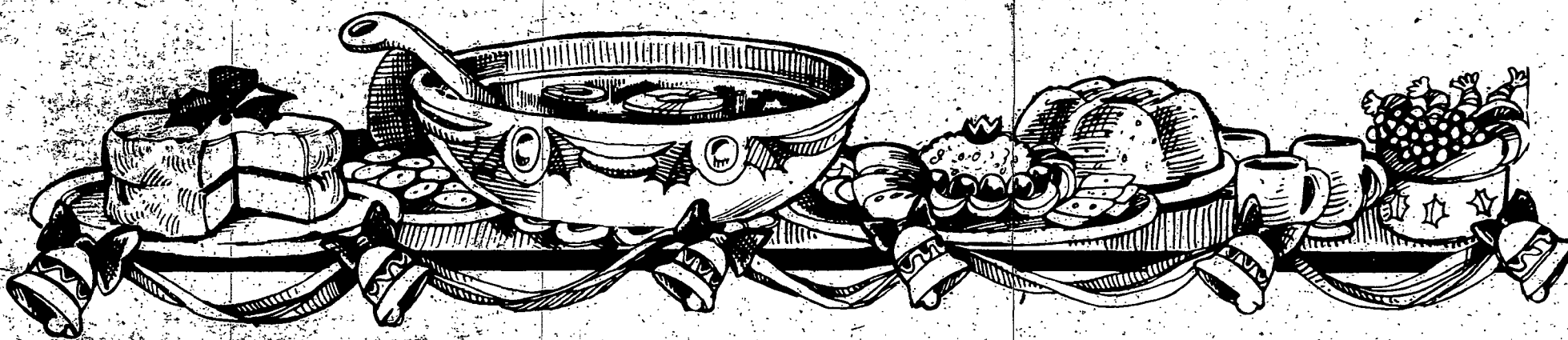


# COURIER-JOURNAL

Wednesday, December 10, 1980

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## CHRISTMAS HOLIDAY GUIDE



### From Heart and Hearth: Elaine's Holiday Traditions

Christmas is a joyous mixture of old world traditions and contemporary habits, of regional and ethnic customs enriched by favorite recipes lovingly carried over from one place or country to another, from one generation to another.

Today's Christian family celebrates Christmas with a strong link to the past and an awareness of the present day hustle and bustle. Most families would like to see less of the hustle and more of the traditional, peaceful celebrations. But let's face it, in order to achieve a peaceful Christmas, one that's filled with all the special treats and traditional food, even the best of cooks has to plan ahead so that her special holidays are not spent entirely in the kitchen. It's a time to mix and match traditional and modern recipes with party ideas to suit personal plans.

Two forms of family entertaining that are increasing in popularity are the evening buffet style party, and the mid-morning to noonday brunch. The recipes presented here are adaptable to both meals, as a holiday table laden with a clove-studded ham, huge punchbowls filled with Orange-Eggnog Punch or Bishop's Wine, and bubbling hot casseroles of the egg and cheese variety will be a tempting sight at noon or midnight. Plan your menu and pick the recipes that will make your Christmas celebration something special. The buffet style of serving will give the busy hostess an opportunity to set up and decorate the holiday table in advance, eliminating the last-minute hustle and bustle and allowing her to enjoy the festivities.

Many good cooks save a special bread recipe for the holiday season only, in order to give it a special position at a festive time of year. Several bread recipes are provided in this section, including the traditional Julekage, some quick made-from-mix recipes, and even a last-minute fruitcake for those of you who procrastinated baking a month ago. Yes, 'tis the season to be jolly, and jolly is a kitchen filled with the aroma of holiday foods.

#### BRUNCH OR LATE NIGHT BUFFET



#### Bishop's Wine Punch

- 2 firm tart apples
- whole cloves
- stick cinnamon
- Peel of 1 orange, cut in spiral
- 1 bottle (4/5 quart) dry red wine
- 1/2 c. sugar
- apple slices

Wash apple but do not peel. Stud with 20 to 24 whole cloves. Combine apple, cinnamon, orange peel and wine in saucepan. Heat very slowly, about 30 minutes, making sure wine does not boil. Remove apple, orange peel and cinnamon stick. Stir in sugar. Cut apple slices in

star shapes. Stud slices with cloves and float on hot wine. Serve in punch bowl immediately. Makes 8 servings.

#### Orange-Eggnog Punch

- 4 c. dairy eggnog, chilled
- 16-oz. can frozen orange juice concentrate
- 1 28-oz. bottle lemon-lime carbonated beverage, chilled
- 1 pint vanilla ice cream

In punch bowl combine eggnog and orange juice concentrate. Slowly add carbonated beverage. Top with scoops of vanilla ice cream. Sprinkle with nutmeg. Makes about 20 4-oz. servings.

