

THE WINNERS' CIRCLE

Champion chefs take their bows

FIRST PRIZE

CANDY CANE BREAD

1½ cups chopped dried apricots
2 cups boiling water
2 tbs. yeast
½ cup lukewarm water
2 cups sour cream
¼ cup plus 2 tbs. white sugar
¼ cup butter
1½ tsp. salt
2 eggs, beaten
8 to 8½ cups unbleached flour
1½ cups chopped maraschino cherries
¼ cup butter, melted
1 cup sifted icing sugar
1 lbs. plus 1-2 tsp. milk
chopped candied cherries
Place chopped apricots in bowl and pour boiling water over them; cover and let stand for 1 hour. Drain well, and set aside.
Dissolve yeast in warm water in a large bowl; let stand for 10 minutes.

Combine sour cream, sugar, butter, and salt in saucepan and stir over low heat until butter melts. Add sour cream mixture, eggs, and 2 cups of the flour to yeast mixture. Beat with wooden spoon till smooth (or low speed of electric mixer). Stir in enough of remaining flour to make a soft dough.
Turn dough out onto a floured surface and knead until smooth and elastic (about 10 minutes). Place dough in a well-greased bowl, turning to grease top. Cover and let rise in a warm place till doubled in bulk (approximately 1 hour).
Punch dough down, divide into 3 equal portions. Roll each portion into a 15 x 6 inch rectangle on a lightly floured surface and then transfer to greased baking sheets. Make 2 inch cuts on both long sides of rectangles ½ inch apart, leaving a 2 inch uncut strip down the centre.
Combine apricots and maraschino cherries and spread down the centre of rectangles. Alternately criss-cross strips over the fruit. Gently stretch dough to 22 inches long. Curve one end to resemble a cane.

Bake in 375 degree oven for 15 to 20 minutes or until brown. Brush each cane with melted butter; let cool. Combine icing sugar and milk, stir until smooth and drizzle over canes. Garnish with chopped candied cherries. Yield: 3 candy cane breads.
—Joceline Tate, Georgetown

SECOND PRIZE

FESTIVE CRAB MOUSSE

1 10 oz. can cream of mushroom soup
1 6 oz. pkg. cream cheese
1 envelope gelatin
¼ cup cold water
¼ cup finely chopped celery
¼ cup finely chopped green onion
1 cup Miracle Whip
1 5 oz. tin crabmeat
¼ tsp. curry
Heat soup and cheese stirring until smooth. Add gelatin to cold water and soften 5 minutes. Add gelatin mixture to soup mixture. Add celery, onion, mayonnaise, crabmeat, and curry, mixing well. Pour into an oiled 4 cup mould. Chill several hours, unmould and serve decorated with parsley.
This mousse makes a terrific appetizer when passed with assorted biscuits. The touch of red and green in the mixture (the onion and crabmeat) gives it a Christmas look, but it's a bit anytime!

—Sharon Dunlop, Georgetown

THIRD PRIZE

EGGLESS, MILKLESS AND BUTTERLESS CAKE

2 tbs. margarine
1 cup brown sugar
1 cup water or fruit juice
1 cup raisins
½ tsp. salt
Put all ingredients in a pot. Just heat on medium. Bring to a boil, cook 5 minutes and stir. Take off stove and let cool. Then add
1½ cup all purpose flour
1 tsp. cinnamon
½ tsp. ginger
¼ tsp. baking soda
½ cup chopped nuts
1 cup cherries or dates
Mix all together and put into greased loaf pan or 8 inch square dish. Oven 350 degrees for 1 hour.
—P. McLaughlin, Georgetown

The first place winner in the Christmas cookbook contest of 1984 was Susan Grant for her snow squares.

SNOW SQUARES AND ANGEL SAUCE

Snow Squares:
1 envelope of gelatine
4 tbs. cold water
1 cup boiling water
3 egg whites
¼ tsp. salt
1 tsp. vanilla
½ cup white sugar
16 graham wafers, rolled fine
Soak gelatine in water for 5 minutes. Add boiling water and dissolve; add sugar. Allow to cool and not set. Add stiffly beaten egg whites, salt and vanilla. Beat well until it is like thick cream. Turn into lightly greased 9x9 pan and chill until set. Cut into 2" squares. Roll in cracker crumbs and serve with Angel Sauce.



