cup dry bread crumbs
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1-1/2 pounds ground beef
- 2 cups (8 ounces) shredded part-skim mozzarella cheese, *divided*
- 1 tablespoon minced fresh parsley
- 1 tube (8 ounces) refrigerated crescent rolls

In a large bowl, combine the egg, 1/3 cup spaghetti sauce, bread crumbs, salt and pepper. Crumble beef over mixture and mix well.

On a piece of heavy-duty foil, pat beef mixture into a 12-in. x 8-in. rectangle. Sprinkle 1 cup cheese and parsley to within 1 in. of edges. Roll up jelly-roll style, starting with a long side and peeling foil away while rolling. Seal seam and ends. Place seam side down in a greased 13-in. x 9-in. x 2-in. baking dish.

Bake, uncovered, at 350° for 1 hour; drain. Unroll crescent dough; seal seams and perforations. Drape dough over meat loaf to cover the top, sides and ends; seal ends. Bake 15-20 minutes longer or until a meat thermometer reads 160° and crust is golden brown. Let stand for 5 minutes.

Using two large spatulas, carefully transfer meat loaf to a serving platter. Sprinkle with remaining cheese. Serve with remaining spaghetti sauce. **Yield:** 8 servings.

Italian Wedding Soup

Taste of Home OCTOBER NOVEMBER 2006

- 2 eggs, lightly beaten
- 1/2 cup seasoned bread crumbs
- 1 pound ground beef
- 1 pound bulk Italian sausage
- 3 medium carrots, sliced
- 3 celery ribs, diced
- 1 large onion, chopped
- 3 garlic cloves, minced
- 4-1/2 teaspoons olive oil
- 4 cans (14-1/2 ounces *each*) reduced-sodium chicken broth
- 2 cans (14-1/2 ounces *each*) beef broth
- 1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
- 1/4 cup minced fresh basil
- 1 envelope onion soup mix
- 4-1/2 teaspoons ketchup
- 1/2 teaspoon dried thyme
- 3 bay leaves
- 1-1/2 cups uncooked penne pasta

In a large bowl, combine eggs and bread crumbs. Crumble beef and sausage over mixture; mix well. Shape into 3/4-in. balls.

Place meatballs on a greased rack in a foil-lined 15-in. x 10-in. x 1-in. baking pan. Bake at 350° for 15-18 minutes or until no longer pink. Meanwhile, in a soup kettle or Dutch oven, saute carrots, celery, onion and garlic in oil until tender. Stir in the broth, spinach, basil, soup mix, ketchup, thyme and bay leaves.

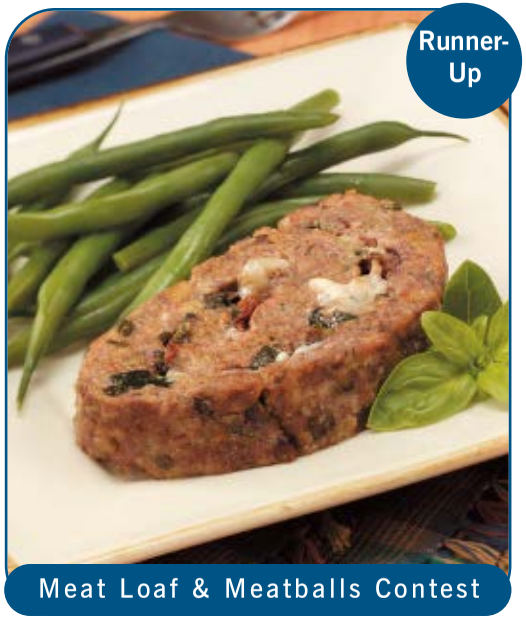
Drain meatballs on paper towels. Bring soup to a boil; add meatballs. Reduce heat; simmer, uncovered, for 30 minutes. Add pasta; cook 13-15 minutes longer or until tender, stirring occasionally. Discard bay leaves before serving. **Yield:** 10 servings (2-1/2 quarts).

Prosciutto-Stuffed Meat Loaf

- **PREP:** 45 min.
- **BAKE:** 1-1/4 hours

An amazing blend of flavors—including prosciutto, sun-dried tomatoes, fresh basil and two cheeses—make this rolled loaf something special.

—Carole Hermenau
Oviedo, Florida

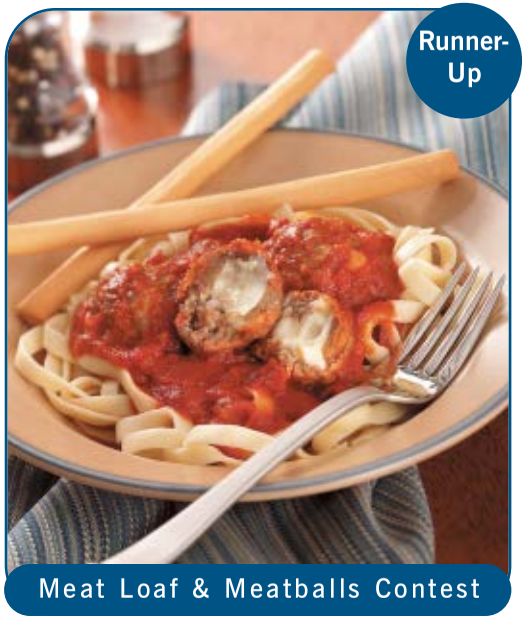


Mozzarella-Stuffed Meatballs

- **PREP:** 20 min.
- **COOK:** 15 min.

It's fun to watch my friends eat these meatballs for the first time. They're pleasantly surprised to find melted cheese in the middle. These meatballs are also great in a hot sub sandwich.

—Michaela Rosenthal
Woodland Hills, California

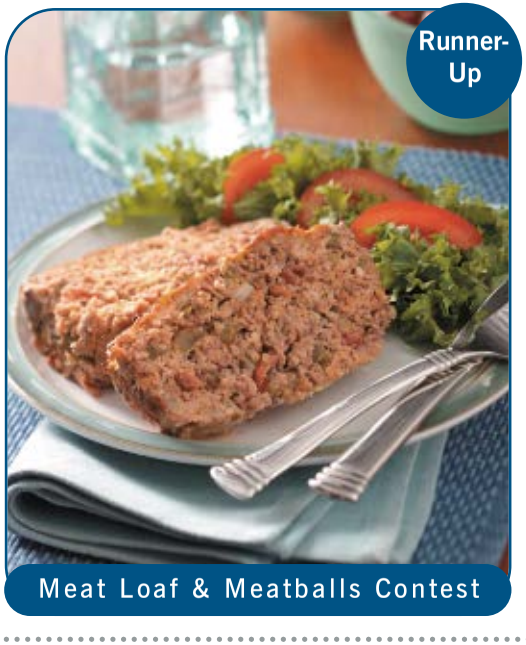


Tortilla-Salsa Meat Loaf

- **PREP:** 15 min.
- **BAKE:** 1-1/4 hours

I'm asked to make this recipe at least once a month during the winter, especially for birthday dinners. My guests like it with braised asparagus and garlic mashed potatoes.

—Steven Espinosa
Salt Lake City, Utah



Pizza Meatball Subs

- **PREP:** 30 min.
- **BAKE:** 25 min.

I made these sandwiches one evening for my family, and they were a huge hit with everyone, including the picky eaters. There's plenty of sauce and cheese to complement the baked meatballs.

—Heather Begin
Athens, Maine

Tortilla-Salsa Meat Loaf

Taste of Home OCTOBER NOVEMBER 2006

- 2 slices day-old white bread
- 2 eggs, lightly beaten
- 1 cup salsa
- 1/2 cup crushed tortilla chips
- 1/2 cup *each* chopped green pepper, onion and celery
- 1 jalapeno pepper, seeded and chopped
- 6 garlic cloves, minced
- 1 teaspoon pepper
- 1/2 teaspoon Italian seasoning
- 1/4 teaspoon seasoned salt
- 1 pound ground beef
- 1 pound ground pork

Place bread in an ungreased 9-in. x 5-in. x 3-in. loaf pan; set aside. In a bowl, combine the eggs, salsa, tortilla chips, green pepper, onion, celery, jalapeno, garlic, pepper, Italian seasoning and seasoned salt. Crumble beef and pork over mixture; mix well. Pat into prepared pan.

Bake, uncovered, at 375° for 1-1/4 to 1-1/2 hours or until no pink remains and a meat thermometer reads 160°. Invert the meat loaf onto a serving platter; discard bread. Let stand for 5 minutes before slicing. **Yield:** 8 servings.

Editor's Note: When cutting or seeding hot peppers, use rubber or plastic gloves to protect your hands. Avoid touching your face.

Pizza Meatball Subs

Taste of Home OCTOBER NOVEMBER 2006

- 1 egg, lightly beaten
- 1/3 cup steak sauce
- 1 cup crushed saltines
- 1 teaspoon onion powder
- 1/4 teaspoon seasoned salt
- 1/8 teaspoon pepper
- 1-1/2 pounds ground beef
- 6 to 7 tablespoons mayonnaise
- 6 to 7 submarine buns, split
- 9 to 11 slices process American cheese, cut into strips
- 1 jar (14 ounces) pizza sauce
- 2 cups (8 ounces) shredded part-skim mozzarella cheese

In a large bowl, combine the egg, steak sauce, saltines, onion powder, salt and pepper. Crumble beef over mixture and mix well. Shape into 1-1/2-in. balls.

Place meatballs on a greased rack in a foil-lined 15-in. x 10-in. x 1-in. baking pan. Bake at 375° for 20-25 minutes or until no longer pink. Drain on paper towels.

Spread mayonnaise over bun bottoms; top each with American cheese, 1 tablespoon pizza sauce, meatballs and remaining pizza sauce. Sprinkle with mozzarella cheese. Place on a baking sheet. Bake for 5-10 minutes or until cheese is melted. **Yield:** 6-7 servings.

Prosciutto-Stuffed Meat Loaf

Taste of Home OCTOBER NOVEMBER 2006

- 1 cup finely chopped red onion
- 1 tablespoon olive oil
- 1 tablespoon butter
- 2 garlic cloves, minced
- 1/2 pound whole fresh mushrooms, coarsely chopped
- 3/4 teaspoon salt
- 1/2 teaspoon pepper
- 2 eggs, lightly beaten
- 1-3/4 cups soft sourdough bread crumbs
- 3/4 cup grated Parmesan cheese
- 1/3 cup minced fresh parsley
- 1 teaspoon minced fresh thyme
- 1-1/2 pounds lean ground beef
- 3/4 pound bulk Italian sausage

Filling:

- 3 ounces thinly sliced prosciutto
- 5 ounces thinly sliced Havarti cheese
- 1-1/4 cups loosely packed basil leaves, cut into thin strips
- 1/3 cup oil-packed sun-dried tomatoes, drained and cut into strips

In a large skillet, saute onion in oil and butter for 2 minutes. Add garlic; cook 1 minute longer. Add mushrooms; cook 6-8 minutes longer or until mushrooms are tender and no liquid remains. Stir in salt and pepper.

In a large bowl, combine the eggs, bread crumbs, Parmesan cheese, parsley, thyme and mushroom mixture. Crumble beef and sausage over mixture; mix well.

On a large piece of heavy-duty foil, pat beef mixture into a 15-in. x 10-in. rectangle. Layer the prosciutto, Havarti, basil and tomatoes to within 1 in. of edges. Roll up jelly-roll style, starting with a short side and peeling foil away while rolling. Seal seams and ends.

Place seam side down in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350° for 75-85 minutes or until no pink remains and a meat thermometer reads 160°. Let stand for 5 minutes. Using two large spatulas, carefully transfer meat loaf to a serving platter. **Yield:** 6-8 servings.

Mozzarella-Stuffed Meatballs

Taste of Home OCTOBER NOVEMBER 2006

- 1 egg, lightly beaten
- 1/4 cup prepared Italian salad dressing
- 1-1/2 cups cubed bread
- 2 tablespoons minced fresh parsley
- 2 garlic cloves, minced
- 1/2 teaspoon dried oregano
- 1/2 teaspoon pepper
- 1/4 teaspoon salt
- 1/2 pound ground pork
- 1/2 pound ground sirloin
- 3 ounces fresh mozzarella cheese
- 2 tablespoons vegetable oil
- 1 jar (26 ounces) marinara sauce

Hot cooked pasta

In a large bowl, combine the first eight ingredients. Crumble pork and beef over mixture; mix well. Cut mozzarella into eighteen 1/2-in. cubes. Divide meat mixture into 18 portions; shape each around a cheese cube.

In a large skillet, cook meatballs in oil in batches until no pink remains; drain. In a large saucepan, heat marinara sauce; add meatballs and heat through. Serve over pasta. **Yield:** 6 servings.

Secondhand Turkey

❧ **PREP:** 30 min.
❧ **BAKE:** 20 min.

Turkey leftovers taste fresh and flavorful in this satisfying casserole, the entree for my favorite post-Thanksgiving meal. Mushrooms, celery and thyme give it a familiar, comforting appeal.

—Dixie Terry
Goreville, Illinois

Featured on page 14

Editor's Favorite Meal

Cranberry Pumpkin Bread

❧ **PREP:** 20 min.
❧ **BAKE:** 70 min. + cooling

Put leftover cranberries to great use in this moist quick bread. It's very good with my Secondhand Turkey casserole for an after-Thanksgiving meal.

—Dixie Terry
Goreville, Illinois

Featured on page 14

Editor's Favorite Meal

Pretty Gelatin Molds

❧ **PREP:** 15 min. + chilling

Revive extra cranberry sauce in this good and easy salad. This is one of the recipes I made for the first Thanksgiving dinner that I cooked, years ago, and has become a seasonal favorite at our house. *—Dixie Terry*
Goreville, Illinois

Featured on page 14

Editor's Favorite Meal

Festive Cranberry Drink

❧ **PREP:** 25 min.
❧ **COOK:** 20 min.

Warm or cold? Take your choice of how to serve this flavorful autumn beverage. It's such a pretty color, and the spicy sweet-tart taste is delightful with a meal or snack. *—Dixie Terry*
Goreville, Illinois

Featured on page 14

Editor's Favorite Meal

Pretty Gelatin Molds

Taste of Home OCTOBER NOVEMBER 2006

- 1 package (3 ounces) orange gelatin
- 3/4 cup boiling water
- 3/4 cup whole-berry cranberry sauce
- 1 medium navel orange, peeled and finely chopped
- 4 lettuce leaves

In a bowl, dissolve gelatin in boiling water. Stir in cranberry sauce and orange. Pour into four 1/2-cup molds coated with nonstick cooking spray. Chill for 3-4 hours or until set. Unmold onto lettuce-lined plates. **Yield:** 4 servings.

Festive Cranberry Drink

Taste of Home OCTOBER NOVEMBER 2006

- 4 cups fresh *or* frozen cranberries
- 3 quarts water, *divided*
- 1-3/4 cups sugar
- 1 cup orange juice
- 2/3 cup lemon juice
- 1/2 cup red-hot candies
- 12 whole cloves

In a Dutch oven or large kettle, combine cranberries and 1 qt. water. Cook over medium heat until the berries pop, about 15 minutes. Remove from the heat. Strain through a fine strainer, pressing mixture with a spoon; discard skins. Return cranberry pulp and juice to the pan.

