PRIZE PUMPKIN RECIPES / HALLOWEEN BOO-NANZA!

Taste of Home®

cooking, caring & sharing™

perfection

YOUR BEST TURKEY DINNER EVER!

{ apple & herb roasted turkey page 14

NOW ON RECYCLED PAPER

October & November 2008
$3.99 | $4.99 Canada

#1 COOKING MAGAZINE IN THE WORLD

tasteofhome.com

Katie Brown, Lifestyle Expert and TV Host.
KRAFT FOODS is a proud sponsor of the Katie Brown Workshop on Public Television.

Create a pilgrimage to the table.

Turtle Pumpkin Pie

15 minute prep

Prep: 15 min. plus refrigeration

¼ cup plus 2 Tbsp. caramel ice cream topping, divided
1 HONEY MAID Graham Pie Crust
½ cup plus 2 Tbsp. PLANTERS Pecan Pieces, divided
1 cup cold milk
2 pkg. (3.4 oz each) JELL-O Vanilla Instant Pudding
1 cup canned pumpkin
1 tsp. ground cinnamon
½ tsp. ground nutmeg
1 tub (8 oz.) COOL WHIP Whipped Topping, thawed, divided

POUR ¼ cup caramel topping into crust; sprinkle with ½ cup pecans.

BEAT milk, pudding mixes, pumpkin and spices with whisk until blended. Stir in 1½ cups COOL WHIP. Spread into crust.

REFRIGERATE at least 1 hour. Top with remaining COOL WHIP, caramel topping and pecans just before serving. Makes 10 servings.

20 minute prep

Apple Pecan Cheesecake

Prep: 20 min. plus refrigeration
Bake: 1 hr. 5 min. Cool.

- 1 ½ cups HONEY MAID Graham Cracker Crumbs
- ¼ cup (½ stick) butter, melted
- 1 ½ cups plus 2 Tbsp. packed brown sugar, divided 2 Tbsp. brown sugar
- 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 tsp. vanilla
- 1 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 4 eggs
- 4 cups chopped peeled apples (about 3)
- ¾ cup PLANTERS Chopped Pecans
- 1 tsp. ground cinnamon

HEAT oven to 325°F. Line 13x9-inch pan with foil. Mix crumbs, butter and 2 Tbsp. sugar; press onto bottom of pan. Bake 10 min.

BEAT cream cheese, 1 cup sugar and vanilla with mixer until blended. Add sour cream; blend. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

MIX remaining ½ sugar, apples, pecans and cinnamon; spoon over batter.

BAKE 1 hr. to 1 hr. 5 min. Cool. Refrigerate 4 hours. Use foil to lift cheesecake from pan before cutting to serve.

Makes 16 servings.

JELL-O Instant Pudding & Pie Filling Vanilla

Cool Whip

PHILLY makes a better cheesecake. KRAFT PHILADELPHIA ORIGINAL CREAM CHEESE

For more great recipes and gift giving ideas visit jello.com

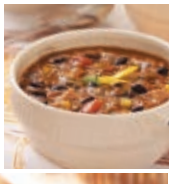
During test of plain NY style cheesecake made with PHILADELPHIA Cream Cheese versus store-brand versions, consumers rated PHILLY cheesecake better tasting.

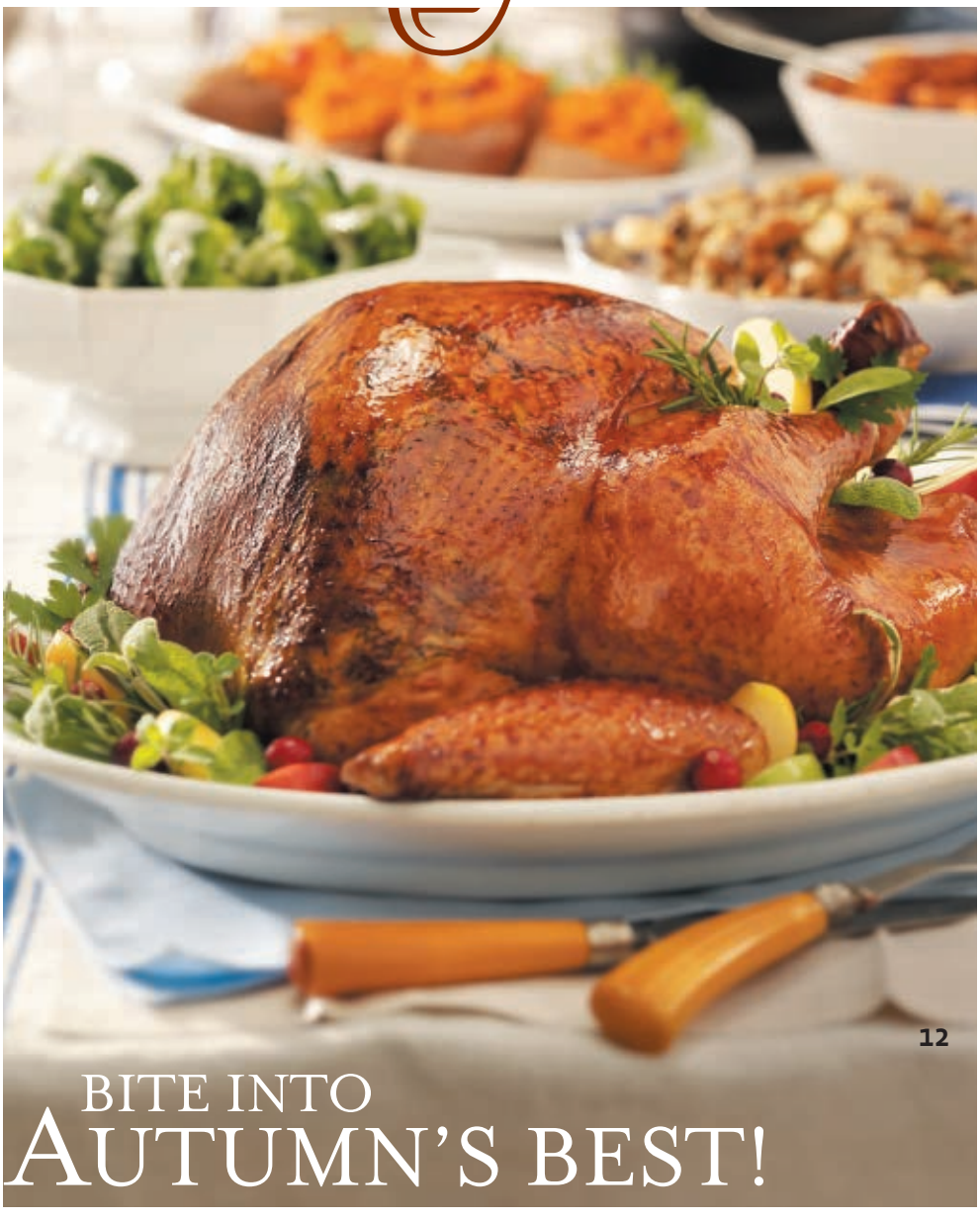
©2008 Kraft Foods

October & November
2008

Taste of Home®

37 THIS ISSUE'S CONTEST
pumpkin patch specialties
Plus more great recipes on handy cards





12

BITE INTO AUTUMN'S BEST!

COVER
Apple & Herb Roasted Turkey, page 14

PHOTOGRAPHER
Rob Hagen
SET STYLIST
Stephanie Marchese
FOOD STYLIST
Suzanne Breckenridge

12 Let's Talk Turkey
...and all the trimmings!

22 Kids in the Kitchen
Hats off to the Pilgrims

24 Mom's Best Meal
Steak stars in her down-home dinner

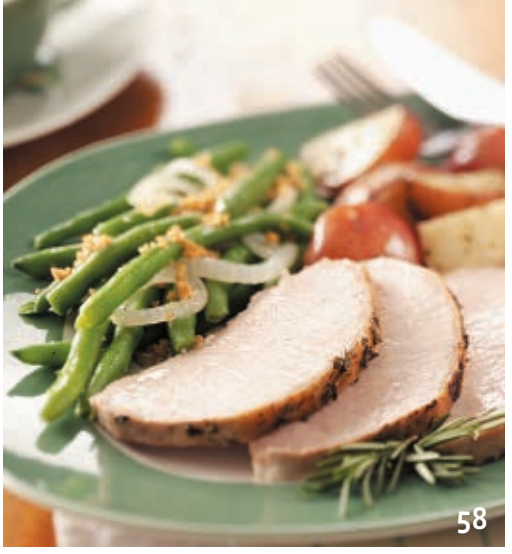
26 Party Boo-nanza!
Frightfully fun Halloween foods

34 *Wilkommen* to the Table
A field editor's German menu

36 Warm Up with Soup
Three savory choices

56 Eat, Shrink & Be Merry
Savvy sisters celebrate light eating

62 Vote "Yes"
This election party's a winner



FEATURES

32 **Just Desserts**
Yummy cranberry cheesecake, chocolate cake, rice pudding

58 **Healthy Choices**
Good-for-you pork and potatoes

60 **Appetizers & Snacks**
Brie tartlets, spiced nuts and more

68 **Party of Two**
Appealing entrees sized for a pair

70 **Seasoned to Please**
It's thyme for dinner!

72 **Meal in Minutes**
Quick sloppy joes can't miss

74 **Cooks Who Care**
His pie rounds out free turkey dinner

PLUS—MEANS YOU GET MORE!

tasteofhome.com/plus

Subscriber-only bonus recipes and features...

+ Spooky-sweet Halloween cakes
+ Classic Thanksgiving side dishes
+ Autumn-inspired desserts
+ More money-saving recipes
+ New cooking videos

DEPARTMENTS

Stuff We Love 8
Ask the Test Kitchen 9
Kitchen Chat 10
Favorite Grace 19
$25,000 Best-Loved Recipes Contest 35
New Tomato Recipe Contest 55
Tour My Kitchen 64
"Hide & Seek" Contest 74
Meet Our Field Editors 76

★ This symbol indicates the recipe contributor is a *TOH* field editor

Recipe Index 79

Can you find "Sweetie Pie"?

See page 74 for details on our "Hide & Seek" contest this issue

PRINTED ON RECYCLED PAPER

WEB BONUS

tasteofhome.com

Join us on-line for plenty of Halloween fun—easy party treats, videos and more

friendly ghost cake

Fun with fondant! Doree Tateoka of Salt Lake City, Utah shares how-to for this cute Halloween treat.

tasteofhome.com/plus

SPOOK-TACULAR VIDEOS

Check out step-by-step videos to make this candy corn pot...eerily easy treats...and more.

tasteofhome.com/halloweenvideos

PUMPKIN-CARVING STENCILS

Download our free pumpkin-carving stencils for some ghoulishly good family fun.

tasteofhome.com/pumpkin

BEWITCHING BASH

Ghosts and goblins of all ages will love this spooky spread of Halloween goodies.

tasteofhome.com/halloween

FREE HOLIDAY COOKIES NEWSLETTER

Sign up for our new "Cookie Countdown" newsletter, delivering holiday favorites. *tasteofhome.com/cookies*

Editor in Chief Catherine Cassidy
Creative Director Ardyth Cope
Food Director Diane Werner RD

Taste of Home

Editor Ann Kaiser
Managing Editor Barbara Schuetz
Senior Art Director Sandra L. Ploy
Food Editor Patricia Schmeling
Associate Editor Cheri Mantz
Recipe Asset Systems Coleen Martin, Manager; Sue A. Jurack, Specialist
Recipe Editors Mary King, Christine Rukavena
Copy Editor S.K. Enk
Layout Designer Kristen Johnson
Editorial Assistant Jane Stasik
Executive Assistant Marie Brannon
Editorial Intern Erica Bail

Test Kitchen Manager Karen Scales
Associate Food Editors Alicia Bozewicz RD, Tina Johnson, Marie Parker, Annie Rundle
Test Kitchen Associates Megan Taylor, Laura Scharnott
Test Kitchen Assistants Rita Krajcir, Sue Megonigle
Test Kitchen Coordinator Kristy Martin

Photographers Rob Hagen (senior), Dan Roberts, Jim Wieland, Lori Foy
Set Stylists Jenny Bradley Vent (senior), Stephanie Marchese (senior), Melissa Haberman, Dee Dee Jacq
Food Stylists Sarah Thompson (senior), Kaitlyn Besasie, Tamara Kaufman
Assistant Food Stylists Alynna Malson, Shannon Roum, Leah Rekau
Photo Studio Coordinator Kathy Swaney

Chief Marketing Officer
Lisa Karpinski

General Manager, tasteofhome.com
Renee Jordan

Executive Editor, Digital Media
Bob Ottum

ADVERTISING SALES

Vice President, Integrated Sales & Marketing
Mark Wildman

Executive Director, Integrated Sales & Marketing
Maureen O'Connell

Vice President
Integrated Partnerships for Taste of Home
Lora Gier

NEW YORK
Eastern Account Director
Mary Gilbert, mary_gilbert@rd.com
Eastern Account Manager
Kristine Cronin, kristine_cronin@rd.com

CHICAGO
Midwest/West Account Director
Kelly Paxson, kelly_paxson@rd.com
Midwest Account Manager
Maura O'Brien, maura_obrien@rd.com

Los Angeles
Western Account Director
Tiffany Grana, tiffany_grana@rd.com

Advertising Traffic Specialist
Kristine Jacobson

Director, Taste of Home Cooking Schools
Sandy Bloom

Taste of Home Public Relations
Bethany Bradley

THE READER'S DIGEST ASSOCIATION, INC.

President and Chief Executive Officer
Mary G. Berner

President, RDA Food & Entertaining
Suzanne M. Grimes

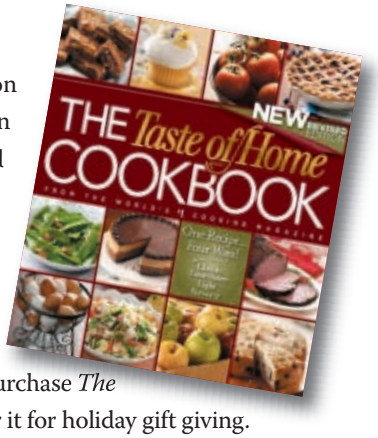
President, Consumer Marketing
Dawn Zier

Audit Bureau of Circulations
Member

A delightful message just arrived from subscriber Angela Edwards. She writes, "Living in Europe while my husband is in the military, I've made dear friends with two other women and shared my love of *Taste of Home* with them.

Maratee and I have husbands who are away quite often, and Shauna's husband is deployed to Iraq. We all have our moments of loneliness. When this happens, we get together to taste-test recipes from *Taste of Home*. The food is always wonderful and reminds us of home. Thanks for making us feel a little closer."

PRIME-TIME COOKBOOK



Did you catch Editor in Chief Catherine Cassidy on national TV, talking about the New Revised Edition of *The Taste of Home Cookbook*? She and *TOH* Food Director Diane Werner will be traveling nationwide this fall to introduce this fabulous recipe collection. (It features 1,395 tested recipes, 400 brand-new to this version; see page 69.) If Catherine or Diane will be in a city near you and we have your E-mail address, we'll let you know. Meantime, hope you'll purchase *The Taste of Home Cookbook* for yourself—and consider it for holiday gift giving.

We join you in giving thanks for family, friends and freedom.

—The Taste of Home Staff

WHAT'S NEW

Autumn flavors, Halloween goodies and Thanksgiving bounty set a delicious tone for this issue!

PAGE 8
stuff we love
We receive lots of new products to try—here are some *TOH* cooks might enjoy this time of year. Let us know if you try a new product we might want to spotlight.

PAGE 26
party boo-nanza
Halloween treats from readers focus on lighthearted fun for the whole family.

PAGE 12
Thanksgiving at its best
An outstanding holiday buffet for your celebration!

PAGE 19
your holiday memories
Kitchen bloopers that will have you chuckling—and touching tales, too.

PAGE 56
eat, shrink & be merry
Meet friendly sisters Janet and Greta Podleski, who like to trim down classic recipes and mix a little humor into eating lighter!

Questions About Your Subscription? Write to *Taste of Home* Customer Service, P.O. Box 5294, Harlan IA 51593-0794; call 1-800/344-6913; or E-mail *Rpsubscustomercare@custhelp.com*.

stuff we love

SPOOKY STENCILS

Wilton celebrates Halloween with a selection of eight cupcake and cookie stencils ($2.19). Top your sweet treats with spiders, bats and even an "EEK!" When paired with Wilton's Food Writer edible markers ($4.19/set of two), stenciling your goodies is a snap.

SHIVER ME TIMBERS! >>

Make your party drinks even cooler with skull and crossbones cubes made with this Bone Chillers Beverage Tray ($7.99).

<< GIVE CORNY KISSES!

Hershey's Kisses Candy Corn ($2.50) combines the sweet taste of this old-time kid favorite and the smooth, creamy flavor of white chocolate.

CUT TO PERFECTION

Linzer Cookie Cutters ($9) can help you create pretty treats this autumn with six interchangeable centers. Choose from a variety of fun seasonal styles—acorns, leaves and more!

SHAPE UP PUMPKIN PIE

Why not make your pie look like a pumpkin? Get ready for lots of oohs and aahs when you serve dessert in this Pumpkin Pie Pan from Wilton ($8.49).

FOR MORE INFORMATION on these products, go to *tasteofhome.com/links*

Oils & Vinegars

Could you describe the different types of olive oil and vinegar that are available at grocery stores? It's confusing.

—Darrell Albert
Fargo, North Dakota

There are three main types of olive oil, which is graded by its acidity: extra-virgin, virgin and pure.

Extra-virgin olive oil is the highest grade and very low (1%) in acidity. It has a deep color and intense olive flavor.

Virgin olive oil is slightly higher in acidity (2%) and has a lighter color and a less fruity flavor. These oils are good for making vinaigrettes and drizzling on food.

Pure or refined olive oil has been chemically treated to neutralize the flavor. It has the highest level of acidity (3%), a light color and mild flavor. It is usually a blend of refined olive oil and virgin or extra-virgin. Because its flavor is very mellow, this type is good for sauteing.

As with olive oil, there are many different varieties of vinegar. The most popular are white, cider, wine, rice and balsamic vinegar.

White vinegar, made from the oxidation of pure alcohol, is best for pickling and homemade cleaning solutions.

Cider vinegar is the product of yeast-fermented apple juice. Its tart flavor works well in both vinaigrettes and marinades.

Wine vinegar is made from fermented white or red wine. Use this type to bring out the sweetness in fruits; it's also great in vinaigrettes.

Rice vinegar, the product of fermented rice, is widely used in Japanese and Chinese stir-fries.

Balsamic vinegar, made from white grapes in Italy, boasts a sweet-sour flavor that's delicious drizzled over meats, cheeses and fruits. Try it over ice cream, too!

Shrinking Meringue

The meringue topping shrinks from the sides of the crust when I make lemon meringue pie. What am I doing wrong?

—Mel Ferreira
Albany, California

The main reason a meringue shrinks is because it has not been sealed around the entire edge of the crust. There are several simple steps to help prevent the shrinkage.

First, stabilize the meringue by using a ratio of one egg white to 2 tablespoons sugar.

Adding a cornstarch mixture will not only help further stabilize the meringue but give it a tender texture and prevent shrinking. For a four-egg white meringue, stir 1/3 cup water into 1 tablespoon cornstarch, and heat while stirring until the starch thickens. Set aside to cool. After the sugar has been beaten into the egg whites and soft peaks form, add the cornstarch mixture, 1 tablespoon at a time, beating to stiff peaks.

Spread the meringue over a hot filling and seal to the edges of the crust. The hot filling will begin to cook the meringue from the bottom, ensuring even cooking throughout. To be sure your filling is hot, pour the filling into the baked pie shell, then slip the pie into a preheated oven for a few minutes. This extra step will help the meringue bake completely and prevent shrinkage.

Don't Bag the Turkey!

Is there anything harmful about cooking a turkey in a brown paper grocery bag?

—Paul Taylor
Port Orchard, Washington

Baking or cooking any food in a brown paper grocery bag is not recommended. When using a grocery bag, unsafe chemicals or other materials could come in contact with the food, making it harmful to eat. Instead, try using a commercial oven cooking bag when a recipe calls for this method.

Our Test Kitchen staff simply fell for FoodTees (*foodtees.com*), quality shirts sporting food messages. Some of our favorites: "spicy" (red pepper), "cool" (cucumber), "pick me" (apples).

Munchies for meets

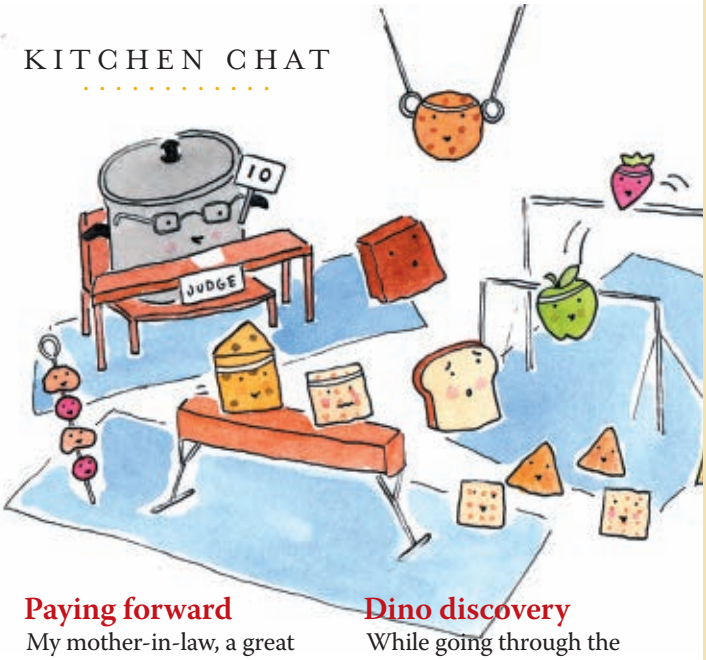
I help host gymnastics meets for an acrobatic-gymnastics academy. One of my duties is to provide food for coaches, judges and volunteers for the weekend of the meet. I get many ideas and recipes from *Taste of Home* and *Simple & Delicious*. I am always looking for food that is easy, can be made in advance and tastes great. Keep those recipes coming, especially slow cooker ideas and finger foods!

—Lora Butler
Albuquerque, New Mexico

Terrific trifle

I made the Lemon Bar Trifle from the April/May issue and was very pleased! It was unique, elegant and delicious. I don't normally enjoy making trifles, but this one caught my attention because the "cake" part was actually crumbled crust. It was such a fun-to-make recipe. And it fit perfectly in my grandmother's trifle bowl!

—Tammy Thompson
Meridian, Mississippi



Paying forward

My mother-in-law, a great cook, has given my husband and me a Christmas subscription to *Taste of Home* for many years. Even our little son likes looking through the magazines with us! I had a large collection of back issues and wanted to share them with others, so I donated them to a local pregnancy care center. I pray that many young mothers-to-be will enjoy this wonderful magazine as much as I do.

—Elaina Meyers
Cincinnati, Ohio

Fireworks and fruit tart

My daughter and I really enjoy trying new recipes from your magazine. We wanted a special dessert for our Fourth of July picnic and decided to make the Star-Spangled Fruit Tart from the June/July issue. Since we didn't have fresh raspberries, we improvised and used diced strawberries to fill in the star. The results looked and tasted fantastic. Here is my daughter Becky, 17 (left), showing off our fabulous dessert!

—Diane Miko
New Carlisle, Indiana

Dino discovery

While going through the Aug/Sept issue of *Taste of Home* today, I found a surprise in one of the recipe cards. On page 51, I found a dinosaur head peeking out of the Spaghetti Squash Supreme. I think readers would get a laugh out of my discovery. Look below and see if you agree!

—Carol Grajzar
Silver Creek, Georgia

LETTER-PERFECT!

Each issue, we'll send a Taste of Home apron to a reader whose message was especially touching, fun or amazing. This time, it's Carol Grajzar. Let us hear from you!

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. It's easy to send us recipes and other submissions! Simply use the convenient form on our Web site, ***tasteofhome.com***. Or you can E-mail them to ***editors@tasteofhome.com***. If you have a particular department or feature in mind, please type it in the subject line of your E-mail message.

2. When sending recipes, please be specific with directions, measurements and sizes of cans, packages and pans. Also, please share a few words about the recipe and yourself. (For recipe contest entries, please follow the directions on page 55.)

3. After you submit 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 our Web sites, cookbooks, promotions and other publications.

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. To send submissions via regular mail, please address them to: ***Taste of Home***, 5400 S. 60th St., Greendale WI 53129. If you have a particular department in mind, please print it on the front of the envelope. 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. If you would like mailed materials returned, please enclose a stamped, self-addressed envelope.

6. Sending photos? We accept 35mm color prints or high-resolution digital photos. Please submit digital images as jpegs at 300 dpi.

ILLUSTRATION BY JESSIE OLESON

Our Premium Collection

Everything you need to enjoy great coffee for just $14.95—a $171 value.

One sip is all it takes to realize this is a coffee as extraordinary as the offer it comes with. Simply choose two of our delicious coffees and you'll also receive a FREE Stainless Steel 12-Cup Programmable Coffeemaker, Thermal Carafe and Travel Mug. There's no further obligation after your third additional Gevalia delivery. Order today.

Call 1·800·GEVALIA or visit GEVALIA.COM/MAG

THE GEVALIA PROMISE

Satisfaction Guaranteed. Our exclusive Stainless Steel Premium Collection is yours to keep just for trying Gevalia Kaffe for three regular deliveries. You must find Gevalia Kaffe entirely pleasing or you may cancel our service after your third delivery and keep the FREE gifts.

Reserved Deliveries. If you enjoy Gevalia, you'll automatically receive four half-pounds of the coffee(s) you select in about a month. Subsequent deliveries will arrive every eight weeks. Call us anytime at 1•800•GEVALIA to change your coffee type, delivery frequency, quantity or to cancel after your third regular delivery. Each year you'll also receive a special holiday delivery. We'll send details and seasonal pricing in advance, so you can tell us if you don't wish to receive it.

Convenient Billing. Coffees vary from $6.45 to $8.55 plus shipping and handling. Pay upon delivery. Or for added convenience, use a credit card, and subsequent deliveries will be billed to your card. Coffee prices are subject to change.

EST. 1853 GEVALIA® KAFFE

You're invited to try two half-pounds of Gevalia Kaffe for only $14.95, including all delivery charges. We'll also send you a FREE Stainless Steel Programmable Coffeemaker, Thermal Carafe and Travel Mug providing you accept three additional deliveries of Gevalia. You will receive Gevalia deliveries automatically about every eight weeks (or on a schedule you request), plus you may receive a special holiday delivery. You may cancel your service after your third regular delivery, and the gifts are yours to keep with no further obligation.

CODE: 119427

Name

Address

City State Zip

Phone

Email ☐ Please check here if you do not wish to receive special offers and news from Gevalia via email.

☐ MasterCard ☐ Visa ☐ American Express ☐ Discover

Card Number

Exp. Date (MM/YY)

Signature Required

☐ Enclosed is my check payable to **Gevalia Kaffe** for $14.95.

Complete and mail to:
GEVALIA KAFFE, P.O. Box 6266, Dover, DE 19905-6266

Choose two coffees:

KL	☐	Signature Blend
KN	☐	Breakfast Blend
KP	☐	French Roast*
C	☐	Traditional Roast®
F	☐	Colombia
I	☐	Mocca Java
Q	☐	Hazelnut**
O	☐	French Vanilla**
L	☐	Mocha**
P	☐	Irish Creme**

☐ Regular (R)
☐ Decaf. (D)

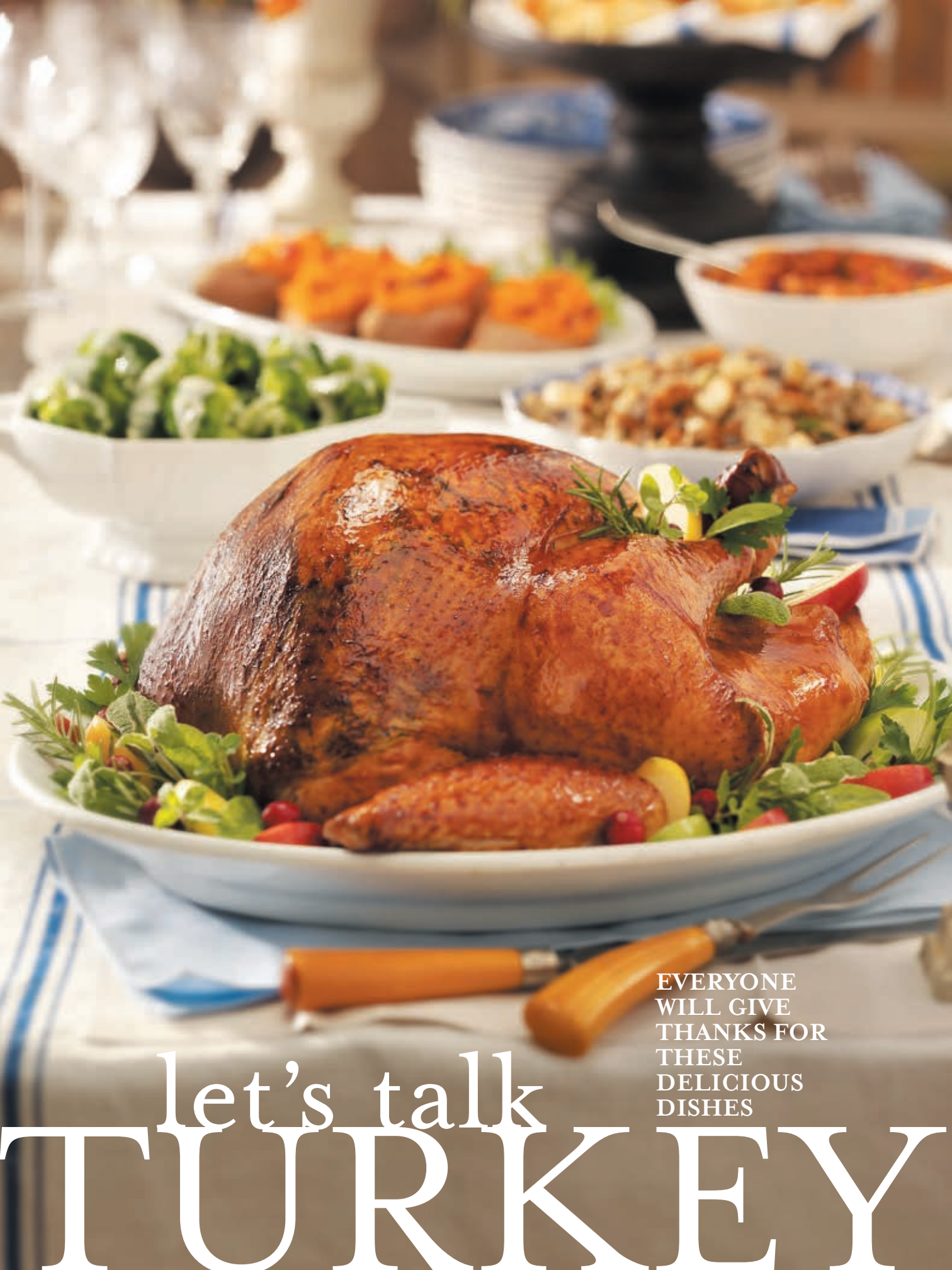
☐ Whole Bean (1)
☐ Ground (2)

*Whole bean available in 7-oz. packages only.
**Not available in whole bean.

