

# An elegant holiday dinner and dessert

**Question:** What makes an elegant holiday season dinner, an original and thoughtful holiday gift, takes minutes to make and less time to clean up?

**Answer:** Deep Dish Seafood Pie and Glazed Peach Crisp, two sumptuous and satisfying dishes that you can make in minutes by cooking in a microwave oven and browning in a conventional oven.

Deep Dish Seafood Pie is an unusual and sophisticated entree and, when combined with aromatic Glazed Peach Crisp, it makes a well-rounded dinner of fish and fruit — hot, fragrant and festive enough for the most high-spirited get-togethers.

These elegant and easy dishes

are as good to give as to make for yourself. For example, you can prepare several batches of Glazed Peach Crisp, each in a different style of bake pan.

After they've cooled, wrap and present as holiday housegifts. Your friends can reheat this tantalizing dessert in minutes in their microwave ovens. And be sure to include the recipe so they can make it again.

## DEEP DISH SEAFOOD PIE

1 7/8 oz. an salmon or 1 cup fresh salmon, cooked  
1 1/2 cups warm milk (for more flavor use part milk and chicken stock)  
3 Tbsp. butter  
3 Tbsp. chopped leeks or onions

1/2 cup diced celery  
3 Tbsp. flour  
1/2 cup shredded Swiss cheese  
1 cup frozen petite peas, cooked  
1 2-oz. jar sliced mushrooms, drained

1 8-oz. package refrigerated crescent rolls  
1 egg yolk  
1 Tbsp. milk

Drain and flake the salmon. In a 2 cup glass measuring cup, heat the milk (or milk-chicken stock mixture) on High power for 1 1/2 minutes in the microwave.

Melt butter in a 2 qt. round microwave dish for 1 minute at High power. Add leeks and celery and microwave uncovered at High for 2 1/2 minutes or until tender crisp.

Blend in the flour. Add milk (or milk and chicken stock) and microwave at Highpower for 2 1/2 minutes. Stir and microwave another 2 1/2 minutes; or until thickened. Cook slightly and add the shredded cheese, peas, mushrooms and salt. Gently stir in the flaked salmon.

Unroll crescent roll dough and separate into triangles. Place narrow edge of each triangle against outer edge of casserole. Fold in half; place point at casserole edge.

In a small bowl beat the egg yolk with the milk, brush tops of rolls with the egg wash. Baked in preheated 400 degree oven for 15 to 20 minutes, or until the biscuits are puffed and golden. Serves: 6.

Place 1/2 pound fresh salmon in a dish, cover with wax paper, and microwave at 50 percent power for 4 to 5 minutes.

## GLAZED PEACH CRISP

1/2 cup brown sugar  
2 Tbsp. flour  
2 Tbsp. butter

1/2 cup flaked coconut  
1/4 cup peach nectar  
2 tsp. cornstarch  
1/2 tsp. grated fresh orange peel

1 29 oz. can peach slices, drained, or 2 cups sliced fresh peaches  
Combine brown sugar and flour; cut in butter until crumbly. Stir in coconut. Set aside.

In a 1 quart microwave casserole place the peach nectar, cornstarch and orange peel. Microwave at high power for 1 minute, stir, and microwave for an additional 30 seconds until mixture is thickened and bubbly.

Add the sliced peaches and microwave at high power for 3 minutes. Sprinkle the crumb topping over the peaches and bake uncovered in a preheated 375 degree oven for 8 to 10 minutes.

The topping becomes crisp as the Peach Crisp cools. Serves 4.

When using fresh peaches add 1/4 cup sugar to the peach nectar, cornstarch and orange peel. Microwave at high power until thickened and bubbly. Add the sliced fresh peaches and cook for 4 to 5 minutes.

## A turkey stuffing of a different kind

Ah, the Christmas turkey! Ah, the stuffing!

Here's a stuffing you don't put in the bird, but cook in a separate pan. It's chock-full of cranberries, though, and you'll never find this ingredient in any of your good old recipes. It's perfect with the Christmas turkey (or the Christmas goose, chicken, duck or ham!)