Stir in the sugar, juices, red-hots and remaining water. Place cloves on a double thickness of cheesecloth. Bring up corners of cloth and tie with kitchen string to form a bag; add to juice mixture. Bring to a boil; cook and stir until sugar and red-hots are dissolved.

Remove from the heat. Strain through a fine mesh sieve or cheesecloth. Discard spice bag. Serve drink warm or cold. **Yield:** 3 quarts.

Secondhand Turkey

Taste of Home OCTOBER NOVEMBER 2006

- 1/2 pound sliced fresh mushrooms
- 1/2 cup chopped celery
- 5 tablespoons butter, *divided*
- 2 tablespoons cornstarch
- 2 cups milk
- 2 cups cubed cooked turkey
- 2 cups cooked egg noodles
- 1/4 cup chicken broth
- 1 teaspoon salt
- 1/2 teaspoon dried thyme
- 1/8 teaspoon white pepper
- 1/2 cup dry bread crumbs

In a large skillet, saute mushrooms and celery in 3 tablespoons butter until tender. Combine cornstarch and milk until smooth; stir into mushroom mixture. Bring to a boil over medium heat, stirring constantly. Cook for 1 minute or until thickened.

Stir in the turkey, noodles, broth, salt, thyme and pepper. Pour into a greased 2-qt. baking dish. Melt remaining butter; toss with bread crumbs. Sprinkle over casserole. Bake, uncovered, at 375° for 20-25 minutes or until heated through. **Yield:** 4 servings.

Cranberry Pumpkin Bread

Taste of Home OCTOBER NOVEMBER 2006

- 3-3/4 cups all-purpose flour
- 3 cups sugar
- 4 teaspoons pumpkin pie spice
- 2 teaspoons baking soda
- 1 teaspoon salt
- 4 eggs
- 1 can (15 ounces) solid-pack pumpkin
- 1/2 cup vegetable oil
- 2 cups fresh *or* frozen cranberries, thawed
- 1 cup chopped walnuts

In a large bowl, combine the flour, sugar, pumpkin pie spice, baking soda and salt. In another bowl, beat the eggs, pumpkin and oil; stir into dry ingredients just until moistened. Fold in cranberries and walnuts.

Spoon into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350° for 70-80 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks to cool completely. **Yield:** 2 loaves.

Puff Pastry Salmon Bundles

❧ **PREP:** 20 min.
❧ **BAKE:** 25 min.

The combination of tender salmon, fresh cucumber sauce and a crisp, flaky crust makes this impressive dish perfect for special occasions. Mom likes to decorate the pastry with a star or leaf design for holidays.

—Kimberly Laabs
Hartford, Wisconsin

Featured on page 20

My Mom's Best Meal

Comforting Broccoli Casserole

❧ **PREP:** 20 min.
❧ **BAKE:** 30 min.

For old-fashioned goodness, there's nothing like a casserole. For this one, Mom dresses up nutritious broccoli with two kinds of cheese and crunchy, golden bread crumbs.

—Kimberly Laabs
Hartford, Wisconsin

Featured on page 20

My Mom's Best Meal

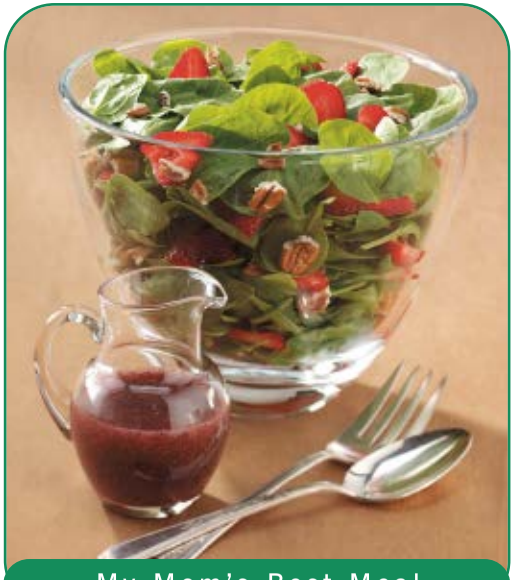
Strawberry Spinach Salad

❧ **PREP:** 20 min. + chilling

Although perfect for summer, this refreshing salad is a favorite year-round for our family and friends. Poppy seeds and pecans add a pleasing crunch to the mix.

—Kimberly Laabs
Hartford, Wisconsin

Featured on page 20



My Mom's Best Meal

Ice Cream Cookie Dessert

❧ **PREP:** 15 min. + freezing

Our family loves dessert, and this chocolaty, layered treat is one of my mother's most-requested recipes…and it is so easy to prepare. *—Kimberly Laabs*
Hartford, Wisconsin

Featured on page 20

My Mom's Best Meal

Strawberry Spinach Salad

Taste of Home OCTOBER NOVEMBER 2006

- 1/3 cup raspberry vinaigrette
- 1/2 cup sugar
- 1 teaspoon salt
- 1/4 teaspoon prepared mustard
- 1/2 cup vegetable oil
- 4-1/2 teaspoons poppy seeds
- 1 package (10 ounces) fresh baby spinach
- 1 pint fresh strawberries, sliced
- 1/2 cup coarsely chopped pecans, toasted

In a blender, combine the vinaigrette, sugar, salt and mustard. While processing, gradually add oil in a steady stream. Stir in poppy seeds. Transfer to a small pitcher or bowl. Refrigerate for 1 hour or until chilled.

Just before serving, toss the spinach, strawberries and pecans in a large salad bowl. Serve with the dressing. **Yield:** 8 servings.

Ice Cream Cookie Dessert

Taste of Home OCTOBER NOVEMBER 2006

- 1 package (18 ounces) cream-filled chocolate sandwich cookies, crushed, *divided*
- 1/4 cup butter, melted
- 1/2 gallon vanilla ice cream, softened
- 1 jar (16 ounces) hot fudge ice cream topping, warmed
- 1 carton (8 ounces) frozen whipped topping, thawed

In a bowl, combine 3-3/4 cups cookie crumbs and butter. Press into a greased 13-in. x 9-in. x 2-in. dish. Spread with ice cream; cover and freeze until set.

Drizzle fudge topping over ice cream; cover and freeze until set. Spread with whipped topping; sprinkle with remaining cookie crumbs. Cover and freeze for 2 hours or until firm. Remove from the freezer 10 minutes before serving. **Yield:** 12 servings.

Puff Pastry Salmon Bundles

Taste of Home OCTOBER NOVEMBER 2006

- 2 packages (17.3 ounces *each*) frozen puff pastry, thawed
- 8 salmon fillets (6 ounces *each*), skin removed
- 1 egg
- 1 tablespoon water
- 2 cups shredded cucumber
- 1 cup (8 ounces) sour cream
- 1 cup mayonnaise
- 1 teaspoon dill weed
- 1/2 teaspoon salt

On a lightly floured surface, roll each pastry sheet into a 12-in. x 10-in. rectangle. Cut each into two 10-in. x 6-in. rectangles. Place a salmon fillet in the center of each rectangle.

Beat egg and water; lightly brush over pastry edges. Bring opposite corners of pastry over each fillet; pinch seams to seal tightly. Place seam side down in a greased 15-in. x 10-in. x 1-in. baking pan; brush with remaining egg mixture.

Bake at 400° for 25-30 minutes or until pastry is golden brown. In a small bowl, combine the cucumber, sour cream, mayonnaise, dill and salt. Serve with bundles. **Yield:** 8 servings.

Comforting Broccoli Casserole

Taste of Home OCTOBER NOVEMBER 2006

- 2 eggs, lightly beaten
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 1 medium onion, chopped
- 1 cup (4 ounces) shredded cheddar cheese
- 1 cup (4 ounces) shredded Swiss cheese
- 1/2 cup mayonnaise
- 2 tablespoons butter, melted
- 1 package (16 ounces) frozen broccoli cuts, thawed
- 1 package (10 ounces) frozen chopped broccoli, thawed
- 1/4 cup dry bread crumbs

In a large bowl, combine the first seven ingredients; fold in broccoli. Transfer to a greased 1-1/2-qt. baking dish. Sprinkle with bread crumbs. Cover and bake at 400° for 30-35 minutes or until heated through. **Yield:** 8 servings.

Editor's Note: Reduced-fat or fat-free mayonnaise is not recommended for this recipe.

Slow-Cooked Turkey Sandwiches

❧ **PREP:** 15 min.
❧ **COOK:** 3 hours

These sandwiches have been such a hit at office potlucks that I keep copies of the recipe in my desk to hand out.

—Diane Twait Nelsen
Ringsted, Iowa

Featured on page 13

Potluck Pleasers

Lemon-Lime Poppy Seed Cake

❧ **PREP:** 20 min.
❧ **BAKE:** 40 min. + cooling

There's plenty of lemon-lime flavor in this tender cake to please anyone who loves citrus. Plus, it's a breeze to make.

—Victoria Zmarzley Hahn
Northampton, Pennsylvania

Featured on page 13

Potluck Pleasers

Pistachio Lettuce Salad

❧ **PREP/TOTAL TIME:** 20 min.

This colorful salad is topped with a drizzle of delicious honey-and-ginger vinaigrette. You're sure to bring home an empty bowl.

—Anna Minegar
Zolfo Springs, Florida

Featured on page 13

Potluck Pleasers

Make-Ahead Chicken Bake

❧ **PREP:** 25 min. + chilling
❧ **BAKE:** 30 min.

This crunchy, saucy hot dish is potluck-perfect! It's so convenient because you can make the casserole the day before and bake it the day of the potluck. It's good made with turkey, too.

—Joyce Wilson
Omaha, Nebraska

Featured on page 13

Potluck Pleasers

Pistachio Lettuce Salad

Taste of Home OCTOBER NOVEMBER 2006

- 10 cups torn Bibb *or* Boston lettuce
- 1 can (11 ounces) mandarin oranges, drained
- 1 cup pistachios, coarsely chopped
- 1 cup raisins

Dressing:

- 1/4 cup rice wine vinegar
- 2 tablespoons vegetable oil
- 2 teaspoons honey
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon ground ginger

In a large salad bowl, combine lettuce, oranges, pistachios and raisins. In a blender, combine dressing ingredients; cover and process until blended. Drizzle over salad; toss to coat. **Yield:** 16 servings.

Make-Ahead Chicken Bake

Taste of Home OCTOBER NOVEMBER 2006

- 5 cups cubed cooked chicken
- 2 cups chopped celery
- 5 hard-cooked eggs, sliced
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted
- 3/4 cup mayonnaise
- 2 tablespoons lemon juice
- 1 tablespoon pimientos, optional
- 1 teaspoon finely chopped onion
- 1 cup (4 ounces) shredded cheddar cheese
- 1 can (3 ounces) chow mein noodles
- 1/2 cup slivered almonds, toasted

In a large bowl, combine the first eight ingredients. Transfer to a greased 3-qt. baking dish; sprinkle with cheese, chow mein noodles and almonds. Cover and refrigerate overnight.

Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350° for 30-35 minutes until lightly browned and cheese is bubbly. **Yield:** 12 servings.

Editor's Note: Reduced-fat or fat-free mayonnaise is not recommended for this recipe.

Slow-Cooked Turkey Sandwiches

Taste of Home OCTOBER NOVEMBER 2006

- 6 cups cubed cooked turkey
- 2 cups cubed process cheese (Velveeta)
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted
- 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted
- 1/2 cup finely chopped onion
- 1/2 cup chopped celery
- 22 wheat sandwich buns, split

In a 3-qt. slow cooker, combine the first six ingredients. Cover and cook on low for 3-4 hours or until onion and celery are tender and cheese is melted. Stir before spooning onto buns. **Yield:** 22 servings.

Lemon-Lime Poppy Seed Cake

Taste of Home OCTOBER NOVEMBER 2006

- 1 package (18-1/4 ounces) yellow cake mix
- 1 package (3.4 ounces) instant vanilla pudding mix
- 1/4 cup poppy seeds
- 4 eggs
- 1/2 cup water
- 1/2 cup vegetable oil
- 1/4 cup lemon juice
- 1/4 cup lime juice

Glaze:

- 1-3/4 cups confectioners' sugar
- 2 tablespoons lemon juice
- 2 tablespoons lime juice

In a large mixing bowl, combine the first eight ingredients. Beat on low speed for 30 seconds; beat on medium for 2 minutes. Pour into a greased and floured 10-in. fluted tube pan.

Bake at 350° for 40-45 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pan to a wire rack to cool completely. In a small bowl, combine glaze ingredients until smooth; drizzle over cake. **Yield:** 12 servings.

Barbecued Pork Sandwiches

- **PREP:** 15 min.
- **COOK:** 2-3/4 hours

These moist and mouth-watering sandwiches will be gobbled up at your next potluck. The tender pieces of pork, simmered in a unique and tangy sauce, make people come back for seconds—sometimes, even thirds.

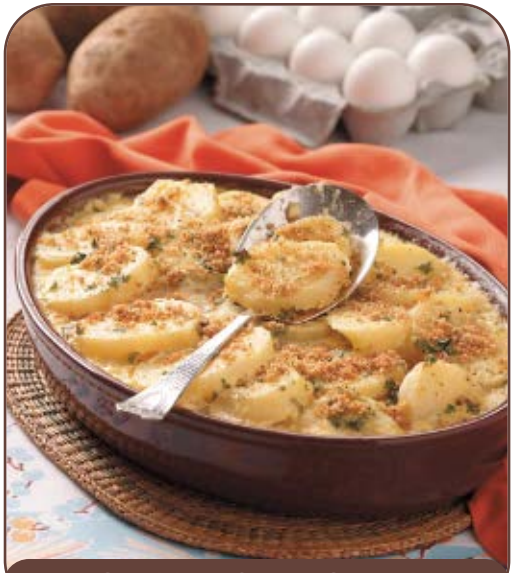
—Evelyn Brower
Holland, Michigan

Cooking for a Crowd

Creamed Potato Casseroles

- **PREP:** 1-1/4 hours
- **BAKE:** 40 min.

This classic potato dish makes enough for 24 hungry people. It's great with ham and other meats. Guests always remark on its rich, creamy sauce and buttery crumb topping. *—Norma Harder*
Melfort, Saskatchewan



Cooking for a Crowd

Buttercup Yeast Bread

- **PREP:** 40 min. + rising
- **BAKE:** 35 min. + cooling

Just by tasting it, you'd never know there was squash in this delicious, fluffy bread. People love the colorful slices, even though they have a hard time guessing where the pretty orange tint comes from! *—Kelly Kirby*
Westville, Nova Scotia

Cooking for a Crowd

Cran-Orange Relish

- **PREP/TOTAL TIME:** 25 min.

With its festive color and refreshing citrus-cranberry flavor, this lovely relish works well at large holiday gatherings. It's also convenient because you can make it in advance.