Choose coffeemaker color:

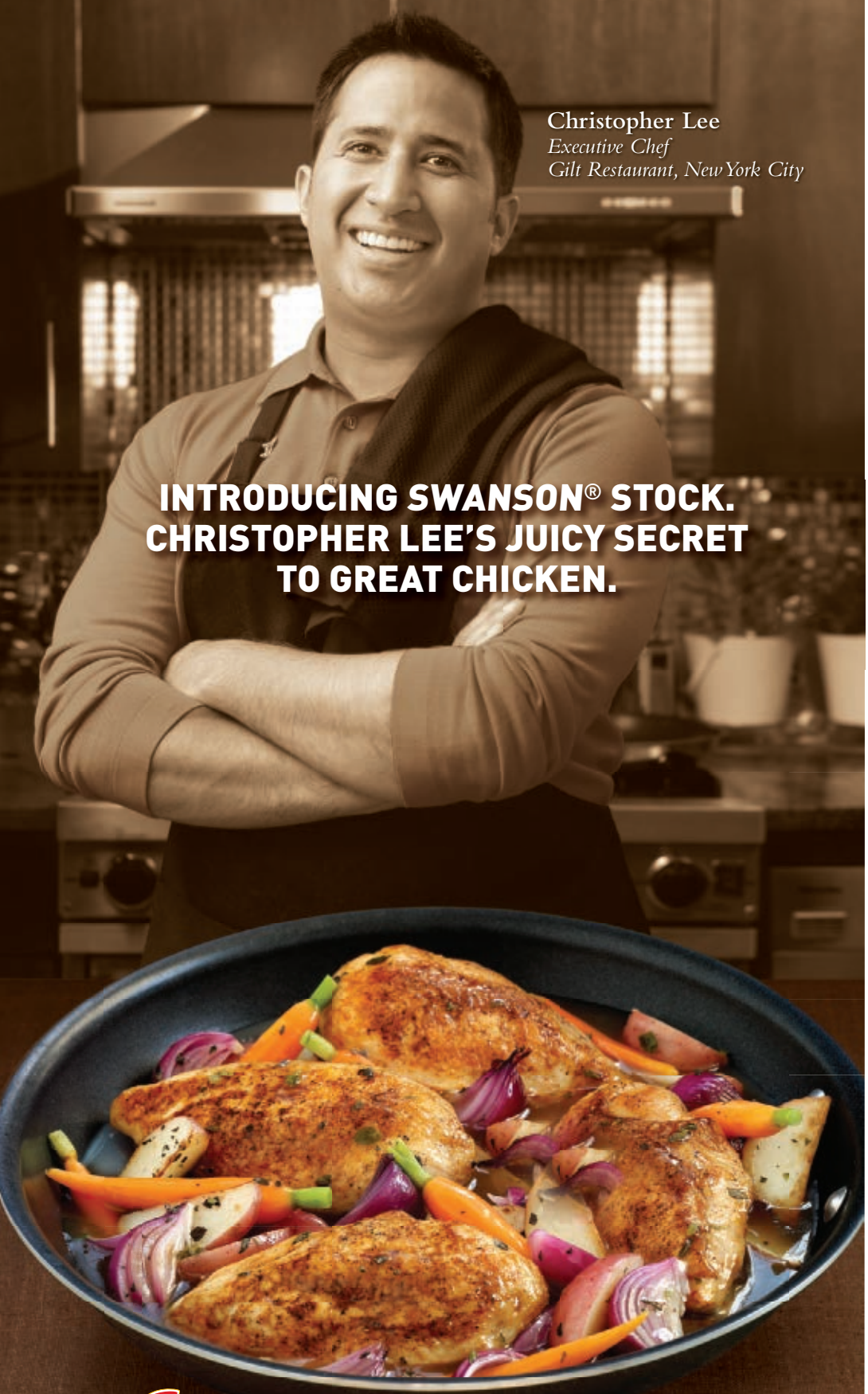
☐ White (WH-SF-MS) ☐ Black (BL-SF-MS)

Offer valid for new members only, limited to one per household, subject to change and expires one year from publication. Open to residents of the U.S., U.S. Virgin Islands and Puerto Rico. We reserve the right to substitute items of equal value or greater value when supplies are exceeded. We do our best to ship your order within 7–10 days, but please allow up to 6 weeks for shipment. Gevalia is a registered trademark.



EVERYONE WILL GIVE THANKS FOR THESE DELICIOUS DISHES

let's talk TURKEY



SWANSON

THE SECRET IS SWANSON STOCK™

for more recipes visit SwansonStock.com

© 2008 CSC Brands LP

Chef Lee loves the rich, meaty flavor of new **Swanson** stock to keep his meat dishes juicy and enhance their natural flavors. At home, he uses nothing else.

SWANSON PAN SAUTÉED CHICKEN WITH VEGETABLES AND HERBS

Prep: 20 minutes
Cook: 1 hour
Makes: 4 servings

- 1/8 teaspoon ground black pepper
- 1/8 teaspoon paprika
- 2 tablespoons all-purpose flour
- 4 bone-in chicken breast halves
- 2 tablespoons olive oil
- 2 small red onions, cut into quarters
- 1 lb. new potatoes, cut into quarters
- 8 ounces fresh whole baby carrots (about 16), green tops trimmed to 1 inch
- 1 1/2 cups *Swanson* Chicken Stock
- 3 tablespoons lemon juice
- 1 tablespoon chopped fresh oregano leaves
- 1 tablespoon chopped fresh thyme leaves

1. Heat the oven to 350°F. Combine black pepper, paprika and flour. Coat the chicken with flour mixture.

2. Heat the oil in a 12-inch oven-safe skillet over medium-high heat. Add the chicken and cook until it's well browned on all sides. Remove the chicken from the skillet.

3. Add the onions and potatoes to the skillet and cook for 5 minutes. Add the carrots, stock, lemon juice and oregano and heat to a boil. Return the chicken to the skillet. Cover the skillet.

4. Bake at 350°F. for 20 minutes. Uncover the skillet and bake for 15 minutes or until the chicken is cooked through and the vegetables are tender. Sprinkle with the thyme.

Apple & Herb Roasted Turkey

(previous page)

PREP: 20 min. | BAKE: 3 hours + standing

Kimberly Jackson
Gay, Georgia

"My precious little daughter loves to help me make this moist, herb-roasted turkey. Her job is to hand Mommy the ingredients—if she doesn't eat them first!"

- **1/4 cup minced fresh sage**
- **1/4 cup minced fresh rosemary**
- **1 turkey (14 pounds)**
- **1 medium apple, quartered**
- **1 medium onion, halved**
- **1 celery rib, halved**
- **1/2 cup butter, melted**
- **1/2 cup apple jelly, warmed**

Combine sage and rosemary. With fingers, carefully loosen skin from the turkey breast; rub herbs under the skin. Secure skin to underside of breast with toothpicks.

Place breast side up on a rack in a roasting pan. Stuff turkey with apple, onion and celery. Brush with butter.

Bake, uncovered, at 325° for 3 to 3-1/2 hours or until a meat thermometer reads 180°, basting occasionally with pan drippings. (Cover loosely with foil if turkey browns too quickly.) Brush with apple jelly. Cover and let stand for 15 minutes before removing toothpicks and carving. **Yield:** 14 servings.

Broccoli with Lemon Sauce

PREP/TOTAL TIME: 20 min.

Barbara Frasier
Fyffe, Alabama

"Enjoy this zesty, delicious change from the traditional cheese and broccoli. The lemon sauce is good over cauliflower, too!"

- **3 pounds fresh broccoli spears**
- **1 cup chicken broth**
- **1 tablespoon butter**
- **4-1/2 teaspoons cornstarch**
- **1/4 cup cold water**
- **2 egg yolks, beaten**
- **3 tablespoons lemon juice**
- **2 tablespoons grated lemon peel**

Place broccoli in a large saucepan; add 1 in. of water. Bring to a boil. Reduce heat; cover and cook for 5-8 minutes or until crisp-tender.

Meanwhile, in a small heavy saucepan, heat broth and butter until butter is melted. Combine cornstarch and water until smooth; stir into broth mixture. Bring to a boil; cook and stir for 2 minutes or until thickened and bubbly.

Remove from the heat. Stir a small

©2008 United States Potato Board. All Rights Reserved.

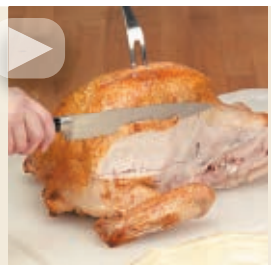
It's time to peel back the truth.

amount of hot mixture into egg yolks; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Gently stir in lemon juice and peel. Drain broccoli; serve with sauce. **Yield:** 10 servings (1-1/4 cups sauce).

NUTRITION FACTS: 3/4 cup broccoli with 2 tablespoons sauce equals 76 calories, 3 g fat (1 g saturated fat), 44 mg cholesterol, 164 mg sodium, 12 g carbohydrate, 5 g fiber, 4 g protein. **DIABETIC EXCHANGES:** 2 vegetable, 1/2 fat.

MAKING IT EASY…

From stuffing to carving to gravy, we have all the videos you'll need for a perfect Turkey Day. Go to *tasteofhome.com/turkeyvideos* for a collection of instructive how-to Thanksgiving cooking demos.



Old-Fashioned Dressing

PREP: 35 min. | COOK: 3 hours

Sherry Vink
Lacombe, Alberta

Remember Grandma's delicious turkey dressing? Taste it again combined with flavorful herbs and crisp veggies in this easy slow cooker version.

- **2 celery ribs, chopped**
- **1 medium onion, chopped**
- **1 cup sliced fresh mushrooms**
- **1/2 cup butter, cubed**
- **1/2 cup minced fresh parsley**
- **2 teaspoons rubbed sage**
- **2 teaspoons dried marjoram**
- **1 teaspoon dried thyme**
- **1 teaspoon poultry seasoning**
- **1/2 teaspoon pepper**
- **1/4 teaspoon salt**
- **6 cups cubed day-old white bread**
- **6 cups cubed day-old whole wheat bread**
- **1 can (14-1/2 ounces) chicken broth**

In a large skillet, saute the celery, onion and mushrooms in butter until tender. Stir in the seasonings.

Place bread cubes in a large bowl. Add vegetable mixture and toss to coat. Stir in broth.

Transfer to a 3-qt. slow cooker coated with cooking spray. Cover and cook on low for 3-4 hours or until heated through. **Yield:** 8 servings.

Fruit-Glazed Spiral Ham
Simply-a-Must Dinner Rolls
Twice-Baked Sweet Potatoes

Fruit-Glazed Spiral Ham

PREP: 10 min. | BAKE: 2 hours

★ Joan Hallford
North Richland Hills, Texas

"The zesty combination of horseradish and tangy mustard creates a delicious glaze perfect for ham or pork. I've used this recipe for years and always get rave reviews."

- 1 fully cooked spiral-sliced ham (8 to 10 pounds)
- 1 can (8 ounces) unsweetened crushed pineapple, drained
- 1/2 cup apricot jam
- 1 tablespoon spicy brown mustard
- 2 teaspoons prepared horseradish

Place ham on a rack in a large roasting pan. Cover and bake at 325° for 1-1/2 hours.

Combine the pineapple, jam, mustard and horseradish; spread over ham. Bake, uncovered, for 30-45 minutes or until a meat thermometer reads 140°. **Yield:** 16-20 servings.

Twice-Baked Sweet Potatoes

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

Cynthia Boberskyj
Rochester, New York

"These stuffed potatoes always take my guests by surprise because of the smoky, creamy flavor and the pretty presentation. You can expect compliments when you place them on your table."

- **6 medium sweet potatoes**
- **1/4 cup butter, cubed**
- **2 cups (8 ounces) shredded cheddar cheese**
- **6 bacon strips, cooked and crumbled**
- **1/2 teaspoon salt**
- **1/8 teaspoon pepper**

Scrub and pierce sweet potatoes. Bake at 375° for 1-1/4 hours or until tender.

When cool enough to handle, cut a thin slice off the top of each potato and discard. Scoop out the pulp, leaving thin shells. In a large bowl, mash the pulp with butter. Stir in the cheese, bacon, salt and pepper. Spoon into potato shells.

Place on a baking sheet. Bake for 20-30 minutes or until heated through. **Yield:** 6 servings.

Simply-a-Must Dinner Rolls

PREP: 40 min. + rising | BAKE: 10 min.

Michelle Minaker
Two Rivers, Wisconsin

"I've made these fluffy, buttery rolls for years. It's nice that they require just one rising. Any leftovers are wonderful for sandwiches."

- **5-1/2 to 6 cups all-purpose flour**
- **1/2 cup sugar**
- **1 tablespoon quick-rise yeast**
- **2 teaspoons salt**
- **1 cup milk**
- **1/2 cup canola oil**
- **3 eggs**
- **2 tablespoons butter, melted**

In a large bowl, combine 3 cups flour, sugar, yeast and salt. In a small saucepan, heat milk and oil to 120°-130°. Add to dry ingredients; beat just until moistened. Add eggs; beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky).

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Cover and let rest for 10 minutes. Divide dough into thirds. Roll each portion into a 12-in. circle; brush with butter. Cut each circle into 12 wedges.

Roll up wedges from the wide end and place point side down 2 in. apart on baking sheets coated with cooking spray. Curve ends to form crescents. Cover and let rise until nearly doubled, about 30 minutes.

Bake at 400° for 10-12 minutes or until golden brown. Remove from pans to wire racks. **Yield:** 3 dozen.

NUTRITION FACTS: 1 roll equals 124 calories, 5 g fat (1 g saturated fat), 20 mg cholesterol, 145 mg sodium, 18 g carbohydrate, 1 g fiber, 3 g protein. **DIABETIC EXCHANGES:** 1 starch, 1 fat.

Creamed Corn with Bacon

PREP/TOTAL TIME: 25 min.

★ Tina Repak
Johnstown, Pennsylvania

"My family is addicted to this flavorful side dish. In the summer, I like to make it with farm-fresh corn!"

- **1 small onion, finely chopped**
- **1 tablespoon butter**
- **4 cups fresh *or* frozen corn, thawed**
- **1 cup heavy whipping cream**
- **1/4 cup chicken broth**
- **4 bacon strips, cooked and crumbled**
- **1/4 teaspoon pepper**
- **1/4 cup grated Parmesan cheese**
- **2 tablespoons minced fresh parsley**

In a large skillet, saute onion in butter for 3 minutes. Add corn; saute 1-2 minutes longer or until onion and corn are tender.

Stir in the cream, broth, bacon and pepper. Cook and stir for 5-7 minutes or until slightly thickened. Stir in cheese and parsley. **Yield:** 6 servings.

HOLIDAY SIDES. For other delicious recipes for Thanksgiving dinner, visit *tasteofhome.com/plus*.

Food for Thought: Most turkeys taste better the day after; my mother's tasted better the day before. —Rita Rudner

Sunshine Gelatin Mold

PREP: 15 min. + chilling

Marge Nicol
Shannon, Illinois

"I serve this cool, creamy gelatin salad on a bed of lettuce. It's always a big hit and a refreshing way to satisfy your sweet tooth!"

- **2 packages (3 ounces *each*) lemon gelatin**
- **1 cup boiling water**
- **1 quart vanilla ice cream, softened**
- **1 can (11 ounces) mandarin oranges, drained**
- **1 can (8 ounces) unsweetened crushed pineapple, drained**

In a large bowl, dissolve gelatin in boiling water. Whisk in ice cream until melted. Stir in oranges and pineapple. Pour into a 6-cup ring mold coated with cooking spray. Refrigerate for 2 hours or until firm. Unmold onto a serving platter. **Yield:** 12 servings.

NUTRITION FACTS: 1/2 cup equals 167 calories, 5 g fat (3 g saturated fat), 19 mg cholesterol, 69 mg sodium, 30 g carbohydrate, trace fiber, 3 g protein. **DIABETIC EXCHANGES:** 2 starch, 1 fat.

Roasted Onion Salad

PREP: 20 min. | BAKE: 40 min. + cooling

Janice Mitchell
Aurora, Colorado

"Try this impressive salad for a holiday meal or at your next dinner party. Roasting the onions and garlic imparts a depth of flavor you just can't get with any other cooking method!"

- **3 large sweet onions, cut into 1/2-inch slices**
- **1/4 cup plus 1/2 teaspoon olive oil, *divided***
- **4 garlic cloves**
- **8 cups torn mixed salad greens**
- **1 cup (4 ounces) crumbled blue cheese**
- **1/2 cup chopped walnuts, toasted**

DRESSING:

- **2 tablespoons white wine vinegar**
- **2 shallots, quartered**
- **1/4 cup minced fresh parsley**
- **1/2 teaspoon crushed red pepper flakes**
- **2/3 cup olive oil**

Place onions in a 15-in. x 10-in. x 1-in. baking pan. Drizzle with 1/4 cup oil; toss to coat. Place garlic on a double thickness of heavy-duty foil. Drizzle with remaining oil. Wrap foil around garlic; place on baking pan with onions.

Bake at 400° for 40-45 minutes or until onions are lightly browned and garlic is tender, turning onions occasionally. Cool for 10-15 minutes.

In a large salad bowl, combine the greens, cheese and walnuts; top with onions.

For dressing, place vinegar and shallots in a blender; squeeze softened garlic into blender. Cover and pulse until blended. Add parsley and pepper flakes. Cover and process, gradually adding oil in a steady stream. Serve with salad. **Yield:** 8 servings.

Mango Cranberry Sauce

PREP/TOTAL TIME: 25 min.

Rebecca Littlejohn
Meadow Vista, California

"This recipe, shared by a friend, is definitely worth the effort if you want to wow your gang at Thanksgiving. The leftovers are great with chicken or ham."

- **1 can (16 ounces) whole-berry cranberry sauce**
- **3 tangerines, peeled, seeded and chopped**
- **1 medium mango, peeled and diced**
- **1 cup diced fresh pineapple**
- **1/4 cup finely chopped red onion**
- **1/4 cup minced fresh cilantro**
- **1 jalapeno pepper, seeded and finely chopped**

In a large bowl, combine all ingredients. Cover and refrigerate until serving. **Yield:** 4-1/2 cups.

NUTRITION FACTS: 1/4 cup equals 57 calories, trace fat (trace saturated fat), 0 cholesterol, 6 mg sodium, 15 g carbohydrate, 1 g fiber, trace protein. **DIABETIC EXCHANGE:** 1 fruit.

EDITOR'S NOTE: When cutting hot peppers, disposable gloves are recommended. Avoid touching your face.

favorite
grace

There is nothing like a cherished family prayer or reflection to make a holiday meal that much more special. These readers take time to share their traditions of thanks.

"When I was in first grade, I announced that I would like to say the grace on Thanksgiving Day," recalls Jayne Gnadt of Highlands Ranch, Colorado. "My parents were so pleased to hear the grace I learned in school that day. I've been saying it ever since and simply replace 'Thanksgiving Day' with 'this special day' for other occasions."

We thank Thee, Lord, for many things. For family, friends and homes so dear. For churches, schools and happiness, and peace and health throughout the year. And as we lift our hearts in praise, we thank Thee for Thanksgiving Day. Amen.

"On any holiday or special occasion, my family—holding hands to form a circle around the room—would recite Great-Grandma Durgan's prayer. I'll never forget it," Vanessa Hildebrand writes from Douglas, Alaska.

We know that at every table where food is spread, Thou art host, giver of all good gifts. Thou knowest our spiritual and also our physical needs. Prepare our hearts for love and service. For these gifts and every other good gift from day to day, we humbly give Thee thanks. Amen.

PRAY TELL. Share your family's favorite grace. For Contributor Guidelines, see page 10.

ILLUSTRATION BY JESSIE OLESON

GIVE THANKS!

Readers share bloopers, touching moments and treasured holiday traditions

OLD-TIME TOM

I still remember the taste of the turkey that was roasted in my great-aunt's old woodstove. She started cooking the turkey 1 day before Thanksgiving. It always came out perfect and golden brown.

—Robert Hartley
Denver, Colorado

DRY-CLEANED TURKEY

One Thanksgiving, I found Mom whimpering in the kitchen, staring at the stove. She'd accidentally locked the turkey in the oven and started the self-clean cycle. Luckily, Daddy found the manual, canceled the cleaning cycle and rescued the bird!

—Carol Forcum
Marion, Illinois

FAITH AFTER DISASTER

In 2005, Hurricane Katrina demolished our home and we lived in a 35-foot camper for weeks with nine people and three dogs and a cat. After gutting our house and throwing out everything we had treasured, it was November—and I was determined to have a Thanksgiving dinner! We cooked a turkey in our Nesco, and we had instant mashed potatoes and a fruit salad in our garage. It was much simpler than in past years. But we were all together, and that's what mattered the most.

—Myra Derry
Diamondhead, Mississippi

CRAFTING TRADITION

Every year, our daughter, nieces and nephews make Christmas ornaments at the family Thanksgiving Day celebration. After 23 years, they have a nice collection and still look forward to this tradition.

—Kathy Campbell
Highland Heights, Ohio

FIRST THANKSGIVING FUMBLE

The first time I prepared Thanksgiving dinner, I could not get the turkey to thaw, so I stuffed my hair dryer into the cavity, turned it on and left it in there for a while. After I roasted the turkey, I noticed a really funny odor from inside the cavity when carving the turkey. Wouldn't you know—I had left the bag with all the gizzards inside!

—Kathleen Powell
Suffolk, Virginia

GRAM'S RECIPES GO ABROAD

While studying in Copenhagen, my grandson, Adam, made an American Thanksgiving dinner with my recipes for students in his dorm. He called on Thanksgiving Day, with all the students in the background yelling, "Thank you, Grandma Cocklin!"

—Victoria Cocklin
Massillon, Ohio

Have a Christmas memory?

Do you have a favorite recollection from a past Christmas that touches your heart or still makes you laugh out loud? Why not share it with us at tasteofhome.com/favorite-holiday-memory?

FOND MEMORIES. Find more readers' Thanksgiving stories at *tasteofhome.com/plus*.

CELEBRATING THEIR 75TH ANNIVERSARY, GENERATIONS OF GALLO FAMILY WOMEN SHARE THEIR SECRETS AT THE HOLIDAYS AND THEIR COMMITMENT TO CRAFTING QUALITY WINES.

The committed family behind Gallo Family Vineyards has been bringing award winning and affordable wines to the American dinner table for 75 celebratory years. Now in their milestone anniversary year, mother and daughter team Ofelia and Stephanie Gallo share their secrets to celebrating tradition and togetherness.

Q: HOW HAVE WOMEN IN YOUR FAMILY CONTRIBUTED TO THE BUSINESS? HOW DOES IT FEEL TO CELEBRATE YOUR 75TH ANNIVERSARY?

Stephanie: In the Gallo family business, women have consistently played a key role in our winery. My grandmother, Amelia, proudly called herself Gallo's first secretary and put off having children to take care of business behind the scenes. Then when they decided to have children, she focused on raising the family, so my grandfather could run the winery. Gallo Family Vineyards wouldn't be what it is today without her or my Uncle Julio's wife, Aileen. Today, we're thrilled to be celebrating our 75th anniversary and so happy that we're still doing it all as a family.

Q: WHY IS FAMILY SO IMPORTANT TO YOU? WHY IS IT SO IMPORTANT TO THE BUSINESS?

Stephanie: Some of my fondest memories growing up are around (or playing under!) the dinner table observing my grandfather Ernest and great-uncle Julio discussing our family's winery over our traditional Sunday dinners. Tradition and commitment are very important to our family business and are the foundations that my grandfather and great-uncle laid 75 years ago. Each day, I go to work at our winery where 14 family members work together. We are committed to providing our consumers with quality wines that are affordable and help families connect at their happiest moments.

ADVERTISEMENT

California and Italian Table Wine, © 2008 Gallo Family Vineyards, Modesto, CA. All Rights Reserved.

Ofelia: The decision to remain family owned has been deliberate to preserve what Ernest and Julio created together when they established the winery in 1933. The success of our winery has been in large part because of the teamwork amongst each generation.

"...WE'RE THRILLED TO BE CELEBRATING OUR 75TH ANNIVERSARY AND WE'LL CONTINUE TO CRAFT QUALITY WINES THAT HELP FAMILIES CONNECT..."

Q: SPEAKING OF TRADITIONS, WHAT ARE SOME OF YOUR FAMILY'S LONGSTANDING HOLIDAY TRADITIONS? ANY NEW TRADITIONS?

Ofelia: I'd have to say my favorite tradition is planning out which family recipes to make. I love to take on the kitchen with Stephanie and my granddaughter (Stephanie's daughter) Amelia who has become quite the little helper and chef at age 3. We have such a good time in the kitchen together and it usually ends with a milk and Christmas cookie treat for Amelia and a nice glass of wine for me and Steph. One recipe that really makes the holiday season complete is my Steamed Persimmon Pudding. This recipe is a favorite in our home and I enjoy making it with the help of family alongside me and sharing it with new holiday guests!

OFELIA GALLO'S FAVORITE HOLIDAY RECIPE

In addition to serving Gallo® Family Vineyards wines with your favorite holiday meals and desserts, try your hand at Ofelia's steamed persimmon pudding cake recipe. It's been passed down to Ofelia, then to Stephanie and hopefully, will be passed down for years to come. Share in their family tradition by inviting your loved ones over and enjoy the recipe with a glass of Gallo Family Vineyards Moscato!

STEAMED PERSIMMON PUDDING CAKE

PERSIMMON ripe, medium-sized, 3 each
BAKING SODA 2 tsp
BUTTER (OR MARGARINE) ½ cup (¼ lb)
SUGAR 1½ cups
EGGS 2 each
LEMON JUICE 1 tsp
VANILLA 2 tsp
BRANDY (OR MILK) 2 Tbs
FLOUR unsifted, 1 cup
CINNAMON 1 tsp
SALT ¼ tsp
RAISINS (pre-soaked in E.&J. Gallo Brandy or Gallo® Family Vineyards Moscato) 1 cup
WALNUTS chopped, ½ cup

Scoop flesh from the persimmons – whirl in blender or through a food mill for 1 cup of puree. Stir in baking soda; set aside. In a large bowl, cream together butter and sugar until fluffy. Beat in eggs, lemon juice, vanilla, brandy, persimmon puree. Sift flour with cinnamon and salt into creamed mixture; stir well. Add raisins and nuts. Thoroughly grease a 2-quart pudding mold and its lid. Spoon mixture into mold and secure lid. Place mold on a rack above boiling water in steamer; cover. Steam for 2-1/2 hours, adding more boiling water if needed. Cool 10 minutes and unmold. Serve or cool, wrap and store. Yields about 8 servings.

Serve With:
A scoop of real vanilla bean ice cream or a chilled glass of Gallo Family Vineyards Moscato

Gallo FAMILY VINEYARDS
1933 FOUNDED

HATS OFF TO TURKEY DAY!

Hey, kids, want to make something fun and tasty for Thanksgiving that everybody will love? Our 4-year-old foodie, Jack Stuart (below), wants you to meet some new friends and try their recipe!

Say hello to fellow mini chefs Megan and Mitchell Vogel of Jefferson, Wisconsin, who sent in their cool Pilgrim Hat Cookies. They made the fun Thanksgiving goodies to take to school before their holiday break.

"Everyone thought we had a good idea of how to make them, and they really liked eating them," says Megan, 9.

Mitchell, 7, told us his favorite part of making the hats was "unwrapping the candy!" He confessed, though, that he might have eaten a piece or two during the process.

Jack had a great time making the pilgrim hats in the *Taste of Home* photo studio, too. "I liked sticking the candy on the cookie with the yellow frosting," he says. "And yellow is my favorite color!"

This trip to the photo studio got even better when Jack was told he could take the leftover cookies home.

He hopes you'll enjoy making Megan and Mitchell's cute pilgrim hats, and so do we!

Pilgrim Hat Cookies

PREP: 1 hour

Megan & Mitchell Vogel
Jefferson, Wisconsin

- 1 cup vanilla frosting
- 7 drops yellow food coloring
- 32 miniature peanut butter cups
- 1 package (11-1/2 ounces) fudge-striped cookies
- 32 pieces orange mini Chiclets gum

In a small shallow bowl, combine frosting and food coloring. Remove paper liners from peanut butter cups.

Holding the bottom of a peanut butter cup, dip top of cup in yellow frosting. Position over center hole of a cookie, forming the hatband and crown. Add a buckle of Chiclets gum. Repeat with remaining cups and cookies. **Yield:** 32 cookies.

We tip our hats to Megan and Mitchell Vogel for sharing this issue's featured recipe for kids.

COLORING COOKBOOK FOR KIDS...

Want your very own cookbook? You can make one easily by downloading the pages from our Web site! You'll find the first page, containing a yummy recipe and a food picture to color, at *tasteofhome.com/kids*. So join the fun!

Why trust your cheesecake to anyone but PHILLY.

Katie Brown, Lifestyle Expert and TV Host.
KRAFT FOODS is a proud sponsor of the Katie Brown Workshop on Public Television.

PHILADELPHIA New York Cheesecake

Prep: 15 min. plus refrigeration
Bake: 40 min.

6 HONEY MAID Honey Grahams, crushed
1 cup plus 3 Tbsp. sugar, divided
3 Tbsp. butter or margarine, melted
5 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
3 Tbsp. flour
1 Tbsp. vanilla
1 cup BREAKSTONE'S or KNUDSEN Sour Cream
4 eggs
1 can (21 oz.) cherry pie filling

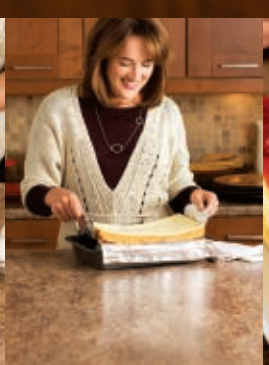
During tests of plain NY style cheesecake made with PHILADELPHIA Cream Cheese versus store-brand versions, consumers rated PHILLY cheesecake better tasting.

HEAT oven to 325°F. Line 13x9-inch pan with foil. Mix crumbs, 3 Tbsp. sugar and butter; press onto bottom of pan. Bake 10 min.

BEAT cream cheese, sugar, flour and vanilla until blended. Add sour cream; blend. Add eggs, 1 at a time, mixing on low speed until blended.

BAKE 40 min. or until center is almost set. Cool completely. Refrigerate 4 hours. Use foil to lift cheesecake from pan.

TOP with pie filling and serve. Makes 16 servings.



PHILLY makes a better cheesecake.
KRAFT PHILADELPHIA ORIGINAL CREAM CHEESE

www.creamcheese.com

© 2008 Kraft Foods

FARM FRESH

Canning, baking and cooking hearty meals have kept this mom busy

"For us, growing up on a farm in North Dakota, meals were an important part of the day."

Story by
Gayleen Grote
Battleview, North Dakota

Some of the best childhood memories I have are of helping my mom, **Eunice Tangsrud** (that's Mom with me in the photo at left), bake in the kitchen. She always made everything from scratch. In the summer and fall, she'd can all the fruits and vegetables from her garden as well as beef and chicken.

For us, growing up on a farm in North Dakota, meals were an important part of the day. My dad, Ray, was a farmer/rancher before retiring, and I'd help out in the fields, harvesting with him and my uncle. No matter what time we got home, Mom would have a hot meal waiting for us.

One of the meals I loved so well was Pan-Fried Venison Steak served with Creamed Peas and Carrots, Perfect Dinner Rolls and Frozen Strawberry Dessert. (You'll find the recipes on page 47.)

Fresh from the Garden

The crunchy, breaded venison tastes amazing with the peas and carrots and mashed potatoes. Mom would send me to the garden to pick the peas and dig up enough new small carrots for the meal. She created her tender dinner rolls because my brother was allergic to milk.

My mom's scrumptious Frozen Strawberry Dessert was made with the fresh strawberries picked from her garden every summer. During the fall, winter and early spring, the berries were thawed from the freezer, so we could enjoy the fruits of her summer labor all year long. This dessert just melts in your mouth!

My brother and I weren't fussy eaters. We learned at an early age to appreciate the food put before us. That was easy with Mom's delicious home cooking.

Our parents didn't entertain a lot, except on Sunday afternoons. Mom would perk coffee for the adults and get out homemade cookies and bars for the kids to munch. Mom made sure my brother and I had whatever kind of cake we wanted on our birthdays.

She stayed home to raise us kids, but Mom worked just as hard as anyone with a full-time job outside the home. I don't remember her "teaching" me to cook; I would just observe. I really preferred to be outside. When I got older, however, I'd call Mom and ask her for advice...and still do today.

A Cooking Tradition

Now, I cook for my husband, Scott, and our three children—Allison, 10; Karla, 13; and Brandon, 17. The girls help me cook, and Brandon pitches in, too. I am passing my love for them through the food they help prepare. Scott and I farm and own a trucking business. He drives a semi, hauling grain, and I do the bookkeeping. I am also a carhop at a 1950s-style drive-in during the summer.

We're lucky to live only 12 miles from my parents, who have a farm near McGregor. My kids love living close to their grandparents. Mom still tends a garden and bakes homemade buns, bread, cakes and cookies for her children and six grandchildren. She also cooks for our whole family on holidays.

There is no better way to honor my mom than to have her recipes featured in *Taste of Home*. I hope you enjoy them!

RECALL YOUR MOM'S BEST?

If we feature your mom's meal, you'll earn $75. Send at least four recipes with background information. See Contributor Guidelines on page 10 or on our Web site to find out more.

Recipes can be found on page 47

PERFECT DINNER ROLLS

PAN-FRIED VENISON STEAK

CREAMED PEAS AND CARROTS

FROZEN STRAWBERRY DESSERT

PARTY BOO-NANZA!

Create a spook-tacular spread to delight ghosts and goblins of all ages

Goblin's Orange Popcorn

PREP: 25 min. | BAKE: 45 min. + cooling

★ Donna Higbee
Sandy, Utah

Trick-or-treaters will love to munch this colorful popcorn that packs a crispy crunch and sweet flavor.

- 4 quarts popped popcorn
- 1/2 cup butter, cubed
- 1 cup sugar
- 6 tablespoons light corn syrup
- Dash salt
- 1 teaspoon vanilla extract
- 12 drops yellow food coloring
- 4 drops red food coloring

Place popcorn in a very large bowl. In a small saucepan, melt butter. Stir in the sugar, corn syrup and salt. Cook and stir over medium heat until mixture comes to a boil. Reduce heat to medium-low; cook 5 minutes longer, stirring occasionally.

Remove from the heat. Stir in vanilla and food coloring. Pour over popcorn; toss to coat. Transfer to two 15-in. x 10-in. x 1-in. baking pans coated with cooking spray.

Bake at 250° for 45 minutes, stirring every 15 minutes. Spread on waxed paper to cool. Store in airtight containers. **Yield:** 4 quarts.

NUTRITION FACTS: 1 cup equals 185 calories, 10 g fat (4 g saturated fat), 15 mg cholesterol, 171 mg sodium, 23 g carbohydrate, 1 g fiber, 1 g protein.

Monster Cutout Cookies

TOH Test Kitchen
Greendale, Wisconsin

PREP: 45 min. + chilling
BAKE: 10 min./batch + cooling

Gingerbread men can get a little scary and add frightful flavor to your Halloween party. Get the family involved in decorating them!

- 2/3 cup shortening
- 1/2 cup sugar
- 1/2 cup molasses
- 1 egg
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon *each* ground cinnamon, ginger and cloves
- 1/2 teaspoon salt
- 1/2 teaspoon ground nutmeg

ROYAL ICING:

- 8 cups confectioners' sugar
- 2/3 cup water
- 6 tablespoons meringue powder
- 1 teaspoon cream of tartar

Paste food coloring of your choice

In a large mixing bowl, cream shortening and sugar until light and fluffy. Add molasses and egg; mix well. Combine the flour, baking soda, cinnamon, ginger, cloves, salt and nutmeg; gradually add to creamed mixture and mix well. Divide dough in half. Refrigerate for at least 1 hour.

