

# Food & Drink

## It's not turkey time for everyone

Not everyone is eating turkey this week — far from it.

Those who celebrate Hanukkah, enjoy potato latkes at this time of year as well as candies, chocolate money and many other ethnic dishes of lands around the world. Just to try something different, why not try the following recipe for Rice Latkes?

People of French-Canadian background make a traditional tortiere, a tender pastry meat pie, made of pork and often beef and potatoes.

We're including a modified Onion Tortiere recipe which uses allspice and apples instead of potatoes for a uniquely-flavoured pie.

And if there's a turkey in your fridge or freezer, but you're in the mood for a slightly different taste this holiday, why not try our

Brandied Holiday Turkey? It uses teriyaki sauce and a little brandy, to keep the meat moist and delicious.

### RICE LATKES

(courtesy Uncle Ben's Converted Brand Rice)  
 1 tsp (5 mL) vegetable oil  
 1 onion, chopped  
 1/3 cup (75 mL) finely-chopped red or green pepper  
 3 eggs  
 3 cups (750 mL) cooked Uncle Ben's Converted Rice  
 1/4 cup (50 mL) chopped fresh parsley  
 salt and pepper  
 1-2 tbsp (15-30 mL) vegetable oil  
 Sour cream and applesauce  
 Heat oil in large non-stick skillet, over medium heat. Add onion and red or green pepper to pan and cook, stirring often, until soft.

### RECIPES

Meanwhile, beat eggs in a large bowl; add rice and parsley; season with salt and pepper to taste. Toss onion and peppers into egg mixture. Heat remaining oil in skillet over medium heat. Drop rice mixture by heaping tablespoons into skillet, leaving space between each.

With metal spatula, flatten each to make a patty. Fry 2 or 3 minutes per side until crisp and golden, turning once. Drain on paper towels and keep warm while frying next batch. Serve with sour cream and applesauce. Makes 18 latkes.

### ONION TORTIERE

This variation of a French Can-



Rice Latkes are delicious change of pace.

adian holiday favourite combines pork, onions, allspice and apples to create a uniquely-flavoured main dish pie.

1 lb. (500 g.) ground pork  
 4 medium Ontario onions, chopped  
 1 tsp (5 mL) salt  
 1/2 tsp (2 mL) ground allspice  
 1/4 tsp (1 mL) pepper  
 2 apples, peeled, cored and sliced  
 1 tsp (5 mL) brown sugar  
 1/4 tsp (1 mL) cinnamon  
 pastry for 1-crust pie

In a large skillet over medium heat, saute pork, onions, salt, allspice and pepper until pork is cooked, about 6 to 10 min. Remove with a slotted spoon to a 9-in. (23 cm) pie plate or 4 cup (1 L) casserole dish.

Arrange apple slices on top of meat mixture. Sprinkle with brown sugar and cinnamon. Top with pastry. Slash top to allow steam to escape. Brush with lightly-beaten egg, if desired. Bake at 375 degrees F (190 degrees C) for 30 to 35 min.

### BRANDIED HOLIDAY TURKEY

This Brandied Holiday Turkey recipe features a boneless turkey half breast, deliciously moist and tasty — two characteristics not always found when you roast a whole turkey.

To develop its festive flavour, the

boned turkey breast is basted with a richly-seasoned sauce of Kikkoman Teriyaki Marinade & Sauce, garlic, orange marmalade and brandy and then the pan drippings are turned into a tempting russet sauce.

Brandied Holiday Turkey  
 3 lb (1.5 kg) turkey breast half, boned  
 1/4 cup (50 mL) Kikkoman Teriyaki Marinade & Sauce  
 1 clove, garlic, minced  
 1 tsp (5 mL) sugar  
 2 tbsp (30 mL) orange marmalade, divided  
 2 tbsp (30 mL) brandy, divided  
 1 tsp (5 mL) corn starch

Place turkey, skin side down, in shallow, foil-lined baking pan. Combine teriyaki marinade & sauce, garlic, sugar and 1 Tbsp (15 mL) each orange marmalade and brandy, stirring until sugar dissolves; pour over turkey.

Cover pan tightly with foil. Bake in 325 degree F (160 degree C) oven 1 hour; baste once with pan juices.

Discard foil; turn turkey over and baste with pan juices. Bake 30 min. longer or until meat thermometer registers 170 degrees F (80 degrees C); baste turkey occasionally with pan juices.

Remove from oven. Pour pan juices into measuring cup to measure 1/2 cup (125 mL); add remaining marmalade, brandy and enough water to measure 1 cup (250 mL).

Pour into small saucepan; cover and simmer 5 min. Blend corn starch with 1 Tbsp (15 mL) water; stir into saucepan. Cook and stir, until sauce boils and thickens.

Carve turkey and serve with sauce. Makes 6 servings.

## Delicious foods for a perfect Christmas Eve

I love Christmas Eve.

After a quick dinner, the dishes are cleaned up and the celebrations begin.

Friends and family arrive to a home that is lit up by the glow of candles and the lights on the Christmas tree. Christmas music plays softly in the background and the wonderful smells of bruschetta and hot apple cider fill the house.

While Christmas Eve only lasts a few hours, deciding what to serve takes at least a week.

Most years, my family members work Christmas Eve day, so dinner has to be something we can just whip together and serve.

Casseroles are perfect for quick, easy

### Food for Thought



Lisa Cartwright

meals. Sheppard's pie is an old standby, but if you don't have the ingredients on hand, you can create any casserole by using the following equation: Starch food plus protein food plus fruits or vegetables plus a liquid equals a casserole.

I know I never want to eat much dinner because of all the great food we serve later that evening.

There is always a plateful of homemade cookies including gingerbread men, candy cane cookies, Italian orange juice drops and shortbread.

There is also traditional Christmas cake, chocolates, Christmas candy and nuts.

At our house, sausage rolls are a favourite as is a shrimp ring and a cheese and cracker tray.

You can also serve: Veggies and dip; chocolate fondue with fresh fruit; bruschetta with basil; garlic bread; a variety of toppings on Triscuit crackers. (Toppings can include cheddar cheese, crab meat, pate and anything else you want on a cracker.)

Happy Holidays and enjoy whatever you're eating!

*Happy Holidays from the Tribune*

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