

Continued from 1A

In large saucepan bring water and soup to boil. Add rice, cover and reduce heat, and gently cook for 25 minutes, or until all water is absorbed. Remove from heat. Fry sausage until browned, remove meat from pan and pour off most of drippings. Add celery, onion and green pepper to pan and cook until tender. Add rice, cooked sausage and 1/2 c. of the almonds. Mix well. Turn into large casserole dish. Sprinkle remaining almonds over top. Bake at 350 degrees for 30 minutes, or until heated through. Makes 8 generous servings.

Onion Cheese Strata

- 2 c. thinly sliced sweet Spanish onions
- 8 slices bread
- 8 oz. sharp Cheddar cheese, sliced
- 3 eggs, beaten
- 2 1/2 c. milk
- 1 tsp. salt
- 1/4 tsp. each dry mustard, Worcestershire sauce
- 3 drops Tabasco sauce
- 2 Tbsp. melted butter

Separate onion slices into rings. Trim crusts from bread. Place 4 slices bread in bottom of buttered 9-inch square baking dish. Top with half the cheese and onions. Repeat. Combine beaten eggs, milk and seasonings. Pour over ingredients in dish. Cover and refrigerate several hours. Uncover. Drizzle with melted butter and bake at 350 degrees for 50 to 60 minutes or until firm. Cut into squares to serve. Makes 9 servings.

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CHRISTMAS BREADS



Fresh Cranberry Nut Bread

- 2 c. flour
- 1 c. sugar
- 1/4 c. shortening
- 1 tsp. grated orange rind
- 1 egg, well beaten
- 1/2 c. chopped nuts
- 1/2 tsp. soda
- 1/2 tsp. baking powder
- 1 tsp. salt
- 3/4 c. orange juice
- 1 c. fresh cranberries, cut in half

Sift flour, baking powder, soda and salt, and add sugar. Cut in shortening until mixture resembles coarse cornmeal. Combine juice, rind and well beaten egg. Pour all at once into dry ingredients and mix just enough to dampen. Carefully fold in nuts and cranberries. Pour into greased loaf pan. Bake at 350 degrees for 1 hour.

Chocolate Rum Loaves

- 1 pkg. chocolate-macaroni bundt cake mix
 - 1/4 c. butter, softened
 - 1/2 c. light rum
 - 1 c. orange juice
 - 2 eggs
 - Grated orange rind
- Glaze**
- Combine in large bowl until moistened: packet #1 (chocolate cake mix) and next 4 ingredients. Beat at medium speed 2 minutes. Divide

evenly among three small or 2 larger-sized loaf pans which have been generously greased and lightly floured. Combine in small bowl until moistened: packet #2 macaroon filling mix, 1 teaspoon orange rind and 1/2 cup water. Beat by hand 75 strokes. Spoon one-third of mixture down center of chocolate batter in each pan. Bake at 350 degrees for 35 minutes for three small loaves, 45 minutes for two larger loaves. Cool and remove from pans. Spread with glaze and sprinkle with grated orange rind.

Glaze

Combine in small bowl until smooth: packet #3 (glaze mix) and 2 Tbsp. light rum. Add a few drops each yellow and red food coloring to make a light orange color.

Julekage

- 2 c. milk
- 3/4 c. sugar
- 1/4 c. margarine, softened
- 1/2 tsp. salt
- 1/2 tsp. ground cardamom
- 1 envelope active dry yeast
- 1/4 c. very warm water
- 1 egg at room temperature
- 7 to 8 c. flour
- 1 c. mixed candied fruit, diced
- 1 c. golden raisins
- Confectioners' sugar glaze
- Candied red cherries

In saucepan scald milk; stir in sugar, margarine, salt and cardamom; cool to lukewarm. In large warm bowl dissolve yeast in warm water. Stir in milk mixture, egg and half the flour; beat well. Stir in candied fruit, raisins and enough remaining flour to make dough stiff enough to knead. Turn onto floured surface; cover dough with bowl and let rest 10 to 15 minutes. Knead until smooth, about 10



soda, baking powder, salt and sugar over mixture; toss to coat all fruits and nuts with flour.

Beat eggs until foamy, then add vanilla. Pour over fruit mixture and stir until just blended. Pour into prepared loaf pan. Bake at 300 degrees for 1 1/2 hours.

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