On a lightly floured surface, roll out each portion of dough to 1/8-in. thickness. Cut with a floured 3-in. gingerbread boy-shaped cookie cutter. Place 2 in. apart on greased baking sheets. Bake at 350° for 9-11 minutes or until edges are firm. Cool on wire racks.

For icing, in a large mixing bowl, combine the confectioners' sugar, water, meringue powder and cream of tartar; beat on low speed just until combined. Beat on high for 4-5 minutes or until stiff peaks form. Tint with food coloring. (Keep unused icing covered at all times with a damp cloth. If necessary, beat again on high speed to restore texture.)

Frost and decorate cookies as desired. For mummy bandages, use basket weave pastry tip #46. For small detailed decorations, use round pastry tip #1 or #2. **Yield:** 3 dozen.

EDITOR'S NOTE: Meringue powder is available from Wilton Industries. Call 1-800/794-5866 or visit *www.wilton.com*. Use of a coupler ring will allow you to easily change pastry tips for different designs.

Jack-o'-Lantern Cream Puffs

PREP: 1 hour | BAKE: 30 min. + cooling

Karalee Helminak
South Milwaukee, Wisconsin

These jack-o'-lanterns may look eerie on the outside, but inside is a creamy filling flavored with the classic taste of pumpkin pie spice.

- 1/2 cup water
- 1/4 cup butter, cubed
- 1 tablespoon sugar
- 1/2 cup all-purpose flour
- 1/2 teaspoon pumpkin pie spice
- 2 eggs

FILLING:

- 4 ounces cream cheese, softened
- 1/2 cup canned pumpkin
- 2 tablespoons sugar
- 1/2 teaspoon pumpkin pie spice
- 3/4 cup whipped topping

FROSTING:

- 1/2 cup confectioners' sugar
- 2 teaspoons butter, softened
- 1/4 teaspoon vanilla extract
- 1 to 2 teaspoons milk

Green and orange food coloring

- 1 tablespoon baking cocoa

In a small saucepan, bring the water, butter and sugar to a boil. Combine flour and pie spice; add to water mixture all at once and stir until a smooth ball forms. Remove from the 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.

Drop 12 rounded tablespoonfuls 2 in. apart onto a greased baking sheet. Bake at 400° for 30-35 minutes or until golden brown. Remove to a wire rack. Immediately split puffs open; remove tops and set aside. Discard soft dough from inside. Cool puffs.

For filling, in a small mixing bowl, beat the cream cheese, pumpkin, sugar and pie spice until smooth. Pipe into cream puffs. Top each with 1 tablespoon whipped topping; replace tops.

For frosting, in a small bowl, combine the confectioners' sugar, butter, vanilla and enough milk to achieve desired consistency. Tint 1 tablespoon frosting green and 2 teaspoons orange; set aside. Stir cocoa into the remaining frosting. Pipe jack-o'-lantern faces with orange and chocolate frosting. Pipe stems with green frosting. **Yield:** 12 servings.

Food for Thought: Broken cookies don't have calories.—Anonymous

SCARE UP SOME EXCITEMENT

with *Taste of Home Halloween Party Favorites*! This softcover, 96-page BOO-nanza of fun contains recipes, costumes, decorating and party ideas and more. Look for this handy Halloween guide starting August 19 on newsstands and at *Shop TasteofHome.com*.

Cheesenstein

PREP: 45 min. + chilling

Nila Grahl
Gurnee, Illinois

"I've done several variations of this cheese ball. My daughters really love it!"

- **2 packages (8 ounces *each*) cream cheese, softened**
- **1/4 cup mayonnaise**
- **1 tablespoon Worcestershire sauce**
- **1 teaspoon hot pepper sauce**
- **2 cups (8 ounces) shredded cheddar cheese**
- **6 bacon strips, cooked and crumbled**
- **3 green onions, thinly sliced**
- **2 cartons (4 ounces *each*) whipped cream cheese**
- **Moss-green paste food coloring**
- **1 can (4-1/4 ounces) chopped ripe olives, drained**
- **2 pepperoncinis**
- **2 slices peeled parsnip**
- **4 colossal ripe olives**
- **Black decorating gel**
- **1 pretzel rod**
- **1 small cucumber**
- **Assorted fresh vegetables**

In a large mixing bowl, beat the cream cheese, mayonnaise, Worcestershire sauce and pepper sauce until smooth. Stir in the cheddar cheese, bacon and onions. Shape into a 5-in. x 4-in. x 3-in. rectangle; wrap in plastic wrap. Refrigerate until chilled.

Unwrap rectangle; place on a serving platter with a 3-in. side on top. Tint whipped cream cheese green; spread over top and sides of rectangle.

Add ripe olives for hair, pepperoncinis for ears, and parsnip slices and two colossal olives for eyes. With black decorating gel, pipe the brow, mouth and stitches.

Break pretzel rod in half; add a colossal olive to each end. Press into sides of head for bolts. Cut a small piece from end of cucumber for a nose (save remaining cucumber for another use). Serve with vegetables. **Yield:** 3 cups.

EDITOR'S NOTE: Look for pepperoncinis (pickled peppers) in the pickle and olive section of your grocery store.

Spooky Spider Cake

PREP: 2 hours | BAKE: 40 min. + cooling

Gina Feger
Louisville, Kentucky

Put some of that Halloween candy to use to create this crowd-pleasing creepy crawler!

CHOCOLATE CAKE:

- **1 package (18-1/4 ounces) chocolate cake mix**
- **1-1/2 cups water**
- **2 eggs**

WHITE CAKE:

- **1 package (18-1/4 ounces) white cake mix**
- **1-1/3 cups water**
- **2 eggs**

FROSTING:

- **2 cups shortening**
- **1/4 cup plus 2 tablespoons water, *divided***
- **2 teaspoons clear vanilla extract**
- **2 pounds confectioners' sugar**
- **2 tablespoons meringue powder**
- **Purple and black paste food coloring**
- **3/4 cup baking cocoa**
- **1/4 teaspoon light corn syrup**

ASSEMBLY:

- **2 wooden dowels (2 inches x 1/4 inch)**
- **1 cardboard cake circle (6 inches)**
- **16 wooden toothpicks**
- **8 black twist licorice ropes**
- **20 pieces candy corn**

In a large mixing bowl, beat the chocolate cake mix, water and eggs on low speed for 30 seconds. Beat on medium for 2 minutes. Pour into the two halves of a greased and floured sports ball baking pan. Bake at 350° for 40-50 minutes or until a toothpick inserted near the center comes out clean.

Meanwhile, in another mixing bowl, beat the white cake mix, water and eggs on low speed for 30 seconds. Beat on medium for 2 minutes. Pour into two greased and floured 9-in. round baking pans. Bake for 30-35 minutes or until a toothpick comes out clean.

Cool all cakes for 10 minutes before removing from pans to wire racks to cool completely.

For frosting, using a heavy-duty stand mixer, combine the shortening, 1/4 cup water and vanilla. Combine confectioners' sugar and meringue powder; beat into shortening mixture.

For base cake: Using a serrated knife, level tops of white cakes if necessary. Place one cake layer on a serving plate. Tint 2-1/4 cups frosting purple; spread between layers and over top and sides of cake.

Combine 3 cups frosting, cocoa and remaining water until smooth; tint black. Combine 1/4 cup black frosting and corn syrup. Using round tip #2 and black frosting with corn syrup, pipe webs and spiders around sides of cake.

With 3/4 cup white frosting and shell tip #18, pipe border along bottom edge of cake. Insert dowels into center of cake. Cut cardboard circle to measure 3-1/4 in.; place over cake.

For spider cake: Using a serrated knife, level the rounded side of one chocolate cake; attach to cake circle with a small amount of black frosting. Spread top with 1/3 cup black frosting; top with remaining chocolate cake.

Using grass tip #233 and black frosting, pipe hair over cake. With white frosting and round tip #12, pipe eyes and teeth. Pipe pupils with round tip #2 and black frosting.

For legs, insert a toothpick into the ends of each licorice rope. Insert one end into side of spider; insert other end into top of purple cake. Garnish with candy corn. **Yield:** 18-20 servings.

EDITOR'S NOTE: Clear vanilla, meringue powder and the sports ball pan are available from Wilton Industries. Call 1-800/794-5866 or visit *www.wilton.com*. Use of a coupler ring will allow you to easily change pastry tips for different designs.

"BOO" CAKE. See Brooke Turner's cake decorated with monster cookies at *tasteofhome.com/plus*.

Opening the front door and smelling cookies sends me back to my first day of school. Now it's my first weekend home from college and suddenly, I'm 5 again. Thanks mom. -Suzy W. Austin, TX

There are a million reasons to bake with Nestlé Toll House. Find your inspiration at verybestbaking.com

BAKE THE VERY BEST

Nestlé

TOLL HOUSE

SINCE 1939

All trademarks are owned by Société des Produits Nestlé S.A., Vevey, Switzerland or used with permission.

advertisement

There Are a Million Reasons to Bake with Nestlé® Toll House®

Find your inspiration at verybestbaking.com

SHARE YOUR FAVORITE NESTLÈ® TOLL HOUSE® BAKING STORY FOR A CHANCE TO WIN!

Christine and **Jennifer** own two of America's best-loved bake shops and love to find special reasons to sweeten someone's day with a delicious baked treat. Sweet reasons to make someone happy with a home-baked surprise happen every day. Get inspiration from the stories and recipes of these professional bakers then share your favorite NESTLÉ® TOLL HOUSE® baking story for a chance to win the **NESTLÉ® Million Reasons Contest**. And keep NESTLÉ® ingredients on hand so you're always ready for the next reason to bake.

TURTLE CHEESECAKE

Preparation: 40 min, Cooking: 1 hr 10 min,
Cooling Time: 3 hrs refrigerating, Makes 14 servings

1 3/4 cups chocolate graham cracker crumbs
1/3 cup butter or margarine, melted
3 pkgs. (8 oz. each) cream cheese, softened
1 can (14 oz.) NESTLÉ® CARNATION® Sweetened Condensed Milk
1/2 cup granulated sugar
3 large eggs
3 tablespoons lime juice
1 tablespoon vanilla extract
1 1/2 cups (9 oz.) NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels
2 tablespoons NESTLÉ® NESQUIK® Chocolate Flavor Syrup
2 tablespoons caramel syrup or ice cream topping
1/2 cup coarsely chopped pecans
1/4 cup NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Mini Morsels

PREHEAT oven to 300°F. Grease 9-inch springform pan.
CRUST: COMBINE crumbs and butter in medium bowl. Press onto bottom and 1 inch up side of pan.
FILLING: BEAT cream cheese and milk in large bowl until smooth. Add sugar, eggs, lime juice and vanilla extract; beat until combined. MICROWAVE 1 1/2 cups morsels in medium, uncovered, microwave-safe bowl on HIGH (100%) power for 1 minute; STIR. If needed, heat additional 10-15-second intervals, stirring just until morsels are melted. Stir 2 cups of batter into melted morsels; mix well. Alternately spoon batters into crust, beginning and ending with yellow batter. BAKE 70-75 minutes or until edge is set and center moves slightly. Cool in pan on wire rack for 10 minutes; run knife around edge and let cool completely. Drizzle syrups on top. Sprinkle with nuts and mini morsels. Refrigerate several hours. Remove side of pan.

advertisement

CHRISTINE MOORE,
Little Flower Candy Co., Pasadena, Calif.

Christine left her job as one of L.A.'s top pastry chefs to have her first child eight years ago. Missing the satisfaction of sharing with customers, she began making candy at home for friends and neighbors. Now two more children and thousands of pounds of caramels later, **Little Flower Candy Co.** is a sweet success, with a bakery café that draws the community for their daily croissants, fruit tarts, chocolate chip cookies, cupcakes and other treats.

JENNIFER APPEL,
Buttercup Bake Shop, New York City

Jennifer is the baker who launched a million cupcakes, turning the passion for baking she got from her mother into the renowned Magnolia Bakery in New York's Greenwich Village. Now the owner of **Buttercup Bake Shop**, she loves sharing her delectable, award-winning cupcakes, pies, cakes, banana pudding and other classic American desserts with all of New York City.

"At Thanksgiving, we make hundreds of pies and I'm actually happy when the extras don't sell and I can take them over to the Salvation Army for their holiday meals. It's a simple way to give something special that means a lot."

BAKE THE VERY BEST
Nestlé
TOLL HOUSE
SINCE 1939

LAYERS OF LOVE CHOCOLATE BROWNIES

Preparation: 10 min, Cooking: 30 min,
Cooling Time: 15 min cooling, Makes 16 brownies

3/4 cup all-purpose flour
3/4 cup NESTLÉ® TOLL HOUSE® Baking Cocoa
1/4 teaspoon salt
1/2 cup (1 stick) butter, cut in pieces
1/2 cup granulated sugar
1/2 cup packed brown sugar
3 large eggs, divided
2 teaspoons vanilla extract
1 cup chopped pecans
3/4 cup NESTLÉ® TOLL HOUSE® Premier White Morsels
1/2 cup caramel ice cream topping
3/4 cup NESTLÉ® TOLL HOUSE® Semi-Sweet Chocolate Morsels

PREHEAT oven to 350°F. Grease 8-inch-square baking pan. **COMBINE** flour, cocoa and salt in small bowl. Beat butter, granulated sugar and brown sugar in large bowl until creamy. Add 2 eggs, one at a time, beating well after each addition. Add vanilla extract; mix well. Gradually beat in flour mixture. Reserve 3/4 cup batter. Spread remaining batter into prepared baking pan. Sprinkle nuts and white morsels over batter. Drizzle caramel topping over top. Beat remaining egg and reserved batter in same large bowl until light in color. Stir in semi-sweet morsels. Spread evenly over caramel topping. **BAKE** 30-35 minutes or until center is set. Cool completely in pan on wire rack. Cut into squares.

CHIP IN AND WIN! Share your favorite NESTLÉ® TOLL HOUSE® baking story and tell us why you should be part of our bake-off! Enter for a chance to WIN the **NESTLÉ® Million Reasons Contest** and a trip to New York City to bake with our experts, star in a bake-off and **WIN the Grand Prize of $3,000 and your very own NESTLÉ® Baking Pantry!** Go to **NestleMillionReasons.com** for details and entry.

No purchase necessary to enter or win. Contest begins 9/15/08 and ends 10/31/08. Must be a US resident age 21 or over. Sponsored by NESTLÉ® TOLL HOUSE® and Reader's Digest. For entry, official rules and other details go to NestleMillionReasons.com. Void where prohibited. NESTLÉ® AND TOLL HOUSE® are registered trademarks of Societé des Produits Nestlé S.A., Vevey, Switzerland.

SPECIAL DAY DESSERTS

Complete a great dinner with one of these luscious finales

Festive Cranberry Topped Cheesecake

PREP: 40 min. | BAKE: 45 min. + chilling

Stacy Dutka
Bienfait, Saskatchewan

"When my daughter was 4 months old, my husband and I hosted both our families for Christmas dinner. I served this mouth-watering cheesecake, and it was thoroughly enjoyed, especially by the mothers and ladies of the house."

- 2 cups crushed shortbread cookies
- 2 tablespoons sugar
- 1/4 cup butter, melted

FILLING:

- 3 packages (8 ounces *each*) cream cheese, softened
- 3/4 cup sugar
- 3 eggs, lightly beaten
- 2 tablespoons orange juice
- 1 tablespoon grated orange peel
- 2 teaspoons vanilla extract
- 1/2 teaspoon ground cinnamon

sweet finales
Please share your favorite dessert treats with us. Go to tasteofhome.com or see page 10.

TOPPING:

- 3 cups fresh *or* frozen cranberries, coarsely chopped
- 1-1/4 cups sugar
- 1 cup water
- 2 tablespoons cornstarch
- 1/4 cup orange juice
- 1/2 cup coarsely chopped pecans, toasted

In a small bowl, combine cookie crumbs and sugar; stir in butter. Press onto the bottom of a greased 9-in. springform pan. Place pan on a baking sheet. Bake at 325° for 6-8 minutes or until set. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and sugar until smooth. Add eggs; beat on low speed just until combined. Stir in the orange juice and peel, vanilla and cinnamon. Pour over crust.

Return pan to baking sheet. Bake at 325° for 45-50 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.

In a large saucepan, combine the cranberries, sugar and water. Bring to a boil. Reduce heat; simmer, uncovered, for 3 minutes. Combine cornstarch and orange juice until smooth; stir into cranberry mixture. Bring to a boil; cook and stir for 2 minutes or until thickened.

Remove from the heat; cool to room temperature. Stir in pecans. Spoon over cheesecake. Refrigerate until chilled. Remove sides of pan. **Yield:** 12 servings.

Lemon Rice Pudding Brulee

PREP: 30 min. + cooling | BROIL: 5 min.

Helen Conwell
Fairhope, Alabama

"To speed up preparation of this scrumptious variation on rice pudding and creme brulee, make the lemonade from frozen concentrate."

- 1-1/3 cups lemonade
- 1/2 cup uncooked long grain rice
- 1 teaspoon grated lemon peel
- 1/3 cup plus 3 tablespoons sugar, *divided*
- 1 tablespoon all-purpose flour
- 1/2 teaspoon salt
- 2 cups milk
- 2 eggs, lightly beaten
- 1/4 cup dried cranberries
- 3 tablespoons brown sugar
- 1/3 cup chopped pecans, toasted

In a small saucepan, bring lemonade and rice to a boil. Reduce heat; cover and simmer for 20 minutes. Remove from the heat; stir in lemon peel. Cover and let stand for 5 minutes. Cool to room temperature.

In a large saucepan, combine 1/3 cup sugar, flour and salt. Stir in milk until smooth. Cook and stir over medium-high heat until thickened and bubbly. Reduce heat; cook and stir 2 minutes longer.

Remove from the heat. Stir a small amount of hot filling into eggs; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Gently stir in cranberries and cooled rice.

Divide among six 8-oz. ramekins. Place on a baking sheet. Combine brown sugar and remaining sugar; sprinkle over pudding. Broil 3-4 in. from the heat for 3-5 minutes or until sugar is melted and bubbly. Sprinkle with pecans. Serve warm. **Yield:** 6 servings.

Special-Occasion Chocolate Cake

PREP: 40 min. | BAKE: 25 min. + cooling

★ Cindi Paulson
Anchorage, Alaska

"This gorgeous layer cake won Grand Champion at the 2000 Alaska State Fair." You'll see why once you taste it.

- 1 cup baking cocoa
- 2 cups boiling water
- 1 cup butter, softened
- 2-1/4 cups sugar
- 4 eggs
- 1-1/2 teaspoons vanilla extract
- 2-3/4 cups all-purpose flour
- 2 teaspoons baking soda
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt

GANACHE:

- 10 squares (1 ounce *each*) semisweet chocolate, chopped
- 1 cup heavy whipping cream
- 2 tablespoons sugar

FROSTING:

- 1 cup butter, softened
- 4 cups confectioners' sugar
- 1/2 cup baking cocoa
- 1/4 cup milk
- 2 teaspoons vanilla extract

GARNISH:

- 3/4 cup sliced almonds, toasted

In a small bowl, combine cocoa and water; set aside. In a large mixing bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in vanilla. Combine the flour, baking soda, baking powder and salt; add to creamed mixture alternately with cocoa mixture, beating well after each addition.

Pour into three greased and floured 9-in. round baking pans. Bake at 350° for 25-30 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.

For ganache, place chocolate in a small bowl. In a small heavy saucepan over low heat, bring cream and sugar to a boil. Pour over chocolate; whisk gently until smooth. Refrigerate for 35-45 minutes or until ganache begins to thicken, stirring occasionally.

For frosting, in a large mixing bowl, beat butter until fluffy. Add the confectioners' sugar, cocoa, milk and vanilla; beat until smooth.

Place one cake layer on a serving plate; spread with 1 cup frosting. Top with second layer and 1 cup ganache; sprinkle with 1/2 cup almonds. Top with third layer; frost top and sides of cake. Warm ganache until pourable; pour over cake, allowing some to drape down the sides. Sprinkle with remaining almonds. Refrigerate until serving. **Yield:** 12 servings.

SWEET ENDINGS. For more mouth-watering delights, visit *tasteofhome.com/plus*.

Food for Thought: The king and high priest of all the festivals was the autumn Thanksgiving —Harriet Beecher Stowe

FIELD EDITOR SPOTLIGHT

Pat Rutherford

WINCHESTER, ILLINOIS

LIVES on a farm with husband John, her high school sweetheart. Pat helped on the farm, drove a school bus and worked at a book bindery.

LOVES their three children, four grandchildren and seven great-grandchildren.

ENJOYS writing, gardening, taking and teaching cooking classes and playing guitar.

PAT IS SERVING UP:

- SAUERBRATEN
- CRUMB-COATED SPAETZLE
- RED CABBAGE WITH APPLE
- BLACK FOREST CAKE

recipes on page 45

willkommen!

German fare is a specialty for field editor Pat Rutherford. Here, she shares her recipes and her thoughts about this delicious family feast.

***TOH*: Was this meal passed down in your family?**

PAT: Actually, no. My great-grandparents emigrated from Germany, but my mother never cooked German dishes. I became acquainted with the food when preparing a lesson on German cooking for Extension Homemakers in my area.

***TOH*: How do these dishes reflect German tradition?**

PAT: Germans have always made preserves, fruit butters, cheese, and smoked and pickled fish and meats. Sauerbraten (pickled beef) is a great example. The roast is marinated for 1 to 2 days before it is cooked slowly. In the days when most German women and children worked in the fields, they relied on foods that could cook slowly with plenty of liquid. The thrifty hausfrau would later thicken the liquid in the pot and serve it as gravy.

***TOH*: When do you like to serve this dinner?**

PAT: I make it for friends and usually cook a special midweek supper for our family. It warms my heart when the youngest one says, "Granny's the best cook in the whole world."

Taste of Home
PRESENTS

AMERICA'S BEST LOVED RECIPE CONTEST

YOU CAN WIN $25,000

Our Biggest Recipe Contest Ever!

Do you have a favorite recipe that family and friends ask for over and over?
Send it our way and enter for your chance to win!

So many ways to WIN!
Enter in any of 4 categories with as many recipes as you want:

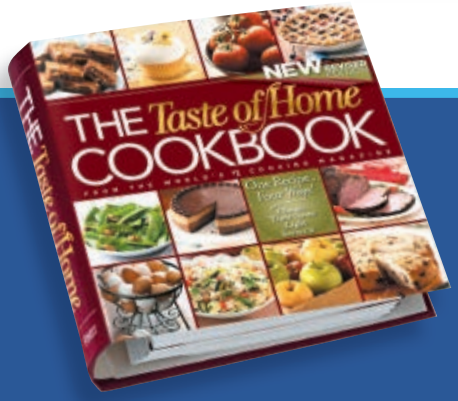
CLASSIC	LIGHT	TIME-SAVER	SERVES 2
Tried and true family favorites	Lower in fat and calories	Require less effort to make, less time to cook	Scaled down to make the perfect amount for two

One grand-prize winner will receive $25,000!

One finalist from each category will be selected to win a trip to the Taste of Home headquarters, including a collection of Taste of Home cookbooks and $500 cash.

Enter now at TasteofHome.com/bestloved

FINALIST PRIZING COURTESY OF
Vacation Together 877-444-4547
Vacation TOGETHER



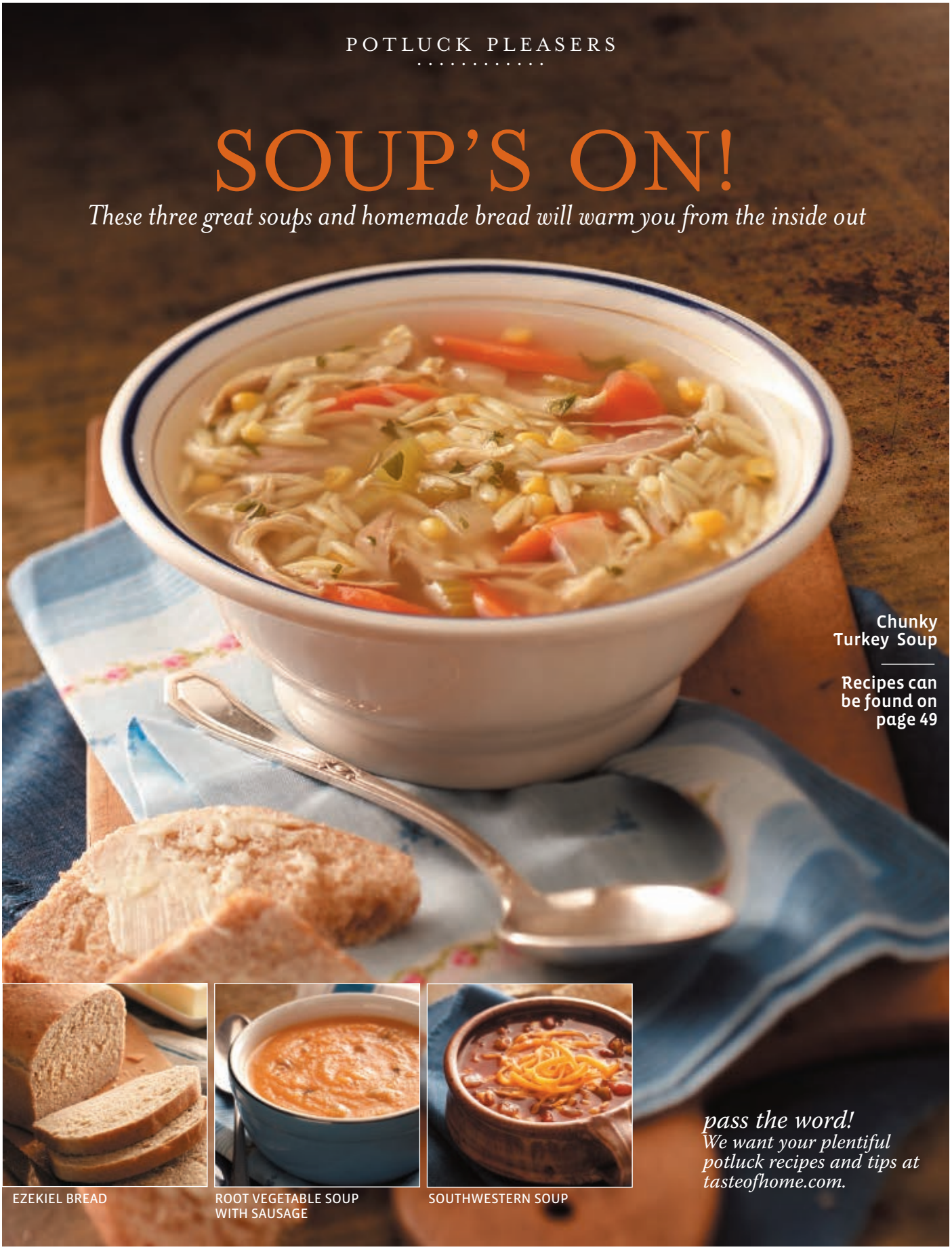
New this fall! Featuring a variety of recipes prepared four ways: **CLASSIC, LIGHT, TIME-SAVER** and **SERVES 2**.
429 new recipes and 450 new photos, 1,395 recipes total, complete with prep/cook times, how-to's and more!

ENTER YOUR RECIPE NOW FOR THE CHANCE TO BE FEATURED IN THE 3RD EDITION!

Enter by mail to: Taste of Home America's Best-Loved Recipe Contest, 5400 S. 60th St, Greendale, WI 53129. For complete details and contest rules, visit TasteofHome.com/bestloved. Entries must be received by midnight CST March 1, 2009. No purchase necessary to enter or win. Contest opens July 21, 2008. Must be a U.S. resident 18 or older to enter.

SOUP'S ON!

These three great soups and homemade bread will warm you from the inside out



Chunky Turkey Soup

Recipes can be found on page 49

EZEKIEL BREAD

ROOT VEGETABLE SOUP WITH SAUSAGE

SOUTHWESTERN SOUP

pass the word!
We want your plentiful potluck recipes and tips at tasteofhome.com.

GREAT pumpkin

It's not only for pies.. Just look at the scrumptious winners in our contest!

PUMPKIN CUPCAKES
RUNNER-UP
PAGE 43

Judy Wilson of Sun City West, Arizona was awarded the $500 Grand Prize for her tender Pumpkin Scones with Berry Butter. (Learn more about Judy on page 38.) Lyn Dilworth of Rancho Cordova, California won second place, dinner for four at the restaurant of her choice, for her Eggnog Pumpkin Pie. Ten runners-up each received a copy of our *Contest Winning Annual Recipes 2007* cookbook. You'll find all 12 winning recipes, plus 20 reader favorites, starting on page 39.

CONTEST WINNER

PUMPKIN PERFECTION

Judy Wilson has a way with scones. An avid baker, she keeps a variety of homemade scones on hand for unexpected guests.

"They freeze beautifully," she writes from Sun City West, Arizona. "All I have to do is take them out of the freezer and pop them in the oven for a few minutes."

Among her favorites are buttermilk, cranberry/tangerine and pumpkin scones. So Judy felt compelled to enter her Pumpkin Scones with Berry Butter in our recent "Pumpkin Patch Specialties" contest.

"I've been making this recipe for about 2 years," she says. "My husband, Wayne, and I were hosting a fall brunch, and I wanted something that would fit the seasonal theme. I ran across this recipe and gave it a try.

"Our guests kept going back for seconds and thirds! One woman wouldn't leave until I shared the recipe with her." Our judges were equally taken with the delightful wedges.

Her secret to making perfect scones? "I believe the most important point is to handle the dough gently, or you will have a very tough scone indeed."

Family Meals

Although Judy prefers baking, she cooks a lot. "On an everyday basis, I cook for two, but holiday meals are always held at our home, and most of our family comes," she says. The couple has four children, eight granddaughters and two great-granddaughters.

"I think my love of cooking began when I was a toddler, making mud pies at my grandmother's house. I've raised my standards since then!" Standards that earned Judy our $500 Grand Prize!

WIN CASH! Turn to page 55 to learn how you can enter *Taste of Home's* next national recipe contest...and get your chance at our $500 Grand Prize.

PUMPKIN SEEDS

My kids are allergic to tree nuts and peanuts, so every fall, we save our pumpkin seeds to use in recipes that call for nuts throughout the year.

—Suzanne Earl
Vernal, Utah

In the fall, I like to buy pumpkins and butternut squash in bulk. I then roast them and freeze the pulp in 1-cup portions, so I can use it throughout the winter, spring and summer.

—Judy Castranova
New Bern, New Jersey

Add honey, canned pumpkin, grated orange peel, brown sugar and pumpkin pie spice to butter, and whip up something different to serve with your morning bagel.

—Morgan Anderberg
Kooskia, Idaho

For a delightful combination, I top my pumpkin pie with coarsely chopped peanut brittle. It gives the pie an extra-special crunch.

—Lorraine Caland
Thunder Bay, Ontario

When making small loaves of pumpkin bread, I place my mini loaf pans on a baking sheet for easy handling.

—Kim Williams
Myrtle Beach, South Carolina

PUMPKIN SCONES WITH BERRY BUTTER

PREP: 25 min. + chilling
BAKE: 15 min.

Judy Wilson
Sun City West, Arizona

These delightful scones are perfect on a cold winter day with a steaming-hot cup of coffee. They also make a wonderful hostess gift arranged in a basket.

EGGNOG PUMPKIN PIE

PREP: 40 min. + chilling
BAKE: 50 min. + cooling

Lyn Dilworth
Rancho Cordova, California

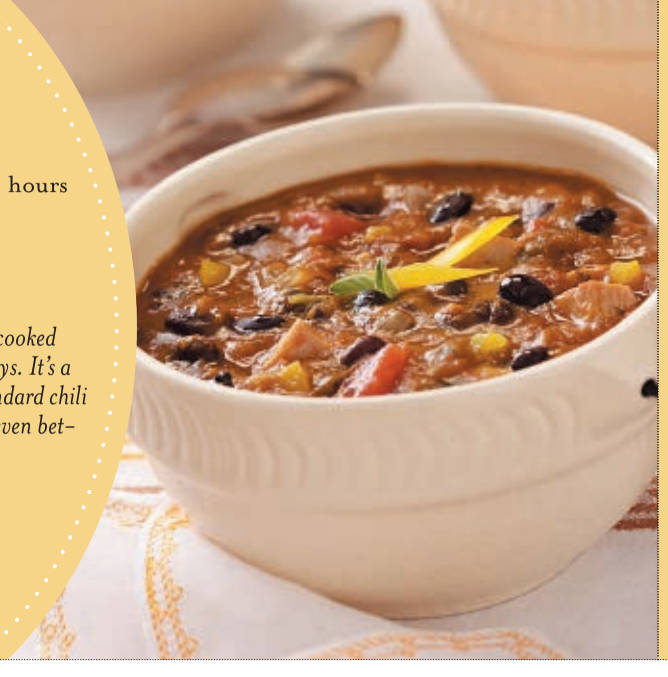
This family favorite is a combination of three great pies. With its flaky crust, creamy filling and great flavor, it's a fitting finale to a holiday meal.

BLACK BEAN 'N' PUMPKIN CHILI

PREP: 20 min. COOK: 4 hours

Deborah Vliet
Holland, Michigan

Our family loves this slow-cooked recipe, especially on cold days. It's a wonderful variation on standard chili that freezes well and tastes even better as leftovers.



