

# Plan ahead for Boxing Day delights

By SHEILA PECK  
The big day is over, the mood is relaxed with close friends and relatives stopping by to admire Christmas gifts unwrapped and on display beneath the tree.

It's Boxing Day, and with a little pre-planning, you can carry on the Christmas spirit without spending all day in the kitchen.

### HOT CRAB PIROSHKI

Pie Crust Mix for a two-crust pie  
1/2 cup sour cream  
1 can (5 ounces) crab meat, drained and flaked  
one-third cup sour cream  
1/4 cup chopped green onions  
1 hard boiled egg, finely chopped  
1/4 teaspoon Tabasco sauce

Prepare pie crust mix according to package directions using a half cup of sour cream in place of the water called for on the package directions. Set aside.

Combine crab meat, one-third cup sour cream, onions, egg and Tabasco sauce. Set aside. Divide pastry in half. Roll half of the pastry into one-eighth inch thickness. Then using a floured two and a half inch cutter, cut into circles. Place about one teaspoon filling on half of each circle, moisten the edges and fold the pastry over the filling. Press the edges together with a fork. Repeat with remaining pastry and filling. Freeze, if desired. Just before serving, place piroshki on a baking sheet. Brush with a little milk. Bake at 450 degrees for 12 to 15 minutes. Serve hot. Makes about three dozen.

### FAR EAST TURKEY

2 tablespoons butter or margarine  
2 medium onions, sliced  
1 tablespoon curry powder  
4 bananas, peeled and sliced  
2 medium red apples, cored and diced  
1 can (10 ounces) chicken broth or use one chicken bouillon cube dissolved in 1 1/4 cups boiling water  
one-third cup soy sauce  
1 teaspoon ginger  
1 teaspoon paprika  
one-eighth teaspoon cayenne

4 cups cubed cooked turkey  
4 cups prepared rice  
Melt butter in large frying pan over medium heat. Add onion and cook until tender. Stir in curry powder, cooking for one minute. Add bananas, apples, chicken broth, soy sauce, paprika, cayenne and turkey. Cover and bring to a boil. Serve over hot prepared rice. Makes about seven cups or 6-8 servings.

### JELLIED CHUTNEY RELISH

6 whole cloves  
1 1/2 cups water  
1 package (3 ounces) apricot jelly powder  
Dash of salt  
one-third cup chutney, finely chopped  
1/2 teaspoon prepared horseradish  
two-thirds cups applesauce

Bring cloves and one cup of water to a boil in saucepan; boil three minutes. Remove and discard cloves. Dissolve jelly powder and salt in hot liquid. Add 1/2 cup cold water and chill until slightly thickened. Add chutney and horseradish. Pour into individual moulds. Chill until firm, about 3 hours. Unmould. Makes about 2 cups relish or 4 individual moulds.

### EGGNOG RING

1 package (3 ounce) lemon jelly powder  
1 cup boiling water  
1/4 cup cold water  
1/4 teaspoon rum extract  
3/4 cup canned or dairy eggnog  
1 can (10 ounces) mandarin orange sections  
1/2 cup seeded halved green grapes  
1 package (3 ounces) cherry jelly powder  
1 cup boiling water  
Dissolve lemon jelly powder in 1 cup boiling water. Add cold water and extract. Measure 3/4 cup jelly; add eggnog, and pour into a 6 cup ringmould. Chill until set but not firm. Drain mandarin oranges, measuring syrup. Add water to syrup to make 3/4 cup. Dissolve cherry jelly powder in one cup boiling water. Add measured liquid and remaining lemon jelly. Chill until slightly thickened. Add grapes and spoon into mould over eggnog-jelly mixture. Arrange oranges in jelly near edge of mould, pressing down lightly. Chill until firm, about 3 hours. Unmould. Makes about 10 servings.

### FORGOTTEN FOUR-LAYER SALAD

6 cups torn head lettuce  
1 small red onion, thinly sliced and separated into rings  
2 cups thinly sliced cauliflowerets  
2 cups thinly sliced zucchini  
one-third cup creamy salad dressing  
1 tablespoon lemon juice  
1 tablespoon prepared horseradish  
1 teaspoon Worcestershire sauce  
4 to 6 drops Tabasco sauce  
1/2 cup whipped topping, thawed

### COFFEE ALMOND BUTTER

1 cup sifted all-purpose flour  
1/4 cup granulated sugar  
2 teaspoons instant coffee  
1/2 cup butter  
one-third cup sifted all-purpose flour  
1/2 teaspoon baking powder  
1/4 teaspoon salt  
1/4 teaspoon instant coffee  
1/2 teaspoon cinnamon  
2 eggs  
1 cup firmly packed brown sugar  
1 teaspoon almond ex-

tract  
1 1/2 cups sliced blanched almonds  
Combine 1 cup flour, granulated sugar and 2 teaspoons instant coffee. Cut in butter until mixture resembles fine crumbs. Press into 8-inch square pan. Bake at 350 degrees for 20 minutes. Meanwhile sift together one-third cup flour, baking powder, 1

teaspoon instant coffee, salt and cinnamon, set aside. Beat eggs until foamy throughout. Gradually add brown sugar, beating after each addition. Add almond extract. Gradually beat in flour mixture. Stir in almonds. Spread over base. Bake for 30 minutes longer. Cool on cake rack and cut into bars. Makes 32 bars.

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Christmas bazaar

One of many Christmas bazaars held in the area recently was held at and sponsored by the Concord Community Centre. Members of the Concord Brownies sampling the baked goods were (left to right) Stephanie Schulz, Sharon McCorquodale, Sharon Anderson and Margaret Newby. (Liberal Photo by Bruce Hogg)

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