—Clara Honeyager
North Prairie, Wisconsin

Cooking for a Crowd

Buttercup Yeast Bread

Taste of Home OCTOBER NOVEMBER 2006

- **3 packages (1/4 ounce *each*) active dry yeast**
- **1/2 cup warm water (110° to 115°)**
- **2 tablespoons sugar**
- **2-1/2 cups mashed cooked buttercup *or* butternut squash**
- **2 cups milk**
- **2/3 cup packed brown sugar**
- **2/3 cup butter, softened**
- **2 eggs, lightly beaten**
- **3 teaspoons salt**
- **13 cups all-purpose flour**

In a very large mixing bowl, dissolve yeast in warm water. Add sugar; let stand for 5 minutes. Add the squash, milk, brown sugar, butter, eggs and salt; mix well. Add 6 cups flour. Beat on medium speed for 3 minutes. Stir in enough remaining flour to form a soft dough.

Turn onto a floured surface; knead until smooth and elastic, about 10 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/4 hours.

Punch dough down. Divide into three portions; shape into loaves. Place in three greased 9-in. x 5-in. x 3-in. loaf pans. Cover and let rise until doubled, about 45 minutes.

Bake at 350° for 35-40 minutes or until golden brown. Cool for 10 minutes before removing from pans to wire racks to cool completely. **Yield:** 3 loaves.

Cran-Orange Relish

Taste of Home OCTOBER NOVEMBER 2006

- **8 packages (12 ounces *each*) fresh cranberries**
- **6 large unpeeled navel oranges, cut into wedges**
- **4 cups sugar**

In a food processor, process the cranberries and oranges in batches until finely chopped. Place in a large container; stir in sugar. Cover and refrigerate until serving. **Yield:** 4-1/2 quarts.

Barbecued Pork Sandwiches

Taste of Home OCTOBER NOVEMBER 2006

- **1 boneless pork shoulder roast (6 pounds)**
- **Dash pepper**
- **2 cups reduced-sodium chicken broth**
- **1/2 cup sugar**
- **1/2 cup cider vinegar**
- **1/2 cup reduced-sodium soy sauce**
- **2 celery ribs, finely chopped**
- **4 teaspoons dried minced onion**
- **4 teaspoons ground mustard**
- **4 teaspoons paprika**
- **30 sandwich rolls, split**

Rub roast with pepper; place in a shallow roasting pan. Bake, uncovered, at 350° for 1 to 1-1/4 hours or until a meat thermometer reads 160°.

Transfer roast to a Dutch oven. In a small bowl, combine the broth, sugar, vinegar, soy sauce, celery, onion, mustard and paprika; pour over roast. Bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours or until meat is very tender.

Remove meat; shred with two forks. Return to the pan; heat through. Use a slotted spoon to fill sandwich rolls. **Yield:** 30 servings.

Creamed Potato Casseroles

Taste of Home OCTOBER NOVEMBER 2006

- **10 pounds medium potatoes (about 30)**
- **2/3 cup plus 3 tablespoons butter, *divided***
- **2/3 cup all-purpose flour**
- **5 cups chicken broth**
- **5 cups half-and-half cream**
- **8 egg yolks, lightly beaten**
- **1-1/2 cups minced fresh parsley**
- **3 teaspoons salt**
- **3/4 teaspoon pepper**
- **1/4 teaspoon cayenne pepper**
- **1 cup seasoned bread crumbs**

Place potatoes in a large stockpot or soup kettle; cover with water. Bring to a boil. Reduce heat; cover and simmer for 20 minutes or until just tender.

Drain and rinse in cold water. When cool enough to handle, peel potatoes and cut into 1/4-in. slices; set aside.

In a large saucepan, melt 2/3 cup butter. Stir in flour until smooth; gradually add broth and cream. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat.

Stir 1 cup hot cream mixture into egg yolks; return all to the pan, stirring constantly. Add parsley, salt, pepper and cayenne. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat.

Spread 1 cup sauce into each of two 3-qt. baking dishes. Top with a third of the potato slices. Repeat layers twice. Spread with remaining sauce. Melt remaining butter; toss with bread crumbs. Sprinkle over casseroles. Bake, uncovered, at 375° for 40-45 minutes or until bubbly. **Yield:** 2 casseroles (12 servings each).

Almond Pastry Puffs

- **PREP:** 40 min.
- **BAKE:** 20 min. + cooling

This tender, nutty coffee cake is one of my favorite brunch treats. It looks and tastes so special, people won't believe you made it yourself. It's good that the recipe makes two! *—Betty Claycomb*
Alverton, Pennsylvania

Bonus Card

Curried Honey Chicken

- **PREP:** 15 min.
- **BAKE:** 1 hour

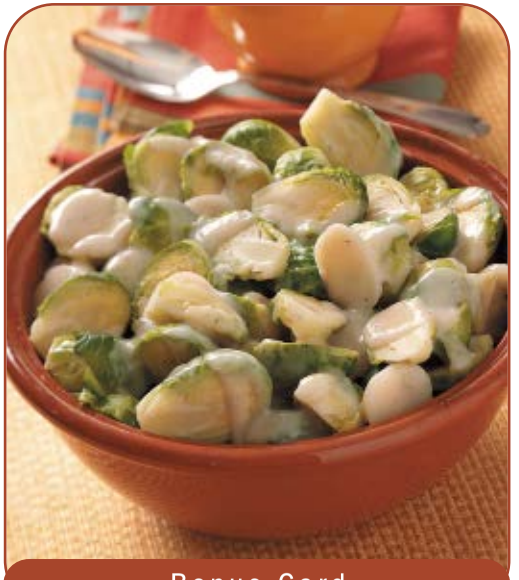
A friend gave me this recipe, and it always receives lots of compliments. The curry-citrus sauce is the perfect accent for the golden-baked chicken.
—Joanna Burks
Marshfield, Missouri

Bonus Card

Sprouts with Water Chestnuts

- **PREP/TOTAL TIME:** 30 min.

A creamy sauce and water chestnuts give the sprouts a nice lift in this tasty side dish. Our family enjoys it at Thanksgiving, as well as throughout the year.
—Genelle Smith
Hanover, Pennsylvania

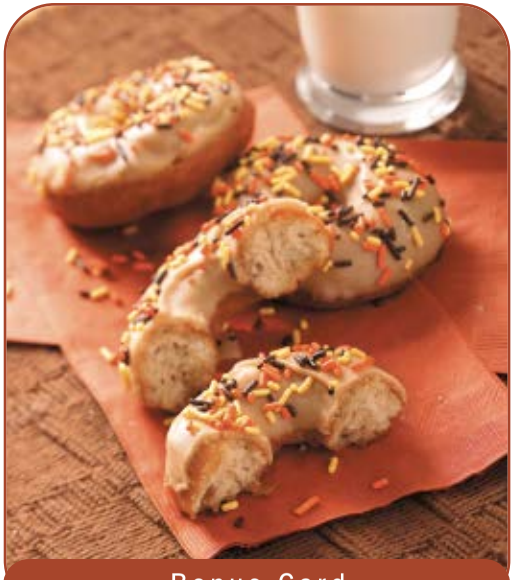


Bonus Card

Spiced Cake Doughnuts

- **PREP:** 30 min. + chilling
- **COOK:** 5 min. per batch + cooling

As a part of our family's Halloween tradition, I make these delicious frosted doughnuts to serve with warm, spiced cider. Grated apples give them a scrumptious flavor and texture.
—Katherine Nelson
Centerville, Utah



Bonus Card

Sprouts with Water Chestnuts

Taste of Home OCTOBER NOVEMBER 2006

- 2 pounds fresh brussels sprouts, trimmed and halved
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 cup chicken broth
- 1 can (8 ounces) sliced water chestnuts, drained

Place sprouts in a steamer basket; place in a large saucepan over 1 in. of water. Bring to a boil; cover and steam for 9-11 minutes or until crisp-tender.

Meanwhile, in a small saucepan, melt butter; stir in flour, salt and pepper until smooth. Gradually stir in broth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in water chestnuts. Transfer brussels sprouts to a serving dish; top with water chestnut mixture. **Yield:** 9 servings.

Spiced Cake Doughnuts

Taste of Home OCTOBER NOVEMBER 2006

- 1/4 cup shortening
- 1 cup sugar
- 3 eggs
- 1 teaspoon vanilla extract
- 5 cups all-purpose flour
- 3 teaspoons baking powder
- 2 teaspoons salt
- 1 teaspoon baking soda
- 1 teaspoon ground cinnamon
- 1 teaspoon ground nutmeg
- 1/4 teaspoon ground mace
- 1/2 cup buttermilk
- 1 cup grated peeled apples

Oil for deep-fat frying

Browned Butter Frosting:

- 1/2 cup packed brown sugar
- 3 tablespoons butter
- 1/4 cup heavy whipping cream
- 1-3/4 cups confectioners' sugar

Colored sprinkles

In a large mixing bowl, cream shortening and sugar. Beat in eggs and vanilla. Combine flour, baking powder, salt, baking soda, cinnamon, nutmeg and mace; add to creamed mixture alternately with buttermilk. Fold in apples. Cover and refrigerate for at least 2 hours.

On a lightly floured surface, roll dough to 1/2-in. thickness. Cut with a floured 2-1/2-in. doughnut cutter. In an electric skillet or deep-fat fryer, heat oil to 375°. Fry doughnuts, a few at a time, until golden brown on both sides. Drain on paper towels.

In a small saucepan, bring brown sugar and butter to a boil. Cook and stir for 1 minute or until slightly thickened. Pour into a small mixing bowl; let stand for 10 minutes. Add cream; beat until smooth. Gradually add confectioners' sugar, 1/4 cup at a time, beating well after each addition until frosting achieves desired consistency. Frost doughnuts; top with sprinkles. **Yield:** 22 doughnuts.

Almond Pastry Puffs

Taste of Home OCTOBER NOVEMBER 2006

- 2 cups all-purpose flour, *divided*
- 1/4 teaspoon salt
- 1 cup cold butter, *divided*
- 2 tablespoons plus 1 cup cold water, *divided*
- 1/4 teaspoon almond extract
- 3 eggs

Frosting:

- 1-1/2 cups confectioners' sugar
- 2 tablespoons butter, softened
- 4 teaspoons water
- 1/4 teaspoon almond extract
- 2/3 cup chopped almonds, toasted

In a large bowl, combine 1 cup flour and salt; cut in 1/2 cup butter until mixture resembles coarse crumbs. Add 2 tablespoons cold water; stir with a fork until blended. Shape dough into a ball; divide in half. Place dough 3 in. apart on an ungreased baking sheet; pat each into a 12-in. x 3-in. rectangle.

In a large saucepan, bring remaining butter and water to a boil. Remove from heat; stir in extract and remaining flour until a smooth ball forms. Remove from heat; let stand for 5 minutes. Add eggs, one at a time, beating well after each addition. Continue beating until mixture is smooth and shiny.

Spread over rectangles. Bake at 400° for 18-20 minutes or until topping is lightly browned. Cool for 5 minutes before removing from pan to wire racks.

For frosting, in a small mixing bowl, combine the confectioners' sugar, butter, water and extract; beat until smooth. Spread over pastries; sprinkle with almonds. **Yield:** 2 pastries (11 servings each).

Curried Honey Chicken

Taste of Home OCTOBER NOVEMBER 2006

- 1/4 cup butter, melted
- 1/4 cup orange juice
- 1/4 cup honey
- 2 tablespoons lemon juice
- 1 tablespoon prepared mustard
- 1 to 2 teaspoons curry powder
- 1 teaspoon salt
- 6 bone-in chicken breast halves (8 ounces *each*)
- 1 teaspoon cornstarch
- 1/3 cup cold water

In a large bowl, combine the first seven ingredients; set aside 1/3 cup for basting. Dip chicken in remaining butter mixture; place in a well-greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350° for 1 hour, basting occasionally with reserved butter mixture.

Remove chicken and keep warm. In a small saucepan, combine cornstarch and water until smooth. Stir in the pan drippings. Bring to a boil; cook and stir for 2 minutes or until thickened. Drizzle over chicken. **Yield:** 6 servings.

WANTED: Potluck Prize-Winners

Your crowd-pleaser could win big in our newest recipe contest!

Bring-a-dish dinners set the theme for *Taste of Home's* next national recipe contest, "Potluck Pleasers." We look forward to sampling appetizers, main dishes, sides and desserts that lots of people (including kids) will love.

We're looking for sizable recipes (at least 12 servings) that are easily transported and leave a big impression on the taste buds.

- Is there a salad that yields rave reviews each time you bring it to the annual church social?
- Do you have a special appetizer that always seems to vanish quickly from the buffet?
- Which comforting casserole makes people's mouths water each time you place it on the serving table?
- Perhaps you have a sheet cake or brownie recipe that never fails to please?

Whatever potluck favorite you choose to enter, please include any tips you have for preparing, transporting and serving your dish. A simple technique you've discovered or a helpful hint passed along by a relative or friend might be new to other *Taste of Home* readers.

Our sociable judges can hardly wait to dig in to your best big-yield dishes for the "Potluck Pleasers" contest, which closes *December 15, 2006.* Winners will be featured in the Aug/Sept '07 issue.

GREAT PRIZES! The Grand Prize winner will receive a *KitchenAid stand mixer and food processor, together valued at $650.00, or $500.00 in cash.*

The second-place prize is dinner for four at the restaurant of the winner's choice.

Each runner-up will receive a free copy of our *Contest Winning Annual Recipes 2006* cookbook.

RECIPE CONTEST RULES: You may enter more than one recipe. Be sure to include the contest topic and your name, address and phone number on each recipe.

It's easy to enter at *www.tasteofhome.com*. Click on "Submit a Recipe" to find a handy form with space for the contest title ("Potluck Pleasers"), your ingredients, directions and comments. Be specific with measurements and sizes of cans, packages and pans. Please include a few words about the recipe and a bit about yourself.

Or, type or print each recipe on one side of an 8-1/2- x 11-inch sheet of paper. Send entries to "Potluck Pleasers Contest," *Taste of Home*, 5925 Country Lane, Greendale WI 53129. Remember to include your name, address and phone number on each entry.

Entries become the property of Reiman Publications.

Recipes that are not among the winners may be published in a future issue, in a cookbook or on our Web site (*www.tasteofhome.com*).

Last Chance for the... Bountiful Harvest Contest

Gather your garden recipes quickly for our Bountiful Harvest contest, which closes on *October 15, 2006.*

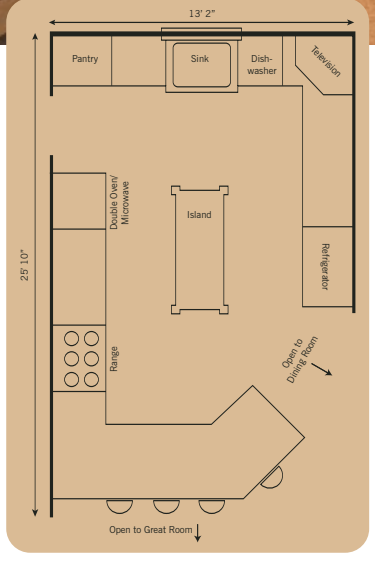
Dig through family favorites starring ingredients from the vegetable garden, orchard or berry patch, and send on those recipes! We're looking for main dishes, side dishes, appetizers, soups and desserts that make your meals sparkle with flavor and color.