FRUIT-NUT PUMPKIN BREAD

PREP: 30 min.
BAKE: 1 hour + cooling

Priscilla Gilbert
Indian Harbour Beach, Florida

My family says our Thanksgiving and Christmas dinners wouldn't be complete without this easy bread. I bake a variety to suit everyone—one plain, one with just nuts, one with raisins and dried cranberries and one with everything.

Black Bean 'n' Pumpkin Chili

- 1 medium onion, chopped
- 1 medium sweet yellow pepper, chopped
- 3 garlic cloves, minced
- 2 tablespoons olive oil
- 3 cups chicken broth
- 2 cans (15 ounces *each*) black beans, rinsed and drained
- 2-1/2 cups cubed cooked turkey
- 1 can (15 ounces) solid-pack pumpkin
- 1 can (14-1/2 ounces) diced tomatoes, undrained
- 2 teaspoons dried parsley flakes
- 2 teaspoons chili powder
- 1-1/2 teaspoons dried oregano
- 1-1/2 teaspoons ground cumin
- 1/2 teaspoon salt

In a large skillet, saute the onion, yellow pepper and garlic in oil until tender. Transfer to a 5-qt. slow cooker; stir in the remaining ingredients.

Cover and cook on low for 4-5 hours or until heated through. **Yield:** 10 servings (2-1/2 quarts).

NUTRITION FACTS: 1 cup equals 192 calories, 5 g fat (1 g saturated fat), 28 mg cholesterol, 658 mg sodium, 21 g carbohydrate, 7 g fiber, 16 g protein. **DIABETIC EXCHANGES:** 2 very lean meat, 1-1/2 starch, 1/2 fat.

TASTE OF HOME
October & November 2008

Fruit-Nut Pumpkin Bread

- 2-2/3 cups sugar
- 1 can (15 ounces) solid-pack pumpkin
- 1 cup vegetable oil
- 4 eggs
- 1 teaspoon vanilla extract
- 3-1/2 cups all-purpose flour
- 1-1/2 teaspoons ground cinnamon
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/4 teaspoon ground cloves
- 1-1/2 cups coarsely chopped walnuts
- 2/3 cup golden raisins
- 2/3 cup raisins
- 2/3 cup dried cranberries

CRANBERRY CREAM CHEESE SPREAD:

- 1/2 cup dried cranberries
- 1-1/2 cups boiling water
- 1 package (8 ounces) cream cheese, softened
- 1/3 cup chopped walnuts

In a large mixing bowl, beat the sugar, pumpkin, oil, eggs and vanilla until well blended. Combine the flour, cinnamon, salt, baking soda and cloves; gradually beat into pumpkin mixture until blended. Fold in the walnuts, raisins and cranberries.

Transfer to two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350° for 60-70 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes before removing from pans to wire racks.

For spread, place cranberries in a small bowl; add boiling water. Let stand for 5 minutes; drain. In a small mixing bowl, beat cream cheese until smooth. Beat in cranberries and walnuts until blended. Serve with bread. **Yield:** 2 loaves (12 slices each) and 1 cup spread.

TASTE OF HOME
October & November 2008

Pumpkin Scones with Berry Butter

- 2 tablespoons dried cranberries
- 1/2 cup boiling water
- 1/2 cup butter, softened
- 3 tablespoons confectioners' sugar

DOUGH:

- 2-1/4 cups all-purpose flour
- 1/4 cup packed brown sugar
- 2 teaspoons baking powder
- 1-1/2 teaspoons pumpkin pie spice
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 1/2 cup cold butter
- 1 egg
- 1/2 cup canned pumpkin
- 1/3 cup milk
- 2 tablespoons chopped pecans, optional

Place cranberries in a small bowl; add boiling water. Let stand for 5 minutes; drain and chop. In a small mixing bowl, beat butter until light and fluffy. Add confectioners' sugar and cranberries; mix well. Cover and refrigerate for at least 1 hour.

In a large bowl, combine the flour, brown sugar, baking powder, pie spice, salt and baking soda. Cut in butter until mixture resembles coarse crumbs. In a small bowl, whisk the egg, pumpkin and milk; add to crumb mixture just until moistened. Stir in pecans if desired.

Turn dough onto a floured surface; knead 10 times. Pat into an 8-in. circle. Cut into eight wedges; separate wedges and place on a greased baking sheet.

Bake at 400° for 12-15 minutes or until golden brown. Serve warm with berry butter. **Yield:** 8 scones (about 1/2 cup butter).

TASTE OF HOME
October & November 2008

Eggnog Pumpkin Pie

- 1-1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 3 tablespoons shortening
- 3 tablespoons cold butter, cubed
- 3 to 4 tablespoons cold water

FILLING:

- 2 eggs
- 1 can (15 ounces) solid-pack pumpkin
- 1 cup eggnog
- 1/2 cup sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves

TOPPING:

- 1/2 cup packed brown sugar
- 2 tablespoons butter, softened
- 1/2 cup chopped pecans

In a food processor, combine flour and salt; cover and pulse to blend. Add shortening and butter; cover and pulse until mixture resembles coarse crumbs. While processing, gradually add water until dough forms a ball. Wrap in plastic wrap. Refrigerate for 1 to 1-1/2 hours or until easy to handle.

Roll out pastry to fit a 9-in. pie plate. Transfer pastry to pie plate. Trim pastry to 1/2 in. beyond edge of plate; flute edges.

In a large bowl, whisk the eggs, pumpkin, eggnog, sugar, cinnamon, salt, ginger, nutmeg and cloves until blended. Pour into crust.

In a small mixing bowl, beat brown sugar and butter until crumbly, about 2 minutes. Stir in pecans; sprinkle over filling.

Bake at 350° for 50-60 minutes or until a knife inserted near the center comes out clean. Cool on a wire rack. Refrigerate leftovers. **Yield:** 8 servings.

EDITOR'S NOTE: This recipe was tested with commercially prepared eggnog.

TASTE OF HOME
October & November 2008

GINGER-STREUSEL PUMPKIN PIE

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

Sonia Parvu
Sherrill, New York

I love to bake and have spent a lot of time making goodies for my family and friends. The streusel topping gives this pie a special touch everyone enjoys.

JUMBO PUMPKIN PECAN MUFFINS

PREP: 25 min. BAKE: 25 min.

Janice Christofferson
Eagle River, Wisconsin

Perk up an autumn morning with one of these hearty muffins. You'll really enjoy the pumpkin-spice flavor and crumbly nut topping…and so will everyone else!

PRETTY PUMPKIN CINNAMON BUNS

PREP: 45 min. + rising
BAKE: 25 min.

Glenda Joseph
Chambersburg, Pennsylvania

I make sticky buns and cinnamon rolls quite often because my husband loves them. One day, I had some fresh pumpkin on hand and decided to try pumpkin cinnamon buns. We loved the results!

PUMPKIN CHEESECAKE DELUXE

PREP: 35 min.
BAKE: 1 hour + chilling

Andrea Quiroz
Chicago, Illinois

I developed this recipe out of my love for cheesecake and my family's love for pumpkin pie. I made it for Thanksgiving, and every morsel was devoured. My family wished I had made two!

Pretty Pumpkin Cinnamon Buns

- 2 tablespoons active dry yeast
- 1/2 cup warm water (110° to 115°)
- 4 eggs
- 1 cup shortening
- 1 cup canned pumpkin
- 1 cup warm milk (110° to 115°)
- 1/2 cup sugar
- 1/2 cup packed brown sugar
- 1/3 cup instant vanilla pudding mix
- 1/3 cup instant butterscotch pudding mix
- 1 teaspoon salt
- 7 to 8 cups all-purpose flour

FILLING:

- 1/4 cup butter, melted
- 1 cup packed brown sugar
- 2 teaspoons ground cinnamon

ICING:

- 3 tablespoons water
- 2 tablespoons butter, softened
- 1 teaspoon ground cinnamon
- 2 cups confectioners' sugar
- 1-1/2 teaspoons vanilla extract

In a large mixing bowl, dissolve yeast in warm water. Add the eggs, shortening, pumpkin, milk, sugars, pudding mixes, salt and 6 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky).

Turn onto a 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 in a warm place until doubled, about 1 hour.

Punch dough down; divide in half. Roll each portion into a 12-in. x 8-in. rectangle; brush with butter. Combine brown sugar and cinnamon; sprinkle over dough to within 1/2 in. of edges.

Roll up jelly-roll style, starting with a long side; pinch seams to seal. Cut each into 12 slices. Place cut side down in two greased 13-in. x 9-in. x 2-in. baking pans. Cover and let rise until doubled, about 30 minutes.

Bake at 350° for 22-28 minutes or until golden brown. In a small mixing bowl, combine the water, butter and cinnamon. Add confectioners' sugar and vanilla; beat until smooth. Spread over buns. Serve warm.

Yield: 2 dozen.

Pumpkin Cheesecake Deluxe

- 3/4 cup chopped pecans, toasted
- 32 gingersnap cookies, coarsely crushed
- 3 tablespoons brown sugar
- 6 tablespoons butter, melted

FILLING:

- 3 packages (8 ounces *each*) cream cheese, softened
- 1 cup packed brown sugar
- 1-1/2 cups canned pumpkin
- 1/2 cup heavy whipping cream
- 1/4 cup maple syrup
- 3 teaspoons vanilla extract
- 1 teaspoon ground cinnamon
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 4 eggs, lightly beaten

Sweetened whipped cream, optional

Pecan brittle, optional

Place a greased 9-in. springform pan on a double thickness of heavy-duty foil; securely wrap foil around pan. Place pecans in a food processor; cover and process until ground. Add gingersnaps, brown sugar and butter; cover and pulse until blended. Press onto the bottom and 2 in. up the sides of prepared pan; set aside.

In a large mixing bowl, beat cream cheese and brown sugar until smooth. Beat in the pumpkin, cream, syrup, vanilla and spices. Add eggs; beat on low speed just until combined. Pour into crust. Place springform pan in a large baking pan; add 1 in. of hot water to larger pan.

Bake at 325° for 60-70 minutes or until center is just set and top appears dull. Remove pan from water bath. Cool on wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Chill overnight.

Remove sides of pan. Garnish with whipped cream and pecan brittle if desired. **Yield:** 12 servings.

MAKE THE BRITTLE. Find Andrea Quiroz's homemade Pecan Brittle recipe at *tasteofhome.com/plus*.

Ginger-Streusel Pumpkin Pie

- 1 sheet refrigerated pie pastry
- 3 eggs
- 1 can (15 ounces) solid-pack pumpkin
- 1-1/2 cups heavy whipping cream
- 1/2 cup sugar
- 1/4 cup packed brown sugar
- 1-1/2 teaspoons ground cinnamon
- 1/2 teaspoon salt
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground nutmeg
- 1/4 teaspoon ground cloves

STREUSEL:

- 1 cup all-purpose flour
- 1/2 cup packed brown sugar
- 1/2 cup cold butter
- 1/2 cup chopped walnuts
- 1/3 cup finely chopped candied *or* crystallized ginger

On a lightly floured surface, unroll pastry. Transfer pastry to a 9-in. pie plate. Trim pastry to 1/2 in. beyond edge of plate; flute edges.

In a large bowl, whisk the eggs, pumpkin, cream, sugars, cinnamon, salt, allspice, nutmeg and cloves. Pour into pastry shell. Bake at 350° for 40 minutes.

In a small bowl, combine flour and brown sugar; cut in butter until crumbly. Stir in walnuts and ginger. Gently sprinkle over filling.

Bake 15-25 minutes longer or until a knife inserted near the center comes out clean. Cool on a wire rack. Refrigerate leftovers.

Yield: 8 servings.

Jumbo Pumpkin Pecan Muffins

- 2-1/2 cups all-purpose flour
- 1/2 cup sugar
- 1/4 cup packed brown sugar
- 2 teaspoons pumpkin pie spice
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 eggs
- 1 cup canned pumpkin
- 1/2 cup buttermilk
- 1/4 cup vegetable oil
- 1 teaspoon vanilla extract
- 1/2 cup chopped pecans

TOPPING:

- 1/3 cup packed brown sugar
- 1/3 cup finely chopped pecans
- 1/4 cup all-purpose flour
- 1/4 cup cold butter

In a large bowl, combine the first seven ingredients. In another bowl, whisk the eggs, pumpkin, buttermilk, oil and vanilla. Stir into dry ingredients just until moistened. Fold in pecans. Fill six greased or paper-lined jumbo muffin cups three-fourths full.

In a small bowl, combine the brown sugar, pecans and flour; cut in butter until crumbly. Sprinkle over batter.

Bake at 375° for 25-30 minutes or until a toothpick comes out clean. Cool for 5 minutes before removing from pan to a wire rack. Serve warm. **Yield:** 6 muffins.

PUMPKIN CUPCAKES

PREP: 30 min.
BAKE: 20 min. + cooling

Mary Relyea
Canastota, New York

A unique mix of pineapple and pumpkin creates moist cupcakes with mouth-watering flavor and texture. A fluffy frosting caps these tasty treats.

SAVORY PUMPKIN RAVIOLI

PREP: 2 hours COOK: 10 min.

Christopher Presutti
Jacksonville, Florida

This recipe may sound complicated, but if you organize yourself, it really isn't. The result will be pure pumpkin heaven. I like to sprinkle the ravioli with Parmesan as well. You can also add salt and pepper to the rich sage sauce, to taste.

SPICED PUMPKIN MOUSSE

PREP: 30 min. + chilling

Lara Pennell
Mauldin, South Carolina

Kids love to dip into this pumpkin mousse! Gingersnaps add crunch to the creamy, smooth-as-silk mousse that's spiced just right.

TOASTY PUMPKIN WAFFLES

PREP/TOTAL TIME: 30 min.

Brenda Ryan
Marshall, Missouri

When I really want to impress folks, I serve these waffles. They're beautiful with a fresh sprig of mint atop the sweet butter. This was my most requested recipe when I owned a bed-and-breakfast.

Spiced Pumpkin Mousse

- 1-1/2 teaspoons unflavored gelatin
- 4-1/2 teaspoons cold water
- 3 egg yolks
- 3/4 cup sugar
- 1-1/2 cups canned pumpkin
- 3/4 teaspoon ground cinnamon
- 1/4 teaspoon ground ginger
- 1/8 teaspoon ground cloves
- 1-1/2 cups heavy whipping cream
- 1-1/2 teaspoons vanilla extract
- 18 gingersnap cookies, *divided*

In a small saucepan, sprinkle gelatin over water; let stand for 1 minute or until softened. Beat in egg yolks and sugar. Cook and stir over medium heat until a thermometer reads 160° and mixture has thickened, about 5 minutes.

Transfer to a small bowl; beat until cool and thickened, about 3 minutes. Beat in pumpkin and spices. Refrigerate for 1 hour or until set.

In a small mixing bowl, beat cream and vanilla until stiff peaks form. Fold into pumpkin mixture.

Coarsely crumble 12 gingersnaps; sprinkle into six parfait or dessert dishes. Spoon or pipe mousse over the top. Cover and refrigerate for 1 hour or until set. Just before serving, garnish with remaining gingersnaps. **Yield:** 6 servings.

IT'S A SNAP! Find Lara's Gingersnaps (to serve with the mousse) at *tasteofhome.com/plus*.

Toasty Pumpkin Waffles

- 1 cup all-purpose flour
- 1 tablespoon brown sugar
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 egg, beaten
- 1-1/4 cups milk
- 2/3 cup canned pumpkin
- 4-1/2 teaspoons butter, melted
- 1/3 cup chopped pecans

MAPLE CRANBERRY BUTTER:

- 1/2 cup fresh *or* frozen cranberries
- 1/4 cup maple syrup
- 1 cup butter, softened

Additional maple syrup, optional

In a large bowl, combine the flour, brown sugar, baking powder and salt. Whisk the egg, milk, pumpkin and butter; stir into dry ingredients until blended. Fold in pecans.

Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

Meanwhile, in a small saucepan, combine cranberries and syrup. Cook over medium heat until berries pop, about 10 minutes. Transfer to a small mixing bowl; cool slightly. Beat in butter until blended.

Serve waffles with maple cranberry butter and syrup if desired. Refrigerate or freeze leftover butter. **Yield:** 4 servings (1 cup butter).

Pumpkin Cupcakes

- 2/3 cup shortening
- 2 eggs
- 3/4 cup maple syrup
- 1/2 cup milk
- 1-1/2 cups all-purpose flour
- 1-1/4 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground allspice
- 1 cup canned pumpkin
- 1 can (8 ounces) crushed pineapple, drained
- 1 package (8 ounces) cream cheese, softened
- 1/4 cup butter, softened
- 1-1/2 cups confectioners' sugar

In a large mixing bowl, beat shortening until light and fluffy. Add eggs, one at a time, beating well after each addition (mixture will appear curdled). Beat in syrup and milk. Combine the flour, baking powder, salt, baking soda, ginger and allspice; add to shortening mixture and beat just until moistened. Stir in pumpkin and pineapple.

Fill paper-lined muffin cups two-thirds full. Bake at 350° for 20-25 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing from pans to a wire rack to cool completely.

For frosting, in a small mixing bowl, beat cream cheese and butter until fluffy. Add confectioners' sugar; beat until smooth. Frost cupcakes. **Yield:** 16 cupcakes.

Savory Pumpkin Ravioli

- 2-1/2 to 3 cups all-purpose flour
- 5 eggs
- 1 tablespoon olive oil

FILLING:

- 1 small pie pumpkin (about 2-1/4 pounds), peeled and cut into 1-inch cubes
- 4 teaspoons chopped shallot
- 1/3 cup butter, cubed
- 2 teaspoons minced fresh sage
- 3/4 teaspoon minced fresh thyme
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 2/3 cup heavy whipping cream
- 1 small bay leaf
- 1 egg, beaten

SAUCE:

- 1 cup heavy whipping cream
- 3 tablespoons butter
- 2 teaspoons minced fresh sage

Place 2-1/2 cups flour in a bowl; make a well in the center. Beat eggs and oil; pour into well. Stir together, forming a ball. Turn onto a floured surface; knead until smooth and elastic, about 8-10 minutes, adding remaining flour if necessary to keep dough from sticking. Cover and let rest for 30 minutes.

Meanwhile, in a large skillet, saute pumpkin and shallot in butter until tender. Add sage, thyme, salt and pepper. Transfer to a food processor; cover and process until blended. Return to the pan; stir in cream and bay leaf. Bring to a boil, stirring constantly. Reduce heat; simmer, uncovered, for 15-20 minutes or until thickened. Discard bay leaf.

Divide pasta dough into fourths; roll one portion to 1/16-in. thickness. (Keep remaining dough covered until ready to use.) Working quickly, place rounded teaspoonfuls of filling 1 in. apart over half of pasta sheet. Brush around filling with egg. Fold sheet over; press down to seal. Cut into squares with a pastry wheel. Repeat with remaining dough and filling.

Bring a soup kettle of salted water to a boil. Add ravioli. Reduce heat to a gentle simmer; cook for 1-2 minutes or until ravioli float to the top and are tender. Drain and keep warm.

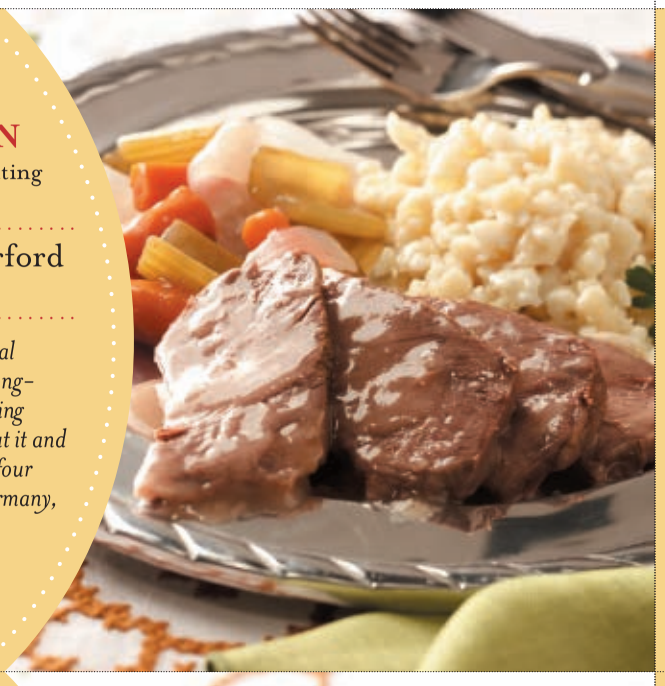
In a small saucepan, bring cream to a boil; cook, uncovered, until reduced by half. Stir in butter and sage. Spoon over ravioli. **Yield:** 6 servings.

SAUERBRATEN

PREP: 25 min. + marinating
BAKE: 3 hours

★ Patricia Rutherford
Winchester, Illinois

A tasty example of traditional German fare, this tender, long-marinated roast has a pleasing pickled tang. I learned about it and other heritage recipes from four women, originally from Germany, who live in our county.



CRUMB-COATED SPAETZLE

PREP/TOTAL TIME: 20 min.

★ Patricia Rutherford
Winchester, Illinois

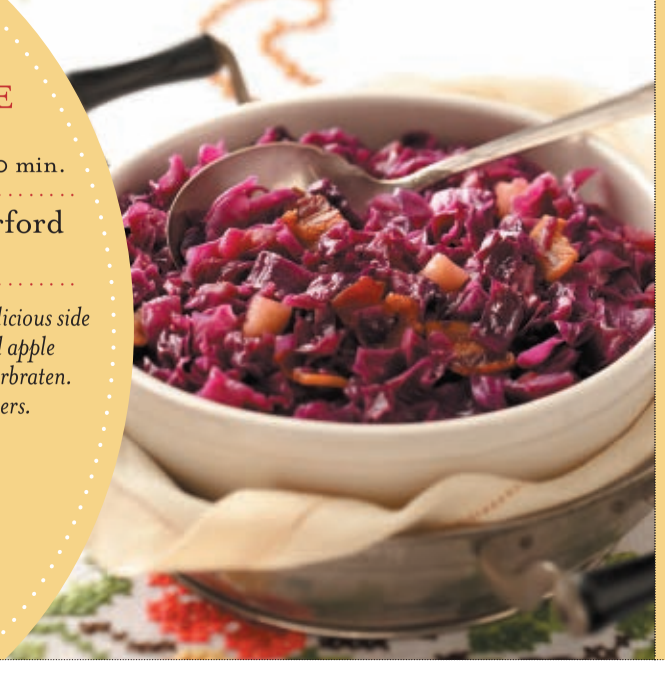
Spaetzle is a cross between a curly noodle and a small dumpling. It's a popular accompaniment to all types of roasts.

RED CABBAGE WITH APPLE

PREP: 15 min. COOK: 40 min.

★ Patricia Rutherford
Winchester, Illinois

Both sweet and tart, this delicious side dish has a hint of bacon and apple that goes perfectly with sauerbraten. The flavors blend as it simmers.

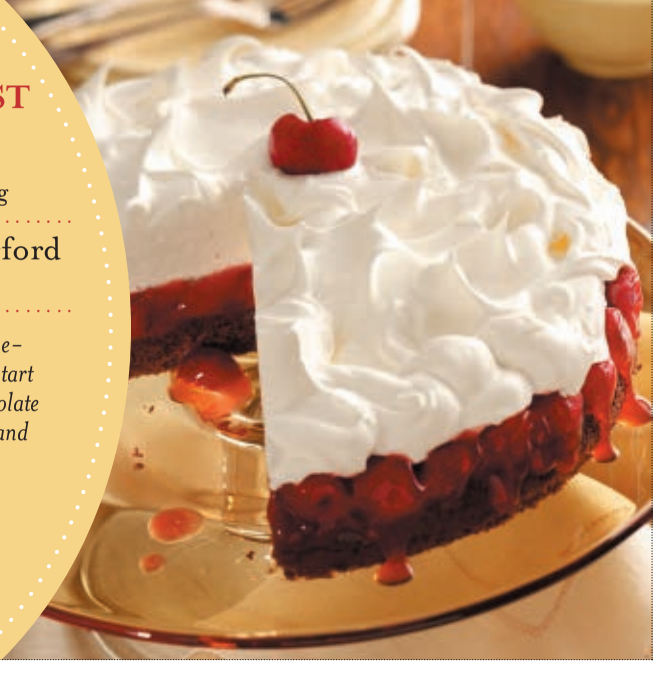


BLACK FOREST CAKE

PREP: 10 min.
BAKE: 25 min. + chilling

★ Patricia Rutherford
Winchester, Illinois

This is my easy take on a time-honored German dessert. I start with a mix to make the chocolate layer, then add the cherries and cream. It's yummy!



FIELD EDITOR FAVORITES (P. 34)

Red Cabbage with Apple

- 3 bacon strips, diced
- 1 medium onion, chopped
- 1 medium apple, peeled and chopped
- 1 small head red cabbage, chopped
- 1 cup water
- 1/4 cup white wine vinegar
- 1 tablespoon sugar
- 1/2 teaspoon salt

In a Dutch oven, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels to drain.

In the drippings, saute onion and apple until tender. Stir in the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until tender. Stir in reserved bacon. **Yield:** 6 servings.

NUTRITION FACTS: 2/3 cup equals 131 calories, 5 g fat (2 g saturated fat), 8 mg cholesterol, 333 mg sodium, 19 g carbohydrate, 4 g fiber, 4 g protein. **DIABETIC EXCHANGES:** 2 vegetable, 1 fat, 1/2 starch.

Black Forest Cake

- 1 package (9 ounces) chocolate cake mix
- 1/2 cup water
- 1 egg
- 1 package (3 ounces) cream cheese, softened
- 2 tablespoons sugar
- 1 carton (8 ounces) frozen whipped topping, thawed
- 1 can (21 ounces) cherry pie filling

In a small mixing bowl, beat the cake mix, water and egg on medium speed for 3-4 minutes. Pour into a greased 9-in. springform pan; place pan on a baking sheet.

Bake at 350° for 23-25 minutes or until cake springs back when lightly touched. Cool on a wire rack.

In a small mixing bowl, beat cream cheese and sugar until fluffy; fold in whipped topping. Spread pie filling over cake; top with cream cheese mixture. Cover and refrigerate for 4 hours. Remove sides of pan. **Yield:** 6-8 servings.

Sauerbraten

- 1 quart water
- 2 cups red wine vinegar
- 12 whole cloves
- 2 bay leaves
- 3 teaspoons salt
- 3 teaspoons brown sugar
- 1 boneless beef chuck *or* rump roast (4 pounds)
- 1/4 cup all-purpose flour
- 2 tablespoons vegetable oil
- 1 large onion, cut into wedges
- 5 medium carrots, cut into 1-1/2-inch pieces
- 2 celery ribs, cut into 1-1/2-inch pieces

In a large bowl, combine the water, vinegar, cloves, bay leaves, salt and brown sugar. Remove 2 cups to a small bowl; cover and refrigerate. Pour remaining marinade into a 2-gal. resealable plastic bag. Add roast; seal bag and turn to coat. Refrigerate for 1-2 days, turning twice each day.

Discard marinade and spices. Pat roast dry; dredge in flour. In a large skillet over medium-high heat, brown roast in oil on all sides. Transfer to a small roasting pan. Add the onion, carrots, celery and reserved marinade.

Cover and bake at 325° for 3 to 3-1/2 hours or until meat is tender. With a slotted spoon, remove meat and vegetables to a serving platter. Strain cooking juices; thicken if desired. **Yield:** 6 servings.

Crumb-Coated Spaetzle

- 2 cups all-purpose flour
- 1 teaspoon salt
- 2 eggs, lightly beaten
- 3/4 cup milk
- 1/2 cup dry bread crumbs
- 1/2 cup butter, melted

In a bowl, combine flour and salt. Stir in eggs and milk until smooth.

Fill a large kettle three-fourths full with water; bring to a boil. With a rubber spatula, press dough through a colander into boiling water. Cook and stir gently for 4-5 minutes or until spaetzle float and are tender.

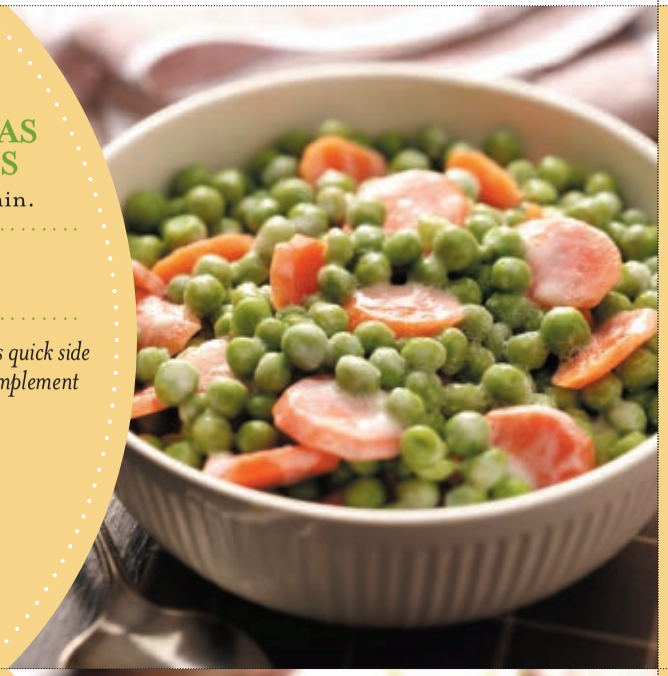
Combine bread crumbs and butter. With a slotted spoon, transfer spaetzle to a large bowl; add crumb mixture and toss to coat. **Yield:** 6 servings.

CREAMED PEAS AND CARROTS

PREP/TOTAL TIME: 25 min.

Gayleen Grote
Battleview, North Dakota

Creamy and comforting, this quick side dish is simply seasoned to complement a variety of dinner entrees.



FROZEN STRAWBERRY DESSERT

PREP: 25 min. + freezing

Gayleen Grote
Battleview, North Dakota

This pretty pink dessert is so refreshing. A fruity whipped cream filling is sandwiched between a crumbly pecan crust and topping.

PAN-FRIED VENISON STEAK

PREP/TOTAL TIME: 25 min.

Gayleen Grote
Battleview, North Dakota

When I was growing up, this recipe was a family favorite when we had deer meat on hand. I loved it, and now my children do, too!

PERFECT DINNER ROLLS

PREP: 30 min. + rising
BAKE: 15 min.

Gayleen Grote
Battleview, North Dakota

These wonderful yeast rolls melt in your mouth. I'm happy to make them for my children because I know I am making the same precious memories for them as my mom made for me!

MOM'S BEST MEAL (P. 24)

Pan-Fried Venison Steak

- 1 pound venison *or* beef tenderloin, cut into 1/2-inch slices
- 2 cups crushed saltines
- 2 eggs
- 3/4 cup milk
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 5 tablespoons vegetable oil

Flatten venison to 1/4-in. thickness. Place saltines in a shallow bowl. In another shallow bowl, whisk the eggs, milk, salt and pepper. Coat venison with saltines, then dip in egg mixture and coat a second time with saltines.

In a large skillet over medium heat, cook venison in oil in batches for 2-3 minutes on each side or until meat reaches desired doneness. **Yield:** 4 servings.

Perfect Dinner Rolls

- 1 tablespoon active dry yeast
- 2-1/4 cups warm water (110° to 115°)
- 1/3 cup sugar
- 1/3 cup shortening
- 1/4 cup powdered nondairy creamer
- 2-1/4 teaspoons salt
- 6 to 7 cups bread flour

In a large bowl, dissolve yeast in warm water. Add the sugar, shortening, creamer, salt and 5 cups flour. Beat until smooth. Stir in enough remaining flour to form a soft dough (dough will be sticky).

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with cooking spray, turning once to coat the top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Turn onto a lightly floured surface; divide into 24 pieces. Shape each into a roll. Place 2 in. apart on baking sheets coated with cooking spray. Cover and let rise until doubled, about 30 minutes.

Bake at 350° for 12-15 minutes or until lightly browned. Remove from pans to wire racks. **Yield:** 2 dozen.

NUTRITION FACTS: 1 roll equals 142 calories, 3 g fat (1 g saturated fat), 0 cholesterol, 222 mg sodium, 25 g carbohydrate, 1 g fiber, 4 g protein. **DIABETIC EXCHANGES:** 1-1/2 starch, 1/2 fat.

Creamed Peas and Carrots

- 4 medium carrots, sliced
- 2 cups frozen peas
- 1 tablespoon cornstarch
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 1/2 cup heavy whipping cream

Place carrots in a large saucepan; add 1 in. of water. Bring to a boil. Reduce heat; cover and simmer for 10 minutes.

Add peas; return to a boil. Reduce heat; cover and simmer 5-10 minutes longer or until vegetables are tender. Drain, reserving 1/2 cup cooking liquid. Return vegetables and reserved liquid to the pan.

In a small bowl, combine the cornstarch, salt, pepper and cream until smooth. Stir into vegetables. Bring to a boil; cook and stir for 1-2 minutes or until thickened. **Yield:** 4 servings.

Frozen Strawberry Dessert

- 1 cup all-purpose flour
- 1/4 cup packed brown sugar
- 1/2 cup cold butter
- 1/2 cup chopped pecans
- 2 cups frozen unsweetened strawberries, thawed
- 1 cup sugar
- 1 teaspoon lemon juice
- 1 cup heavy whipping cream, whipped

In a small bowl, combine flour and brown sugar; cut in butter until crumbly. Stir in pecans. Press into an ungreased 9-in. square baking pan. Bake at 350° for 14-16 minutes or until lightly browned. Cool on a wire rack.

