# Plan ahead for Boxing Day delights

1/4 cup cold water

darin orange sections

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,

water to syrup to make 34

powder in one cup

measured liquid and

about 10 servings.

cauliflowerets

salad dressing

horseradish

sauce

thawed

chini. To

zucchini

FORGOTTEN FOUR-

LAYER SALAD

1 small red onion, thinly

sliced and separated into

2 cups thinly sliced

2 cups thinly sliced

one-third cup creamy

1 tablespoon lemon juice

1 tablespoon prepared

4 to 6 drops Tabasco

1/2 cup whipped topping,

lettuce, onion, cauliflowerets and zuc-

dressing, combine mayonnaise, dressing, lemon juice, horseradish Worcestershire and

Tabasco sauce. Fold in whipped topping. Spread

dressing over top of

salad. (Do not toss).

Cover tightly and chill 4 to

6 hours or overnight. Toss

just before serving.

COFFEE ALMOND

BUTTER

1 cup sifted all-purpose

2 teaspoons instant coffee

one-third cup sifted all-

1/2 teaspoon baking

1 teaspoon instant coffee

cup firmly packed

884-6663

½ teaspoon cinnamon

Makes 8 servings.

½ cup butter

purpose flour

brown sugar

1/4 teaspoon salt

In salad bowl, layer

Wor-

prepare

teaspoon

cestershire sauce

6 cups torn head lettuce

green grapes

By SHEILA PECK mood is relaxed with onions, egg and Tabasco 4 cups prepared rice

kitchen.

leftover turkey for the remaining pastry and curry dish, freezing crab filling. Freeze, if desired. piroshki, and preparing Just before serving, place hours before dinner.

HOT CRAB PIROSHKI Pie Crust Mix for a twocrust pie

½ cup sour cream meat, drained and flaked 1 one-third cup sour cream powder onions

cup of sour cream in 1 teaspoon ginger place of the water called 1 teaspoon praprika for on the package one-eighth teaspoon Makes about 2 cups relish directions. Set aside. cayenne

Combine crab meat, one- 4 cups cubed cooked The big day is over, the third cup sour cream, turkey

you can carry on the teaspoon filling on half of soya sauce, paprika, Christmas spirit without each circle, moisten the cayenne and turkey. spending all day in the edges and fold the pastry Cover and bring to a boil. over the filling. Press the Serve over hot prepared A few ways to ac- edges together with a rice. Makes about seven complish this are to use fork. Repeat with cups or 6-8 servings. chutney relish ahead of piroshki on a baking 6 whole cloves time. The salad recipe sheet, Brush with a little 11/2 cups water can be made the day milk. Bake at 450 degrees 1 package (3 ounces) before or as early as six for 12 to 15 minutes. Serve apricot jelly powder hot. Makes about three Dash of salt

> FAR EAST TURKEY 2 tablespoons butter or

margarine 1 can (5 ounces) crab 2 medium onions, sliced tablespoon curry

sliced

cored and diced 1/4 teaspoon Tabasco /1 can (10 ounces) chicken hot liquid. Add 1/2 cup cold near edge of mould, Prepare pie crust mix bouillon cube dissolved in slightly thickened. Add Chill until firm, about 3 according to package 11/4 cups boiling water directions using a half one-third cup soya sauce Pour into individual

close friends and sauce. Set aside. Divide Melt butter in large 1 cup boiling water relatives stopping by to pastry in half. Roll half of frying pan over medium admire Christmas gifts the pastry into one-eighth heat. Add onion and cook 1/4 teaspoon rum extract unwrapped and on inch thickness. Then until tender. Stir in curry 3/4 cup canned or dairy display beneath the tree. using a floured two and a powder, cooking for one It's Boxing Day, and half inch cutter, cut into minute. Add bananas, 1 can (10 ounces) manwith a little pre-planning, circles. Place about one apples, chicken broth,

> JELLIED CHUTNEY RELISH

one-third cup chutney, measuring syrup. Add

finely chopped

½ teaspoon prepared cup. Dissolve cherry jelly horseradish two-thirds cups ap- boiling water. 'Add

plesauce Bring cloves and one remaining lemon jelly. cup of water to a boil in Chill until slightly 1/4 cup chopped green 4 bananas, peeled and saucepan: boil three thickened. Add grapes minutes. Remove and and spoon into mould over 1 hard boiled egg, finely 2 medium red apples, discard cloves. Dissolve eggnog-jelly mixture. jelly powder and salt in Arrange oranges in jelly broth or use one chicken water and chill until pressing down lightly. chutney and horseradish. hours. Unmould . Makes moulds. Chill until firm, about 3 hours. Unmould. or 4 individual moulds.

EGGNOG RING 1 package (3 ounce) almonds lemon jelly powder

½ cup seeded halved package (3 ounces)

teaspoon instant coffee, 11/2 cups sliced blanched salt and cinnamon, set aside. Beat eggs until Combine 1 cup flour, foamy throughout. granulated sugar and 2 Gradually add brown teaspoons instant coffee. sugar, beating after each Cut in butter until mix- addition. Add almond ture resembles fine extract. Gradually beat crumbs. Press into 8-inch in flour mixture. Stir in square pan. Bake at 350 almonds. Spread over degrees for 20 minutes. base. Bake for 30 minutes Meanwhile sift together longer. Cool on cake rack one-third cup flour, and cut into bars. Makes baking powder, 1 32 bars.

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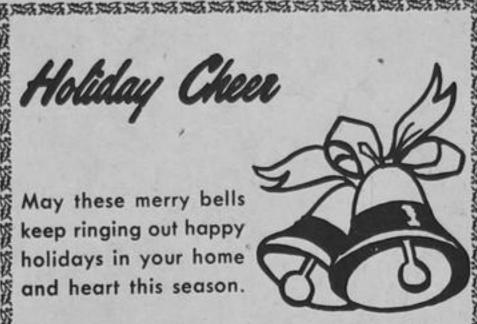
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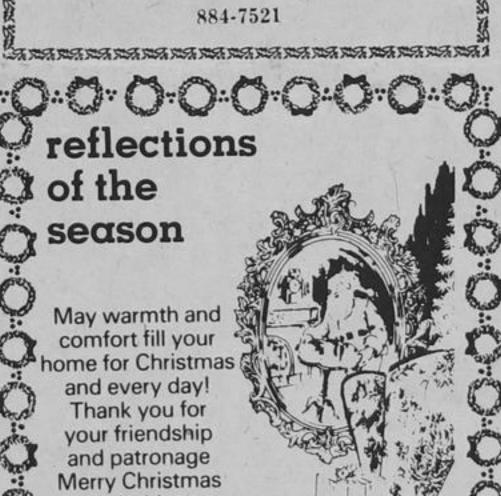
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1/4 cup granulated sugar ( of the

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Morry mas

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wishes.

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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)

and especially you. Our thanks to one and all

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