Entries are due *October 15*. Send recipes to "Bountiful Harvest," Diane Werner, Associate Food Editor, 5925 Country Lane, Greendale WI 53129 or by E-mail to *recipes@tasteofhome.com.*

Please write "Bountiful Harvest" on the subject line of E-mail entries and include your name and street address. See the contest announcement above for a general guide.

CITY STYLE, Country Charm

By Tonya Doell
Elsie, Nebraska



Living in a house full of guys, I usually don't have much help in the kitchen. My husband, Brad, is an irrigated-corn farmer, and our sons, Jordan, 16, and Taylor, 11, keep busy with school activities.

So you can imagine my delight when our old farmhouse kitchen underwent a major expansion and makeover. Even though I'm a stay-at-home mom right now (I'm also a licensed cosmetologist), the thought of starting a remodeling project was a bit overwhelming.

I began the process by searching through stacks and stacks of magazines. Once I had some ideas, I contacted a local designer, who helped me decide on products and features.

The main incentive for remodeling was to create a second eating area. By removing a couple of walls, we had the room to build a spectacular curved peninsula. As a family, we share many breakfasts and lunches here, and the boys often

pull up a stool to do homework, too.

We also added a handy, 6-foot-long island. This gem is tremendous for hosting our beloved Husker football get-togethers and serving meals buffet-style…plus, I use the extra counter space as a prep area.

Old-World Style

Our custom-made maple cabinets are another attention-grabber. These beauties are stained in sienna with a mocha glaze and accented with bronze hardware. I'd seen similar cabinets at home shows, and I was drawn to their old-world charm.

The cabinets offer lots of convenient storage space. The pullout spice shelves are located next to the stove, and my stand mixer is tucked inside a cabinet on a shelf that lifts up for easy access. Another cabinet holds a television…a luxury we didn't have before.

One of my favorite features is the mantel above the stove. It's the focal point of the kitchen and so much fun to decorate. It helps give the room a warm, country feel.

The stainless steel appliances look amazing against the warm tones of the cabinets. I have picky eaters, so my six-burner stove is great when I need to be a short-order cook. I love to bake, and with two convection ovens, I can get a lot done! The counter-depth refrigerator is huge yet still keeps the walkway beside the island open.

Neutral Tones

I chose primarily neutral colors for the walls, countertops and ceramic tile floor and backsplash. That way, I can add my own color schemes with oil bottles, candles, baskets and other decorations. It's perfect for the changing seasons, not to mention my changing tastes.

Recessed lighting and pendant lights beautifully illuminate the room. Plug-ins above the cabinets allow me to string lights during the holidays, and I love the mood lights beneath the upper cabinets.

It's fun watching the reaction of family and friends when they see my new kitchen for the first time. They simply can't believe the transformation!

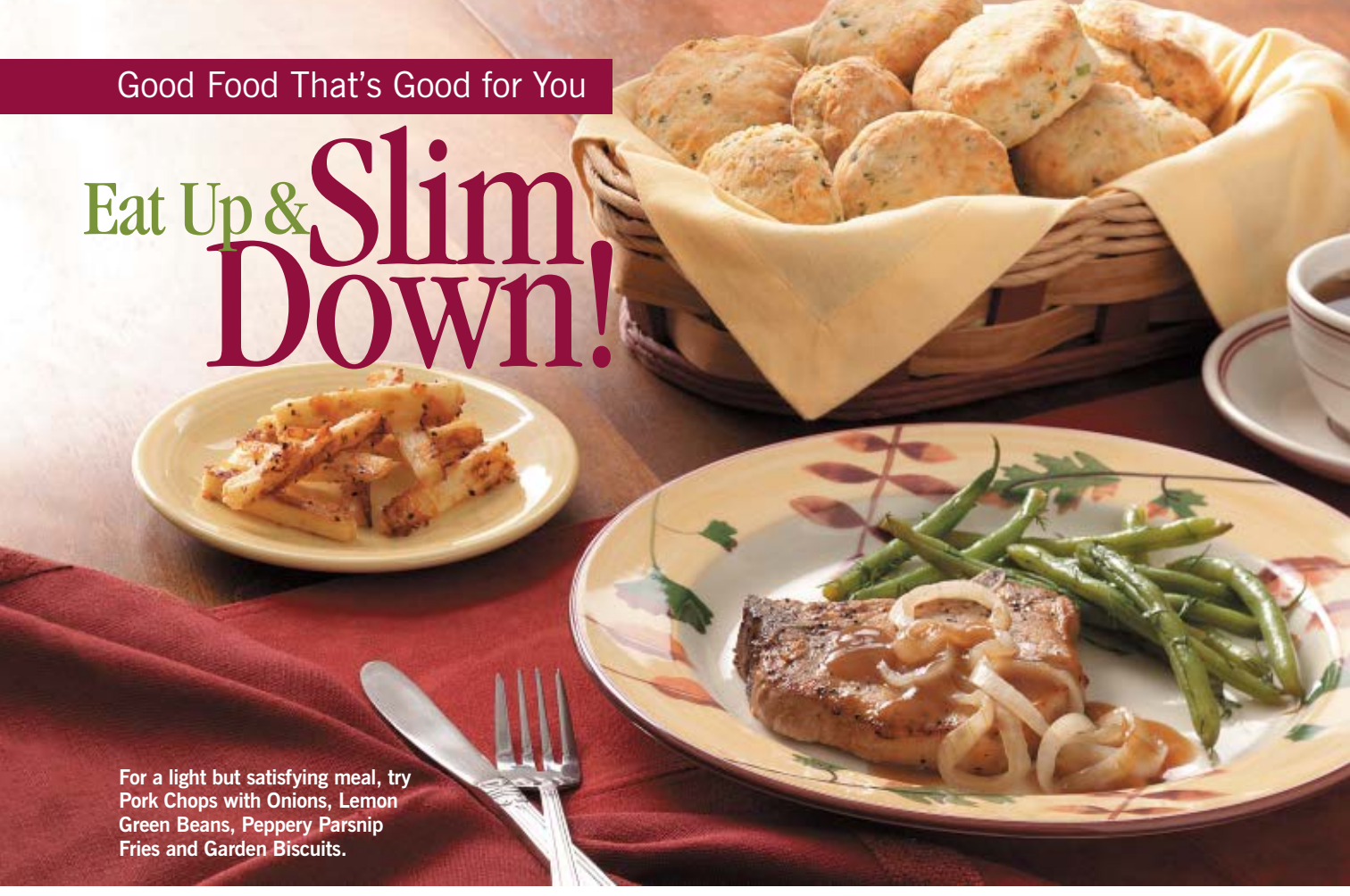
Thanks for letting me share my kitchen with you. It's not always easy remodeling, but my family and I have come to realize that the long-term benefits completely outweigh any short-term inconveniences.

Next Tour Stop:
Have you renovated or redecorated? If we feature your kitchen, we'll pay you $75.00. Send "before" and "after" photos with floor plan and description to "Kitchen Tour." See Contributor Guidelines on page 62 for details.

Brad and Tonya Doell and their sons, Jordan and Taylor (above), gather around the large peninsula in their new kitchen. Below, sienna-stained maple cabinets provide expansive storage space, and the stainless steel appliances offer stellar appeal. The focal point of the kitchen is the large mantel above the stove (far left), which Tonya decorates according to the season.

For subscriber-only bonus content, visit www.tasteofhome.com/plus.

Eat Up & Slim Down!



For a light but satisfying meal, try Pork Chops with Onions, Lemon Green Beans, Peppery Parsnip Fries and Garden Biscuits.

Go ahead… enjoy yourself.

You don't have to feel guilty about savoring each bite of these mouth-watering recipes. They're lower in fat and calories.

✓ These recipes include Nutrition Facts and Diabetic Exchanges.

Pork Chops with Onions

- **PREP: 20 min.**
- **BAKE: 40 min.**

"My mother-in-law shared this simple main dish recipe with me, and it's always well received," says Jill Van Nuis of Marietta, Georgia.

- **6 bone-in pork loin chops (7 ounces *each*)**
- **1 tablespoon canola oil**
- **3/4 teaspoon salt**
- **1/2 teaspoon pepper**
- **2 medium sweet onions, sliced and separated into rings**
- **1 cup reduced-sodium beef broth**
- **1 tablespoon cornstarch**
- **2 tablespoons cold water**

In a large nonstick skillet, brown pork chops in oil over medium-high heat. Sprinkle with salt and pepper. Transfer to an ungreased 13-in. x 9-in. x 2-in. baking dish.

In the drippings, saute onions until tender. Spoon over chops; add broth. Cover and bake at 325° for 40-45 minutes or until juices run clear. Remove pork chops and onions; keep warm.

In a small saucepan, combine cornstarch and water until smooth; stir in pan juices. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Serve with pork and onions. **Yield:** 6 servings.

Nutrition Facts: 1 serving equals 252 calories, 11 g fat (3 g saturated fat), 87 mg cholesterol, 433 mg sodium, 6 g carbohydrate, 1 g fiber, 31 g protein. **Diabetic Exchanges:** 5 very lean meat, 1 vegetable, 1 fat.

Garden Biscuits

- **PREP/TOTAL TIME: 30 min.**

"These flaky yeast biscuits—speckled with carrot, parsley and green onion—smell wonderful while baking. So it's hard to resist eating one right from the oven," notes Kerry Dority of Camdenton, Missouri.

- **2-1/2 cups all-purpose flour**
- **1 tablespoon sugar**
- **1 package (1/4 ounce) active dry yeast**
- **1-1/2 teaspoons baking powder**
- **1/2 teaspoon baking soda**
- **1/4 teaspoon salt**
- **1/2 cup shortening**
- **1 cup buttermilk**
- **2 tablespoons water**
- **1/4 cup finely shredded carrot**
- **2 tablespoons minced fresh parsley**
- **2 tablespoons finely chopped green onion**

In a large bowl, combine the flour, sugar, yeast, baking powder, baking soda and salt. Cut in the shortening until mixture resembles coarse crumbs.

In a small saucepan, heat buttermilk and water to 120°-130°. Add buttermilk mixture, carrot, parsley and onion to yeast mixture; stir just until moistened.

Turn onto a lightly floured surface; knead until a soft dough forms, about 6-8 minutes. Pat or roll out to 1/2-in. thickness; cut with

a floured 2-1/2-in. biscuit cutter. Place 1 in. apart on ungreased baking sheets. Bake at 450° for 8-10 minutes or until golden brown. Serve warm. **Yield:** 15 biscuits.

Editor's Note: Warmed buttermilk will appear curdled.

Nutrition Facts: 1 biscuit equals 147 calories, 7 g fat (2 g saturated fat), 1 mg cholesterol, 140 mg sodium, 18 g carbohydrate, 1 g fiber, 3 g protein. **Diabetic Exchanges:** 1-1/2 fat, 1 starch.

Peppery Parsnip Fries

PREP: 15 min.
BAKE: 20 min.

Looking for creative ways to use parsnips? These crispy bites from Sandy Abrams of Greenville, New York are a healthier take on popular french fries.

8 medium parsnips, peeled
1 tablespoon olive oil
1/4 cup grated Parmesan cheese
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon ground nutmeg

Cut parsnips lengthwise into 2-1/2-in. x 1/2-in. sticks. In a large resealable plastic bag, combine the oil, Parmesan cheese, salt, pepper and nutmeg. Add parsnips, a few sticks at a time, and shake to coat.

Line two 15-in. x 10-in. x 1-in. baking pans with foil; coat the foil with nonstick cooking spray. Place parsnips in a single layer in pans. Bake at 425° for 20-25 minutes or until tender, turning several times. **Yield:** 8 servings.

Nutrition Facts: 1/2 cup equals 156 calories, 3 g fat (1 g saturated fat), 2 mg cholesterol, 210 mg sodium, 31 g carbohydrate, 6 g fiber, 3 g protein. **Diabetic Exchange:** 2 starch.

Lemon Green Beans

PREP/TOTAL TIME: 15 min.

Delicately seasoned with lemon and dill, these tender green beans from Kara Lee Helminak of South Milwaukee, Wisconsin taste fresh and inviting. They're a great accompaniment to almost any entree.

1 pound fresh green beans, trimmed
2 tablespoons lemon juice
2 tablespoons olive oil
2 tablespoons snipped fresh dill
1/4 teaspoon salt

Place beans in a steamer basket; place in a large saucepan over 1 in. of water. Bring to a boil; cover and steam for 8-10 minutes or until crisp-tender.

In a jar with a tight-fitting lid, combine the lemon juice, oil, dill and salt; shake well. Transfer beans to a serving dish; add dressing and toss to coat. **Yield:** 6 servings.

Nutrition Facts: 2/3 cup equals 62 calories, 5 g fat (1 g saturated fat), 0 cholesterol, 103 mg sodium, 5 g carbohydrate, 2 g fiber, 1 g protein. **Diabetic Exchanges:** 1 vegetable, 1 fat.

Beef Stew with Dilly Dumplings *(Below)*

PREP: 40 min.
COOK: 2 hours

For a comforting meal, try this savory stew from field editor Bernadine Dirmeyer of Upper Sandusky, Ohio. The combination of fluffy, well-seasoned dumplings and tender meat and vegetables is so good, you'll want to serve it to guests.