Crumble the baked pecan mixture; set aside 1/2 cup for topping. Sprinkle the remaining mixture into an 8-in. square dish.

In a large mixing bowl, beat the strawberries, sugar and lemon juice until blended. Fold in whipped cream. Spread evenly into dish. Sprinkle with reserved pecan mixture. Cover and freeze for 8 hours or overnight. **Yield:** 9 servings.

CHUNKY TURKEY SOUP

PREP: 20 min. + simmering
COOK: 40 min.

Jane Scanlon
Marco Island, Florida

This hearty soup is the perfect answer for Thanksgiving leftovers. With its curry and cumin accents, no one will mistake it for canned soup!

EZEKIEL BREAD

PREP: 30 min. + rising
BAKE: 30 min. + cooling

Roger Hawley
Valley Park, Missouri

If your Bible's handy, read Ezekiel 4:9 to find the inspiration for this recipe and its title. This tender, chewy multigrain bread has a hint of sweetness.

ROOT VEGETABLE SOUP WITH SAUSAGE

PREP: 30 min. COOK: 45 min.

Donna Class
Keyser, West Virginia

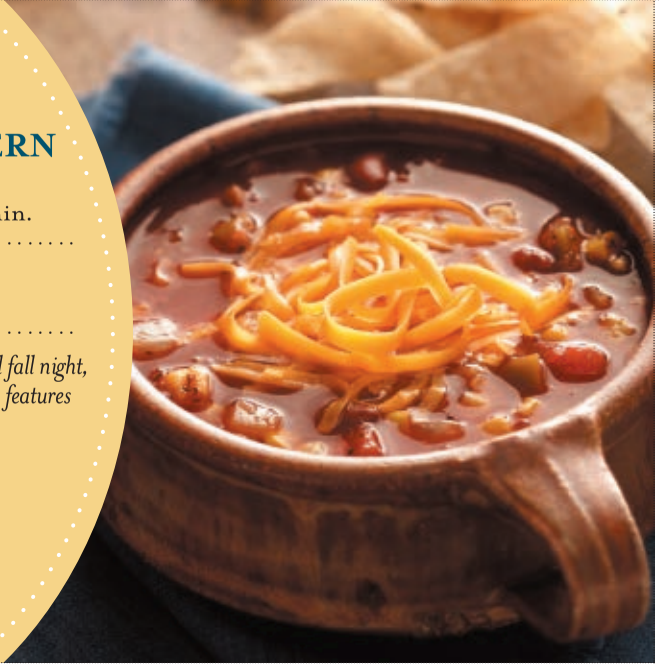
I had a similar soup at a restaurant and re-created it at home. To my surprise, it came out even better than the original and won top honors in our town's annual cook-off.

SOUTHWESTERN SOUP

PREP/TOTAL TIME: 20 min.

★ Jean Ecos
Hartland, Wisconsin

Guaranteed to spice up a cool fall night, this zippy tomato-based soup features basil, corn, salsa and beans.



POTLUCK PLEASERS (P. 36)

Root Vegetable Soup with Sausage

- 1/4 pound bulk Italian sausage
- 1 medium butternut squash (about 3 pounds), peeled and cubed
- 4 large potatoes, peeled and cubed
- 3 large sweet potatoes, peeled and cubed
- 1 large rutabaga, peeled and cubed
- 1 package (16 ounces) fresh baby carrots
- 1 medium turnip, peeled and diced
- 10 cups water
- 2 cans (14-1/2 ounces *each*) vegetable broth
- 2 tablespoons sugar
- 1-1/2 teaspoons salt
- 1 teaspoon ground ginger
- 1/8 teaspoon pepper
- 1/4 cup heavy whipping cream

Crumble sausage into a large kettle. Cook over medium heat until no longer pink; drain.

Stir in the vegetables, water, broth, sugar and seasonings; bring to a boil. Reduce heat; cover and simmer for 35-40 minutes or until vegetables are tender. Cool slightly.

In a blender, process soup in batches until smooth. Return to the pan; whisk in cream. Heat through (do not boil). **Yield:** 20 servings (1 cup each).

NUTRITION FACTS: 1 cup equals 168 calories, 2 g fat (1 g saturated fat), 6 mg cholesterol, 439 mg sodium, 35 g carbohydrate, 6 g fiber, 4 g protein. **DIABETIC EXCHANGES:** 2 starch, 1/2 fat.

TASTE OF HOME
October & November 2008

Southwestern Soup

- 3 cups water
- 4 cans (8 ounces *each*) tomato sauce
- 2 cans (16 ounces *each*) kidney beans, rinsed and drained
- 2 cans (14-1/2 ounces *each*) chicken broth
- 2 cups frozen corn
- 2 cups salsa
- 2 teaspoons dried minced onion
- 1 to 2 teaspoons dried oregano
- 1 to 2 teaspoons dried basil
- 2 cups (8 ounces) shredded cheddar cheese

Tortilla chips, optional

In a Dutch oven, combine the first nine ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 10-15 minutes or until heated through.

Sprinkle individual servings with cheese. Serve with tortilla chips if desired. **Yield:** 12 servings (1-1/3 cups each).

TASTE OF HOME
October & November 2008

Chunky Turkey Soup

- 1 leftover turkey carcass (from a 12- to 14-pound turkey)
- 4-1/2 quarts water
- 1 medium onion, quartered
- 1 medium carrot, cut into 2-inch pieces
- 1 celery rib, cut into 2-inch pieces

SOUP:

- 2 cups shredded cooked turkey
- 4 celery ribs, chopped
- 2 cups frozen corn
- 2 medium carrots, sliced
- 1 large onion, chopped
- 1 cup uncooked orzo pasta
- 2 tablespoons minced fresh parsley
- 4 teaspoons chicken bouillon granules
- 1 teaspoon curry powder
- 1 teaspoon salt
- 1/2 teaspoon ground cumin
- 1/2 teaspoon pepper

Place the turkey carcass in a large kettle; add water, onion, carrot and celery. Slowly bring to a boil over low heat; cover and simmer for 1-1/2 hours.

Discard the carcass. Strain broth through a cheesecloth-lined colander. If using immediately, skim fat. Or cool; then refrigerate for 8 hours or overnight; remove fat from surface before using. (Broth may be refrigerated for up to 3 days or frozen for 4-6 months.)

Place the soup ingredients in a large kettle; add the broth. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until pasta and vegetables are tender. **Yield:** 12 servings (1-1/3 cups each).

NUTRITION FACTS: 1-1/3 cups equals 170 calories, 3 g fat (1 g saturated fat), 33 mg cholesterol, 527 mg sodium, 23 g carbohydrate, 2 g fiber, 14 g protein. **DIABETIC EXCHANGES:** 1-1/2 starch, 1 very lean meat

TASTE OF HOME
October & November 2008

Ezekiel Bread

- 3 packages (1/4 ounce *each*) active dry yeast
- 5 cups warm water (110° to 115°), *divided*
- 1 tablespoon plus 2/3 cup honey, *divided*
- 2/3 cup canola oil
- 1/2 cup sugar
- 2 teaspoons salt
- 4 cups whole wheat flour
- 1 cup toasted wheat germ
- 6 to 8 cups bread flour

In a large mixing bowl, dissolve yeast in 3/4 cup warm water and 1 tablespoon honey. Add the remaining water and honey, the oil, sugar, salt, whole wheat flour, wheat germ and 3 cups bread flour. Beat until smooth. Stir in enough remaining bread flour to form a soft dough (dough will be sticky).

Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a bowl coated with cooking spray, turning once to coat the top. Cover and let rise in a warm place until doubled, about 1 hour.

Punch dough down. Shape into four loaves. Place in 9-in. x 5-in. x 3-in. loaf pans coated with cooking spray. Cover and let rise until nearly doubled, about 30 minutes.

Bake at 350° for 30-35 minutes or until golden brown. Remove from pans to wire racks to cool. **Yield:** 4 loaves (16 slices each)

NUTRITION FACTS: 1 slice equals 108 calories, 3 g fat (trace saturated fat), 0 cholesterol, 75 mg sodium, 19 g carbohydrate, 1 g fiber, 3 g protein. **DIABETIC EXCHANGE:** 1-1/2 starch.

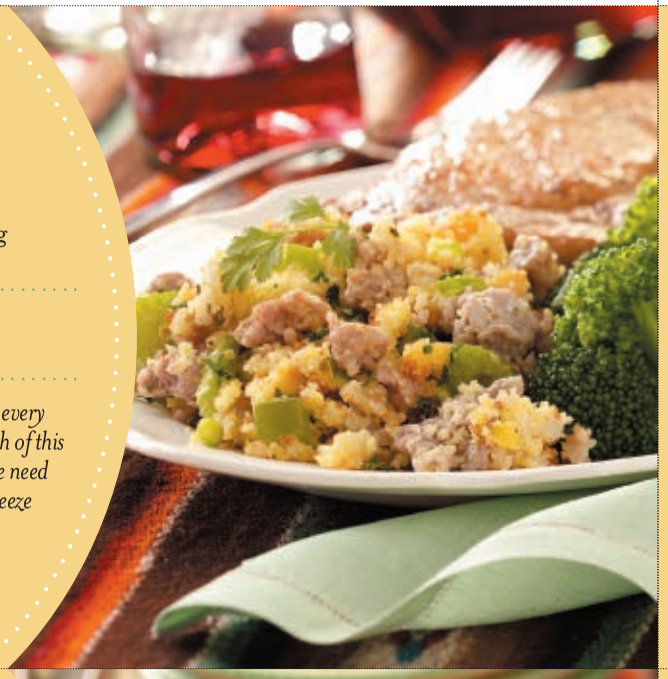
TASTE OF HOME
October & November 2008

CALICO CORN BREAD DRESSING

PREP: 45 min. + cooling
BAKE: 35 min.

Colleen Ruple
Beaumont, Texas

My mother and I get together every November to make a big batch of this dressing. We take out what we need for Thanksgiving, and then freeze the rest to eat during the year.

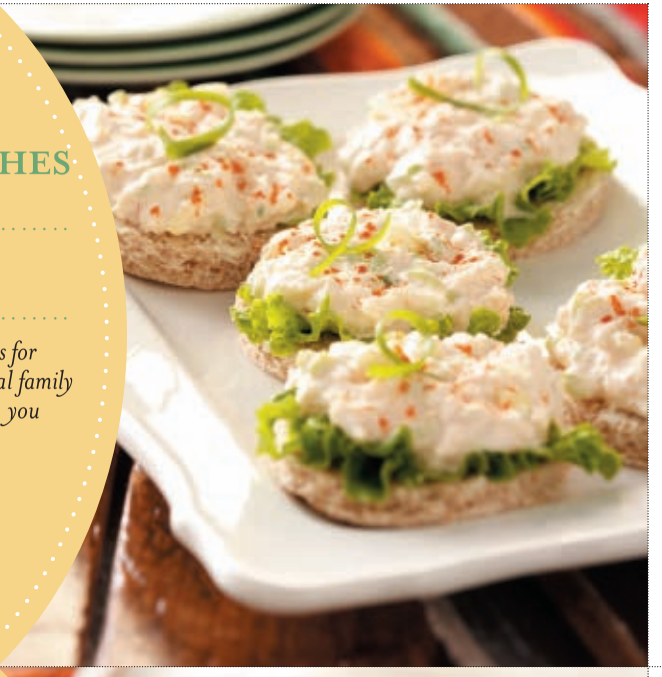


CRAB SALAD TEA SANDWICHES

PREP: 1 hour

★ Edie DeSpain
Logan, Utah

I make these mini sandwiches for showers, weddings and special family events. They are so delicious, you can't stop at just one.

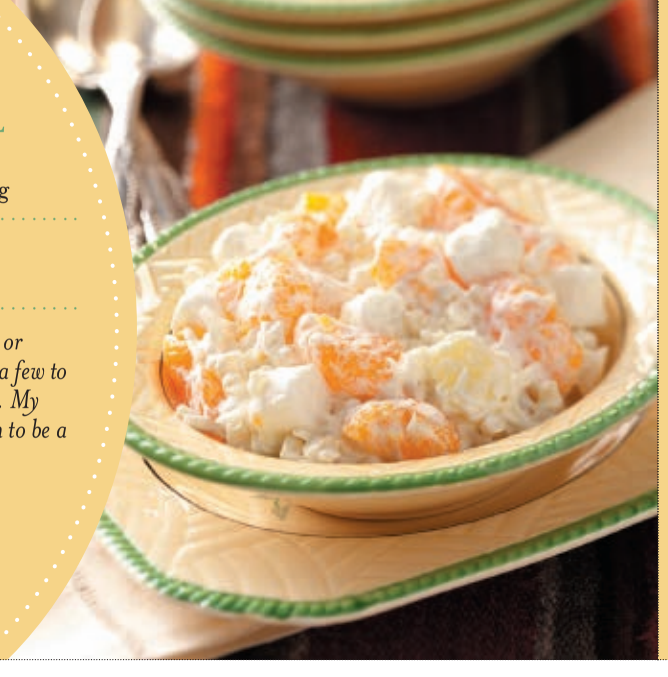


DELIGHTFUL FRUIT SALAD

PREP: 35 min. + chilling

Elaine Bailey
Bloomfield, Indiana

If I have mandarin oranges or maraschino cherries, I add a few to the top of this creamy salad. My friends say it is good enough to be a dessert!



DEVILED EGGS EXTRAORDINAIRE

PREP: 40 min.

★ Carol Ross
Anchorage, Alaska

For adult occasions, a tiny amount of red or black caviar can be added as garnish on top of these eggs. Enjoy their mild mustard flavor.

Delightful Fruit Salad

- 1 cup sugar
- 2 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1-3/4 cups unsweetened pineapple juice
- 2 eggs, beaten
- 1 tablespoon lemon juice
- 1 package (16 ounces) acini di pepe pasta
- 3 cans (11 ounces *each*) mandarin oranges, drained
- 2 cans (20 ounces *each*) pineapple chunks, drained
- 1 can (20 ounces) crushed pineapple, drained
- 1 cup miniature marshmallows
- 1 cup flaked coconut
- 1 carton (12 ounces) frozen whipped topping, thawed

In a small saucepan, combine the sugar, flour and salt. Gradually stir in pineapple juice. Bring to a boil, stirring constantly. Stir a small amount of hot mixture into eggs; return all to the pan, stirring constantly. Bring to a gentle boil; cook and stir 2 minutes longer. Remove from the heat. Gently stir in lemon juice.

Transfer to a bowl. Cool to room temperature without stirring. Cover surface of dressing with waxed paper; refrigerate until cooled.

Cook pasta according to package directions; drain and rinse in cold water. Place in a very large bowl; stir in the oranges, pineapple, marshmallows, coconut and dressing. Fold in whipped topping. Cover and refrigerate until chilled. **Yield:** 24 servings (3/4 cup each).

EDITOR'S NOTE: Acini di pepe are tiny pellets of pasta. This recipe was tested with DaVinci brand pasta. You may substitute 1 pound of macaroni or other pasta if desired.

Deviled Eggs Extraordinaire

- 24 hard-cooked eggs, peeled
- 4 ounces cream cheese, softened
- 1/2 cup mayonnaise
- 2 tablespoons prepared mustard
- 1 teaspoon cider vinegar
- 1/4 teaspoon salt
- 1/4 teaspoon onion powder

Cut eggs in half lengthwise. Remove yolks; set whites aside. In a small bowl, mash yolks. Add the cream cheese, mayonnaise, mustard, vinegar, salt and onion powder; mix well. Stuff or pipe into egg whites. Refrigerate until serving. **Yield:** 4 dozen.

Calico Corn Bread Dressing

- 4 cups all-purpose flour
- 4 cups yellow cornmeal
- 2 tablespoons plus 2 teaspoons baking powder
- 2 teaspoons salt
- 4 eggs
- 4 cups milk
- 1 cup vegetable oil

DRESSING:

- 4 pounds bulk pork sausage
- 5 cups water
- 8 cups sliced celery (about 1-1/2 bunches)
- 2 medium green peppers, chopped
- 2 tablespoons plus 1-1/2 teaspoons dried minced garlic
- 2 teaspoons pepper
- 1/4 teaspoon cayenne pepper
- 24 slices white bread, cubed
- 6 cans (14-1/2 ounces *each*) chicken broth
- 2 bunches green onions, sliced
- 1/4 cup minced fresh parsley

In a large bowl, combine the flour, cornmeal, baking powder and salt. In another large bowl, whisk the eggs, milk and oil; stir into dry ingredients just until moistened.

Pour into two greased 13-in. x 9-in. x 2-in. baking pans. Bake at 425° for 15-20 minutes or until a toothpick inserted near the center comes out clean. Cool on wire racks.

In a large kettle, cook sausage over medium heat until no longer pink; drain. Stir in the water, celery, green peppers, garlic, pepper and cayenne. Bring to a boil. Reduce heat; cover and simmer for 5-7 minutes or until vegetables are crisp-tender.

In a very large bowl, crumble corn bread into 1/2-in. pieces. Stir in the white bread, broth, onions and parsley. Add sausage mixture. Divide among four greased 13-in. x 9-in. x 2-in. baking dishes.

Cover and bake at 350° for 25 minutes. Uncover; bake 10-15 minutes longer or until lightly browned. **Yield:** 58 servings (3/4 cup each).

Crab Salad Tea Sandwiches

- 4 celery ribs, finely chopped
- 2 cups reduced-fat mayonnaise
- 4 green onions, chopped
- 1/4 cup lime juice
- 1/4 cup chili sauce
- 1/2 teaspoon seasoned salt
- 8 cups cooked fresh *or* canned crabmeat
- 6 hard-cooked eggs, chopped
- 48 slices whole wheat bread
- 1/2 cup butter, softened
- 48 lettuce leaves
- 1/2 teaspoon paprika

Green onions, cut into thin strips, optional

In a large bowl, combine the first six ingredients; gently stir in crab and eggs. Refrigerate until assembling.

With a 3-in. round cookie cutter, cut a circle from each slice of bread. Spread each with 1/2 teaspoon butter. Top with lettuce and 2 rounded tablespoonfuls of crab salad; sprinkle with paprika. Garnish with onion strips if desired. Serve immediately. **Yield:** 4 dozen.

HUNTER'S DELIGHT

PREP: 15 min. COOK: 6 hours

Terry Paull
Eagle River, Wisconsin

We live in the northwoods, so we usually have an ample supply of venison. This is a recipe our mom made often, and it's one of our favorites.

REUBEN CRESCENT BAKE

PREP: 20 min. BAKE: 15 min.

★ Kathy Kittell
Lenexa, Kansas

This may not be a true Reuben, but the taste is still fantastic, and it's easy to make. I like to serve this bake with homemade soup.

RUSTIC AUTUMN FRUIT TART

PREP: 25 min. + chilling
BAKE: 40 min. + cooling

Jennifer Richards
Pine Beach, New Jersey

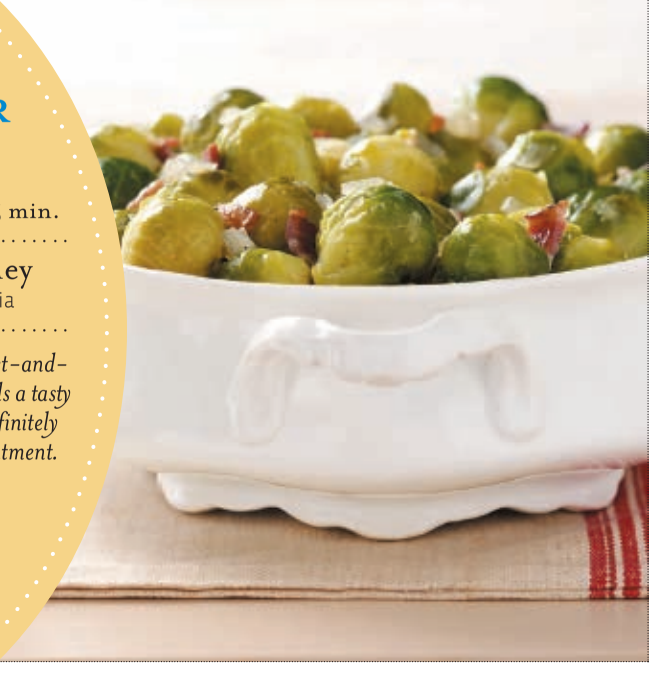
This impressive dessert is a hit at my house. It's fast, easy and delicious! An apricot jam glaze lends a pretty sheen to the buttery pastry that envelops tender apple and pear slices.

SWEET & SOUR BRUSSELS SPROUTS

PREP: 10 min. COOK: 25 min.

★ Barbara McCalley
Allison Park, Pennsylvania

This side dish has a nice sweet-and-sour balance, and bacon adds a tasty accent. Sprout lovers will definitely approve of this flavorful treatment.



Rustic Autumn Fruit Tart

- 1/2 cup butter, softened
- 4 ounces cream cheese, softened
- 1-1/2 cups all-purpose flour
- 2 large apples, peeled and thinly sliced
- 1 medium pear, peeled and thinly sliced
- 4-1/2 teaspoons cornstarch
- 1/2 teaspoon ground cinnamon
- 1/4 teaspoon ground cardamom
- 1/4 teaspoon ground nutmeg
- 1/4 cup orange juice
- 1/3 cup packed brown sugar
- 1/2 cup apricot jam, warmed

In a small mixing bowl, beat butter and cream cheese until smooth. Gradually add flour, beating just until mixture forms a ball. Cover and refrigerate for 1 hour.

In a large bowl, combine apples and pear. In a small bowl, combine cornstarch and spices; stir in orange juice until smooth. Stir in brown sugar until blended. Add to apple mixture and stir gently to coat.

On a lightly floured surface, roll out dough into a 14-in. circle. Transfer to a parchment paper-lined baking sheet. Spoon filling over the pastry to within 2 in. of edges. Fold up edges of pastry over filling, leaving center uncovered.

Bake at 375° for 40-45 minutes or until crust is golden and filling is bubbly. Spread with apricot jam. Using parchment paper, slide tart onto a wire rack to cool. **Yield:** 6 servings.

Sweet & Sour Brussels Sprouts

- 1/2 pound sliced bacon, diced
- 4 packages (16 ounces *each*) frozen brussels sprouts, thawed
- 1 medium onion, finely chopped
- 1/3 cup cider vinegar
- 3 tablespoons sugar
- 1-1/2 teaspoons salt
- 1/2 teaspoon ground mustard
- 1/8 teaspoon pepper

In a Dutch oven, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels to drain.

In the drippings, saute brussels sprouts and onion until crisp-tender. Add the vinegar, sugar, salt, mustard and pepper. Bring to a boil. Reduce heat; cover and simmer for 4-5 minutes or until sprouts are tender. Stir in bacon. **Yield:** 16 servings.

NUTRITION FACTS: 3/4 cup equals 126 calories, 7 g fat (2 g saturated fat), 10 mg cholesterol, 351 mg sodium, 12 g carbohydrate, 5 g fiber, 6 g protein. **DIABETIC EXCHANGES:** 1 lean meat, 1 vegetable, 1/2 starch, 1/2 fat.

Hunter's Delight

- 1/2 pound sliced bacon, diced
- 2-1/2 pounds red potatoes, thinly sliced
- 2 medium onions, sliced
- 1-1/2 pounds boneless venison steak, cubed
- 2 cans (14-3/4 ounces *each*) cream-style corn
- 3 tablespoons Worcestershire sauce
- 1 teaspoon sugar
- 1/2 to 1 teaspoon seasoned salt

In a large skillet, cook bacon over medium heat until crisp; drain. Place potatoes and onions in a 5-qt. slow cooker. Top with venison and bacon.

Combine the corn, Worcestershire sauce, sugar and seasoned salt; pour over the top. Cover and cook on low for 6-8 hours or until meat and potatoes are tender. **Yield:** 8 servings.

Reuben Crescent Bake

- 2 tubes (8 ounces *each*) refrigerated crescent rolls
- 1 pound sliced Swiss cheese
- 1-1/4 pounds sliced deli corned beef
- 1 can (14 ounces) sauerkraut, rinsed and well drained
- 2/3 cup Thousand Island salad dressing
- 1 egg white, beaten
- 3 teaspoons caraway seeds

Unroll one tube of crescent dough into one long rectangle; seal seams and perforations. Press onto the bottom of a greased 13-in. x 9-in. x 2-in. baking dish. Bake at 375° for 8-10 minutes or until golden brown.

Layer with half of the cheese and all of the corned beef. Combine sauerkraut and salad dressing; spread over beef. Top with remaining cheese.

On a lightly floured surface, press or roll second tube of crescent dough into a 13-in. x 9-in. rectangle, sealing seams and perforations. Place over cheese. Brush with egg white; sprinkle with caraway seeds.

Bake for 12-16 minutes or until heated through and crust is golden brown. Let stand for 5 minutes before cutting. **Yield:** 8 servings.

YOU SAY TOMATO...

No matter how you pronounce the word, tomatoes are gems

Whether you think they're fruit or vegetable, there's no denying tomatoes are delicious and versatile. You can drop some into soups or salads, or simmer them to saucy perfection; these vitamin-packed powerhouses are a must-have for many meals. (Psst! Tomatoes are technically a fruit.)

We're looking for your favorite tomato recipes. Experiment with all kinds of tomatoes, from Roma to heirloom. Show us what you've got, and you could win $500! We're looking for:

- Main dishes—Pasta, stuffed peppers, pizza, sauces, lasagna, grilled tomatoes, Mexican dishes, stir-fries
- Side dishes—Soups, salads, stuffed tomatoes
- Appetizers—Bruschetta, pinwheels, breads
- Beverages—Homemade tomato juice accented with spices and seasonings.

your tomato recipes could earn you $500!

Send us your pick of recipes! The deadline for submissions is *December 15, 2008*. Winners will be announced in the August/September '09 issue.

Last Call

Hurry up and enter your favorites in the "5-Ingredient Recipe" contest. Any short and speedy recipe with five or fewer ingredients qualifies (and you don't have to count water, salt and pepper in your limit). Deadline is *October 15, 2008*.

"You know, when you get your first asparagus, or your first acorn squash, or your first really good tomato of the season, those are the moments that define the cook's year. I get more excited by that than anything else."

—Mario Batali

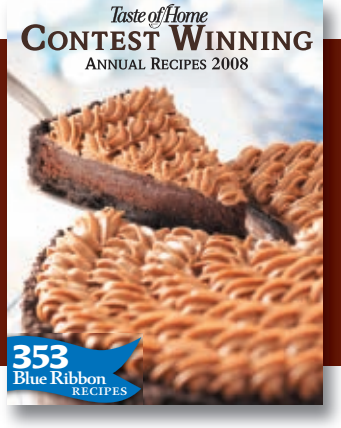
HOW TO ENTER AND WIN!

Be sure to include the contest topic and your name, address and phone number on each recipe you submit.

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

Or, type or print each recipe on one side of an 8-1/2- x 11-inch sheet of paper. Send entries to "You Say Tomato...," Diane Werner, Food Director, 5400 S. 60th St., 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 of *TOH*, in a cookbook or on our Web site (*tasteofhome.com*).



ENTER TO WIN A FABULOUS PRIZE!

The Grand Prize winner of each issue's contest will receive $500 in cash. And the second-place finisher will win dinner for four at the restaurant of the winner's choice (a $150 value). Ten runners-up will each receive a free copy of our *Contest Winning Annual Recipes 2008* cookbook. So enter today!

LIGHTEN UP FOR FALL

By Janet & Greta Podleski

Trying to jump on the bran wagon? Making a healthy, hearty and highly flavorful bran muffin is a cinch…there's really *muffin* to it! For our Pumpkin and Spice and Everything Nice Muffins, we've substituted high-fiber wheat bran for some of the white flour, and used low-fat yogurt, natural sweetener (maple syrup) and nutrient-rich pumpkin for a super-moist texture. These *scent*sational muffins are sure to become your *bran*-new favorite! Try our squash soup and maple pork, too!

Pumpkin and Spice and Everything Nice Muffins

PREP: 15 min. | BAKE: 20 min.

Don't wait until Thanksgiving dinner to enjoy the rich flavor of pumpkin! Canned pure pumpkin, a good source of beta-carotene (an antioxidant), is available year-round.

- 1-1/4 cups all-purpose flour
- 1/2 cup wheat bran
- 2 tsp pumpkin pie spice (or 1-1/2 tsp ground cinnamon plus 1/4 tsp each ground ginger and nutmeg)
- 1-1/2 tsp baking powder
- 1 tsp baking soda
- 1/2 tsp salt
- 1 cup canned pure pumpkin (not pumpkin pie filling)
- 1/2 cup plain, low-fat yogurt (2%)
- 1/2 cup pure maple syrup or honey
- 1/4 cup butter, melted
- 1 egg
- 1 tsp vanilla
- 1 cup finely grated carrots
- 1/2 cup mini semi-sweet chocolate chips
- 1/2 cup chopped walnuts (optional)

Preheat oven to 375°F. Spray a 12-cup muffin tin with cooking spray and set aside.

In a medium bowl, combine flour, wheat bran, pumpkin pie spice, baking powder, baking soda and salt. Set aside.

In a large bowl, whisk together pumpkin, yogurt, maple syrup, butter, egg and vanilla. Stir in carrots. Add dry ingredients to wet ingredients and stir using a wooden spoon just until moistened. Fold in chocolate chips (and walnuts, if using). Batter will be thick.

Divide batter evenly among 12 muffin cups. Bake on middle oven rack for 20 to 22 minutes, or until a wooden pick inserted in center comes out clean. Cool on a wire rack. **Yield:** Makes 12 muffins.

PER MUFFIN: 168 calories, 5.8 g total fat (3.3 g saturated fat), 3.4 g protein, 27 g carbohydrate, 2.4 g fiber, 30 mg cholesterol, 291 mg sodium

The Squash Court

PREP: 20 min. | COOK: 20 min.

This scrumptious butternut squash soup, with orange and ginger, is so healthy and flavorful that it's sure to cause a "racquet" at the dinner table!

- **2 tsp olive oil**
- **1 cup chopped onions**
- **1 tsp minced garlic**
- **1 tbsp grated gingerroot**
- **1/2 tsp ground cumin**
- **6 cups peeled, cubed butternut squash**
- **2 cups chicken broth**
- **1-1/2 cups unsweetened carrot juice**
- **1/4 cup frozen pineapple juice concentrate**
- **1 tsp grated orange zest**
- **1/2 tsp salt**
- **1/4 tsp freshly ground black pepper**
- **Light sour cream (optional)**

Heat olive oil in a large, non-stick soup pot over medium heat. Add onions and garlic. Cook and stir until onions begin to soften, about 3 minutes.

Stir in gingerroot and cumin, and cook for 30 more seconds. Add squash and remaining ingredients, except sour cream. Mix well. Bring soup to a boil. Reduce heat to low, cover, and simmer for 12 to 14 minutes, or until squash is tender.

Working in batches, transfer soup to a blender or food processor and puree until smooth. Return pureed soup to pot. Serve hot soup with a dollop of light sour cream in the center, if desired. **Yield:** Makes 6 servings.

PER SERVING: 102 calories, 1.9 g total fat (0.3 g saturated fat), 3 g protein, 20 g carbohydrate, 2.4 g fiber, 2 mg cholesterol, 372 mg sodium

Marla's Maple Pork

PREP: 10 min. + marinating
BAKE: 40 min. + standing

You can't trump this recipe! Our roasted pork is so delectable, you'll shout, "Ivana some more!"

- **1-1/2 lbs pork tenderloin (buy two 3/4-lb pieces)**

MARINADE

- **1/2 cup pure maple syrup**
- **2 tbsp each reduced-sodium soy sauce and ketchup**
- **1 tbsp Dijon mustard**
- **2 tsp grated orange zest**
- **1-1/2 tsp each curry powder and ground coriander**
- **2 tsp minced garlic**
- **1 tsp Worcestershire sauce**

Trim pork of all visible fat. Place pork in a large, heavy-duty, resealable plastic bag.

Whisk together all marinade ingredients in a medium bowl. Pour over pork in bag. Seal bag and turn several times to coat pork with marinade. Marinate pork in refrigerator for at least 1 hour.

Transfer pork and marinade to small roasting pan or baking dish. Roast, uncovered, at 350°F for 40 minutes. Pork should still be slightly pink in the middle.

Let pork rest for 10 minutes before slicing. Slice thinly, drizzle extra sauce over pork and serve immediately. **Yield:** Makes 6 servings.

PER SERVING: 236 calories, 5 g fat (1.5 g saturated fat), 26 g protein, 21 g carbohydrate, 0.5 g fiber, 71 mg cholesterol, 624 mg sodium

POP QUIZINE

Pumpkins were once recommended for...

A. cleaning ovens
B. warding off ghosts and spirits
C. shrinking hemorrhoids
D. removing freckles

ANSWER: (d) removing freckles. It was believed that eating pumpkins (not rubbing them on your skin) could help eliminate freckles.

