

Specialties

BUTTERSCOTCH CREAM PIE

Pre-bake a pie shell and allow to cool. Spread out on a baking sheet:

- 3/4 cup coarsely chopped pecans.
- Bake in a 350 degree F oven for about 6 to 8 minutes or until lightly browned. Stir them halfway. Cool in the pan on a wire rack. In a heavy 3-quart saucepan, melt together over low heat, stirring frequently:

- 6 tbsp. butter
- 1 1/4 cup light brown sugar
- Continue to cook, stirring until the mixture bubbles and begins to darken, about 5 minutes. It should smell like butterscotch. Remove from the heat. Protect your hands and avert your face because the mixture will bubble up and cause steam, while you stir in:

- 1 1/4 cups boiling water
- Continue to stir until smooth. In a side bowl, stir together:

- 5 tsp. cornstarch
- 1/4 tsp. salt
- Stir into the cornstarch mixture, in this order, blending well after each:

- 1/4 cup cold water
- 1 can (12 oz.) evaporated milk
- Slowly add the evaporated milk mixture to the brown-sugar mixture stirring constantly. Cook over medium heat, stirring until the mixture begins to bubble, about 5 minutes. Continue to cook and stir until thick, about 1 minute. Remove from the heat. In a side bowl, beat until smooth:

- 3 large eggs
- Stir about one cup of the hot mixture into the beaten egg yolks, and then stir the warmed yolks into the hot mixture. Return to the heat and cook, stirring constantly, until thickened, about one more minute. Remove from the heat. Stir in:

- 1/2 tsp. pure vanilla extract
- Let cool 5 minutes, stirring gently all the while. Scatter toasted pecans over the bottom of the baked pie crust. Pour partially cooled filling through a sieve to ensure smoothness and then carefully pour over the pecans.

Chill 2 hours before serving.
Olga Kobsa,
Acton, Ont.

HEALTH MUFFINS

- 1 tbsp. white vinegar
- 1 cup milk
- 1 cup brown sugar
- 1/2 cup vegetable oil
- 1 egg
- 1 tsp. vanilla
- 1 cup oat bran
- 1/3 cup wheat germ
- 1/4 cup honey
- 3/4 cup all-purpose flour
- 3/4 whole wheat flour
- 2 tsp. baking powder
- 1 tsp. baking soda
- 1 cup diced apples
- 1 cup raisins

Combine vinegar and milk, set aside for short time to sour. Mix brown sugar, oil and egg together. Stir in vanilla, bran, wheat germ, honey and soured milk. Combine flours, baking powder and baking soda in separate bowl. Add apples and raisins. Add dry ingredients to creamed mixture. Stir only until no dry spots remain. Fill 12 paper-lined muffin cups 2/3 full. Bake in preheated 400 degree F oven for 20 minutes. Let muffins cool in pan for 10 minutes before removing.

Wilma Laird,
Georgetown, Ont.

PEANUT BUTTER AND BANANA PIE

This is a quick and simple to make dessert that the whole family will enjoy!

- Make Graham Crust:
- 1/3 cup butter or margarine
 - 1 1/3 cups graham crumbs
 - 1/4 cup sugar
 - 1/4 cup finely chopped peanuts
- Melt butter. Stir in crumbs, sugar and peanuts. Press into pie pan. Bake at 375 degrees F. for about 8 minutes. Cool.

- Make Filling:
- 18 large marshmallows
 - 1/2 cup milk
 - 1/2 cup smooth peanut butter
 - 1 small carton "Nutriwhip"
 - 1 to 2 bananas

Heat marshmallows and milk over medium heat until smooth and melted (stir constantly). Remove from heat and stir in peanut butter. Cool to room temperature. Beat cream until stiff, then fold in peanut butter mixture. Slice bananas and place on top of crust. Top with filling. Chill at least 4 hours in refrigerator.

Susan Cundari,
Georgetown, Ont.