1/3 cup all-purpose flour
1-1/8 teaspoons salt, *divided*
1/4 teaspoon pepper
2 pounds lean beef stew meat, cut into 1-inch cubes
2 tablespoons canola oil
4 cups water
2 cups cubed peeled potatoes
2 cups sliced fresh carrots
2 medium onions, chopped
1-1/2 cups sliced celery
2 tablespoons minced fresh parsley
1/2 teaspoon dried thyme
1 bay leaf

Dumplings:

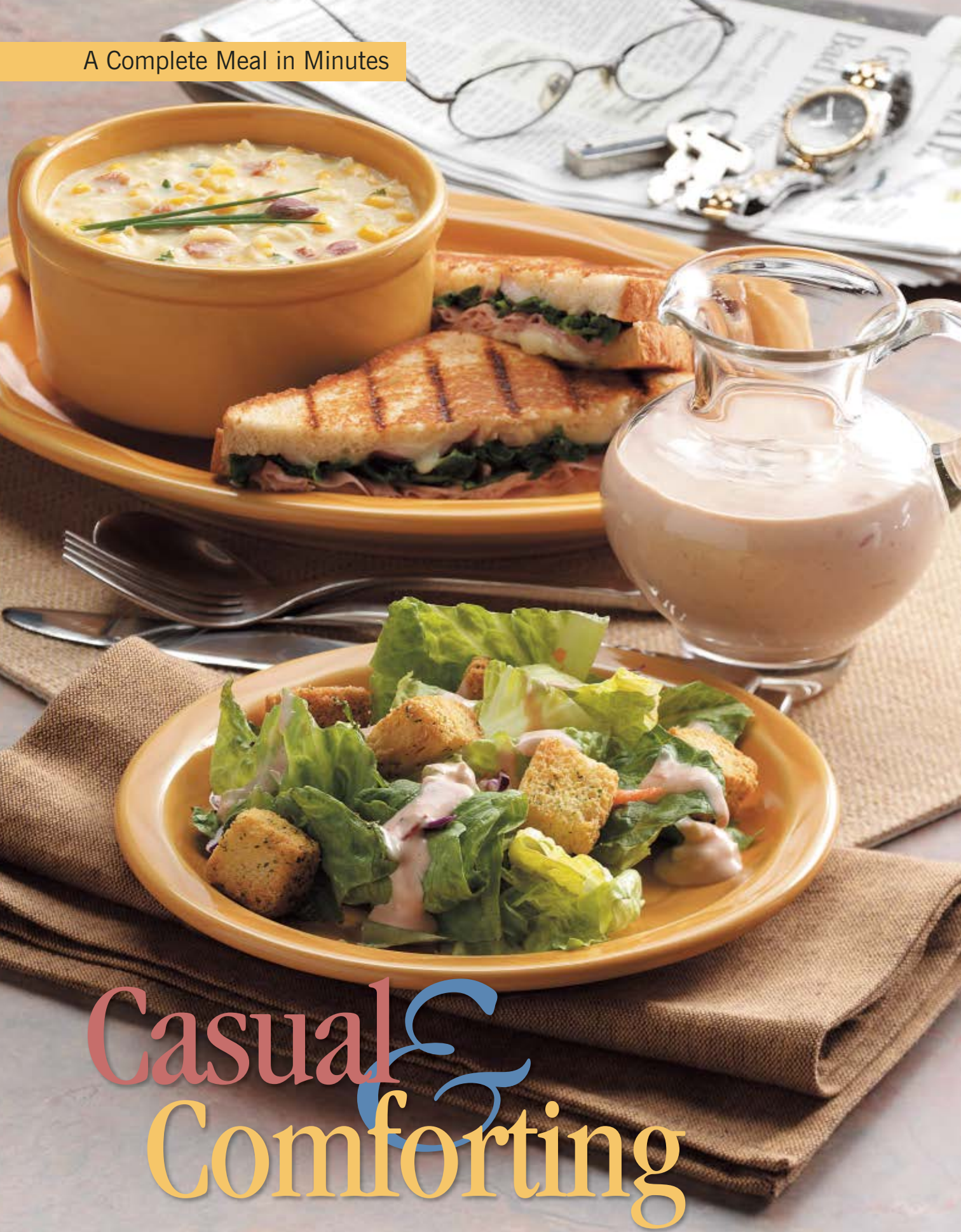
1-1/2 cups all-purpose flour
1 tablespoon minced fresh parsley
3 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon dried thyme
1/4 teaspoon dill weed
1 egg, lightly beaten
2/3 cup fat-free milk
1 tablespoon canola oil

In a large resealable plastic bag, combine the flour, 1/8 teaspoon salt and pepper. Add meat; seal bag and shake to coat. In a Dutch oven, brown beef in oil in batches. Add water, stirring to loosen browned bits from pan. Return meat to the pan. Bring to a boil. Reduce heat; cover and simmer for 1 hour.

Add the potatoes, carrots, onions, celery, parsley, thyme, bay leaf and remaining salt. Bring to a boil. Reduce heat; cover and simmer for 45 minutes or until meat and vegetables are tender. Discard bay leaf.

For dumplings, in a bowl, combine the flour, parsley, baking powder, salt, thyme and dill. Combine egg, milk and oil; stir into dry ingredients just until moistened. Drop by tablespoonfuls onto simmering stew. Cover and simmer for 15-20 minutes or until a toothpick inserted in a dumpling comes out clean (do not lift the cover while simmering). **Yield:** 8 servings.

Nutrition Facts: 1-1/4 cups stew with 2 dumplings equals 407 calories, 14 g fat (4 g saturated fat), 97 mg cholesterol, 699 mg sodium, 41 g carbohydrate, 4 g fiber, 28 g protein.



Casual & Comforting

Soup, sandwich and salad make a meal that's both homey and quick to fix. Your family will enjoy relaxing with this laid-back menu that works as a hearty lunch or a light supper.

• **Chicken Florentine Panini,** from Lee Bremson of Kansas City, Missouri, brings an Italian flair to this speedy meal. The grilled sandwich combines chicken with provolone cheese, spinach and red onion.

• Why buy bottled dressing when you can make delicious **Thousand Island Salad Dressing** in a jiffy? This tangy version comes from Elizabeth Montgomery of Taylorville, Illinois.

• "**Ramen Corn Chowder** tastes as good as if it simmered for hours, but it's ready in 15 minutes," writes field editor Darlene Brenden of Salem, Oregon. "I thought the original recipe was lacking in flavor, so I jazzed it up with extra corn and bacon bits."

Chicken Florentine Panini

PREP/TOTAL TIME: 25 min.

- 1 package (6 ounces) fresh baby spinach
- 2 teaspoons olive oil
- 1/4 cup butter, softened
- 8 slices sourdough bread
- 1/4 cup creamy Italian salad dressing
- 8 slices provolone cheese
- 1/2 pound shaved deli chicken
- 2 slices red onion, separated into rings

In a large skillet, saute spinach in oil for 2 minutes or until wilted. Butter one side of each slice of bread. Spread the unbuttered side of four slices with salad dressing; layer with a cheese slice, chicken, spinach, onion and another cheese slice. Top with remaining bread, buttered side up. Cook in a panini maker or on a griddle until golden brown on both sides. **Yield:** 4 servings.

Thousand Island Salad Dressing

PREP/TOTAL TIME: 15 min.

- 1-1/2 cups mayonnaise
- 1/2 cup chili sauce
- 1 hard-cooked egg, chopped
- 2 tablespoons finely chopped celery
- 2 tablespoons finely chopped green pepper
- 2 tablespoons chopped pimiento-stuffed olives
- 1 tablespoon grated onion

In a small bowl, combine all ingredients. Cover and refrigerate until serving. **Yield:** 2 cups.

Ramen Corn Chowder

PREP/TOTAL TIME: 15 min.

- 2 cups water
- 1 package (3 ounces) chicken ramen noodles
- 1 can (15-1/4 ounces) whole kernel corn, drained
- 1 can (14-3/4 ounces) cream-style corn
- 1 cup milk
- 1 teaspoon dried minced onion
- 1/4 teaspoon curry powder
- 3/4 cup shredded cheddar cheese
- 1 tablespoon crumbled cooked bacon
- 1 tablespoon minced fresh parsley

In a small saucepan, bring water to a boil. Break noodles into large pieces. Add noodles and contents of seasoning packet to water. Reduce heat to medium. Cook, uncovered, for 2-3 minutes or until noodles are tender.

Stir in corn, cream-style corn, milk, onion and curry; heat through. Stir in cheese, bacon and parsley. **Yield:** 4 servings.

QUICK! Want to share your favorite fast-to-fix recipe? See our Contributor Guidelines on page 62.

Register for a Chance To Win a Fabulous Appliance

(Shown with optional trim.)

IN EACH ISSUE of *Taste of Home*, we show you how to serve up swift, satisfying meals. Now we're also serving up a chance for you to win a stylish appliance from Elmira Stove Works! Entering takes no time at all—just visit *www.tasteofhome.com/prizes* to register.

Elmira appliances add warmth and beauty to any home. With a variety of colors and configurations available, they can create a look from timeless antique to cool retro. One winner can select the antique-style stove (at left) or the retro-style refrigerator (at right).

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The stove shown is available with a four-burner gas or electric cooktop and an electric oven. The refrigerator has nearly 19 cubic feet of storage (12.9 in the fridge and 5.6 in the freezer), Visi-shelving for quick, easy access and adjustable door bins to maximize storage.

For a chance to win a choice of either the Antique range model 1870 in black, valued at $4,895.00, or the Northstar refrigerator model 1950 in candy red, valued at $3,695.00, visit our Web site at *www.tasteofhome.com/prizes* and click on the Elmira Appliances link. Entries must be received by February 28, 2007. **One winner will be drawn on Monday, March 5, 2007.** To learn more about Elmira appliances, visit *www.elmirastoveworks.com*.

To enter, and for official rules and details, visit our Web site at *www.tasteofhome.com/prizes*. Don't have Internet access at home? Visit your local library and set up a free E-mail account, then visit our Web site to enter. No purchase is necessary to enter or win. See each prize description for respective sweepstakes closing dates.

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Christian Ziegler/DanitaDelimont.com

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Eva Endlich

Panama & the Panama Canal

On this 8-day adventure, you'll glide through the sparkling waters of the Panama Canal…admire ornately costumed dancers…visit ancient ruins…meet skilled artisans and much more!

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• **Cruise pristine rain forests** in a motorized dugout canoe and visit a village of Embera Indians. The traditional customs and handicrafts of these amazing people have remained unchanged for centuries.

• **Explore the fascinating ruins** of the 16th-century city of Old Panama, founded by a Spanish conquistador and looted by pirates.

• **Meet a sugarcane farm family** and see how they harvest and process their crop as it was done hundreds of years ago. You'll even have the chance to sample homemade sweets.

• **Marvel at thousands of orchids** at a nursery that grows the country's most complete collection of this glorious, highly sought flower. All this and much more is in store for you.

This escape to warm weather is so popular, we have eight departures from January through April. Hurry—reserve your place on one of these tours in the next 30 days, and you'll enjoy an exclusive $50.00 subscriber discount!

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Food for Thought: If hot coffee tastes good, and iced coffee tastes good, why does a swig of cold coffee taste so awful?

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Does Anyone Have...?

Readers looking for recipes turn here for your help.

If you can answer any of these requests, write directly to the person seeking information. If you have a question, send it to "Does Anyone Have...?", *Taste of Home*, 5925 Country Lane, Greendale WI 53129, or E-mail us at *editors@tasteofhome.com*. (Make sure to include your street address.) We'll use as many as possible.

These readers may receive hundreds of responses and may not be able to personally thank everyone for their generosity. Rest assured, they appreciate your help.

I'd love to have the recipe for Rocky Road Brownies, made with a cream cheese and condensed milk layer.

—Stacy Pascarella
9374 Sunshine Ln.
Wattsburg PA 16442

Might someone help me find the recipe for Amish-Mennonite New Year's Cookies? They are round balls that are deep-fried. *—V. Hall*
1975 Rd. U, Emporia KS 66801

I lost my recipe for old-fashioned Charlie bread. Does someone have one to share?

—David Putman
1705 Provine Rd., Grenada MS 38901

I'm in search of a recipe called Angel Biscuits. Thank you! *—Maxine Bolduc*
3102 Valley Side Ct.
Louisville KY 40214

In the early 1960s, our ninth-grade home economics class in El Dorado, Arkansas learned how to make a wonderful beef pasta. It was a bell pepper dish called Roman Holiday. Does anyone still have this recipe?

—Judy James Posey
2700 Foxxwood Dr.
Ruston LA 71270

I've been looking for a dish called pulled pork. It looks like it was overcooked and shredded. Can you help me with this? *—Helen Black*
1211 Burns Ave.
Toms River NJ 08753

My Swedish grandparents once served homemade *lefse*, but I never got the recipe or any hints on how to make it. I'd also like to know where to buy a lefse pan or griddle and which toppings taste best with the lefse. *—Sheila Self*
719 N. Reed St.
Sedro Woolley WA 98284

I lost my recipe for baked corn casserole. It had a custard-like texture and contained canned whole kernel corn, creamed corn, half-and-half and Swiss cheese. Would someone have this recipe?

—Karen Clement
2100D Piccadilly Loop
Yorktown VA 23692

I would like to find an old recipe for seven-layer caramel cake with icing.

—Sadie Powell
c/o 4131 Fescue Ct. Apt. D
Hope Mills NC 28349

I would like a good baked bean recipe to make in my pressure cooker. Can you help me? *—Karen Wood*
2709 Rolling Oaks Rd.
Burnsville MN 55337

My grandmother was from England, and at Christmas, she always made pressed meat. My mother believes that Grandma used pork, veal and pig hocks. Might someone have this recipe?

—Judy Aronson
5955 Sibley Rd.
Chelsea MI 48118-1261

I've never enjoyed preparing lasagna because the layering part is so messy and time-consuming. Imagine my joy when I found a recipe called No-Fuss Lasagna! It can be made the day before using uncooked pasta. Before I had a chance to copy it at work, it was gone. I'd be grateful if someone could help me out!

—Kathy Hildebrand
1509 Jamaica Square
North Tonawanda NY 14120-1852

I would love to find a cookie recipe for Pecan Pralines. It was a recipe insert in a bag of flour between 1955 and 1961. The recipe would be greatly appreciated.

—Linda Heyer, 607 Tenth Ave. NW
Waverly IA 50677

My grandmother used to make a cake out of graham cracker crumbs. It was rolled up like a jelly roll and had a creamy filling. If any of you has this recipe, would you share it with me?

—Elaine Brockman
940 S. Washington St.
Hagerstown IN 47346

My mom had a recipe called Bohemian Nut Slices. The flaky dough was rolled, jelly-roll style, around confectioners' sugar and nuts. Sound familiar to anyone?

—Annette Cook
45 Blueberry Ln., Scituate RI 02857

I hope you can help me! I am looking for two old family recipes, one for tomato pie and one for baked beans made in a bean pot.

—Beverley Rowell
6111 Bassett Rd.
Richmond BC Canada V7C 2Y3

Need a Quick Reply? Because we receive hundreds of requests for "Does Anyone Have...?", it could be quite a while before you see your particular question in print. So if you need your answer fast, check out *www.tasteofhome.com* on the Internet.

Our on-line Bulletin Board is the perfect place to ask your questions. Friendly, helpful readers quickly respond to queries about recipes, ingredients, cooking techniques and more in this practical, easy-to-use service.

To access, click the "Community" link on the *Taste of Home* Web site or visit *http://bbs.reimanpub.com.*

Or you can search our new on-line Recipe Finder, containing over 27,000 kitchen-tested recipes.

Food for Thought: Content the stomach and the stomach will content you. —Thomas Walker

Fall Finales

Try one of these three treats for a luscious ending to an autumn meal.

Butternut Squash Cake Roll *(Left)*

❧ **PREP: 15 min.**
❧ **BAKE: 15 min. + chilling**

Elizabeth Nelson of Manning, North Dakota is sweet on squash! Her pretty dessert is perfect for an autumn special occasion.

3 eggs
1 cup sugar
2/3 cup mashed cooked butternut squash
3/4 cup all-purpose flour
1 teaspoon baking soda
1/2 teaspoon ground cinnamon
1 cup finely chopped walnuts
Confectioners' sugar

Filling:

1 package (8 ounces) cream cheese, softened
2 tablespoons butter, softened
1 cup confectioners' sugar
3/4 teaspoon vanilla extract
Additional confectioners' sugar, optional

In a large mixing bowl, beat eggs; gradually beat in sugar. Add squash and mix well. Combine the flour, baking soda and cinnamon; add to squash mixture and mix well.