#### Cranberry Punch

- 1 can (20 ozs.) pineapple rings
- 1/2 c. whole cranberries
- 1 qt. cranberry juice
- 1 qt. apple juice
- juice of two lemons
- 1 qt. bourbon or blended whiskey
- 1 qt. club soda

Drain pineapple, reserving juice. Arrange pineapple rings and cranberries in a 1 1/2-qt. ring mold. Add 1/4-inch water and freeze solid. Add just enough water to cover fruits and freeze again, then add water to fill mold and freeze until ready to serve.

Combine reserved pineapple juice with remaining juices and liquor and chill until ready to serve. Just before serving turn out ice ring into punch bowl and pour in juice mixture. Add club soda and stir gently. Makes about 35 4-oz. servings.



#### Individual Chicken Quiches

- 2 sticks piecrust mix
- 2 eggs
- 1/4 c. light cream
- dash pepper
- 1/2 of a 4 1/4-oz. can chicken spread
- 3 1-oz wedges Gruyere cheese, shredded

Prepare piecrust following package directions. Roll dough thin. Cut into 2 1/2-inch rounds. Place circles in muffin cups. Mix eggs, cream, and pepper. Fill each cup with 1/2 teaspoon chicken spread, a small pinch of shredded cheese, and 1 1/2 teaspoons egg mixture. Bake at 400 degrees till golden, 18 to 20 minutes. Cool 1 minute, remove from pans.

#### Hash and Eggs Casserole

- 6 c. frozen hash brown potatoes, thawed
- 1/4 c. butter or margarine
- 1 beef bouillon cube
- 1 8-oz. can tomato sauce
- 1/4 c. catsup
- 4 tsp. instant minced onion
- 1 Tbsp. prepared mustard
- 1 tsp. prepared horseradish
- 4 c. coarsely chopped, cooked roast beef
- 12 eggs

Cook potatoes in butter till browned; sprinkle with salt. Dissolve bouillon in 1/2 c. boiling water; combine with tomato sauce, catsup, onion, mustard and horseradish. Add to potatoes along with beef. Spread in 13x9x2-inch baking pan. With large spoon, make 12 depressions in hash. Break an egg into each. Bake at 375 degrees till eggs set, 30 to 35 minutes. Serves 12.

#### Chicken-Cranberry Pinwheel Bake

- 1/4 c. chopped onion
- 1/4 c. chopped margarine
- 1/2 c. flour
- 1 13 3/4-oz. can chicken broth
- 1 1/2 c. milk
- 3 c. chopped chicken or turkey
- 1 3-oz can sliced mushrooms, drained
- 2 c. biscuit mix
- 1/2 c. milk
- 1/2 c. cranberry-orange relish
- 2 tsp. sugar

In saucepan cook onion in margarine until tender. Blend in flour, add chicken broth and 1/2 c. milk. Cook and stir until thick and bubbly. Stir in chicken and mushrooms. Keep warm. Combine biscuit mix and 1/2 c. milk. Turn out onto lightly floured surface and knead 5 or 6 times. Roll out to a 10-inch square. Combine cranberry relish and sugar; spread over dough, leaving a 1/2-inch edge. Roll up jelly-roll fashion. Moisten edge with water to seal; cut into 8 slices. Turn chicken mixture into 12x7x2-inch baking dish. Arrange pinwheels, cut side down, on top of chicken mixture. Bake at 425 degrees for 25 minutes. Makes 8 servings.

#### Artichoke and Crab Casserole

Layer in, buttered, shallow casserole:  
36 frozen artichoke hearts, cooked

Combine and saute:

- 1 1/2 lbs. mushrooms
  - 6 Tbsp. butter
- Melt:  
5 Tbsp. butter

Stir-in:  
6 Tbsp. flour

Add gradually, stirring constantly:  
3 c. milk

Cook slowly until thickened and smooth. Add and blend thoroughly:

- 1 c. heavy cream
- 3 Tbsp. Worcestershire sauce
- 1/4 c. sherry
- salt and pepper

Top artichokes with:  
2 1/4 lbs. flaked crabmeat

Top crabmeat with sauteed mushrooms. Pour cream sauce over mushrooms.

Sprinkle over top:  
3/4 c. grated Parmesan cheese  
Paprika

Bake at 375 degrees for 40 minutes. Serves 12.

#### Almond Buffet Casserole

- 4 1/2 c. water
- 2 envelopes chicken noodle soup
- 1 lb. bulk pork sausage
- 1/2 c. chopped celery
- 1 medium onion, chopped
- 1/2 c. chopped green pepper
- 3/4 c. whole blanched almonds

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