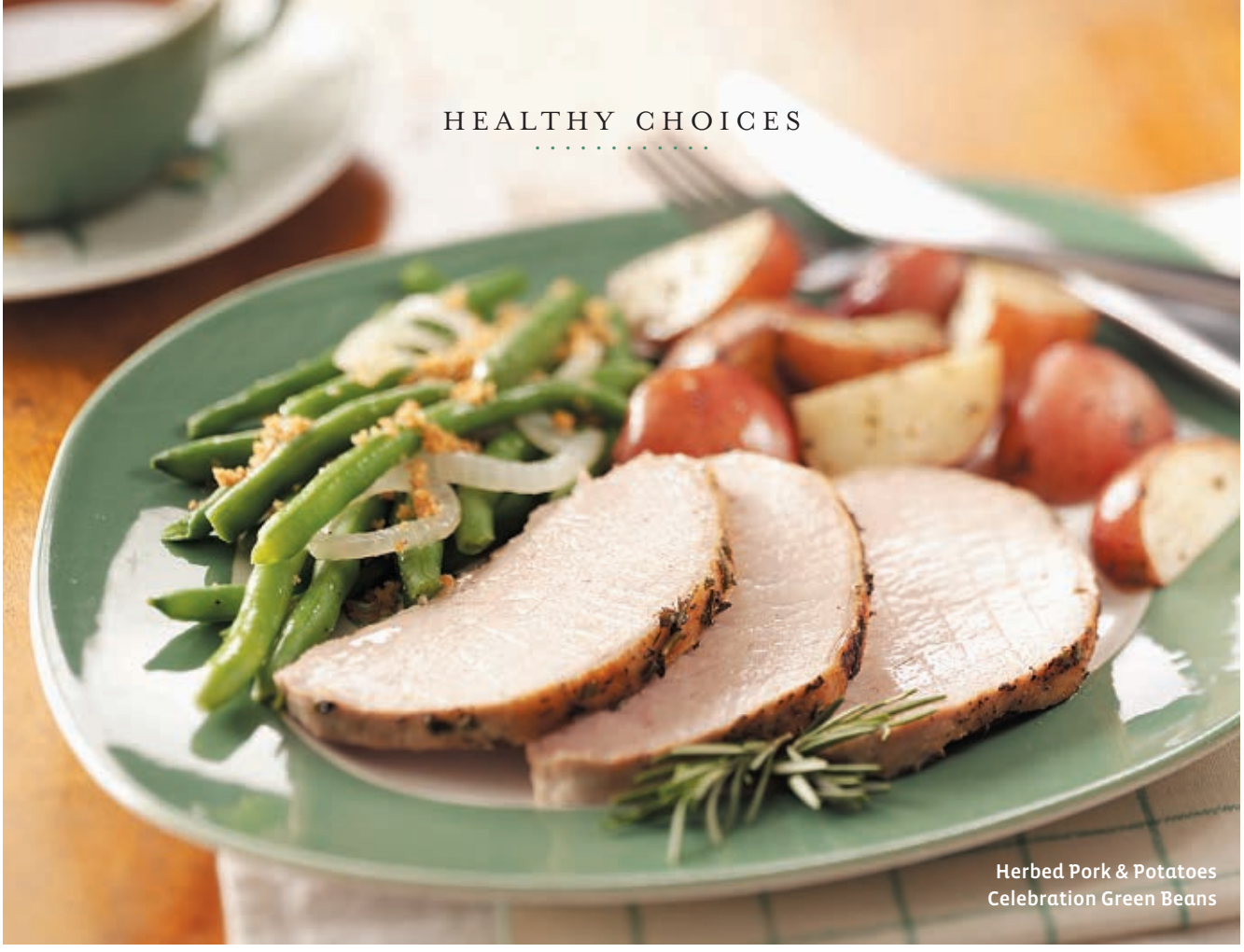
"Grunt" and "slump" are two words used to describe...

A. your husband
B. a cooking disappointment, such as a fallen souffle
C. a fruit dessert with a biscuit topping
D. a pig with bad posture

ANSWER: (c) Similar to a cobbler, a "grunt" or "slump" is an old-fashioned New England dessert.

"I am pushing sixty. That's enough exercise for me." —Mark Twain

Meet Janet & Greta Podleski, authors of the best-selling cookbook *Eat, Shrink & Be Merry: Great-Tasting Food That Won't Go From Your Lips to Your Hips.* These pun-loving sisters, who host a series on Food Network Canada, bring their healthy, delicious recipes and loads of laughs to *Taste of Home*. Watch their entertaining videos at *tasteofhome.com/eatshrinkandbemerry*, and visit *eatshrinkandbemerry.com* to learn more about Janet & Greta's cookbooks.



Herbed Pork & Potatoes
Celebration Green Beans

FIT FOR THE SEASON

Lightened favorites make for a great fall menu

Herbed Pork & Potatoes

PREP: 25 min.
BAKE: 1-1/2 hours + standing

Kate Collins
Auburn, Washington

"I've never received anything but compliments with this recipe. It's not only tasty, but the potatoes are a built-in side dish."

- **3 tablespoons minced fresh rosemary**
- **2 tablespoons minced fresh marjoram**
- **8 garlic cloves, minced**
- **4 teaspoons minced fresh sage**
- **4 teaspoons olive oil, *divided***
- **2 teaspoons salt**
- **2 teaspoons pepper**
- **1 boneless whole pork loin roast (3 pounds)**
- **4 pounds medium red potatoes, quartered**

In a small bowl, combine the rosemary, marjoram, garlic, sage, 3 teaspoons oil, salt and pepper. Rub roast with 2 tablespoons herb mixture.

In a Dutch oven over medium-high heat, brown roast in remaining oil on all sides. Place in a roasting pan coated with cooking spray. Toss potatoes with remaining herb mixture; arrange around roast.

Cover and bake at 350° for 1-1/2 to 2 hours or until a meat thermometer reads 160°. Let stand for 10 minutes before slicing. **Yield:** 9 servings.

NUTRITION FACTS: 4 ounces cooked pork with 3/4 cup potatoes equals 358 calories, 9 g fat (3 g saturated fat), 75 mg cholesterol, 581 mg sodium, 34 g carbohydrate, 4 g fiber, 33 g protein. **DIABETIC EXCHANGES:** 4 lean meat, 2 starch, 1/2 fat.

Celebration Green Beans

PREP: 35 min. | BAKE: 20 min.

Kimberly Gordon
Virgilina, Virginia

"My husband loves green beans, so when I ran across this recipe, I had to try it. It's a nice change from the usual green bean casserole!"

- **1-1/2 pounds fresh green beans, trimmed**
- **2 tablespoons canola oil**
- **1 tablespoon cider vinegar**
- **1/4 teaspoon salt**
- **1/8 teaspoon pepper**
- **1/4 cup sliced onion**
- **1 garlic clove, minced**
- **1 tablespoon butter**
- **2 tablespoons dry bread crumbs**
- **2 tablespoons grated Parmesan cheese**
- **Paprika, optional**

Place beans in a steamer basket; place in a saucepan over 1 in. of water. Bring to a boil; cover and steam for 7-8 minutes or until crisp-tender. Transfer to a 2-qt. baking dish coated with cooking spray.

Combine the oil, vinegar, salt and pepper; drizzle over beans and toss to coat. Set aside.

In a small skillet, saute onion and garlic in butter until tender. Remove from the heat; stir in bread crumbs and cheese. Sprinkle over beans. Sprinkle with paprika if desired.

Bake, uncovered, at 350° for 18-22 minutes or until topping is lightly browned. **Yield:** 8 servings.

NUTRITION FACTS: 3/4 cup equals 82 calories, 5 g fat (1 g saturated fat), 5 mg cholesterol, 120 mg sodium, 7 g carbohydrate, 3 g fiber, 2 g protein. **DIABETIC EXCHANGES**: 1 vegetable, 1 fat.

Flavorful Rice Salad

PREP: 15 min. + chilling

Kim Cook
Dade City, Florida

"This recipe started as a basic bean, rice and onion medley with Italian dressing. I added veggies and fat-free dressing to make it healthier."

- **1 can (15 ounces) black beans, rinsed and drained**
- **1-1/2 cups cold cooked long grain rice**
- **1-1/2 cups chopped fresh tomatoes (about 4 medium)**
- **4 green onions, chopped**
- **1 celery rib, chopped**
- **1/2 cup chopped fresh spinach**
- **2 tablespoons minced fresh cilantro**
- **1/2 cup fat-free Italian salad dressing**
- **1 cup (4 ounces) crumbled feta cheese**

In a large bowl, combine the beans, rice, tomatoes, onions, celery, spinach and cilantro. Drizzle with dressing and toss to coat. Cover and refrigerate for 1 hour.

Just before serving, sprinkle with cheese. **Yield:** 6 servings.

NUTRITION FACTS: 2/3 cup equals 181 calories, 3 g fat (2 g saturated fat), 11 mg cholesterol, 617 mg sodium, 27 g carbohydrate, 5 g fiber, 9 g protein. **DIABETIC EXCHANGES:** 2 starch, 1 lean meat.

Caramel Apple Bread Pudding

PREP: 15 min. | BAKE: 35 min.

Michelle Borland
Peoria, Illinois

Watching your waistline? Relax! This rich, sweet pudding, with its luscious caramel topping, is pure comfort food—without all the fat. Yum!

- **1 cup unsweetened applesauce**
- **1 cup fat-free milk**
- **1/2 cup packed brown sugar**
- **1/2 cup egg substitute**
- **1 teaspoon vanilla extract**
- **1/2 teaspoon ground cinnamon**
- **5 cups cubed day-old bread**
- **1/2 cup chopped peeled apple**
- **1/2 cup fat-free whipped topping**
- **1/2 cup fat-free caramel ice cream topping**

In a large bowl, combine the applesauce, milk, brown sugar, egg substitute, vanilla and cinnamon. Fold in bread cubes and apple.

Pour into an 8-in. square baking dish coated with cooking spray. Bake, uncovered, at 325° for 35-40 minutes or until a knife inserted near the center comes out clean. Serve warm with whipped topping and caramel topping. Refrigerate leftovers. **Yield:** 8 servings.

NUTRITION FACTS: 1 serving equals 187 calories, 1 g fat (trace saturated fat), 1 mg cholesterol, 201 mg sodium, 40 g carbohydrate, 1 g fiber, 4 g protein.

Chicken Fettuccine Alfredo

PREP/TOTAL TIME: 25 min.

★ LaDonna Reed
Ponca City, Oklahoma

"This filling pasta dish is so creamy and tasty, you'll be surprised it's lower in fat."

- **6 ounces uncooked fettuccine**
- **1 pound boneless skinless chicken breasts, cubed**
- **1 small onion, chopped**
- **4 garlic cloves, minced**
- **1/2 teaspoon salt**
- **1/8 teaspoon cayenne pepper**
- **1 tablespoon butter**
- **4-1/2 teaspoons all-purpose flour**
- **1-1/2 cups fat-free half-and-half**
- **1 cup frozen peas, thawed**
- **1/4 cup grated Parmesan cheese**

Cook fettuccine according to package directions. Meanwhile, in a large skillet, saute the chicken, onion, garlic, salt and cayenne in butter until chicken is no longer pink. Stir in flour until blended.

Gradually add the half-and-half, peas and cheese. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Drain fettuccine; toss with chicken mixture. **Yield:** 4 servings.

NUTRITION FACTS: 1 cup equals 425 calories, 8 g fat (4 g saturated fat), 75 mg cholesterol, 577 mg sodium, 49 g carbohydrate, 4 g fiber, 36 g protein.

Flavorful Rice Salad

Caramel Apple Bread Pudding

Chicken Fettuccine Alfredo

Food for Thought: Lettuce is like conversation—best when fresh and crisp.

SAVORY OR SWEET?

Satisfy your "snack tooth" with one of these irresistible bites

Coconut Crunch Cookies
Caramel-Coated Spiced Nuts

Coconut Crunch Cookies

PREP: 30 min. | BAKE: 10 min./batch

★ Maria Regakis
Somerville, Massachusetts

These sweet drop cookies are loaded with coconut and chocolate chips. Their crisp edges and soft centers add up to a perfect treat.

- 1 cup butter, softened
- 3/4 cup sugar
- 3/4 cup packed brown sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 1 teaspoon almond extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 3/4 teaspoon salt
- 2 cups flaked coconut
- 1 package (11-1/2 ounces) milk chocolate chips
- 1-1/2 cups finely chopped almonds

In a large mixing bowl, cream butter and sugars until light and fluffy. Beat in eggs and extracts. Combine the flour, baking soda and salt; gradually add to creamed mixture and mix well. Stir in the coconut, chocolate chips and almonds.

Drop by rounded teaspoonfuls 2 in. apart onto ungreased baking sheets. Bake at 375° for 9-11 minutes or until lightly browned. Cool for 1 minute before removing from pans to wire racks. **Yield:** about 4-1/2 dozen.

snacks to share?
Submit your best snack recipes to us at editors@tasteofhome.com, or see p. 10 for guidelines.

Double Chocolate Fondue

Brie-Leek Tartlets

Hot Spinach Spread with Pita Chips

Caramel-Coated Spiced Nuts

PREP: 10 min. | BAKE: 30 min. + cooling

Carol Sankovic
Canfield, Ohio

"A friend gave me these nuts in a jar as a gift. They were so delicious, I asked for the recipe and have made them ever since."

- **2 egg whites**
- **1 teaspoon water**
- **1-1/2 cups roasted salted almonds**
- **1-1/2 cups pecan halves**
- **1 cup whole salted cashews**
- **1 cup packed dark brown sugar**
- **3 teaspoons pumpkin pie spice**
- **1 teaspoon white pepper**

In a large mixing bowl, beat egg whites and water until foamy. Add the almonds, pecans and cashews; stir gently to coat. Combine the brown sugar, pie spice and pepper; add to nut mixture and stir gently to coat.

Spread into a greased 15-in. x 10-in. x 1-in. baking pan. Bake at 325° for 30 minutes, stirring every 10 minutes. Cool. Store in an airtight container. **Yield:** 5 cups.

Double Chocolate Fondue

PREP/TOTAL TIME: 20 min.

Cindy Stetzer
Alliance, Ohio

Thick, rich and luscious, this yummy dip won't last long. "You can also use pretzel sticks as dippers. I eat spoonfuls right out of the refrigerator!"

- **1 cup sugar**
- **2 cans (5 ounces *each*) evaporated milk, *divided***
- **1/2 cup baking cocoa**
- **4 squares (1 ounce *each*) unsweetened chocolate, chopped**
- **2 tablespoons butter**
- **1 teaspoon vanilla extract**
- **Cubed pound cake and assorted fresh fruit**

In a small saucepan, combine sugar and 1 can milk. Cook over low heat, stirring occasionally, until sugar is dissolved. In a small bowl, whisk cocoa and remaining milk until smooth. Add to sugar mixture; bring to a boil, whisking constantly.

Remove from the heat; stir in chocolate and butter until melted. Stir in vanilla. Keep warm. Serve with cake and fruit. **Yield:** 1-1/3 cups.

Brie-Leek Tartlets

PREP/TOTAL TIME: 30 min.

Colleen MacDonald
Port Moody, British Columbia

"My family is picky, but everyone loves these little bites. I make dozens of them at a time because they're gone the second I turn my back."

- **1 medium leek (white portion only), finely chopped**
- **1 garlic clove, minced**
- **3 tablespoons butter**
- **1/2 cup heavy whipping cream**
- **Dash salt and white pepper**
- **Dash ground nutmeg**
- **1 package (1.9 ounces) frozen miniature phyllo tart shells**
- **2 ounces Brie *or* Camembert cheese, rind removed**

In a small skillet, saute leek and garlic in butter until tender. Add the cream, salt, pepper and nutmeg; cook and stir for 1-2 minutes or until thickened.

Place tart shells on a baking sheet. Slice cheese into 15 pieces; place one piece in each tart shell. Top each with 1-1/2 teaspoons leek mixture.

Bake at 350° for 6-8 minutes or until heated through. Refrigerate leftovers. **Yield:** 15 appetizers.

Hot Spinach Spread with Pita Chips

PREP: 30 min. | BAKE: 20 min.

Teresa Emanuel
Smithville, Missouri

This warm, cheesy spread is absolutely scrumptious served on the toasted pita wedges. And its colorful appearance makes it perfect for the upcoming holidays.

- **2 cups (8 ounces) shredded Monterey Jack cheese**
- **1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry**
- **1 package (8 ounces) cream cheese, cubed**
- **2 plum tomatoes, seeded and chopped**
- **3/4 cup chopped onion**
- **1/3 cup half-and-half cream**
- **1 tablespoon finely chopped seeded jalapeno pepper**
- **6 pita breads (6 inches)**
- **1/2 cup butter, melted**
- **2 teaspoons lemon-pepper seasoning**
- **2 teaspoons ground cumin**
- **1/4 teaspoon garlic salt**

In a large bowl, combine the first seven ingredients. Transfer to a greased 1-1/2-qt. baking dish. Bake, uncovered, at 375° for 20-25 minutes or until bubbly.

Meanwhile, cut each pita bread into eight wedges. Place in two 15-in. x 10-in. x 1-in. baking pans. Combine the butter, lemon-pepper, cumin and garlic salt; brush over pita wedges. Bake for 7-9 minutes or until crisp. Serve with spinach spread. **Yield:** 16 servings (4 cups spread).

EDITOR'S NOTE: When cutting hot peppers, disposable gloves are recommended. Avoid touching your face.

Cast your ballot for a winning Election Day party

VOTE YES!

The ballots are in! Celebrate our great country and its democratic process by hosting an Election Day party on November 4. After everyone votes, invite them over to share some great food—like the creative reader recipes below.

Nella Parker of Hersey, Michigan hosted her own Election Day party. After casting imitation ballots as they arrived, Nella's guests dined on Candidate's Choice Short Ribs with baked beans and popovers, and sipped creamy Voter's Favorite Floats. Nella tallied up the votes while everyone gathered around the table to discuss the candidates and hot election issues.

Colleen Sturma of Milwaukee, Wisconsin encourages friends and family to vote with cute Election Day Cookies. Using red, white and blue frosting, she jazzes up each cookie with sprinkles and candies so no two look alike. She took a batch to work one Election Day to remind her fellow police officers to get out and vote. With these great treats, your party is sure to be a winner!

Election Day Cookies

PREP: 30 min. + chilling
BAKE: 10 min./batch + cooling

Colleen Sturma
Milwaukee, Wisconsin

- **1 cup butter, softened**
- **1 cup confectioners' sugar**
- **1 egg**
- **1-1/2 teaspoons almond extract**
- **1 teaspoon vanilla extract**
- **2-1/2 cups all-purpose flour**
- **1 teaspoon salt**

FROSTING:

- **6 tablespoons butter, softened**
- **2-2/3 cups confectioners' sugar**
- **1 teaspoon vanilla extract**
- **1 to 2 tablespoons milk**

Red and blue food coloring
Assorted patriotic decors

In a small mixing bowl, cream butter and confectioners' sugar until light and fluffy. Beat in egg and extracts. Gradually add flour and salt; mix well. Divide in half; flatten and wrap each portion in plastic wrap. Refrigerate for at least 30 minutes or until easy to handle.

On a lightly floured surface, roll dough to 1/8-in. thickness. Cut with floured 2-1/2-in. donkey and elephant cookie cutters. Place 2 in. apart on baking sheets coated with cooking spray.

Bake at 375° for 10 minutes or until lightly browned. Remove to wire racks to cool.

For frosting, in a small mixing bowl, beat the butter, confectioners' sugar, vanilla and enough milk to achieve spreading consistency. Tint some frosting red and some blue; leave some white. Frost cookies; decorate as desired. **Yield:** about 5 dozen.

NUTRITION FACTS: 1 frosted cookie (calculated without decorations) equals 87 calories, 4 g fat (3 g saturated fat), 15 mg cholesterol, 70 mg sodium, 11 g carbohydrate, trace fiber, 1 g protein. **DIABETIC EXCHANGES:** 1 starch, 1 fat.

party time!
Send in the recipes and details of your event at tasteofhome.com. See guidelines on p. 10.

Candidate's Choice Short Ribs

PREP: 10 min. + simmering
BROIL: 10 min.

Nella Parker
Hersey, Michigan

- **5 pounds bone-in beef short ribs**
- **1-1/2 cups ketchup**
- **1/2 cup cider vinegar**
- **1/3 cup packed brown sugar**
- **1 tablespoon Worcestershire sauce**
- **2 teaspoons grated lime peel**
- **1-1/2 teaspoons ground mustard**
- **1 garlic clove, minced**
- **1/4 teaspoon pepper**

Place ribs in a Dutch oven; add water to cover by 2 in. Bring to a boil. Reduce heat; simmer, uncovered, for 1-1/2 to 2 hours or until tender.

In a small bowl, combine the remaining ingredients. Drain ribs; place on a broiler pan. Brush with some of the barbecue sauce. Broil 4-5 in. from the heat for 5-10 minutes on each side or until sauce is bubbly. Serve with remaining sauce. **Yield:** 7 servings.

Voter's Favorite Float

PREP/TOTAL TIME: 10 min.

Nella Parker
Hersey, Michigan

- **1 quart vanilla ice cream, softened**
- **2 quarts apple cider *or* juice**

Ground nutmeg

In each of eight chilled glasses, place 1/2 cup of ice cream. Add 1 cup of cider to each; sprinkle with nutmeg. Serve immediately. **Yield:** 8 servings.

Food for Thought: An empty stomach is not a good political advisor. —Albert Einstein

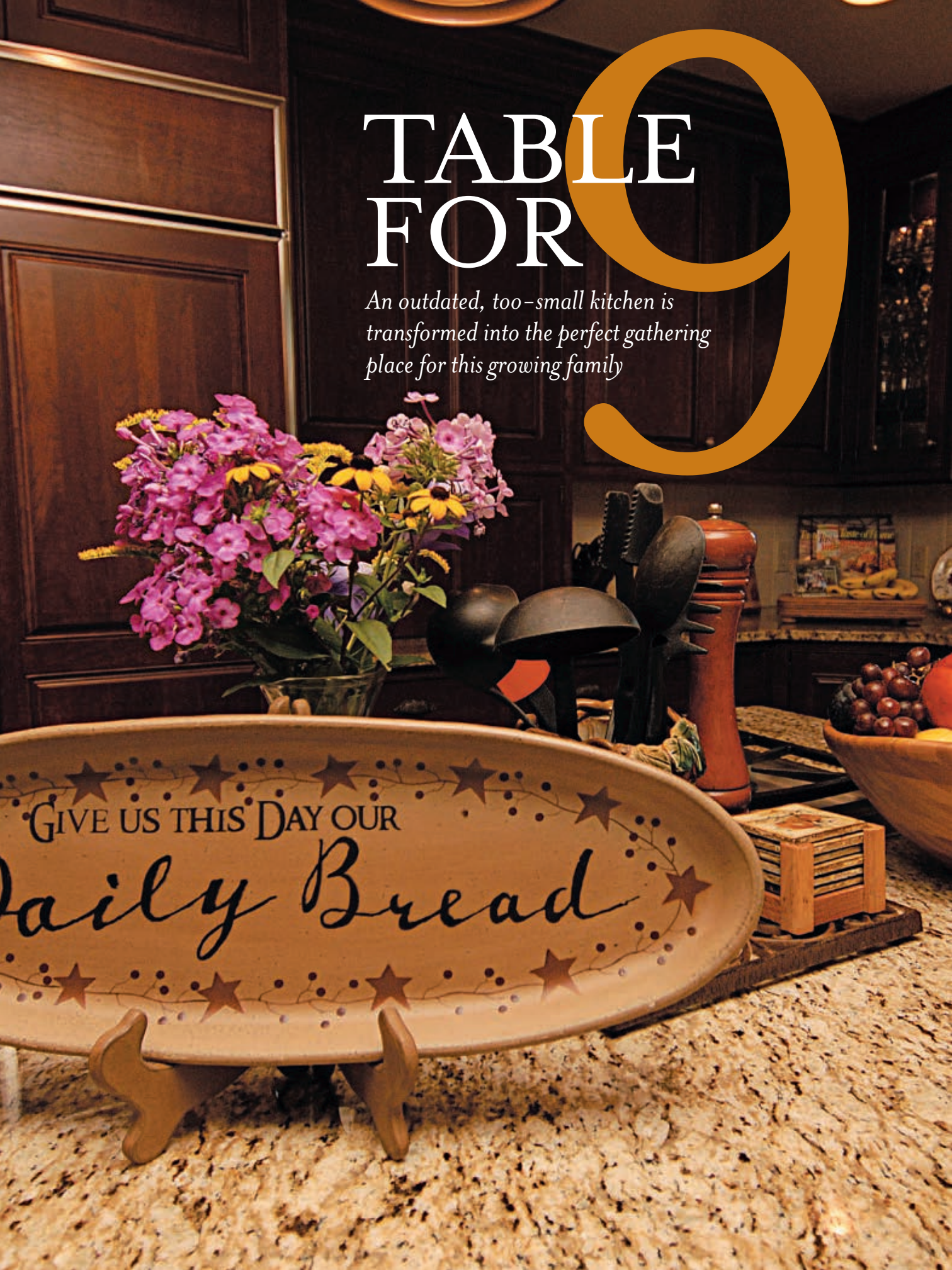


TABLE FOR 9

An outdated, too-small kitchen is transformed into the perfect gathering place for this growing family

Whether on an ordinary day or a special occasion, our kitchen is the one place where everyone seems to settle. But it wasn't always this way.

We live in a 1910 Victorian home, and by the time our fifth son was born, my husband, Brian, and I quickly realized we'd need to do a lot of work to make room for our growing family. The kitchen was out of date and too small to seat more than four people.

We'd have to create a food prep area large enough for at least two cooks (Brian loves to cook!) that was also open to the dining area so we could keep an eye on the kids. Creating an easy flow of through traffic that didn't interfere with cooking was also a necessity. It's difficult to prepare dinner for nine with seven children walking through!

A large seating area was also a must for our family, which now includes Nathaniel, 14; Blake, 12; Tanner, 10; Mitchell, 9; Noah, 6; Sophia, 5; and Isabel, 3. Brian is a family practice physician; I've taken time off from a career as a school psychologist to raise our family.

Warm and Bright

Renovations began when Noah was an infant and finished about a year later, when Sophia was born.

We worked hard so our new kitchen would blend in well with the original cozy style of our house. We added cut glass to some of the cabinets to match the original front door and windows. The mustard-colored walls have a faux finish of yellows and golds that warms and brightens the room. The solid oak floors feature an octagonal pattern in the dining area with a cherry wood inlay stained to match the cabinets. The verse on one wall of our eating area, "Give Us This Day Our Daily Bread," reflects our strong Christian faith.

On the practical side, our two dishwashers were actually an afterthought, but now we know our large family couldn't function without them. It's not unusual to fill both dishwashers after one meal! I also love the warming drawer for when Brian or one of the kids gets home late.

Brian and I are both from large families, so we have a very big extended family that's still growing. Our renovated kitchen now provides the perfect place for all of us to gather—comfortably!

By Julie Hass
West Point, Nebraska

The Hass family (right) has ample room for cooking, eating and hanging out in their stunning, remodeled kitchen. The island is handy for fixing meals and buffet-style serving. The breakfast bar offers extra seating for friends and extended family. Warm and comfy, this kitchen says "Welcome!"

SPACIOUS DESIGN. You'll find a floor plan of the Hass kitchen at *tasteofhome.com/plus*.

PHOTOS BY DAVE WEAVER AND JEFF BUNDY

SECOND TIME AROUND

These comforting main dishes make great use of leftovers without hammering your budget

BARGAINS GALORE!

Savings abound in this issue of *Taste of Home*. Check out these great recipe bargains:

53¢/SERVING
Frozen Strawberry Dessert—p. 47

59¢/SERVING
Chunky Turkey Soup—p. 49

41¢/SERVING
Delightful Fruit Salad—p. 51

6¢/SERVING
Simply-a-Must Dinner Rolls—p. 17

41¢/SERVING
Root Vegetable Soup with Sausage—p. 49

84¢/SERVING
Black Bean 'n' Pumpkin Chili—p. 39

6¢/SERVING
Deviled Eggs Extraordinaire—p. 51

50¢/SERVING
Rustic Autumn Fruit Tart—p. 53

$1.57/SERVING
Gingered Chicken Dinner—p. 68

54¢/SERVING
Ozark Sloppy Joes —p. 72

Ham and Broccoli Bake

PREP: 15 min. + chilling | BAKE: 35 min.

★ Harmony Tardugno
Rome, New York

You make this satisfying casserole the night before, so it's an easy fix the next day. Plus, it costs only about 75¢ per serving.

- **1 loaf (8 ounces) day-old French bread, cubed**
- **1/2 cup butter, melted**
- **2 cups (8 ounces) shredded cheddar cheese**
- **2 cups frozen chopped broccoli, thawed**
- **2 cups cubed fully cooked ham**
- **4 eggs**
- **2 cups milk**
- **1/4 teaspoon pepper**

Toss bread cubes with butter. Place half in a greased 13-in. x 9-in. x 2-in. baking dish. Top with half of the cheese and broccoli; sprinkle with ham. Top with remaining broccoli, cheese and bread cubes.

In a large bowl, whisk the eggs, milk and pepper. Pour over casserole. Cover and refrigerate overnight. Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at

350° for 35-40 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting. **Yield:** 8 servings.

Turkey a la King

PREP/TOTAL TIME: 20 min.

Valerie Gee
West Seneca, New York

"My friend Elizabeth made this creamy favorite for me when I brought my twins home from the hospital. It's quick to make but special enough to serve to guests." At 76¢ per serving, this is one tasty bargain.

- **1 tube (6 ounces) refrigerated buttermilk biscuits**
- **1/4 cup butter, cubed**
- **1/2 cup all-purpose flour**
- **1 can (14-1/2 ounces) chicken broth**
- **1 cup milk**
- **2 cups cubed cooked turkey**
- **1 cup sliced cooked carrots**
- **1 cup cut fresh green beans**
- **1/2 teaspoon salt**
- **1/4 teaspoon pepper**

Bake biscuits according to package directions. Meanwhile, in a large saucepan, melt butter. Stir in flour until smooth; gradually add broth and milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened.

Stir in the turkey, carrots, green beans, salt and pepper; heat through. Serve with biscuits. **Yield:** 5 servings.

CUT YOUR GROCERY BILL with more great, penny-pinching recipes at *tasteofhome.com/plus*.

DOES ANYONE HAVE?

Readers looking for recipes turn here for help

My husband has been looking for a recipe called Seaside Bundles, made with salmon, green onion, water chestnuts and sour cream, and wrapped in crescent rolls.

—J. Postuma
3428 Lovers Ln.
Slinger WI 53086

I'm in search of the recipe for Tomatillo Chicken, made with chicken breast meat, cheese and a tomatillo sauce. Can you help?

—Audrey Kinne
741 Hope Ave.
Elkhart IN 46517

I'm looking for a peach cobbler recipe made in a Dutch oven. My grandma used to make it. It had a thick, gooey bottom dough that was the best!

—Virginia Price
P.O. Box 36
Capitan NM 88316

I'd like to find a drop cookie recipe my mother used to make. She melted chocolate chips in a double boiler, added chunky peanut butter, evaporated milk, sugar, graham cracker crumbs and maybe something else. Sound familiar?

—Ann Kendrick
30643 Monroe Rd. 323, Shelbina MO 63468

The apple orchard near my parents' Wisconsin home closed down, a few years ago, and with it went their delicious pumpkin fudge and cinnamon fudge. I'd love to have copies of these recipes.

—Jenifer Femyer
24375 Jackson Ave. Apt. 205K
Murrieta CA 92562

Would you have the recipe for beef and lentil soup, which I enjoyed in the cafeteria of St. Vincent's Hospital in Toledo, Ohio, last year?

I'm also interested in red lentil soup recipes.

—Beth Mitchell
2328 W. Hurd Rd.
Monroe MI 48162

Does anyone have a recipe for Prince of Wales pie? It's a caramel pie with walnuts and, I think, raisins.

—Amy Reed
5489 Feather Ct.
White Bear Township MN 55110

I would like the correct measurements/amounts of ingredients to make Strawberry Cheese Fluff. (It's sold in grocery store delis.) I believe it contains cream cheese, whipped topping, strawberry gelatin and strawberries. Can you help?