Line a 15-in. x 10-in. x 1-in. baking pan with waxed paper; grease and flour the paper. Spread batter evenly into pan. Sprinkle with walnuts. Bake at 375° for 13-15 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack for 10 minutes.

Turn cake onto a kitchen towel dusted with confectioners' sugar. Gently peel off waxed paper. Roll up cake in the towel, jelly-roll style, starting with a short side. Cool completely on a wire rack.

In a small mixing bowl, beat cream cheese, butter, confectioners' sugar and vanilla until smooth. Unroll cake; spread filling evenly over cake to within 1 in. of edges. Roll up again. Cover and refrigerate for 1 hour.

Just before serving, dust with confectioners' sugar if desired. **Yield:** 10 servings.

Apple Turnovers

❧ **PREP: 25 min.**
❧ **BAKE: 15 min.**

"I had a package of puff pastry in my freezer and mentioned to a friend that I'd like to make apple turnovers," notes Coleen Cavallaro, Oak Hill, New York. "She shared a recipe that I adapted for puff pastry. It was a big hit!"

Apple Turnovers (right) and Fruit 'n' Pudding Dessert are perfect for the season—and scrumptious!

1/3 cup sugar
1 tablespoon all-purpose flour
1/2 teaspoon ground cinnamon
4 cups chopped peeled apples
1 package (17.3 ounces) frozen puff pastry, thawed

Topping:

3 tablespoons butter, melted
2 tablespoons sugar
1/4 teaspoon ground cinnamon
Vanilla ice cream, optional

In a large bowl, combine the sugar, flour and cinnamon; add apples and toss to coat. On a lightly floured surface, roll out each pastry sheet into a 12-in. square. Cut each into four squares.

Spoon 1/2 cup apple mixture into the center of each square; fold diagonally in half and press edges to seal. Place on a parchment paper-lined baking sheet.

In a small bowl, combine the butter, sugar and cinnamon; brush over pastry. Bake at 400° for 12-16 minutes or until golden brown. Serve warm with ice cream if desired. **Yield:** 8 servings.

Fruit 'n' Pudding Dessert

❧ **PREP: 30 min. + chilling**

"My family is mixed in their taste for holiday desserts," relates Hattiesburg, Mississippi field editor Shirley Glaab. "Some look forward to pumpkin flavors, and others prefer layered pudding desserts like this one."

1 cup graham cracker crumbs
1/2 cup ground pecans
1/3 cup butter, melted
1/4 cup sugar
1 can (8 ounces) crushed pineapple
3 medium firm bananas, peeled and cut into 1/4-inch slices
1 package (8 ounces) cream cheese, softened
3-1/2 cups cold milk
2 packages (3.4 ounces *each*) instant lemon pudding mix

Topping:

1 carton (8 ounces) frozen whipped topping, thawed
1/2 cup finely chopped pecans

In a bowl, combine the graham cracker crumbs, pecans, butter and sugar. Press into an ungreased 13-in. x 9-in. x 2-in. dish.

Drain the pineapple, reserving juice; set pineapple aside. Place bananas in a small bowl; add reserved juice. Let stand for 5-10 minutes; drain. Arrange bananas in a single layer over crust.

In a large mixing bowl, beat cream cheese until smooth. Gradually beat in milk. Add pudding mixes; beat on low speed just until combined. Spread over the bananas; top with pineapple. Spread with whipped topping; sprinkle with chopped pecans. Cover and refrigerate for at least 2 hours before serving. **Yield:** 15 servings.

Food for Thought: When speaking, use a grain of sugar; when listening, use a grain of salt.

SWEET ENDINGS.
Have a delicious dessert? Send your recipe to "Just Desserts," 5925 Country Lane, Greendale WI 53129 or E-mail to *editors@tasteofhome.com*. For Contributor Guidelines, turn to page 62.

Taste of Home cooking school

fall flavors

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Taste of Home Cooking School Fall 2006 Schedule

STATE	CITY	DATE	CODE
AL	Ozark	Sept. 7	36303
AL	Florence	Oct. 5	35630
AL	Hanceville	Oct. 28	35055
AZ	Kingman	Nov. 8	86401
AZ	Yuma	Nov. 10	85364
AZ	Sierra Vista	Nov. 14	85635
AZ	Cottonwood	Nov. 17	86326
CA	Crescent City	Oct. 9	95531
CA	Redding	Oct. 11	96003
CA	Ukiah	Oct. 13	95482
CA	Modesto	Oct. 24	95354
CA	Paradise	Oct. 26	95967
CA	Vacaville	Oct. 30	95688
CA	Jackson	Nov. 1	95642
CA	Yuba City	Nov. 7	95901
CA	Victorville	Nov. 14	92393
CA	Bakersfield	Nov. 16	93309
CO	Loveland	Oct. 16	80537
CO	Fort Morgan	Oct. 18	80701
CO	Greeley	Oct. 24	80631
CO	Delta	Oct. 28	81416
CO	Monte Vista	Nov. 6	81101
CO	Towaoc	Nov. 9	81321
CT	Bristol	Nov. 2	06489
GA	Rome	Oct. 3	30161
GA	Columbus	Oct. 7	31901
GA	Duluth	Oct. 19	30046
GA	Clayton	Oct. 21	30525
GA	Albany	Oct. 30	31705
GA	Newnan	Nov. 2	30263
IA	Waterloo	Sept. 8	50703
IA	Newton	Sept. 12	50208
IA	Carroll	Sept. 14	51401
IL	Galesburg	Sept. 8	61401
IL	Decatur	Sept. 12	62523
IL	Flora	Sept. 14	62839
IN	Vincennes	Sept. 21	47591
IN	Plainfield	Sept. 26	46201
IN	Rensselaer	Sept. 28	47978
IN	New Castle	Oct. 3	47362
IN	Culver	Oct. 12	46563
KS	Fort Scott	Oct. 3	66701
KS	Wichita	Oct. 10	67226
KS	Hays	Oct. 12	67601
KY	Campbellsville	Sept. 19	42718
ME	Waterville	Oct. 12	04901
MI	Muskegon	Oct. 5	49440
MI	Marshall	Oct. 7	49058
MI	Bad Axe	Oct. 9	48413
MN	Buffalo	Sept. 26	55313
MN	Alexandria	Sept. 28	56308
MO	Neosho	Sept. 19	64850
MO	Moberly	Sept. 21	65270
MO	Sedalia	Oct. 5	65301
MS	Greenville	Sept. 12	38701
MS	Summit	Sept. 19	39648
MS	Columbus	Sept. 21	39701
MS	Meridian	Sept. 26	39301
MT	Glasgow	Sept. 7	59230
MT	Sidney	Sept. 9	59270
MT	Bozeman	Sept. 12	59715
MT	Billings	Sept. 15	59101
MT	Cut Bank	Sept. 21	59474
MT	Helena	Sept. 26	59604
NC	Fayetteville	Nov. 4	28306
NC	Jacksonville	Nov. 7	28540
NC	Supply	Nov. 9	28470
NC	Wilson	Nov. 16	27893
NH	Gilford	Oct. 18	03246
NH	Derry	Oct. 20	03109
NM	Clovis	Oct. 5	88101
NM	Los Alamos	Oct. 12	87544
NM	Mescalero	Oct. 24	88345
NM	Roswell	Oct. 26	88201
NM	Las Cruces	Oct. 28	88005
NV	Elko	Oct. 3	89801
NV	Sparks	Oct. 5	89502
NY	Cohoes	Oct. 10	12180
NY	Ithaca	Oct. 24	14850
NY	Auburn	Oct. 26	13021
NY	Gainesville	Oct. 28	14569
NY	Verona	Nov. 15	13403
OH	Lancaster	Sept. 19	43130
OH	Troy	Sept. 26	45373
OH	Mansfield	Oct. 10	44906
OH	Port Clinton	Oct. 12	43452
PA	Nazareth	Sept. 7	18052
PA	Williamsport	Sept. 12	17701
PA	West Reading	Sept. 14	19601
PA	Myerstown	Sept. 19	17042
PA	Bedford	Sept. 26	15522
PA	Greensburg	Sept. 28	15650
PA	Lancaster	Oct. 5	17608
PA	Bloomsburg	Nov. 13	17815
SC	Rock Hill	Nov. 14	29731
SD	Spearfish	Oct. 10	57783
TN	Franklin	Oct. 17	37067
TN	Cleveland	Oct. 24	37311
TN	Sparta	Oct. 26	38583
TX	Wichita Falls	Sept. 7	76308
TX	Bryan	Sept. 12	77802
TX	New Braunfels	Sept. 19	78130
TX	Abilene	Sept. 21	79605
TX	Lubbock	Oct. 3	79401
TX	Amarillo	Oct. 17	79109
TX	Plainview	Oct. 19	79073
UT	Lehi	Sept. 12	84043
UT	Richfield	Sept. 14	84642
UT	Ogden	Sept. 19	84404
UT	Price	Sept. 21	84501
UT	Vernal	Sept. 26	84078
UT	St. George	Sept. 28	84770
VA	Wytheville	Sept. 14	24382
VT	Middlebury	Nov. 17	05753
WI	Monroe	Oct. 2	53566
WI	Rhinelander	Oct. 4	54501
WI	La Crosse	Oct. 10	54602
WI	Brussels	Oct. 12	54235
WV	Martinsburg	Sept. 12	25401
WV	Clarksburg	Sept. 21	26301
WV	Beckley	Sept. 28	25801
WY	Sheridan	Sept. 28	82801
WY	Cody	Oct. 3	82414
WY	Casper	Oct. 5	82601
WY	Cheyenne	Oct. 12	82001

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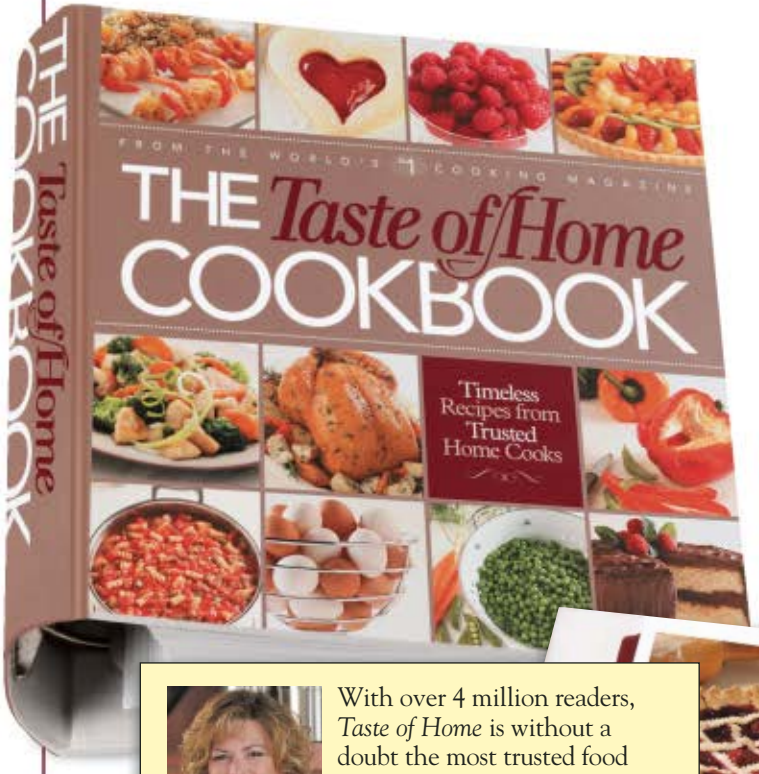

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Partygoers won't be able to resist Bacon-Wrapped Cajun Jalapenos, Squash Appetizer Cups (both above left) and Orange Dip for Fruit.

Appetizers & Snacks

Mouth-watering aromas will cause quite the stir when you make these tempting appetizers for your next get-together. Just make sure your family doesn't eat them all up before guests arrive!

Bacon-Wrapped Cajun Jalapenos

- **PREP: 20 min.**
- **BAKE: 25 min.**

"These peppers are so addictive that if I want any for myself, I either need to make a double batch or hide some," relates Linda Foreman of Locust Grove, Oklahoma. "The jalapenos are not that spicy after they're baked (I take out the seeds and white membrane), but have a wonderful flavor."

- **8 large jalapeno peppers**
- **1 package (3 ounces) cream cheese, softened**
- **1/2 cup finely shredded cheddar cheese**
- **1 teaspoon Cajun seasoning**
- **8 thick-sliced peppered bacon strips**

Cut jalapenos in half lengthwise; remove seeds and center membranes. In a small mixing bowl, combine the cream cheese, cheddar cheese and Cajun seasoning. Stuff about 1-1/2 teaspoonfuls into each pepper half.

Cut bacon strips in half widthwise. In a large skillet, cook bacon until partially cooked. Wrap a bacon piece around each pepper; secure with a toothpick.

Place on a wire rack in a shallow baking pan. Bake, uncovered, at 350° for 25-30 minutes or until bacon is crisp. Discard the toothpicks. Serve immediately. **Yield:** 16 appetizers.

Editor's Note: When cutting or seeding hot peppers, use rubber or plastic gloves to protect your hands. Avoid touching your face.

Orange Dip for Fruit

- **PREP/TOTAL TIME: 10 min.**

✓ Uses less fat, sugar or salt. Includes Nutrition Facts and Diabetic Exchanges.

"This light and creamy dip is delightful with fruit, and it can also be used as a fluffy frosting," suggests field editor Kim Marie Van Rheenen from Mendota, Illinois.

- **1 cup orange juice**
- **1 package (3.4 ounces) instant vanilla pudding mix**
- **1 cup (8 ounces) sour cream**
- **1 carton (8 ounces) frozen whipped topping, thawed**
- **Assorted fresh fruit**

In a large bowl, whisk orange juice and pudding mix. Whisk in sour cream. Fold in whipped topping. Transfer to a serving bowl; serve with fruit. Refrigerate leftovers. **Yield:** 4-1/2 cups.

For subscriber-only bonus content, visit www.tasteofhome.com/plus.

Nutrition Facts: 1/4 cup (prepared with sugar-free pudding, reduced-fat sour cream and reduced-fat whipped topping; calculated without fruit) equals 118 calories, 3 g fat (3 g saturated fat), 5 mg cholesterol, 99 mg sodium, 21 g carbohydrate, 1 g fiber, 1 g protein. **Diabetic Exchanges:** 1/2 fruit, 1/2 fat.

Squash Appetizer Cups

PREP: 35 min.
BAKE: 20 min.

"These cheesy, moist bites always go fast!" says Lori Bowes from Waterford, Michigan. "If I'm in a hurry, I bake the mixture in a greased 9- by 13-inch pan and cut into squares."