Gerry Kentner of Kentners Catering samples some of the goodies put before her for taste-testing Monday. The three finalists were: Joceline

Tate for her Candy Cane Bread, Sharon Dunlop for her Festive Crab Mousse, and P. McLaughlin for her Eggless, Milkless and Butterless Cake.

Angel Sauce:

3 egg yolks
½ cup white sugar
½ cup melted butter
2 tbs. lemon juice
1 tbs. grated lemon rind
½ cup cream whipped
Beat egg yolks until thick, gradually add sugar, then butter, lemon and rind. Blend thoroughly, fold in whipped cream and salt. Chill. Top squares with sauce and chopped nuts to garnish.

The following is from the third place selection in the 1984 Herald Christmas cookbook contest. The celebrity chef is Dlena Devalk of Dawson Crescent.

MEATBALLS IN SAUCE

1 pound ground lean pork
½ cup soft bread crumbs
1 egg
2 tbs. minced onion
¼ cup finely chopped water chestnuts
2 tbs. milk
¼ tsp. salt
¼ tsp. pepper
¼ tsp. garlic salt
1 tsp. Worcestershire sauce
Prepare sauce and set aside. Mix remaining ingredients well and shape into 3 dozen small balls. Brown slowly in skillet without added fat. Drain well, add to sauce and simmer gently about 10 minutes. Serve hot with cocktail picks.

CHERRY SAUCE

1 can (1 pound) pitted dark sweet cherries
¼ cup orange juice
3 tbs. each brown sugar, vinegar and lemon juice
2 tbs. soy sauce
¼ tsp. each Worcestershire and grated orange rind
1 tbs. cornstarch
Drain cherries and put syrup in large saucepan. Add remaining ingredients and mix well. Cut cherries in half and add to mixture. Cook, stirring until clear and slightly thickened.

COLD APPETIZER

Dried beef and cantaloupe. Wrap bite size pieces of ripe cantaloupe in slices of dried beef. Secure each with a toothpick.

THE PERFECT STUFFING FOR ANY OCCASION

½ lb. butter
1 loaf of bread

½ cup of poultry seasoning
dash of sage
1 tsp. parsley
dash of thyme
½ tsp. celery salt
1 tsp. salt
½ tsp. pepper
1-2 onions
2-3 sticks of celery
boiling water
Depending on size of turkey or chicken etc., chop up the onion and celery quite fine. Get other ingredients ready. Melt butter in saucepan. Add your onion and celery and your spices to butter. When adding poultry seasoning your mixture should take on a brown colour. Leave to simmer on medium to low heat for 15 minutes. Take bread and brown, then grind with a rolling pin until fine or almost fine. In a mixing bowl add your butter mixture to your bread and mix thoroughly. Boil water and add just enough to moisten, do not add too much. Your mixture is then ready to stuff into your turkey, chicken or whatever. Cook until your turkey is ready and you'll love this fabulous dressing and so will everyone else.
—Sharon Marshall, Georgetown

The second prize-winner of 1984 was Marina Archer of McIntyre Crescent for the following recipe:

TIPSY TORTE

1 pint whipping cream
½ cup milk
¼ cup Tia Maria or Kahlua
1 pkg. Dad's chocolate chip cookies
1 square semi-sweet chocolate (shaved)
Whip the cream with chilled beaters until stiff.
In a small bowl, combine the liquor and milk.
Butter a spring form pan or square baking dish.
Dip each cookie quickly in liquor and milk mixture, but do not soak.
Set cookies side by side in bottom of the pan until it is covered. Fill in the empty spots with dipped, broken cookies.
Spread a layer of whipped cream over the cookies.
Repeat layers until the pan is full or all the cookies are used, ending with the whipped cream.
Top with a sprinkling of shaved chocolate.
Refrigerate at least six hours or overnight.



Joceline Tate of Langstone Crescent is seen here, with her winning entry, being congratulated by Herald advertising manager Carl

Sinke. Her Candy Cane Bread recipe won first prize in the Herald Christmas Cookbook contest. (Herald photo)