—Roxanna Cooper
2423 12th St. SW
Canton OH 44710

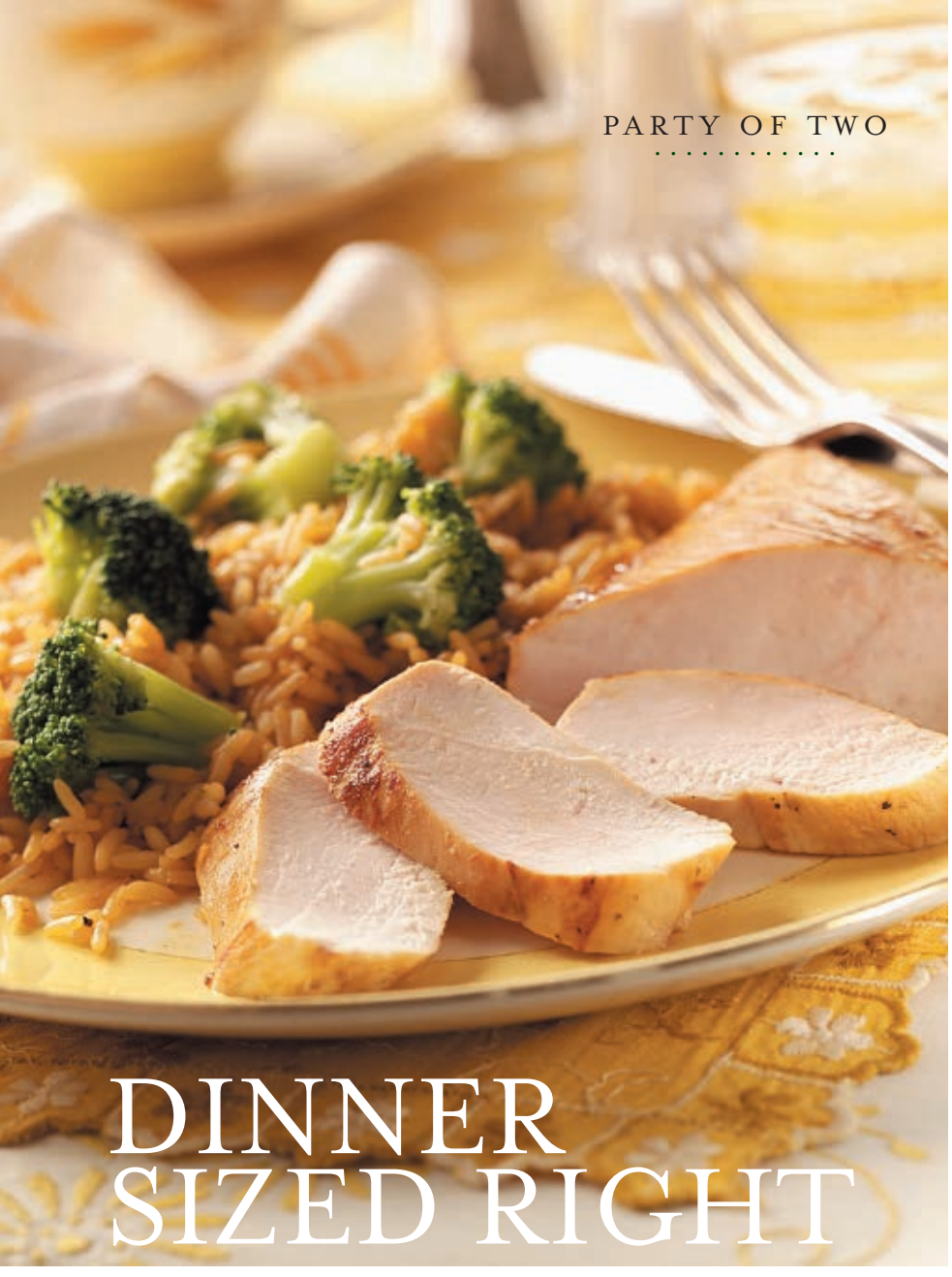
I lost a really great recipe for Pimiento Cheese Spread. Do you have one?

—Catherine Miller
8400 St. Francis Ct. Apt. 127
Dayton OH 45458-2789

Years ago, my husband enjoyed breakfast crumb cakes with icing called "Bippies" at a church youth retreat. I think they were a Pennsylvania Dutch/Mennonite treat. Would anyone share their recipe?

—Jenni Schneider
305 Farmers Ln.
Sellersville PA 18960

If you can answer any of these questions, write directly to the person seeking information. If you have a question, submit it at *tasteofhome.com*. Please see Contributor Guidelines on page 10. Need a quick reply? Because we receive so many requests for this column, it could be quite a while before you see your question in print. So, if you want an answer fast, visit *tasteofhome.com* and click on "Community." Select an on-line forum and pose your question. You're bound to get a response!



DINNER SIZED RIGHT

Gingered Chicken Dinner

PREP: 10 min. + marinating | BAKE: 25 min.

Judy Komarinski
Greensburg, Pennsylvania

"Since I love citrus, chicken and ginger, I decided to put them all together. I created this easy, delicious meal for two. Cleanup is a cinch!"

- **1-1/2 cups orange juice**
- **1/4 cup soy sauce**
- **4 garlic cloves, minced**
- **1 teaspoon ground ginger**
- **1/2 teaspoon salt**
- **1/4 teaspoon pepper**
- **2 boneless skinless chicken breast halves (6 ounces *each*)**
- **1 tablespoon butter**
- **1 cup uncooked instant rice**
- **1 cup frozen broccoli florets, thawed**

In a bowl, combine the first six ingredients. Pour half into a large resealable plastic bag; add the chicken. Seal bag and turn to coat; refrigerate overnight. Cover and refrigerate remaining marinade.

Drain and discard marinade. In a small skillet over medium heat, brown chicken in butter for 2-3 minutes on each side. In a greased 8-in. square baking dish, combine rice with reserved marinade; top with chicken.

Cover and bake at 350° for 15 minutes. Top with broccoli; cover and bake 10-15 minutes longer or until chicken juices run clear. **Yield:** 2 servings.

Hearty Taco Salad

PREP/TOTAL TIME: 25 min.

Lori Hinueber
Machesney Park, Illinois

Looking for a filling main-dish salad? You can't go wrong with this popular Southwestern combination. There's lots of color and crunch, plus an easy, tasty dressing.

- **1/2 pound lean ground beef**
- **1/3 cup water**
- **2 tablespoons taco seasoning**
- **2 cups torn mixed salad greens**
- **1 cup canned red beans, rinsed and drained**
- **1-1/4 cups coarsely crushed nacho tortilla chips**
- **1/2 cup shredded cheddar cheese**
- **1 medium tomato, diced**
- **1/4 cup chopped onion**
- **2 tablespoons sliced ripe olives, drained**
- **3 tablespoons green goddess salad dressing**
- **3 tablespoons prepared ranch salad dressing**

In a small skillet, cook beef over medium heat until no longer pink; drain. Stir in water and taco seasoning. Bring to a boil; cook and stir for 2 minutes or until thickened. Cool slightly.

Divide the salad greens between two salad bowls or plates. Top with beans, half of the tortilla chips and the beef mixture. Sprinkle with cheese, tomato, onion, olives and remaining chips; drizzle with salad dressings. **Yield:** 2 servings.

serves two?
Send your scaled-down recipes for two to us at editors@tasteofhome.com. *See p. 10 for guidelines.*

NEW & IMPROVED!

Now Bigger & Better than Ever!

- **1,375+ TIMELESS RECIPES**—all made with everyday ingredients, tasted, tested and approved by *Taste of Home*.
- **ALL NEW! ONE RECIPE—FOUR WAYS** feature shows you how to prepare your favorite dishes in four deliciously different ways: Classic, Time-Saver, Light and Serves 2.
- **BIG 738-PAGE,** must-have cookbook you'll reach for every time you cook!
- **1,300+ FULL-COLOR PHOTOS** of finished recipes, common ingredients and how-to's.
- **21 COMPREHENSIVE CHAPTERS** covering all the home-style foods you love to serve.
- **COMPLETE NUTRITION FACTS** to take the guesswork out of healthy eating.
- **PREP & COOK TIMES** included on every recipe to help you plan your busy schedule.

Item #38251

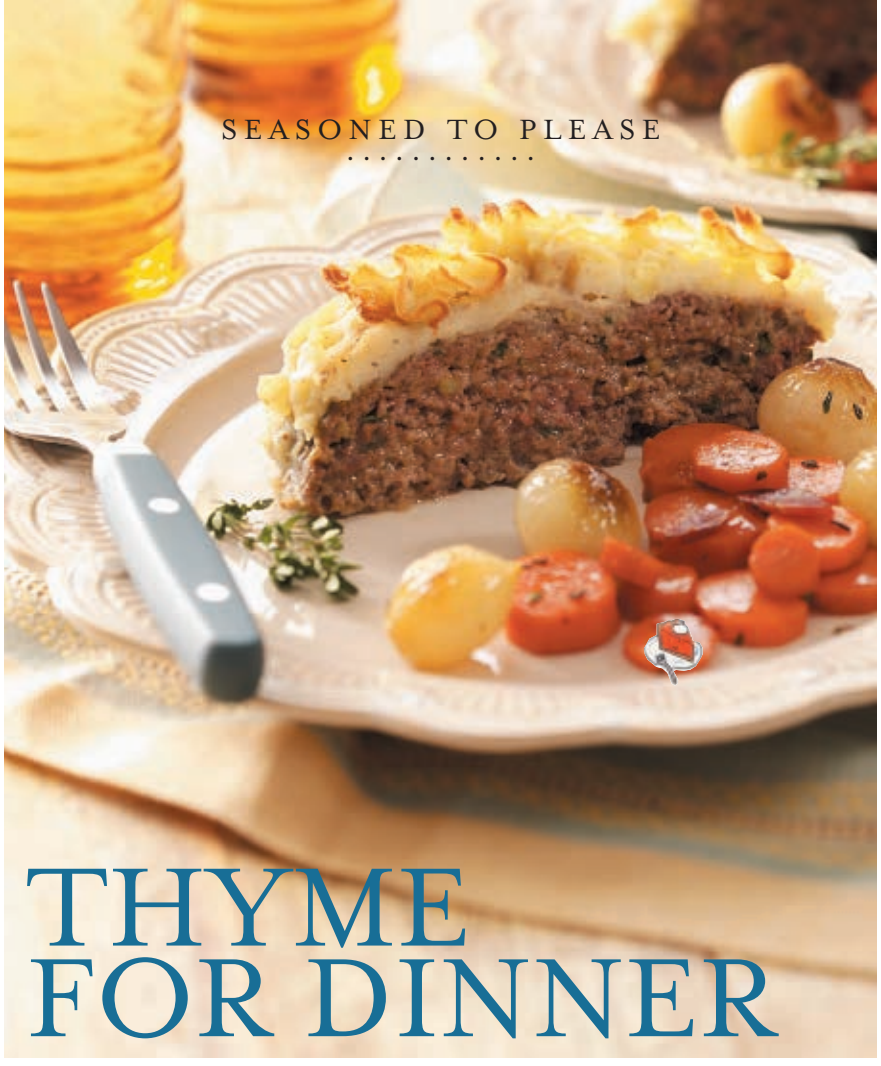
2 EASY WAYS TO ORDER YOUR COOKBOOK

■ BY PHONE: **1-800/880-3012** ■ ON-LINE: **www.ShopTasteofHome.com**

Use item #38251 and suite #1046P

Available wherever books are sold nationwide!

ISBN (13): 978-0-89821-666-0



THYME FOR DINNER

Once considered a symbol of courage, thyme has been used since ancient times for culinary, aromatic and medicinal purposes. One of the most widely used herbs, thyme adds a subtle woodsy flavor to salads, soups, sauces, scrambled eggs, breads, vegetables and meats. Store fresh thyme in a plastic bag in your refrigerator crisper, or stand sprigs in a glass of water on a refrigerator shelf; one fresh sprig equals 1/2 teaspoon dried. Get a great taste of this herb with these two reader favorites.

Carrots and Pearl Onions

PREP: 20 min. COOK: 25 min.

Sharon Arendt
Schaumburg, Illinois

A touch of sugar gives this thyme-seasoned veggie side a slightly sweet flavor. Serve sprinkled with parsley.

- **3 cups water**
- **1/2 pound fresh pearl onions, peeled**
- **1 tablespoon butter**
- **1-1/2 teaspoons sugar, *divided***
- **1 pound carrots, cut into 1/4-inch slices**
- **6 bacon strips, cooked and crumbled**
- **1/2 cup chicken broth**
- **1 bay leaf**
- **3 teaspoons minced fresh thyme *or* 1 teaspoon dried thyme**
- **1/4 teaspoon salt**
- **1/4 teaspoon pepper**

In a large saucepan, bring water to a boil. Add pearl onions; boil for 3 minutes. Drain and rinse in cold water; peel.

In the same pan, cook onions in butter and 3/4 teaspoon sugar over medium heat until golden brown, stirring frequently.

Add the carrots, bacon, broth, bay leaf, thyme, salt, pepper and remaining sugar. Bring to a boil. Reduce heat; cover and simmer for 8-10 minutes or until carrots are tender.

Uncover; return to a boil. Cook until liquid is reduced by half. Discard bay leaf. Serve with a slotted spoon. **Yield:** 4 servings.

NUTRITION FACTS: 3/4 cup equals 157 calories, 7 g fat (3 g saturated fat), 19 mg cholesterol, 590 mg sodium, 19 g carbohydrate, 4 g fiber, 6 g protein. **DIABETIC EXCHANGES:** 1 starch, 1 lean meat, 1/2 fat.

Meat Loaf with Potato Crust

PREP: 30 min. BAKE: 1-1/4 hours

Wendy Hoskin
Pittsburgh, Pennsylvania

Meat loaf gets dressed up for company with this savory recipe. The ground meat is well seasoned with curry powder, allspice, green onions and thyme. The appealing potato topping adds a special touch.

- **1 medium onion, finely chopped**
- **1 garlic clove, minced**
- **2 teaspoons olive oil**
- **4-1/2 teaspoons curry powder**
- **3/4 teaspoon salt**
- **1/2 teaspoon ground allspice**
- **1/2 teaspoon pepper**
- **3/4 cup vegetable broth**
- **2 green onions, thinly sliced**
- **1-1/2 teaspoons minced fresh thyme**
- **2 eggs**
- **3/4 cup soft bread crumbs**
- **1-1/2 pounds ground beef**
- **1/2 pound ground veal**

POTATO TOPPING:

- **1-1/2 pounds red potatoes, peeled and cubed**
- **1 teaspoon salt**
- **1/4 cup vegetable broth**
- **2 tablespoons olive oil**
- **1/4 teaspoon pepper**

In a small skillet, saute onion and garlic in oil until tender. Stir in the seasonings. Add broth; bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Stir in green onions and thyme. Transfer to a large bowl; cool to room temperature.

Whisk in the eggs; stir in bread crumbs. Crumble beef and veal over mixture and mix well. Shape into a loaf and place in an ungreased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350° for 30 minutes.

Meanwhile, place potatoes in a large saucepan and cover with water; add salt. Bring to a boil. Reduce heat. Simmer, uncovered, for 15-20 minutes or until tender; drain, reserving 1/4 cup cooking liquid. Mash potatoes with the broth, oil, pepper and reserved cooking liquid.

Using a large star tip, pipe mashed potatoes onto meat loaf. Bake 45 minutes longer or until a meat thermometer reads 160° and meat is no longer pink. **Yield:** 8 servings.

Food for Thought: Only in dreams are carrots as big as bears. —Yiddish saying

A LIFELONG FOODIE

Dana Elliott is the Culinary Specialist for *Taste of Home* Cooking Schools in Kentucky, Indiana and Michigan. She has worked for the Cooking School for 2 years, but she's a veteran when it comes to cooking!

Q: ***When did you start cooking?***
A: As a small child, I'd play restaurant. I'd take my family's orders, then prepare them using my miniature cardboard stove and refrigerator. At the end of the summer, my dad would clear the garden of any vegetables that were left. I'd pretend to make stew with them. I never had any takers, but it was fun to add all of the "ingredients."

Q: ***Who taught you to cook?***
A: Growing up, I always kept a close eye on my mom and my grandmothers. They'd pull up a stool for me to watch what they were doing, and they'd explain every detail about the ingredients and the methods. Their recipes were always in the church cookbook. By the time I was 10, I had my own recipe published in the church cookbook, too.

Q: ***What is your favorite part of working for Taste of Home Cooking School?***
A: The audience! They are loyal fans and true foodies. We have a lot of fun together and share many laughs.

Q: ***Do you enjoy cooking even when you're not onstage?***
A: Yes! I love to prepare a delicious meal and share it with friends and family. I live with four of the greatest food tasters in the world—my kids, Justine, 19; Kendra, 17; Ian, 15; and Ben, 12.

Q: ***What is your favorite TOH recipe?***
A: Salsa Guacamole from Lauren Heyn of Oak Creek, Wisconsin. At home, we call it "Ben's Guacamole." He makes it best. I used it when I auditioned for the Cooking School ...and I got the job!

WANT THE RECIPE? Find Dana's favorite recipe for Salsa Guacamole at *tasteofhome.com/plus*.

Get Cooking with Two Fall Favorites

Taste of Home Cooking School
FRESH IDEAS FOR FALL
Two hours of no-nonsense cooking at its best

Taste of Home Cooking School made easy
HOMEMADE FOR THE HOLIDAYS
Simple party-perfect ideas and recipes

Join us for great cooking demos with top culinary specialists

- Fabulous fall recipes, new meal ideas and creative cooking tips
- Hundreds of people like you who love to cook
- Free gift bag with samples, coupons and complimentary magazine

Coming to a town near you this fall!
For schedule, visit tasteofhome.com

SPEEDY DELIVERY

Good ol' sloppy joes star in this family menu that's easy…and equally tasty

Ozark Sloppy Joes

PREP/TOTAL TIME: 25 min.

Michele Delanty
Sunrise Beach, Missouri

"Years ago, my family operated a snack boat on Missouri's Lake of the Ozarks. These sandwiches were popular with hungry boaters."

- **1-1/2 pounds ground beef**
- **1 medium green pepper, chopped**
- **1 small onion, chopped**
- **2 teaspoons sugar**
- **1-1/2 teaspoons all-purpose flour**
- **1-1/2 teaspoons Italian seasoning**
- **1/2 teaspoon chili powder**
- **1/4 teaspoon salt**
- **1/4 teaspoon garlic powder**
- **1/8 teaspoon cayenne pepper**
- **1 can (8 ounces) tomato sauce**
- **1-1/2 teaspoons Worcestershire sauce**
- **8 hamburger buns, split**

In a large skillet, cook the beef, green pepper and onion over medium heat until meat is no longer pink; drain.

Stir in the sugar, flour, seasonings, tomato sauce and Worcestershire sauce. Cover and simmer for 10-15 minutes, stirring occasionally. Spoon 1/2 cup onto each bun. **Yield:** 8 servings.

Sicilian Salad

PREP/TOTAL TIME: 25 min.

Ben Haen
Baldwin, Wisconsin

Cheese cubes give substance to this mild and fresh pasta salad. It's great to eat with a sandwich or burger.

- **1 package (7 ounces) small pasta shells**
- **1 can (14-1/2 ounces) Italian diced tomatoes, drained**
- **1 large tomato, diced**
- **1 cup cubed part-skim mozzarella cheese**
- **1/2 cup chopped red onion**
- **1/3 cup sliced ripe olives, drained**
- **1/4 cup minced fresh parsley**
- **1/4 cup olive oil**
- **1 to 1-1/4 teaspoons salt**
- **1/4 teaspoon pepper**

Cook pasta according to package directions; drain and rinse in cold water.

In a large salad bowl, combine the pasta, tomatoes, cheese, onion, olives and parsley. Drizzle with oil; sprinkle with salt and pepper. Toss to coat. Cover and refrigerate until serving. **Yield:** 8 servings.

Fruit Smoothies

PREP/TOTAL TIME: 5 min.

Deb Doran
Temecula, California

Blend these refreshing smoothies in less than a minute! "When I served them at a Sunday family gathering, word spread fast that they're really good."

- **2 cups peach *or* apricot nectar**
- **2 cups (16 ounces) plain yogurt**
- **1 medium peach, peeled and sliced**
- **6 frozen whole strawberries**
- **2 teaspoons sugar**
- **1/8 teaspoon ground cinnamon**

In a blender, combine all ingredients; cover and process for 30-45 seconds or until smooth. Pour into chilled glasses; serve immediately. **Yield:** 4 servings.

Travel With Friends...

Save **$50.00** per person when you book within 30 days!* Mention Promotion Code #8095

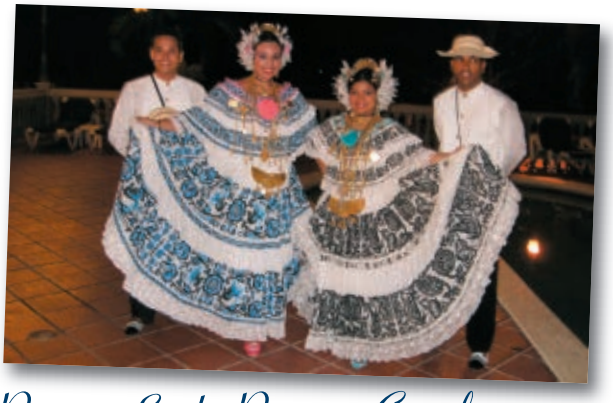
Reserve your spot now on one of our spectacular Central or South American vacations! Take an unforgettable train ride through Mexico's Copper Canyon, enjoy a daytime crossing of the Panama Canal or Discover Chile!, South America's coastal gem. Along the way you'll enjoy plenty of sightseeing, delicious meals and comfy hotels. Best of all, you'll be traveling with some of the friendliest people around and the most knowledgeable tour guides in the business!

For complete tour itineraries and to reserve your place, call or visit us on-line today!

Mexico's Copper Canyon Adventure

Enjoy one of the world's most picturesque train rides high above the Copper Canyon's deep gorges. All meals are included on this 10 day/9 night adventure!

Twelve departures, February-October 2009



Panama & the Panama Canal

Experience a daytime voyage through the Panama Canal, take a dugout canoe ride along the Chagres River and visit an Embera Indian Village. This 8 day/7 night vacation follows an exclusive World Wide Country Tours route!

Eleven departures, January-April 2009

Discover Chile!

Marvel at Chile's magnificent mountain scenery and sparkling coastline. Visit the spectacular lake district, enjoy a cruise through a Nature Sanctuary and meet local folks on this unforgettable 13 day/12 night tour!

Two departures, January-March 2009

Call 1-800-344-6918

Mention Promotion Code #8095

For Complete itineraries:
www.countrytours.com

World Wide Country Tours

*Cannot be combined with any other offers.

Taste of Home Cooks Who Care

THANKSGIVING GOODNESS

Family business donates dinners, pie and all

For Bob Campbell, reaching the age of 91 is no reason to slow down. Especially when it comes to his two loves: cooking and gardening. Campbell's Nursery in Lincoln, Nebraska is a family business. Bob's father founded it, Bob expanded it and, now, Bob's children and grandchildren are in charge.

Bob Campbell, 91, rolls out the Foolproof Pie Shells dough in his Lincoln, Nebraska kitchen.

For the Campbell clan, giving back to others is also a family business. For more than 12 years, the Campbell family and the nursery have been providing Thanksgiving dinner for at least eight families living at Friendship Home, a local shelter for women and their children who are victims of domestic violence.

"It's a wonderful feeling because there are so many that need help," says Bob.

He and his family have got their Thanksgiving routine down to a science. The family buys the turkeys and sides, the nursery staff donates canned goods and Bob makes pies.

"It really is a group effort," Bob says. "Not only does the family get involved, the entire nursery staff does, too! The staff gets really excited about it."

When making his pumpkin pies, Bob uses the Foolproof Pie Shells recipe given to him by his 94-year-old sister. "If they eat all the crust, I know it was good," he laughs.

During the rest of the year, the Campbells don't forget about the women at Friendship Home. The center provides transitional housing for some women and children, and the Campbells offer their landscaping services to keep these houses looking beautiful.

Bob, who loves to cook, keeps four notebooks stuffed full of his favorite recipes. (He was making homemade mayonnaise while being interviewed for this story, and was looking forward to making fresh cinnamon rolls and a birthday dinner for his twin sons.)

"My mom always made everything from scratch," he says. "It tastes better that way."

No doubt the families at Friendship Home would agree.

Foolproof Pie Shells

PREP: 20 min. + chilling

- **4 cups all-purpose flour**
- **1 tablespoon sugar**
- **2 teaspoons salt**
- **1-3/4 cups shortening**
- **1 egg**
- **1/2 cup cold water**
- **1 tablespoon cider vinegar**

In a large bowl, combine the flour, sugar and salt; cut in shortening until crumbly. Whisk the egg, water and vinegar; gradually add to flour mixture, tossing with a fork until dough forms a ball. Divide into four portions. Cover and refrigerate for at least 1 hour.

On a lightly floured surface, roll out each portion of dough to fit a 9-in. pie plate. Transfer pastry to pie plates. Trim each pastry to 1/2 in. beyond edge of plate; flute edges. Fill or bake shells according to recipe directions. **Yield:** 4 pie shells.

COOKING OUTREACH: If you or a group you belong to cooks for a charitable, spiritual or other purpose, tell us about it at cookswhocare@tasteofhome.com. For Contributor Guidelines, see page 10.

HIDE & SEEK

Find our 'Sweetie Pie'

You could win a shopping spree!

In the Thanksgiving hubbub, one delicious piece of pumpkin pie got lost in the shuffle! See if you can find "Sweetie Pie"— a cute little slice with a smile and a dollop—hidden in this issue. The drawing looks like the one above, but may be smaller.

Find Sweetie Pie and enter the "Hide & Seek" contest on our Web site. Or, mail a postcard with the page number and your name, address and phone number to Hide & Seek, *Taste of Home*, 5400 S. 60th St., Greendale WI 53129. A random drawing will be held in *mid-November*.

IN THE AUG/SEPT ISSUE, "HOMER" THE HOT DOG WAS HIDDEN IN THE FRESH RASPBERRY PIE PHOTO ON P. 57.

You could win a $50 Shop Taste of Home gift certificate. We'll award them to 100 winners drawn from entries with the correct answer.

This 5-qt. roaster (priced at $49.99) is just one gift winners might choose. Browse our online store at *ShopTasteofHome.com* for more items cooks love.

ILLUSTRATION: JESSIE OLESON/CAKESPY.COM

All New!

Announcing...

...our BRAND-NEW magazine, ***Taste of Home Holiday***!

All year round you'll delight in our best holiday favorites on handy pull-out recipe cards.

If you enjoy serving up deliciously festive dishes, you'll love having every full-color issue of *Taste of Home Holiday* delivered directly to your door...just in time to celebrate your family's favorite special occasions the whole year through.

Right now you can sign up for a full year at our low, low charter rate of just $10, a **60% discount!**

Claim your 60% CHARTER SAVINGS

Order on-line at **TasteofHome.com/HolidayOrder**
or call toll-free **1-800/344-6913**
Mention code **MIT01G**

Published 5 times per year at the annual cover price of $24.95. Canadian subs $15 plus 5% GST (13% HST, where applicable), U.S. funds prepaid. Orders received by mid-October will receive their first issue by mid-November. Orders received by mid-November will receive their first issue by mid-December.

MEET OUR FIELD EDITORS

ALABAMA: **Mary Dixson**, Decatur; **Lisa Francis**, Elba; **Mary Alice Brackin**, Florence; **Peggy Key**, Grant; **Charlotte McDaniel**, Jacksonville; **Lisa Allen**, Joppa; **Laura Tessier**, Madison; **Gloria Lowther**, Mobile; **Roxana Quarles**, Ralph; **Noble Yeager**, Tuscaloosa

ALASKA: **Cindi Paulson**, Anchorage; **Waunita Ann Roggenbuck**, Anchorage; **Carol Ross**, Anchorage; **Anna Free**, Fairbanks; **Marg Austin**, North Pole

ARIZONA: **Sue Ross**, Casa Grande; **Lynne Beykirch**, Green Valley; **Diane Thompson**, Nutrioso; **Nicole Clayton**, Prescott; **Ann Perry**, Sierra Vista; **Edna Coburn**, Tucson; **Linda Lambert**, Wittmann

ARKANSAS: **Carolyn Kyzer**, Alexander; **Linda Emery**, Bearden; **Iola Egle**, Bella Vista; **Nicki Evans**, Conway; **Eva Hickman**, Crossett; **Frances Owens**, El Dorado; **Bettie Hartman**, Fayetteville; **Jacqueline Wilson**, Gravette; **Renee Gee**, Hamburg; **Donna Long**, Searcy; **Awynne Thurstenson**, Siloam Springs; **Judith Gordon**, Texarkana; **Glenda Adams**, Vanndale

CALIFORNIA: **Peggy Louise Pruneau**, Auberry; **Susan Edwards**, El Dorado; **Lisa Bacon**, Fontana; **Keri Scofield Lawson**, Fullerton; **Tina Fox**, Lake Arrowhead; **Shirley Goehring**, Lodi; **Alcy Thorne**, Los Molinos; **Laurie Mace**, Los Osos; **Linda Svercauski**, Murietta; **Marina Castle**, North Hollywood; **H. Ross Njaa**, Salinas; **Ken Churches**, San Andreas; **Sandra Vanthoff**, San Diego; **Annette Traverso**, San Rafael; **Tiffany Mitchell**, Susanville; **Mary Jane Cantrell**, Turlock; **Billie Moss**, Walnut Creek

COLORADO: **Rally Van Ostrand**, Aurora; **Janet Lebar**, Centennial; **Nancy Schmidt**, Center; **Shelly Korell**, Eaton; **Ruth Fury**, Dove Creek; **Audrey Benson**, Flagler; **Cheri Eby**, Gunnison; **Phyllis Herlocker**, Highlands Ranch; **Crystal Jo Bruns**, Iliff; **Jo Ann Honey**, Longmont; **Christine Halandras**, Meeker; **Judith Miller**, Parker; **Trina Benson**, Stratton; **Naomi Giddis**, Two Buttes; **Lucy Meyring**, Walden; **Betty Sitzman**, Wray

CONNECTICUT: **Jill Fellows**, Coventry; **Ellen Baczek Amodeo**, Derby; **Chava Karlovich**, Monroe; **Dennis Vitale**, New Preston; **Sue Smith**, Norwalk; **Chris Dolan**, Seymour; **Ruth Hartunian-Alumbaugh**, Willimantic; **Betty Sparks**, Windsor

DELAWARE: **Traci Wynne**, Clayton; **Beth Satterfield**, Dover; **Jan Walls**, Dover; **Peggy West**, Georgetown; **Lisa Spiegel Westbrook**, Georgetown; **Dot Swain**, Milford; **Cynthia Bent**, Newark; **Kimberley Pittman**, Smyrna

FLORIDA: **Kelly Ward Hartman**, Cape Coral; **Marjorie Carey**, Freeport; **Julia Livingston**, Frostproof; **Lillian Julow**, Gainesville; **Lynn Newman**, Gainesville; **Nancy Larkin**, Maitland; **Laura Wheeler**, Malone; **Allison Loo**, Merritt Island; **Diane Hixon**, Niceville; **Pat Hockett**, Ocala; **Barbara Carlucci**, Orange Park; **Kerry Dingwall**, Ponte Vedra; **Marsha Manley**, Sebring; **Kathy Kruse**, Thonotosassa; **Julie Hayden**, Winter Park; **Anna Minegar**, Zolfo Springs

GEORGIA: **Ann Chan**, Atlanta; **Hannah Lamb**, Austell; **Colette Jaworski**, Buford; **Jacqueline Graves**, Cumming; **Susan Auten**, Dallas; **Joyce Kramer**, Donalsonville; **Kay Rainwater**, Fayetteville; **Henrietta Brumbaugh**, Hiawassee; **Merle Bates**, LaGrange; **Janis Garrett**, Macon; **Carolyn Griffin**, Macon; **Pat McLendon**, Roswell; **Laura Dierking**, St. Marys; **Tina Gay**, Statham

HAWAII: **Sharon Aweau**, Kapolei; **Shirley Watanabe**, Kula

IDAHO: **Mandy Saras**, Boise; **Donna Shipley**, Boise; **Glenna Tooman**, Boise; **Betty Albee**, Buhl; **Renae Moncur**, Burley; **Robin Falck**, Eagle; **Trisha Kruse**, Eagle; **Shannon Crowther**, Franklin; **Cindy Worth**, Lapwai; **John Nydegger**, Lewiston; **Donna Wall**, Nampa; **Raymonda Furness**, Newdale; **Brenda Clark**, Rexburg; **Signa Hutchison**, Weiser

ILLINOIS: **Marjorie Lampe**, Campbell Hill; **Jann Braun**, Chatham; **Stephanie Ward**, Chicago; **Rosella Bauer**, Cissna Park; **Denise Albers**, Freeburg; **Andrea Johnson**, Freeport; **Sue Mackey**, Galesburg; **Helen Suter**, Golconda; **Dixie Terry**, Goreville; **Julie Sterchi**, Harrisburg; **Kristi Starbuck**, Highland; **Kathy Hawkins**, Ingleside; **Mary Houchin**, Lebanon; **Millie Vickery**, Lena; **Kim Marie Van Rheenen**, Mendota; **Kimberly Kronenberg**, Milledgeville; **Donna Musser**, Pearl City; **Janet Mooberry**, Peoria; **Ann Schilling**, Peoria; **Florence Grawe**, Quincy; **Evelyn Kennell**, Roanoke; **Debbie Fisher**, Royalton; **Donetta Brunner**, Savanna; **Amber Sampson**, Somonauk; **Leona Kuhns**, Sullivan; **Patricia Rutherford**, Winchester

INDIANA: **Fancheon Resler**, Bluffton; **Martha Fehl**, Brookville; **Brandi Fentress**, Chandler; **Amy Church**, Coatesville; **Nancy Johnson**, Connersville; **Sonia Croucher**, Decatur; **Nancy Jo Leffler**, Depauw; **Shawn Robey**, Evansville; **Dolores Lueken**, Ferdinand; **Nancy King**, Greenfield; **Edna Hoffman**, Hebron; **Carolyn Gochenaur**, Howe; **Donna Lisby**, Indianapolis; **Pauline Miller**, Indianapolis; **Kathy Allen**, Knox; **Alma Dinsmore**, Lebanon; **Norene Wright**, Manilla; **Harriet Stichter**, Milford; **Joan Truax**, Pittsboro; **Karen Owen**, Rising Sun; **Bernadine Stine**, Roanoke; **Cynthia Kolberg**, Syracuse; **Maryellen Hays**, Wolcottville; **Ruth Burrus**, Zionsville

IOWA: **Midge Scurlock**, Creston; **Eunice Stoen**, Decorah; **Sharon Mensing**, Greenfield; **Linda Mullen**, Guernsey; **Tammy Neubauer**, Ida Grove; **Salina Bontrager**, Kalona; **Shirley Hochstedler**, Kalona; **Audrey Groe**, Lake Mills; **Patricia Staudt**, Marble Rock; **Mavis Diment**, Marcus; **Wendy Taylor**, Mason City; **Becky Ruff**, Monona; **Sherry Adams**, Mt. Ayr; **Jo Groth**, Plainfield; **Sharon Holdiman**, Waterloo; **Dorothy Jennings**, Waterloo; **Marion Karlin**, Waterloo; **Jack Spratt**, Webster City; **Leona Luecking**, West Burlington; **Gayle Olson**, Winfield