1-1/2 cups shredded zucchini
1-1/2 cups shredded yellow summer squash
1/2 cup diced onion
1/4 cup shredded Parmesan cheese
1/4 cup shredded Colby cheese
2 tablespoons minced fresh parsley
1-1/2 teaspoons minced fresh marjoram *or* 1/2 teaspoon dried marjoram
1 garlic clove, minced
1 cup biscuit/baking mix
1/2 teaspoon seasoned salt
Dash pepper
4 eggs, lightly beaten
1/2 cup vegetable oil

In a large skillet, saute the zucchini and yellow squash over medium heat until reduced to about 1-1/2 cups, about 10 minutes. Transfer to a small bowl. Add the onion, cheeses, parsley, marjoram and garlic.

In a large bowl, combine the biscuit mix, seasoned salt and pepper. Stir in eggs and oil just until combined. Fold in squash mixture.

Fill greased miniature muffin cups three-fourths full. Bake at 350° for 20-25 minutes or until golden brown and a toothpick comes out clean. Cool for 5 minutes before removing from pans to wire racks. Serve warm. Refrigerate leftovers. **Yield:** about 3 dozen.

Cinnamon Chocolate Nachos (Right)

PREP: 20 min.
BAKE: 15 min.

Field editor Kathy Kittell from Lenexa, Kansas found a "sweet" way to serve nachos. "It's the perfect variation for my friends and family members with a sweet tooth," she writes. "These buttery crisps disappear fast, so be sure to have plenty on hand."

6 flour tortillas (8 inches)
7 tablespoons butter, melted, *divided*
6 tablespoons sugar, *divided*
1/2 teaspoon ground cinnamon
1/2 cup heavy whipping cream
1/3 cup packed brown sugar
1 square (1 ounce) unsweetened chocolate, chopped
1/2 teaspoon vanilla extract
1/2 cup chopped pecans

Brush both sides of tortillas with 4 tablespoons butter. Combine 2 tablespoons sugar and cinnamon; sprinkle over one side of each tortilla. Stack tortillas, sugared side up; cut into 12 wedges. Arrange in a single layer on baking sheets. Bake at 350° for 12-14 minutes or until crisp.

Meanwhile, in a heavy saucepan, combine the cream, brown sugar and remaining butter and sugar. Bring to a boil over medium heat, stirring constantly. Cook and stir for 5 minutes or until slightly thickened. Remove from the heat; stir in chocolate and vanilla. Cool slightly.

Arrange half of the tortilla wedges on a large serving platter. Drizzle with half of the chocolate sauce; sprinkle with half of the pecans. Repeat layers. **Yield:** 12 servings.

Popcorn Jack-o'-Lanterns (Above right)

PREP/TOTAL TIME: 30 min.

Ruth Peterson, a field editor from Jenison, Michigan, says her pumpkin treats are always a big hit in the fall. "Everyone makes popcorn balls at Christmastime, but it's really fun to make them for other occasions, too."

3 quarts popped popcorn
1/4 cup butter, cubed
1 package (10-1/2 ounces) miniature marshmallows
1 package (3 ounces) orange gelatin
12 green Dots candies
1 to 2 tablespoons marshmallow creme
Green Fruit by the Foot fruit roll
Black shoestring licorice

Place popcorn in a large bowl. In a large microwave-safe bowl, heat butter and marshmallows on high for 1-1/2 to 2 minutes or until melted; stir in gelatin powder until dissolved. Pour over popcorn and toss to coat.

With lightly buttered hands, quickly shape mixture into twelve 3-in. balls, flattening one side slightly. For each stem, insert a green Dots candy at the top of pumpkin, attaching with marshmallow creme. Decorate jack-o'-lantern faces as desired with fruit roll and licorice, attaching with marshmallow creme if necessary. **Yield:** 1 dozen.

Editor's Note: This recipe was tested in a 1,100-watt microwave.

Taste of Home made easy
Cooking School

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STATE	CITY	DATE	CODE	STATE	CITY	DATE	CODE	STATE	CITY	DATE	CODE
IA	Ames	Oct. 24	50010	KS	Emporia	Nov. 14	66801	OH	Canton	Nov. 10	44702
IA	Keokuk	Oct. 26	52632	KS	Colby	Nov. 16	67701	PA	Beaver	Oct. 24	15009
IA	Mason City	Nov. 2	50401	KY	Somerset	Oct. 24	42503	PA	Boalsburg	Nov. 1	16801
IL	Libertyville	Oct. 23	60085	KY	Bardstown	Oct. 26	40004	PA	Erie	Nov. 3	16501
IL	Morris	Oct. 25	60450	MI	Scottsville	Nov. 14	49431	VA	Fishersville	Nov. 14	22980
IL	Peoria	Oct. 30	61604	MI	Holt/Lansing	Nov. 16	48842	WI	West Bend	Nov. 13	53027
IL	Marion	Nov. 2	62959	MN	Park Rapids	Nov. 4	56482	WI	Marshfield	Nov. 15	54449
IN	South Bend	Oct. 30	46626	MN	St. Cloud	Nov. 9	56387	WI	Middleton	Nov. 17	53515
IN	Kokomo	Nov. 1	46901	MO	Blue Springs	Nov. 7	64050	WV	Morgantown	Oct. 26	26505
IN	Batesville	Nov. 6	47006	MO	Cape Girardeau	Nov. 9	63703	WV	Parkersburg	Nov. 6	45742
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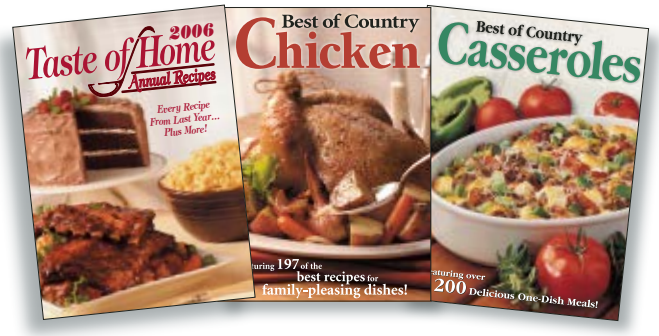

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Wild for Venison

Rich and flavorful, venison is a tasty alternative that can easily be incorporated into everyday fare. If you've never prepared a deer meat recipe, here's a sampling to get you started.

Spinach Venison Quiche (Below)

- **PREP: 20 min.**
- **BAKE: 45 min.**

This exceptional quiche is a favorite of Gloria Long and her husband, Greg, from Morehead City, North Carolina. The spinach and venison are an unbeatable match, and the feta cheese adds savory goodness.

- **1 unbaked pastry shell (9 inches)**
- **1/2 pound ground venison**
- **1/2 pound sliced fresh mushrooms**
- **1/2 cup chopped onion**
- **1/2 cup chopped green pepper**
- **1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry**
- **1 package (4 ounces) crumbled feta cheese**
- **6 eggs**
- **3/4 cup half-and-half cream**
- **1 teaspoon pepper**
- **1/2 teaspoon salt**

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450° for 8 minutes. Remove foil; bake 5 minutes longer.

Meanwhile, in a large skillet, cook the venison, mushrooms, onion and green pepper for 5-6 minutes or until meat is no longer pink; drain. Spoon into crust; top with spinach and feta cheese. In a bowl, whisk the eggs, cream, pepper and salt; pour over cheese.

Cover edges loosely with foil. Bake at 350° for 45-50 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes; slice. **Yield:** 8 servings.

Venison Parmigiana (Above)

- **PREP: 25 min.**
- **BAKE: 1 hour**

"While looking for an alternative to pan-frying our venison steak, we decided to give it a little Italian flair," writes Phil Zipp from Tomahawk, Wisconsin. "Our idea turned out to be a big hit with our family and friends."

- **2 pounds boneless venison steaks**
- **1 egg**
- **1 tablespoon milk**
- **2/3 cup seasoned bread crumbs**
- **1/3 cup grated Parmesan cheese**
- **5 tablespoons olive oil**
- **1 small onion, finely chopped**
- **2 cups hot water**
- **1 can (6 ounces) tomato paste**
- **1 teaspoon pepper**
- **1/2 teaspoon salt**
- **1/2 teaspoon sugar**
- **1/2 teaspoon dried marjoram**
- **2 cups (8 ounces) shredded part-skim mozzarella cheese**

Pound steaks to 1/4-in. thickness; cut into serving-size pieces. In a shallow bowl, beat egg and milk. In another bowl, combine bread crumbs and Parmesan cheese. Dip venison in egg mixture, then coat with crumb mixture.

In a large skillet, brown meat in oil on both sides. Place in a greased 13-in. x 9-in. x 2-in. baking dish. In the drippings, saute onion for 2-3 minutes or until tender. Stir in the water, tomato paste, pepper, salt, sugar and marjoram. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Pour over venison.

Cover and bake at 350° for 50 minutes or until meat is tender. Uncover; sprinkle with mozzarella. Bake 10-15 minutes longer or until cheese is melted. **Yield:** 6 servings.

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Dollar-Wi$e Dinner

There's no need to scrimp on flavor when you serve this scrumptious (and economical) supper. You can feed your family this meal for just $1.99 per plate.

Sausage with Apple Sauerkraut

- **PREP: 10 min.**
- **COOK: 35 min.**

Pat Bremson of Kansas City, Missouri came up with this variation on classic sausage and sauerkraut. The sauerkraut, with a hint of fennel, is wonderfully sweet. For extra tang, drizzle with mustard.

- **1 medium sweet onion, sliced**
- **3 tablespoons butter**
- **2 medium apples, peeled and shredded**
- **1 tablespoon lemon juice**
- **1 can (8 ounces) sauerkraut, rinsed and well drained**
- **1/2 cup unsweetened apple juice**
- **1 teaspoon caraway seeds**
- **1/2 teaspoon fennel seed, crushed**
- **1 package (16 ounces) smoked Polish sausage**

In a large skillet, saute onion in butter for 15 minutes or until lightly browned.

In a bowl, toss apples with lemon juice. Add the apples, sauerkraut, apple juice, caraway and fennel to the onion. Bring to a boil. Reduce heat; cover and simmer for 15 minutes. Meanwhile, heat sausage according to package directions; cut into slices. Serve with sauerkraut. **Yield:** 4 servings.

CENT-SIBLE EATING.
Send your thrifty recipes to "Budget Meal," 5925 Country Lane, Greendale WI 53129, or send an E-mail to us at *editors@tasteofhome.com.* For Contributor Guidelines, turn to page 62.

Green Beans With Walnuts

❧ **PREP/TOTAL TIME: 15 min.**

"I came up with this easy recipe one night, and I've made it several times since then. The sauce is not only yummy on green beans, but also on frozen broccoli," says field editor Barbara Carlucci of Orange Park, Florida.

- **1 package (16 ounces) frozen cut green beans**
- **1/4 cup chopped walnuts, *divided***
- **1/4 cup teriyaki sauce**
- **2 tablespoons butter, cubed**

In a 1-1/2-qt. microwave-safe dish, combine the beans, 2 tablespoons walnuts, teriyaki sauce and butter.

Cover and microwave on high for 3 minutes; stir. Cook 5-6 minutes longer or until beans are tender. Sprinkle with remaining walnuts. **Yield:** 4 servings.

Editor's Note: This recipe was tested in a 1,100-watt microwave.

Crispy Potato Cubes

❧ **PREP: 10 min.**
❧ **BAKE: 35 min.**

"My mother used to serve these savory herb potatoes when I was growing up, and she included the recipe in a cookbook she made for me when I got married," writes Jenelle Piepmeier of Severna Park, Maryland. "They fill the kitchen with a heavenly aroma."

- **1/3 cup all-purpose flour**
- **3/4 teaspoon salt**
- **1/2 teaspoon dried thyme**
- **1/2 teaspoon dried marjoram**
- **1/8 teaspoon pepper**
- **5 medium potatoes, peeled and cut into 1-inch cubes**
- **1/4 cup butter, melted**
- **1 garlic clove, minced**
- **1 bay leaf**

In a large resealable plastic bag, combine the flour, salt, thyme, marjoram and pepper. Add potatoes; seal bag and shake to coat. Pour butter into a 13-in. x 9-in. x 2-in. baking dish; stir in the garlic. Add potatoes and bay leaf.

Cover and bake at 450° for 20 minutes. Uncover and stir; bake 15-20 minutes longer or until potatoes are lightly browned and tender. Discard bay leaf. **Yield:** 4 servings.

Ask Our Test Kitchen Team

Blackstrap Molasses

My daughter bought me a jar of blackstrap molasses. Can I substitute it for regular molasses? Is blackstrap molasses stronger? Thanks for your help. —*D.F.*
Solvay, New York

Molasses is the byproduct of the process of refining sugarcane into table sugar. Made from the third boiling of sugar syrup, blackstrap molasses is stronger, darker and more bitter than light or dark molasses.

While light and dark molasses can be used interchangeably, we suggest you use blackstrap molasses with caution in cooking or baking. The intense flavor can be overwhelming.

Cracked Cake Roll

My pumpkin cake rolls always crack when I roll them up. How can I keep them from doing this? —*B.S.*
Macon, Mississippi

First, be sure the cake batter is spread evenly in the pan. This will promote even baking and help your cake remain moist. A moist cake has less chance of cracking.

Overbaking could also be the culprit. The thin layer of cake batter in the typical 15- by 10- by 1-inch baking pan takes only about 10 to 15 minutes to bake. Check your cake after 8 or 9 minutes and watch closely until it tests done. It should be lightly browned, and the top should spring back when lightly touched.

Remove the cake from the pan onto a towel as soon as you take it from the oven. Roll up the cake in the towel and cool on a wire rack.

Foaming Soup

I enjoy preparing split pea soup, but I've noticed that when the water comes to a boil, a foam forms over the water surface. I skim the foam off, but why does that happen? —*L.B.,* Brevard, North Carolina

According to the U.S. Dried Pea and Lentil Council, dried peas, like rice, contain a lot of starch. At very hot temperatures, the starch reacts with the water molecules, causing an increase in surface tension, which ultimately forms small bubbles or pockets of air surrounded by the starch, creating foam.

To reduce the foaming, peas, beans, lentils, chickpeas and rice can be soaked for a short amount of time to remove some of the excess starch before cooking. For the most part, foaming cannot really be avoided.

Meet a Team Member: *Pat Schmeling*

As a mother of four and a grandma of two, I've done my share of baking and cooking over the years…not to mention my 8 years at Reiman Publications. My mantra has been to always try new recipes, and my collection of more than 300 cookbooks is evidence of this.

My adult kids still love my Turkey Pasta Chili (as does my husband of 35 years), and I always make sure that there are plenty of goodies on hand when the grandkids visit.

When I'm not cooking at home or at Reiman, you can find me at the family cottage in Door County, Wisconsin, relaxing on the deck with an iced tea in one hand and a novel in the other.

STUMPED?

If you have a food-related question, write to "Ask Our Test Kitchen Team," 5925 Country Lane, Greendale WI 53129, or E-mail us at *editors@tasteofhome.com*. For Contributor Guidelines, turn to page 62.

Stirring Comments

Readers share comments and feedback from their kitchens.