PEACHES AND CREAM PIE

Place an oven rack on bottom third of oven and preheat to 425 degrees F. Prepare pastry for a two-crust pie. Line pie pan with bottom crust then place in a large bowl:

- 5 cups peeled, sliced firm-ripe peaches about 10)
 - Mix together, then gently mix into the peaches:
 - 1/2 cup granulated sugar
 - 2 tbsp. unbleached all-purpose flour
 - 1/8 tsp. ground nutmeg
 - 1/8 tsp. ground ginger
- In a side bowl beat together and set aside:

- 1 large egg
 - 1 tbsp. granulated sugar
 - 1/2 cup whipping (heavy) cream
 - 1/4 tsp. pure vanilla extract
- Gently stir the peach mixture and spoon into the peach mixture and spoon into the pastry-lined pan. Pour the cream mixture over the peaches. Top with the crust. Cut several slits in the top crust. Seal and flute the edge. Bake at 425 degrees F. for 15 minutes. Reduce the heat to 350 degrees F. and bake 25 to 30 minutes longer, or until the crust is golden brown and the filling is bubbling hot. Cool on a wire rack. Serve warm or cold. Be sure to refrigerate leftovers.

Olga Kobsa,
Acton, Ont.

PAIL OF MUFFINS

- 2 cups bran, soaked in 2 cups boiling water for 15 minutes
 - 3 cups white sugar
 - 1 cup cooking oil
 - 1 qt. buttermilk
 - 3 tsp. baking soda
 - 1 tsp. salt
 - 5 cups all-purpose flour
 - 4 cups bran flakes
 - 2 cups raisins or chopped dates
 - 4 eggs, beaten
- Mix all together. Keep covered in fridge for at least 12 hours before baking. Bake as you need. Bake at 350 degrees F for 20 to 30 minutes. Makes 5 to 6 dozen. Keeps in fridge 2 or 3 weeks. Makes a very tender muffin.

Eleanor Robinson,
Georgetown, Ont.

HEALTHY BRAN MUFFINS

- 1/4 cup oil
- 1 tsp. baking soda
- 1 cup natural bran
- 1 cup raisins
- 3/4 cup loosely packed brown sugar
- 1 cup sour skim milk
- 1 1/4 cup whole wheat flour
- 1 medium banana

Cream oil, sugar and mashed banana in large bowl. Combine dry ingredients in separate bowl.

Add raisins to dry ingredients.

Add dry ingredients alternatively with sour milk to creamed mixture. Mix until all ingredients are moist. Spray muffin pan with natural no-stick cooking spray.

Fill muffin pan 3/4 full and bake at 450 F for 12-15 minutes. Let cool for 5 minutes before removing from pan. Allow to cool on baking rack then store in sealed container.

Can be frozen for up to one month.

Makes 10-12 muffins.
Tip: For sour skim milk, add one tablespoon of vinegar to milk.

Mrs. D. Corbett
Georgetown.

FIBRE-RICH BEAN MUFFINS

- 1 cup raisins
- 1 cup boiling water
- 3 eggs
- 1 cup oil
- 2 cups white sugar
- 1 14-oz. can beans in tomato sauce
- 1/2 tsp. salt
- 3 cups all-purpose flour
- 1 tsp. vanilla
- 1 tsp. soda
- 1 tsp. cinnamon
- 1/2 tsp. baking powder
- 1 cup walnuts (optional)

Mix raisins with boiling water, stir and set aside. Beat eggs, oil, sugar and vanilla and beans until beans are broken (helps to give the beans a slight squishing with potato masher).

Add flour, remaining ingredients, including raisins and water. Mix well. Spoon batter into large paper muffin cups - or non-stick pans.

Bake at 325 degrees F for 30 minutes. Yield: 2 dozen. Fibre per serving 2 g.

Those large plastic ice cream scoops are ideal for putting batter into muffin cups.

Eleanor Robinson,
Georgetown, Ont.

BRANANA ORANGE MUFFINS

Nutricious, delicious muffins for quick breakfasts or for carry-along lunches.