KANSAS: **Myra Innes**, Auburn; **Carole Schlender**, Burrton; **Karen Ann Bland**, Gove; **Margaret Shauers**, Great Bend; **Heather Campbell**, Lawrence; **Kathy Kittell**, Lenexa; **Jeanette Urbom**, Louisburg; **Peggy Paul**, Olathe; **Pat Habiger**, Spearville; **Merrill Powers**, Spearville; **Melanie Eddy**, Syracuse; **Angela Oelschlaeger**, Tonganoxie; **Linnea Rein**, Topeka

KENTUCKY: **Randal Wilson**, Bellevue; **Tammy Hensley**, Canmer; **Lucille Terry**, Frankfort; **Carlene Jolley**, Fulton; **Sherry Hulsman**, Louisville; **Naomi Cross**, Millwood; **Sally Grisham**, Murray; **Christine Johnson**, Ricetown; **Connie Bryant**, Wallingford; **Anna Jean Allen**, West Liberty; **Jill Evely**, Wilmore

LOUISIANA: **Sundra Hauck**, Bogalusa; **Blanchie Morrison**, Elmer; **Edith Betz**, Ethel; **Brenda Melancon**, Gonzales; **Pam Holloway**, Marion; **Kathleen Drott**, Pineville; **Betty Janway**, Ruston; **Sandi Pichon**, Slidell; **Codie Ray**, Tallulah; **Tonya Fitzgerald**, West Monroe

MAINE: **Kathi Grenier**, Auburn; **Emily Chaney**, Blue Hill; **Jan Buck**, Buckfield; **Audrey Nemeth**, Chesterville; **Kami Horch**, Frankfort; **Lee Ann Lowe**, Gray; **Susan Kanak**, Moody; **Cheryl Greeley**, Pittsfield; **Pam Brooks**, South Berwick; **Heidi Harrington**, Steuben; **Brenda Deveau**, Van Buren

MARYLAND: **Beverly Sprague**, Baltimore; **Margaret Adina O'Bryon**, Bel Air; **Alice Krohn**, Catonsville; **Priscilla Weaver**, Hagerstown; **Debbie Wilkerson**, Lusby; **Charles Keating**, Manchester; **Rosemary Pryor**, Pasadena; **Nancy Saffield**, Pasadena; **Judith McGhan**, Perry Hall; **Barbara Davis**, Salisbury; **Betsy Hedeman**, Timonium; **Gail Buss**, Westminster

MASSACHUSETTS: **Joanie Elbourn**, Gardner; **Arden Billings**, Greenfield; **Christine Omar**, Harwich Port; **Charlotte Baillargeon**, Hinsdale; **Mary West**, Marstons Mills; **Maria Mulligan**, Methuen; **Nancy Lore**, Rockland; **Maria Regakis**, Somerville; **Kaye Gooch**, Sudbury; **Judith Sumner**, Worcester

MICHIGAN: **Patricia Thomet**, Alto; **Donna Mantha**, Augusta; **Ted Pottle**, Berrien Springs; **Peggy Burdick**, Burlington; **Lynn Miracle**, Burton; **Shirley De Lange**, Byron Center; **Teri Rasey-Bolf**, Cadillac; **Diane Pickel**, Comstock Park; **Connie Simon**, Durand; **Susan Falk**, Eastpointe; **Marti VanOrder**, Evart; **Deborah Amrine**, Grand Haven; **Casey Stellini**, Grand Junction; **Barb Ruis**, Grandville; **Jackie Riley**, Holland; **Anne Heinonen**, Howell; **Linda Knoll**, Jackson; **DiAnn Mallehan**, Kentwood; **Marcy Cella**, L'Anse; **Virginia Ferris**, Lyons; **Geraldine Grisdale**, Mt. Pleasant; **Shirley Beachum**, Shelby; **Jessie Strobbe**, Smiths Creek; **Kathy Dorman**, Snover; **Marsha Ransom**, South Haven; **Dona Erhart**, Stockbridge; **Winifred Winch**, Wetmore

MINNESOTA: **Joan Taylor**, Adrian; **Linda Nilsen**, Anoka; **Barbara Wellnitz**, Ashby; **Patricia Axelsen**, Aurora; **Sandy McKenzie**, Braham; **Judi Oudekerk**, Buffalo; **Mary Kay Morris**, Cokato; **Ann Botten**, Courtland; **Marlene Muckenhirn**, Delano; **Connie Johnson**, Detroit Lakes; **Tami Escher**, Dumont; **Renee Schwebach**, Dumont; **Deanna Richter**, Elmore; **Julianne Johnson**, Grove City; **Marcia Severson**, Hallock; **Katie Koziolek**, Hartland; **Mary Jo O'Brien**, Hastings; **Lucille Taylor**, Luverne; **Dotty Egge**, Pelican Rapids; **Kari Rosenow**, Roseau; **LaVonne Hegland**, St. Michael; **Dianne Bettin**, Truman; **Dawn Fagerstrom**, Warren; **Bethel Walters**, Willow River

MISSISSIPPI: **Anne Glidewell**, Booneville; **DeLois Douglas**, Charleston; **Shirley Glaab**, Hattiesburg; **Linda Finn**, Louisville; **Rita Futral**, Starkville

MISSOURI: **Barbara Lovercamp**, Alma; **Linda Wilson**, Anderson; **Debbie Johnson**, Centertown; **Sasha Cummings**, Hazelwood; **Virginia Watson**, Kirksville; **Karren Chamberlain**, Linn Creek; **Bernice Morris**, Marshfield; **Sonja Blow**, Nixa; **Tammy Breen**, O'Fallon; **Marietta Slater**, Thayer; **Judy Marshall**, Waverly

MONTANA: **Donna Mantha**, Augusta; **Dixie Lee Harmon**, Bainville; **Nancy Fettig**, Billings; **Gail Kuntz**, Dillon; **Doris Galleske**, Fairview; **Jan Roat**, Grass Range; **Carolyn Weinberg**, Hardin; **Beverly Stiger**, Helena; **Joy Maynard**, St. Ignatius; **Janet Loomis**, Terry

NEBRASKA: **Ellen Teter**, Arapahoe; **Bonnie Myers**, Callaway; **Ina Schmillen**, Elkhorn; **Alice Tatro**, Geneva; **Deb Waggoner**, Grand Island; **Tami Kuehl**, Loup City; **Jenny Hughson**, Mitchell; **Judy Kamalieh**, Nebraska City; **Judy Katskee**, Omaha; **Amy Sauser**, Omaha; **Susan O'Brien**, Scottsbluff; **Joie Youngs**, Scottsbluff; **Dee Falk**, Stromsburg; **Betty Ruenholl**, Syracuse

NEVADA: **Karen Sikora**, Dayton; **Jenece Howard**, Elko; **Rebecca Jones**, Henderson; **Barbara Murphy**, Incline Village; **Nancy Beckerbauer**, Las Vegas; **Sharon Peterson**, Las Vegas

NEW HAMPSHIRE: **Nancy Gaver**, Brookfield; **Karen Clough**, Danville; **Colleen Palmer**, Epping; **Linda Harrington**, Hudson; **Inge Schermerhorn**, Kingston; **Margaret Drye**, Plainfield; **Tracy Weber**, Swanzey

NEW JERSEY: **Nancy Zimmerman**, Cape May Court House; **Helga Schlape**, Florham Park; **Sally Treonze**, Hillsborough; **Roberta Strohmaier**, Lebanon; **Kelly Williams**, Morganville; **Stephanie Hanisak**, Port Murray; **Marie Forte**, Raritan; **Nancy Negvesky**, Somerville

NEW MEXICO: **Catherine Hayes**, Albuquerque; **Molly Seidel**, Edgewood; **Pamela Huntley**, Grants; **Carol Mead**, Los Alamos; **Terri Kearns**, Roswell; **Alpha Wilson**, Roswell

NEW YORK: **Sandy Starks**, Amherst; **Marilee Merle**, Attica; **Judy Losecco**, Buffalo; **Nancy Breen**, Canastota; **Margaret Gage**, Cherry Valley; **Michele Van Dewerker**, Cherry Valley; **Rebecca Gage**, Cobleskill; **Janice Arnold**, Gansevoort; **Karen Buhr**, Gasport; **Helen Phillips**, Horseheads; **Cheryl Barney**, Le Roy; **Mary Malinowski**, Lee Center; **Frances Boise**, Marion; **Lucia Johnson**, Massena; **Linda-Ann Wargo**, North Massapequa; **Estelle Keefer**, Olean; **Andrea Holcomb**, Oxford; **Darlene Markham**, Rochester; **Kristine Chayes**, Smithtown; **Penny Sands Fersko**, Staten Island; **Susan Seymour**, Valatie; **Harmony Tardugno**, Vernon Center; **Kathy Anderson**, Wallkill

NORTH CAROLINA: **Cindy Winter-Hartley**, Cary; **Katie Sloan**, Charlotte; **Doris Heath**, Franklin; **Mary Lou Robison**, Greensboro; **Paula Chewning Walls**, Greenville; **Linda Thompson**, High Point; **Jane Needham**, River Bend; **Hilda Pardue**, Ronda; **Dorothy Baker**, Southern Pines

NORTH DAKOTA: **Jeri Dobrowski**, Beach; **Rita Christianson**, Glenburn; **Patricia Burris**, Grand Forks; **Ann Marie Moch**, Kintyre; **Marshelle Greenmyer-Bittner**, Lisbon; **Lisa Morman**, Minot; **Lois Flaten**,

Ray; **Carla Hodenfield**, Ray; **Marilyn Hodenfield**, Ray; **Sarah Goetz**, Richardton; **Lillian Domres**, Towner; **Elmeda Johnson**, Williston; **Trish Gehlhar**, Ypsilanti

✪ **OHIO:** **Doris Taekett**, Alger; **Bev Spain**, Bellville; **David Klein**, Berkey; **Diane Turner**, Brunswick; **Sherry Masters**, Cincinnati; **Kimberly Rice**, Cincinnati; **Ruth Stoops**, Cincinnati; **Kim Wallace**, Dennison; **Freda Becker**, Garrettsville; **Carole Finney**, Harrisville; **Betty Spencer**, Hopedale; **Catherine Dawe**, Kent; **Linda Miller**, Lowell; **Debra Dohy**, Massillon; **Tammy Logan**, McComb; **Diane Shipley**, Mentor; **Ben and Arie Coblentz**, Millersburg; **Polly Coumos**, Mogadore; **Marilyn Bick**, Norwalk; **Julie Mosier**, Perrysville; **Shirley Heston**, Pickerington; **Eldora Willford**, Plymouth; **Dolores Ann Thorp**, Salineville; **Robert Breno**, Stongsville; **Phyllis Jarman**, Warren; **Vikki Rebholz**, West Chester; **Lavonn Bormuth**, Westerville, Ohio; **Pat Waymire**, Yellow Springs

✪ **OKLAHOMA:** **Denise Vineyard**, Ardmore; **Barbara Shepherd**, Edmond; **Peggy Goodrich**, Enid; **Flo Burtnett**, Gage; **Kay Curtis**, Guthrie; **Stacey West-Feather**, Jay; **Donna Brockett**, Kingfisher; **Nancy Johnson**, Laverne; **Marcia Nelson**, Ponca City; **LaDonna Reed**, Ponca City; **Christine Eilerts**, Tulsa

✪ **OREGON:** **Susan Snyder**, Condon; **Lynda Byrd**, Dallas; **Sherri Ann Gentry**, Dallas; **Lu Ann Kessi**, Eddyville; **Deb Darr**, Falls City; **Naomi Pollard**, Gladstone; **Mickey Turner**, Grants Pass; **Stephanie Wilson**, Helix; **Leann Meeds**, Klamath Falls; **Cathee Bethel**, Lebanon; **Sandra Geissel**, Milton-Freewater; **Carolyn Allison**, Pleasant Hill; **Lynn Hartigan**, Portland; **Mary Anne Thygesen**, Portland; **Krista Frank**, Rhododendron; **Laura Nickles**, Rosebury; **Darlene Brenden**, Salem; **Carol Baker**, Summerville; **Marie Hattrup**, The Dalles; **Dala Johnson**, Tualatin; **Grace Dickey**, Vernonia; **Earlene Ertelt**, Woodburn; **Marilyn Paradis**, Woodburn

✪ **PENNSYLVANIA:** **Sharon Allen**, Allentown; **Barbara McCalley**, Allison Park; **Betty Claycomb**, Alverton; **Millie Rogers**, Annville; **Janice Burkholder**, Chambersburg; **Beth Ask**, Cogan Station; **Clarann Gafrarar**, Columbia; **Helen Hassler**, Denver; **Patty Kile**, Elizabethtown; **Rita Reifenstein**, Evans City; **Pat Rimmel**, Ford City; **Lena Esh**, Gordonville; **Charlotte Goldberg**, Honey Grove; **Tina Repak**, Johnstown; **Karen Kreider**, Lawn; **Laura Stoltzfus**, Leola; **Deb Moyer**, Liberty; **Bradley Moritz**, Limerick; **Patricia Mele**, Lower Burrell; **June Sangrey**, Manheim; **Janet Thomas**, McKees Rocks; **Joyce Guth**, Mohnton; **Marlene Barker**, Monroeville; **Melody Mellinger**, Myerstown; **Mary Landis**, New Cumberland; **Elaine Anderson**, New Galilee; **Kathy Peters**, North Versailles; **Ann Nace**, Perkasie; **Joyce Daubert**, Pine Grove; **Debra Latta**, Port Matilda; **Catherine Cremers**, Pottstown; **Alta Rodgers**, Pottstown; **Cherie Sechrist**, Red Lion; **Pat Kreitz**, Richland; **Romaine Wetzel**, Ronks; **Darla Germaux**, Saxton; **Lucinda Walker**, Somerset; **Michelle Wise**, Spring Mills; **Nancy Foust**, Stoneboro; **Dolores Skrout**, Summerhill; **Sandra Johnson**, Tioga; **Ray Hoene**, Tunkhannock

✪ **RHODE ISLAND:** **Julie Davis**, Bristol; **Yvette Carozza**, Central Falls; **Pat Medeiros**, Tiverton; **Barbara Lynch**, West Warwick

✪ **SOUTH CAROLINA:** **Ruth Marie Lyons**, Aiken; **Kelly Ann Gray**, Beaufort; **Alaina Showalter**, Clover; **Brenda Leonard**, Columbia; **Katherine Moss**, Gaffney; **Lisa Varner**, Greenville; **Jeanie Jenkins**, Greenwood; **Ollie Jackson**, Inman; **Claudia Grier**, Lancaster; **Lillian Heston**, Leesville; **Lynn Parnell**, Lexington; **Loretta Cergol**, Myrtle Beach; **Elizabeth Hunter**, Prosperity; **Melanie Thurston**, Williamston

✪ **SOUTH DAKOTA:** **Joan Antonen**, Arlington; **NanCee Maynard**, Box Elder; **Pam Hofer**, Carpenter; **Nina Vilhauer**, Mina; **Maxine Smith**, Owanka; **Annette Hill**, Pierre; **Lisa Thomsen**, Rapid City; **Glenda Goldade**, Seneca; **Helen Cluts**, Sioux Falls; **Frances Poste**, Wall; **Roxy Wilfahrt**, Watertown

✪ **TENNESSEE:** **Sue Ashford**, Blountville; **Vivian Walker**, Crossville; **Margaret McNeil**, Germantown; **Kathy Knight**, Greeneville; **Suzanne Whitaker**, Knoxville; **Kathleen Fuller**, Murfreesboro; **Sharon Manus**, Smyrna; **Andrea Bolden**, Unionville

✪ **TEXAS:** **Christine Groves**, Archer City; **Sarah Woodruff**, Austin; **Tonya Jones**, Brenham; **Sue Broyles**, Cherokee; **Denise Baumert**, Dalhart; **Luann Carlson**, El Paso; **Jeanne Brady**, Fort Worth; **Susan Garoutte**, Georgetown; **Pat Stevens**, Granbury; **Gay Nell Nicholas**, Henderson; **Rebecca Liao**, Keller; **Linda Rainey**, Monahans; **Ann Cousin**, New Braunfels; **Joan Hallford**, North Richland Hills; **Mary Anne McWhirter**, Pearland; **Penny Spearman**, Pickton; **Marilyn Katcsmorak**, Pleasanton; **Mary Lou Roberts**, San Angelo; **Jackie Fremming**, San Antonio; **Billie Jeane Garner**, Southlake

✪ **UTAH:** **Edie DeSpain**, Logan; **Paula Zsiray**, Logan; **Lesli Dustin**, Nibley; **Arlene Butler**, Ogden; **Lucile Proctor**, Panguitch; **Donna Higbee**, Riverton; **JoLynn Hill**, Roosevelt; **Barbara Birk**, St. George; **Rebecca Baird**, Salt Lake City; **Gaylene Anderson**, Sandy; **Debbie Mace**, Sandy; **Roni Goodell**, Spanish Fork; **Stacey Christensen**, West Valley City

✪ **VERMONT:** **Patricia Le Blanc**, East Hardwick; **Virginia Breitmeyer LaPierre**, Greensboro Bend; **Harriet Dumas**, Hartland; **Joan Finley**, Hartland; **Patricia Bixby**, Morrisville; **Susan Greenall**, Windsor

✪ **VIRGINIA:** **Margaret Wagner Allen**, Abingdon; **Rachel Garcia,** Arlington; **Dorothy Showalter**, Broadway; **Teresa Mears**, Chincoteague; **Esther Shank**, Harrisonburg; **Carol Strong Battle**, Heathsville; **Rosemarie Forcum**, Heathsville; **Eugene Presley**, Honaker; **Angela Leinenbach**, Mechanicsville; **Kyra Pulliam**, Stephens City; **Carrie Long**, Suffolk; **Virginia Gentry**, Sutherlin; **Theresa Morris**, Toano

✪ **WASHINGTON:** **Bonnie Waliezer**, Brush Prairie; **Janis Plagerman**, Ephrata; **Margie Snodgrass**, Gig Harbor; **Patricia Crandall**, Inchelium; **Perlene Hoekema**, Lynden; **Alice and Jake Weber**, Ritzville; **Diane Sardeson**, Seattle; **Aljene Wendling**, Seattle; **Beverly Kearns**, Selah; **Marian Platt**, Sequim; **Carolyn Eastham**, South Bend; **Nina Hall**, Spokane; **Marty Rummel**, Trout Lake; **Janet Brinkman**, Vancouver; **Lila Scheer**, Vancouver; **Janie Cooper**, Waterville; **Tyffany Fries**, Yakima

✪ **WEST VIRGINIA:** **Lori Daniels**, Beverly; **Cheryl Maczko**, Eglon; **Amy Short**, Lesage; **Jodi Zickefoose**, Tallmansville

✪ **WISCONSIN:** **Janelle Lee**, Appleton; **Sue Gronholz**, Beaver Dam; **Amy Voights**, Brodhead; **Gloria Warczak**, Cedarburg; **Ruth Jungbluth**, Dodgeville; **Kathleen Taugher**, East Troy; **Dennis Dolan**, Fitchburg; **Stephen Baseley**, Fond du Lac; **Nancy DeMaster**, Fond du Lac; **Bernie Bellin**, Franklin; **Lisa Feld**, Grafton; **Jean Ecos**, Hartland; **Donna Gorman**, Lone Rock; **Holly Basford**, McFarland; **Gail Sykora**, Menomonee Falls; **Mari Anne Warren**, Milton; **Charlene Griffin**, Minocqua; **Jeanette Pederson**, Monico; **Darlene Alexander**, Nekoosa; **Lois Fetting**, Nelson; **Chris Kohler**, Nelson; **Carol Smith**, New Berlin; **Lauren Heyn**, Oak Creek; **Judy Skaar**, Pardeeville; **Ardyce Piehl**, Poynette; **Mark Trinklein**, Racine; **Linda Rock**, Stratford; **Doris Sather**, Strum; **Mary Steiner**, West Bend; **Darlis Wilfer**, West Bend

✪ **WYOMING:** **Lulu Shuler**, Cody; **Jo Maasberg**, Farson; **Ardis Rollefson**, Jackson Hole; **Lori Coulthard**, Laramie; **Vera Reid**, Laramie; **Denise Smith**, Lusk; **Arlene Zerbst**, Newcastle; **Bonnie Hiller**, Powell; **Carolyn Walton**, Smoot; **Bobbi Miller**, Thermopolis

✪ **ALBERTA:** **Connie Tiesenhausen**, Demmitt; **Florence Barnes**, Drumheller; **Lori Stefanishion**, Drumheller; **Orien Major**, Hinton; **Margaret Steacy**, Lethbridge; **Kathy Scott**, Lingle; **Karen Bourne**, Magrath; **Lise Thomson**, Magrath; **Ruth Ann Stelfox**, Raymond; **Frieda Meding**, Trochu

✪ **BRITISH COLUMBIA:** **Merle Dyck**, Elkford; **Leigh Moore**, Heffley Creek; **Deborah Maki**, Kamloops; **Doreen Martin**, Kitimat; **Danielle Belanger**, Victoria

✪ **MANITOBA:** **Mina Dyck**, Boissevain; **Marge Reimer-Toews**, Steinbach; **Debbie Clark**, Winnipeg; **Linda Grienke**, Winnipeg

✪ **NEW BRUNSWICK:** **France Couturier**, Edmundston; **Marilu Hynes**, McLeod Hill

✪ **NEWFOUNDLAND:** **Joan Kane**, Trinity

✪ **NOVA SCOTIA:** **Lois Bent**, Bridgetown; **Celine Munroe**, Guysborough; **Wendy Dowling**, Queens County; **Kelly Kirby**, Westville

✪ **ONTARIO:** **Joannah Jarman**, Almonte; **Pat Roberts**, Cookstown; **Mary Ellen Agnew**, Dundalk; **Nancy Horsburgh**, Everett; **Linda Russell**, Exeter; **Wendy Masters**, Grand Valley; **Janet Tigchelaar**, Jerseyville; **Sarah Weber**, Kitchener; **Elda Hall**, Oro Station; **Lois Taylor Caron**, Ottawa; **Nancy Bergeron**, Powassan; **Janis Plourde**, Smooth Rock Falls; **Raymonde Bourgeois**, Swastika; **Lynne Wilhelm**, West Hill

✪ **PRINCE EDWARD ISLAND:** **Nancy Coughlin**, Charlottetown; **Tammy Clements**, Murray Harbour

✪ **QUEBEC:** **Anne MacWhirter**, Hope; **Diana Frizzle**, Knowlton

✪ **SASKATCHEWAN:** **Betty Abrey**, Imperial; **Del Mason**, Martensville; **Carol Funk**, Richard; **Val Lefebvre**, Rosetown; **Norma Harder**, Saskatoon; **Peggy Gwillim**, Strasbourg

★ This symbol on a recipe indicates the contributor is a field editor

field editor spotlight

TINA FOX

LAKE ARROWHEAD, CALIFORNIA

Family stats: Husband Bob and two daughters—Samantha, 15, and Ally, 10. Tina works in administrative services and owns a catering company.

"I learned to cook from the best cooks ever, my mom and dad. With both of them being of Mexican descent, I've mastered some delicious Mexican dishes. I used to work for a Los Angeles catering company and developed recipes for its retail store. Starting my own business has been a blessing.

"I love to cook for family and friends, and also for the meals ministry of my church. Cooking is therapy for me, and creating recipes is my hobby."

BARBARA BIRK

ST. GEORGE, UTAH

Family stats: Husband Gordon; three children, Suzanne, Troy and Kimberly; and 12 grandchildren. Barbara and her husband are retired.

"I'm a homemaker in every way; I love to cook and clean. I gained an interest in cooking from watching my mother, Sue. She's now 90 years old and still prepares her meals .

"I just finished writing a cookbook for family and friends. It was truly a labor of love, since it took 4 years to complete! I also like to host dinner parties and read cookbooks, especially when we're traveling. My husband teases me about that."

BRINING BASICS

What is brining?
Brining is soaking meat in a saltwater mixture. Sometimes herbs, spices and liquids like fruit juice are added to the brine for flavor.

Why brine?
Originally, brining was a method used to preserve meat. Now, it's primarily used to improve flavor and keep meat juicy.

How does brining work?
During cooking, meat usually loses about 30 percent of its weight. But if you soak the meat in brine first, the moisture loss can be reduced to as little as 15 percent.
The meat is juicier because:

* Muscle fibers absorb and hold liquid while soaking in brine. The meat will still lose moisture while cooking, but it will end up juicier.
* The brine dissolves some of the proteins in muscle fibers.

TIPS

Keep all meat and fish refrigerated during brining.

Rinse meat well after brining. Pat dry with paper towel before cooking to keep the meat from tasting salty.

Throw away the brine after use. For food safety reasons, it should never be reused.

Brined meat cooks faster because the additional water conducts heat better. Check the internal temperature about two-thirds of the way into the normal cooking time.

GOBBLEDY GOOD

Grilled Apple-Brined Turkey

PREP: 30 min. + marinating
GRILL: 2 hours + standing

Trudy Williams
Shannonville, Ontario

Producing a juicy amber-colored turkey infused with flavor is possible with this apple juice-based brine. You won't regret planning for the long marinating time. This uncommonly tasty turkey is worth every minute.

- 2 quarts unsweetened apple juice
- 2-1/2 cups packed brown sugar
- 1 cup kosher salt
- 4 ounces fresh gingerroot, peeled and thinly sliced
- 15 whole cloves
- 6 garlic cloves, crushed
- 3 bay leaves
- 3 medium oranges, quartered
- 3 quarts cold water
- 1 turkey (12 to 14 pounds)
- 2 tablespoons vegetable oil

In a large kettle, combine the first seven ingredients. Bring to a boil; cook and stir until salt and sugar are dissolved. Stir in oranges. Remove from the heat. Add cold water to cool the marinade to room temperature.

Remove giblets from turkey (discard or save for another use). Place a turkey-size oven roasting bag inside a second roasting bag; add turkey. Carefully pour cooled marinade into bag. Squeeze out as much air as possible; seal bags and turn to coat. Place in a roasting pan or other large container. Refrigerate for 18-24 hours, turning occasionally.

Prepare grill for indirect heat. Drain and discard brine. Rinse turkey under cold water; pat dry. Rub oil over skin. Skewer turkey openings; tie drumsticks together.

Place breast side up on a rack in a disposable foil roasting pan. Grill, covered, over indirect medium heat for 1 hour. Tent turkey with foil; grill 1-2 hours longer or until a meat thermometer inserted in the thigh reads 180°. Cover and let stand for 15 minutes before carving. **Yield:** 12-14 servings.

EDITOR'S NOTE: This recipe was tested with Morton brand kosher salt. It is best not to use a prebasted turkey for this recipe. However, if you do, omit the salt in the recipe.

SALT DOES THE TRICK. Read about what meats to brine and more at *tasteofhome.com/plus*.

RECIPE INDEX

October & November 2008

APPETIZERS & SNACKS

Brie-Leek Tartlets, 61
Caramel-Coated Spiced Nuts, 61
Cheesenstein, 28
Deviled Eggs Extraordinaire, 51
Goblin's Orange Popcorn, 27
Hot Spinach Spread with Pita Chips, 61

BEVERAGES

Fruit Smoothies, 72
Voter's Favorite Float, 63

BREADS, MUFFINS & ROLLS

Ezekiel Bread, 49
Fruit-Nut Pumpkin Bread, 39
Jumbo Pumpkin Pecan Muffins, 41
Perfect Dinner Rolls, 47
Pretty Pumpkin Cinnamon Buns, 41
Pumpkin Scones with Berry Butter, 39
Pumpkin and Spice and Everything Nice Muffins, 56
Simply-a-Must Dinner Rolls, 17

BREAKFAST

Toasty Pumpkin Waffles, 43

DESSERTS

Cakes & Tortes

Black Forest Cake, 45
Pumpkin Cupcakes, 43
Special-Occasion Chocolate Cake, 33
Spooky Spider Cake, 28

Cookies & Bars

Coconut Crunch Cookies, 60
Election Day Cookies, 63
Monster Cutout Cookies, 27
Pilgrim Hat Cookies, 22

Miscellaneous

Caramel Apple Bread Pudding, 59
Double Chocolate Fondue, 61
Festive Cranberry Topped Cheesecake, 32
Frozen Strawberry Dessert, 47
Jack-o'-Lantern Cream Puffs, 27
Lemon Rice Pudding Brulee, 33
Pumpkin Cheesecake Deluxe, 41
Spiced Pumpkin Mousse, 43

Pies & Tarts

Eggnog Pumpkin Pie, 39
Ginger-Streusel Pumpkin Pie, 41
Rustic Autumn Fruit Tart, 53

MAIN DISHES

Apple & Herb Roasted Turkey, 14
Candidate's Choice Short Ribs, 63
Chicken Fettuccine Alfredo, 59
Fruit-Glazed Spiral Ham, 16
Gingered Chicken Dinner, 68
Grilled Apple-Brined Turkey, 78
Ham and Broccoli Bake, 66
Herbed Pork & Potatoes, 58
Hunter's Delight, 53
Marla's Maple Pork, 57
Meat Loaf with Potato Crust, 70
Pan-Fried Venison Steak, 47
Reuben Crescent Bake, 53
Sauerbraten, 45
Savory Pumpkin Ravioli, 43
Turkey a la King, 67

SALADS & DRESSINGS

Delightful Fruit Salad, 51
Flavorful Rice Salad, 59
Hearty Taco Salad, 68
Roasted Onion Salad, 18
Sicilian Salad, 71
Sunshine Gelatin Mold, 18

SANDWICHES & WRAPS

Crab Salad Tea Sandwiches, 51
Ozark Sloppy Joes, 72

SIDE DISHES

Broccoli with Lemon Sauce, 14
Calico Corn Bread Dressing, 51
Carrots and Pearl Onions, 70
Celebration Green Beans, 58
Creamed Corn with Bacon, 17
Creamed Peas and Carrots, 47
Crumb-Coated Spaetzle, 45
Mango Cranberry Sauce, 18
Old-Fashioned Dressing, 15
Red Cabbage with Apple, 45
Sweet & Sour Brussels Sprouts, 53
Twice-Baked Sweet Potatoes, 17

SOUPS, STEWS & CHILI

Black Bean 'n' Pumpkin Chili, 39
Chunky Turkey Soup, 49
Root Vegetable Soup with Sausage, 49
Southwestern Soup, 49
The Squash Court, 57

Recipe includes Nutrition Facts

28

33

59

ON THE MENU NEXT ISSUE...

- A wonderful wintry cupcake "tree"
- Festive appetizers—winning recipes from our contest
- New twists on Christmas cookies, all favorites from readers
- Gifts from the kitchen for everyone on your list
- A tasty New Year's dinner flavored with tradition
- Surf & turf choices perfect for entertaining
- Plus, snowman pancakes, cozy comfort foods and much more!

Vol. 16, No. 5, October/November 2008 © Reiman Media Group, Inc., 2008. "TASTE OF HOME" (ISSN 1071-5878) (USPS 010-444) (Canadian GST No. 876052820 RT). (Canadian Distribution) Publications Mail Agreement No. 40065693. "Periodicals postage paid at Greendale, WI and additional mailing offices." Published bimonthly, by Reiman Publications, for people who love practical cooking. **Printed in USA.** Taste of Home is a registered trademark of Reiman Media Group, Inc.

Editorial offices: 5400 S. 60th St., Greendale WI 53129-1404. Send stamped return envelope with photos, manuscripts and inquiries. Material in this publication may not be reproduced in any form without permission. " POSTMASTER: Send address changes to Taste of Home, P.O. Box 5294, Harlan IA 51593-0794." Send undeliverable Canadian addresses to *Canada_UPM_Harlan@cpmx.ca*.

Subscription prices in U.S.: $19.98 for 1 yr., $29.98 for 2 yrs., $39.98 for 3 yrs. (Canada: 1 yr., $23.98 CDN plus 5% GST or 13% HST, where applicable; international subscriptions: $25.98 per year, U.S. funds prepaid.) Send new subscriptions to P.O. Box 5294, Harlan IA 51593-0794. Allow 4-6 weeks.

Questions About Your Subscription? Write to Taste of Home Customer Service, P.O. Box 5294, Harlan IA 51593-0794; call 1-800/344-6913; or E-mail *Rpsubscustomercare@custhelp.com*. For address changes, include both old and new addresses. If the Post Office alerts us that your magazine is undeliverable, we have no further obligation unless we receive a corrected address within 1 year.

Notice About Continuous Renewal: As a service to subscribers, we recently tried offering Continuous Renewal Service. If you are among the subscribers who signed up, please be advised that we have discontinued Continuous Renewal Service until further notice. To renew your subscription, please return one of the renewal notices you receive by mail or with your issues, or call 1-800/344-6913.

Consumer Information: Reiman Publications may share information about you with reputable companies in order for them to offer you products and services of interest to you. If you would rather we not share information, please write to Reiman Publications Customer Service Mailing List, P.O. Box 5294, Harlan IA 51593-0794.

An abundant variety of natural herbs and spices live together in each bottle.
(Salt and MSG are not invited.)

Just cook with a capful of Mrs. Dash and instantly bring your meal to life. With 14 natural herbs and spices in each unique blend of Mrs. Dash, you'll wonder how your meal ever survived without it. No salt. No MSG.

Salt-Free, Flavor-Full

© Alberto-Culver Company

www.mrsdash.com