Rolls Receive A+

I want to thank Emma Rea of Missouri ("My Mom's Best Meal," Aug/Sept) for the Yummy Yeast Rolls recipe. They were simple and tasty, and my family loved them. I brushed the rolls with a honey and butter mixture, and they were fantastic!

—Sue Perry, LaFargeville, New York

A Berry Merry Birthday

My daughter, Lucy, loves strawberries. When I showed her the recipe for Strawberry Tunnel Cake in the Feb/Mar issue, she wanted it for her birthday. It was delicious. *—Sarah Baron*

Burns, Oregon

CONTRIBUTOR GUIDELINES

Want to send in your favorite recipe or handy tip, fun idea or photo to share with other readers? We'd love to hear from you. Here's how to get involved:

1. When sending recipes, please be specific with directions, measurements and sizes of cans, packages and pans. You can send recipe cards or photocopies of family cookbooks, and they can be hand-printed or typed on a sheet of paper…whatever is easiest for you. Also, please share a few words about the recipe and yourself. (For recipe contest entries, please follow the directions that appear on page 43.)

2. Send your materials by mail or E-mail. If you would like mailed materials returned, please enclose a stamped, self-addressed envelope.

3. After you send materials, please be patient. Due to the large volume, it can take our small staff several months to review materials. We may hold your material without informing you, but we will let you know if we publish something you submitted. Materials that won't fit in *Taste of Home* may be considered for cookbooks, promotions and other publications, including our Web sites.

4. By submitting material for publication, you grant Reiman Media Group, Inc., its parent company, subsidiaries, affiliates, partners and licensees use of the material, including your name, hometown and state.

We reserve the right to modify, reproduce and distribute the material in any medium and in any manner or appropriate place. We test recipes submitted to us and reserve the right to alter them as needed. We may contact you via phone, E-mail or mail regarding your submission.

5. Send submissions to *Taste of Home*, 5925 Country Lane, Greendale WI 53129 or E-mail them to *editors@tasteofhome.com*. If you have a particular department or feature in mind, please print it on the front of the envelope or type it in the subject line of your E-mail message. You can also use the convenient form on our Web site at *www.tasteofhome.com.* Just click on "Submit a Recipe."

Young Fan

I laid the newly arrived Aug/Sept issue on the end table, planning to read it after I put my 2-1/2-year-old son, Evan, to bed. While fixing dinner, I decided to check in on Evan, but he wasn't in bed. I found him on the couch, earnestly paging through *Taste of Home*. Since then, Evan has paged through the magazine so much that the cover has fallen off.

—Carrie Miller, Dry Fork, Virginia

Superstar Recipes

The word "scrumptious" accurately describes the June/July issue. Out of the 89 recipes in the index, I've starred more than 40 to try. This is not to say the rest aren't worthy of trying. There are only so many hours in a day! *—Ramona Allen*

Sedalia, Missouri

Thanks for Helping

We've been enjoying *TOH* for some time now, but my wife and I want to thank you especially for the Aug/Sept issue. You provided a wonderful favor to those of us with interstitial cystitis (IC), a bladder disorder that prevents us from eating various fruits, cheeses, chocolate and more. The issue had many recipes excellent for IC sufferers, including Veggie Turkey Pizza, Blueberry Quick Bread and Crumbleberry Pie. Whether you planned this or not, it was great. *—Gunard Heikkila*

Deer Creek, Minnesota

Best Ever

The Aug/Sept issue has got to be the best *TOH* I've ever received. The editors have made it impossible not to be cooking something new every day. Thanks for a superb magazine! *—Norma Fraker*

Clinton, Tennessee

Secret to Success

Wow! My friends and I were thrilled that our story, "Rustic Goodness" (Aug/Sept), made it into print! When Sharon ("Half-Pint," right) read the article, she said, "I'm in an international magazine!" Having recipes, stories and ideas that are from common folk is the outstanding feature of your magazine. *—Sue Davis,* Wausau, Wisconsin

Meet the 1,000 Cooks Who Help Edit This Magazine!

Look to see which field editors are from your area.

Alabama: Mary Dixson, Decatur; Lisa Francis, Elba; Peggy Key, Grant; Lisa Allen, Joppa; Grace Weeks, Kinston; Laura Tessier, Madison; Gloria Lowther, Mobile; Roxana Quarles, Ralph; Hazel Holley, Samson; Christine Ledbetter, Shelby; Noble Yeager, Tuscaloosa; Gene Pitts, Wilsonville.

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Here's Part of Our Staff:

We'd like you to meet a couple of our 1,000 field editors from across North America. These cooks are not professionals who test foods in high-rise office buildings. They practice their trade at home, day in and day out, for family and friends. In fact, they're probably a lot like you!

Darlene Brenden

Salem, Oregon

Personal profile: Husband Harold; two grown daughters, Kimberly and Kristina. Darlene and Harold own a jewelry store.

"I was raised in a German community in North Dakota, so I enjoy preparing German food. Harold and I love going to area Oktoberfests each fall, and last year, we attended the famous one in Munich, Germany during our trip to Europe.

"My favorite pastime is baking desserts, especially Christmas cookies. I also collect Santas, which are displayed year-round in the living room and den (Harold calls it the Santa Room). We love to travel and go white-water rafting."

Val Lefebvre

Rosetown, Saskatchewan

Personal profile: Husband Mike; four children, Kevin, 22; Darren, 20; Heather, 18; and Janine, 16. Val is a stay-at-home mom and farms with her husband.

"I started cooking at a very early age. My mom taught me, and I was interested from the start. I particularly enjoy baking cookies, buns and cinnamon buns. I've been collecting recipes from my grandmothers for years.

"We live on a farm, and the harvest is my favorite time of year. I bake pies and make soups to take to the field. The men always talk about my homemade meals."

Our 1,000 Editors:

(continued from page 63)

Regakis, Somerville; Kaye Gooch, Sudbury; Judith Sumner, Worcester.

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Our volunteer editors regularly share recipes, cooking tips and ideas with our home-office staff. In turn, their names appear here, and they receive a free subscription to *Taste of Home*.

Interested in joining our team of field editors? If you're a good cook and would like to be considered, send several of your favorite recipes, plus details about you and your cooking background, to "Join the Team," *Taste of Home*, 5925 Country Lane, Greendale WI 53129.

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Hot & Handy

Add an unforgettable splash to your holiday dinner with a garden-fresh Le Creuset covered casserole! These eye-catching dishes go from oven or stovetop to the table with style.

The flame-colored Pumpkin Casserole (above) holds 2 quarts and is perfect for soups, stews and hot dishes. Or, spice things up with the Bell Pepper Casserole (below). It holds 2-1/4 quarts and is available in several colors.

Versatile and stylish, these heirloom casseroles are constructed with enameled cast iron that evenly distributes heat. Suggested retail is $125 each.

Even if you aren't a winner, you can visit *www.lecreuset.com* for information on these and other Le Creuset cooking products and where to buy them.

Readers Spot 'Flowering' Toothpick

Spot the hidden drawing, and you could win!

Green thumb Bonnie Drewer from Belle Haven, Virginia says she found Ted's Toothpick for the first time in the Aug/Sept issue. "Being a flower arranger, I always notice table arrangements first, and I immediately spotted the prize!" she said.

The toothpick planted itself on page 14, next to the stems in the daisy arrangement above the Yummy Yeast Rolls.

"I was actually looking at the Yummy Yeast Rolls with the idea of making some," relates Murri Mills from Brady, Texas. "Then, a sliver of a shape caught my eye...Ted's Toothpick!"

And E.T. Gedymin of Sutton, Massachusetts says she's thankful the sleuthing was easier this time 'round. "Searching for the toothpick in June/July left 'Sherlock Holmes' (my husband) googly-eyed," notes E.T. "This issue has him back on track!"

Our little game of hiding a drawing of a toothpick in each issue adds a challenge for sharp-eyed readers. If you're new to *Taste of Home*, here's the story behind our contest: Ted is an imaginary character who accidentally drops his toothpick after sampling one of the dishes in each issue. Unfortunately, Ted's not very good at finding his toothpick…so he counts on *Taste of Home* subscribers to help him out.

Where Did It Land?

A drawing of a toothpick is hidden somewhere in every copy of each issue, including the one you're reading right now. It may be anywhere—tucked into a photo or stuck in a drawing…in a margin…even used as an exclamation point at the end of a headline. It resembles a real-life flat toothpick and looks like this…

The toothpick above is just an example—not the one hidden for this issue's contest. We've concealed it elsewhere, and it could be a different color or size.

If you find the toothpick and want to enter our contest, go to *www.tasteofhome.com* and click on the "Ted's Toothpick" link. Or, mail a postcard or note saying, "I found Ted's toothpick on page ___" with your name and address printed on it to: "Attn. Toothpick," *Taste of Home*, 5925 Country Lane, Greendale WI 53129. Share an anecdote about the fun you had locating it, if you wish. Whether you enter on-line or through the mail, you have an equal opportunity to win. We combine all entries (on-line and mail), then draw the prize-winners' names at random.

100 Valuable Prizes

This time, 10 winners will receive an attractive Pumpkin or Bell Pepper Casserole from Le Creuset (at left). The first five names picked in our drawing will win the pumpkin design; the next five, the pepper. Ninety more winners will receive our *Best of Country Appetizers* cookbook.

Please do not include subscription checks or change-of-address notes with your mailed-in entry. The first entries received are not necessarily the winners, so you need not use express delivery. We'll conduct the drawing in *November*. Good luck!

Winners Listed On-Line

From those who correctly identified the toothpick's location last time, 10 lucky readers won a Deni Keystone Automatic Ice Cream Maker and 90 more received our *Best of Country Appetizers* cookbook. For a list of winners, go to *www.tasteofhome.com*.

Where *Was* That Toothpick?

In the Aug/Sept issue, it was hidden next to the flower vase on page 14.

A Cauldron of Honorable Mentions

No magical potion could have made the judging any easier for *Taste of Home's* first Halloween Fun Contest. With hundreds of ghoulishly good entries, the decisions were tough. Here are five more that received Honorable Mention (for winners, see p. 16).

▲ **ALL YOU NEED** are hot dogs and a paring knife to make Finger Food, suggests Scott Cantrell, Jacksonville, Florida. These "severed" fingers were a hit at his Halloween bash.

▶ **WENDY BENDER** of Sandy Hook, Connecticut made our judges shiver with her Rotting Log Cake. She fashioned a jelly-roll cake into a chocolate log sprouting meringue mushrooms and oozing tapioca pudding and gummy worms.

▼ **THIS FRANKENSTEIN** Ham Head offers sinister appeal at Kristin VanOrman's home in North Salt Lake, Utah. For another creepy touch, Kristin serves "moldy" rolls (rolls lightly sprayed with a mist of green food coloring) along with the cold cuts.

▲ **PUMPKIN COOKIES ON STICKS** are a Halloween family tradition for Linda Kelly of Camano Island, Washington. She began making these cute frosted cookies, trimmed with licorice and candy corn, when her sons were in grade school—and now her grandchildren love 'em!

▲ **A HAUNTED-HOUSE** jack-o'-lantern looks extra spooky with ghosts looming over it. Linda Stringham of Tucson, Arizona added artificial spider webbing for an even eerier effect.

Trick or Treat! If you're looking to scare up some fun this Halloween, you'll love this devilishly good creation—*Taste of Home* ***Halloween Party Favorites***. It has 112 recipes to treat your favorite goblins and ghouls. On sale now wherever magazines are sold.

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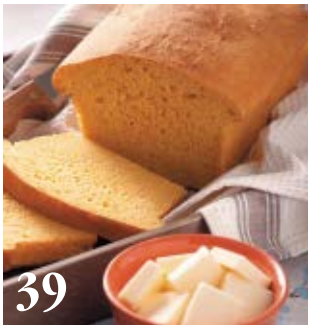

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✔ *Recipe includes Nutrition Facts and Diabetic Exchanges*

It's All About Recipes

FAMILY-FAVORITE recipes from good home cooks like you have made *Taste of Home* magazines and cookbooks America's most trusted source for fuss-free snacks, hearty, home-style main dishes, delectable desserts and more.

Speaking of more, we're just delighted to announce that Allrecipes.com, the leading Web site for everyday and holiday recipes, has joined our family, adding over 30,000 more great recipes to the menu. Together, *Taste of Home* and Allrecipes.com are the only recipe resources you'll ever need! Visit *www.allrecipes.com* today and see for yourself.

Pumpkin Perfection

Next Issue's Menu…

Festive and flavorful, *Taste of Home's* Dec/Jan issue will help make your holiday season sparkle! Here's a hint of what's in store…

- An old-fashioned Christmas means serving special cookies. Expect treasured recipes and quick decorating tips.
- Cranberries will be at their best in a string of readers' jewel-toned favorites.
- Gifts from your kitchen can please even the fussiest folks on your list. We'll have lip-smacking suggestions.
- You'll go nuts with the prize-winning recipes from our contest—pecans, almonds, walnuts, macadamias and more!
- Celebrate New Year's Eve with delightful appetizers and an easy but elegant salmon dinner.
- Also, the Dec/Jan issue will include gingerbread treats, "Mom's Best" holiday meal and many more wonderful recipes shared by good home cooks just like you. Look for it soon!

Taste of Home

"You really must try this delectable cheesecake that my family requests for every holiday dinner," writes Carmel Mooney of Dobbins, California. "I won a blue ribbon when I entered it at the state fair a few years ago."

Almond-Topped Pumpkin Cheesecake

PREP: 30 min.
BAKE: 70 min. + chilling

1-1/2 cups graham cracker crumbs
1/3 cup finely chopped almonds
1 tablespoon sugar
1/4 teaspoon pumpkin pie spice
1/4 cup butter, melted

Filling:

3 packages (8 ounces *each*) cream cheese, softened
1 cup canned pumpkin
3/4 cup sugar
1/4 cup eggnog
3 tablespoons all-purpose flour
2 tablespoons maple syrup
1/2 teaspoon *each* ground ginger, cinnamon and nutmeg
3 eggs, lightly beaten

Topping:

1 cup (8 ounces) sour cream
3 tablespoons sugar
1/4 teaspoon vanilla extract
1/4 cup sliced almonds

In a small bowl, combine graham cracker crumbs, almonds, sugar and pumpkin pie spice; stir in butter. Press onto the bottom of a greased 9-in. springform pan. Place on a baking sheet. Bake at 325° for 10 minutes. Cool on a wire rack.

In a large mixing bowl, beat cream cheese, pumpkin, sugar, eggnog, flour, syrup and spices until smooth. Add eggs; beat on low speed just until combined. Pour into crust. Place pan on a double thickness of heavy-duty foil (about 16 in. square); securely wrap foil around pan. Place in a large baking pan; add 1 in. of hot water to larger pan. Bake at 325° for 55-60 minutes or until center is just set.

In a small bowl, combine sour cream, sugar and vanilla. Spread over hot cheesecake. Sprinkle with almonds. Bake 15-18 minutes longer or until topping is set. Remove pan from water bath. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight. Remove sides of pan. **Yield:** 12 servings.

Editor's Note: This recipe was tested with commercially prepared eggnog.