- 3 cups bran
- 1 cup whole wheat flour
- 1 cup raisins
- 1/2 cup wheat germ
- 2 tsp. baking powder
- 2 tsp. baking soda
- 1/2 tsp. salt
- 1/4 cup vegetable oil
- 1/4 cup molasses
- 1/2 cup liquid honey
- 1 1/3 cups milk
- 1 egg
- 1 large ripe banana
- 1 orange

In large bowl, stir together bran, flour, raisins, wheat germ, baking powder, soda and salt. Pour oil into large liquid measure. Add molasses and honey. Transfer to food processor or blender. Add milk, egg and banana. Wash orange, remove stem and divide into eighths. Pick out and discard seeds. Drop orange sections into blender and process until well-blended but still slightly chunky.

Pour liquid over dry ingredients and stir just enough to moisten evenly. Spoon into 12 large or 18 medium greased muffin cups, filling generously.

Bake at 375 degrees F (190 degrees C) for 15 to 20 minutes or until firm to touch. Makes 12 to 18 muffins.

Susan Cundari,
Georgetown, Ont.

The Kentners

Social Catering Ltd.

62 MILL STREET, GEORGETOWN L7G 3H6
 873-0404 877-7095 846-6639
 GEORGETOWN FAX TORONTO

• RECEPTION HALLS • DISC JOCKEY • WEDDING CAKES • DECORATIONS
 • PARTY RENTALS • BARMEN • WAITRESSES • FLOWERS • INVITATIONS

CHRISTMAS PARTIES

— OFFICE OR HOME —

THE KENTNERS HAVE A WIDE VARIETY OF BUFFETS AND PARTY TRAYS TO SUIT YOUR NEEDS.

CALL TODAY FOR YOUR FREE BROCHURE



- OFFICE PARTIES
- HOUSE PARTIES
- DANCES
- COMPLETE BAR SERVICE
- FULL STAFF AVAILABLE
- HALL RENTALS
- PARTY RENTALS
- DELIVERY

CHRISTMAS FAVORITES

CHRISTMAS CHEESE TRAYS

Each Christmas Cheese Tray is centered with Mrs. Claus' fruit and nut cheese ball. Our elves select from Cheddar, Colby Brick, Swiss, Camembert, Havarti, Gouda and Marble. Each tray is complemented with a variety of biscuits and of course fresh fruits and a garnish of seasonal chocolates.

Serves 15-20	Serves 20-30	Serves 30-50
\$35.00	\$52.00	\$86.50

FROSTED LIVER PATE

Try our frosted pate to add a festive touch to your holiday table. Accompanied by our homemade garlic toast! Our holiday frosting makes this a sure hit.

Serves approx. 25) **\$34.50**

TOASTED BRIE PINWHEEL

Smooth melted brie encrusted in diamond almonds, ready to enjoy with crusty baguettes, red and green grapes and our cranberry liqueur sauce. Just pop it in the oven and enjoy. A sure conversation stopper.

Serves 20-40. **\$47.50**

CREAMY CRAB SURPRISE

A 3 layered creation of cream cheese, chunky crab meat and spicy seafood sauce. Ready for spreading on an assortment of biscuits. Seafood lovers enjoy.

Serves 15-40 **\$49.50**

FESTIVE TREATS

SEASONAL FINGER DESSERTS

Selected at random we present Christmas cake, mince tarts, cranberry streusel tarts, short breads, rum balls, mini fruitcake, Christmas cookies, nanaimo bars, assorted squares, coconut balls and many more.

\$11.00 Doz.

CHRISTMAS COOKIE TRAY

A colourful assortment of traditional Christmas cookies and shortbread. (48 pieces)

\$20.00

HOMEMADE CHRISTMAS CAKE

Our homemade, well aged fruitcake topped with marzipan.

\$10.00 lb.

GIFT BASKETS

"A CHRISTMAS TRADITION"

Each Kentner Gift Basket is unique. Our staff has shopped the world markets for these Special Treats. We select an assortment of goodies from the following categories:

• SWEET • SAVOURY • CHEESE

- SEASONAL WRAP 6 Items — **\$17.95 ea.**
- GIFT CARD 9 Items — **\$25.00 ea.**
- WICKER BASKET 14 Items — **\$40.00 ea.**

FESTIVE FRIDAYS

- CASH BAR
- HALL
- DISC JOCKEY
- DINNER
- DECORATIONS

\$20.00

PER PERSON
PLUS TAX (Min. 75)

Some November Dates Still Available