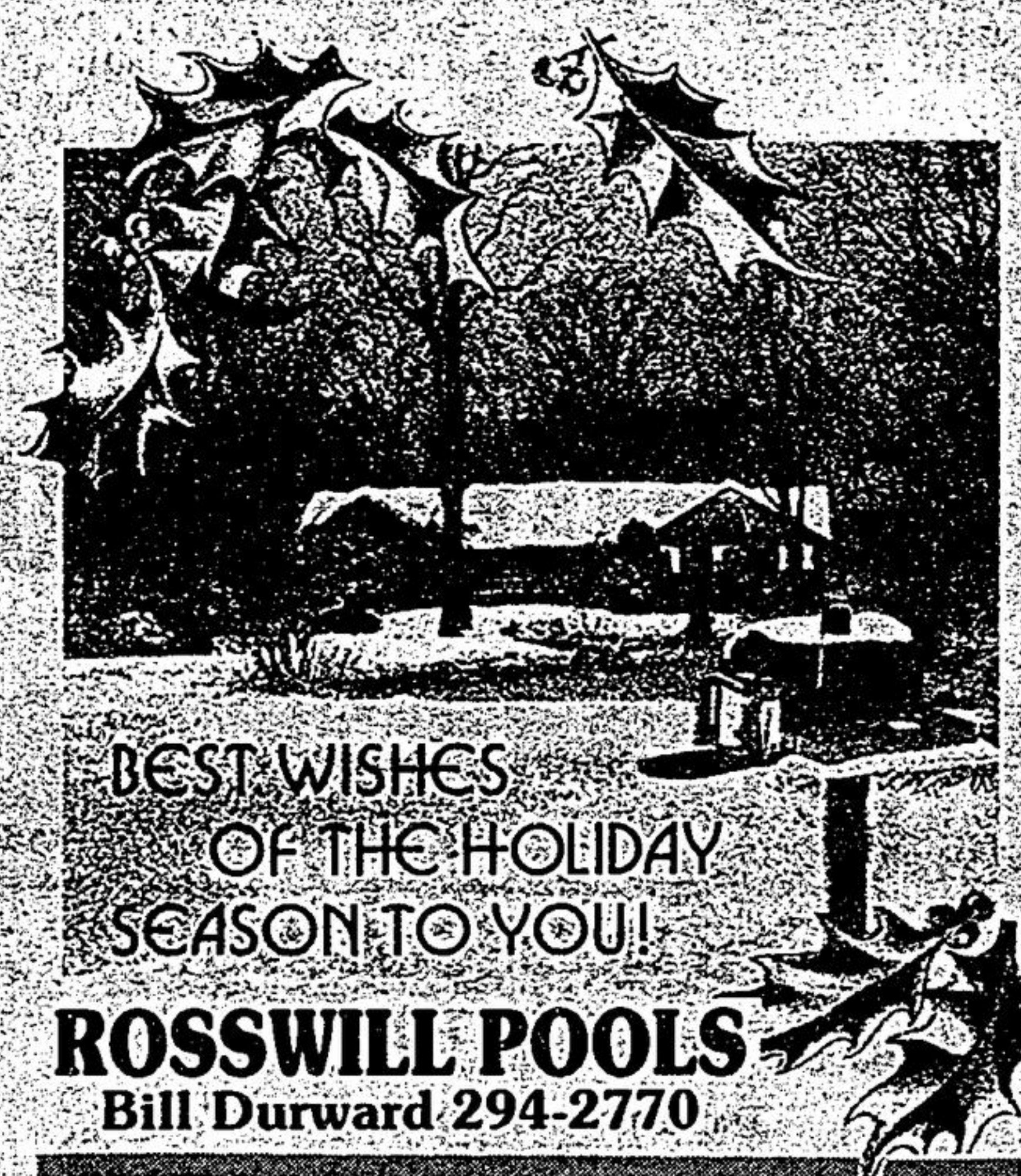
1/2 cup (125 mL) butter  
2 medium onions, chopped  
2 celery stalks, chopped  
6 cups (1.5 L) small bread cubes  
1/2 cup (125 mL) chopped nuts  
1 1/2 teaspoons (7.5 mL) of poultry seasoning  
1 teaspoon (5 mL) salt  
pinch pepper

1 1/2 cups (375 mL) fresh cranberries

3 eggs  
1 cup (250 mL) Milk

Melt butter in a large frypan. Saute onion and celery until tender. Add bread cubes, nuts, poultry seasoning, salt and pepper. Toss lightly to combine. Stir in cranberries. Beat eggs well; stir in Milk. Pour over bread mixture. Mix lightly until all the bread is moistened. Spoon into a greased 6-cup (1.5 L) shallow rectangular casserole or loaf pan. Bake in preheated 325 degree F (160 degree C) over 45 to 50 minutes.

Makes 6 servings.  
1 1/2 cups (375 mL) of frozen cranberries, thawed, may be substituted.



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