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Shursave

BEYOND THE BYLINE: ON TURKEY DAY, MAKE ROOM FOR THE HAM



Bill O'Boyle

By Bill O'Boyle
boboyl@timesleader.com

WILKES-BARRE — Thanksgiving is just around the corner — “Turkey Day” as it is often called.

But at 210 Reynolds St. in Plymouth, Thanksgiving was a day, yes for turkey and all the trimmings, but it was for ham too.

Ahhh yes, ham — my dad's favorite meat. We always had a big, juicy ham on our Thanksgiving table, along with an equally juicy turkey.

And we had mashed potatoes, corn, stuffing, cranberry sauce, a relish tray — with pickles, olives, radishes, scallions and more. Dill pickles, as well as bread and butter pickles and those cute little gherkins. Dad liked those too.

This was a feast, for sure.

It was common for us, traditional I would say. Unlike most households in my neighborhood, we featured two entrees — turkey and ham. And trust me, the ham was popular, especially with my dad's brother and sister — Aunt Betty and Uncle Jim.

When it came time, dad would always assume his role as the slicer of the turkey. He was good at it too — like a skilled surgeon with a scalpel, dad would carve the turkey in slices of perfect thickness.

We would all take some, drench it in gravy, add the potatoes, corn, cranberry sauce and cole slaw, then wait for the ham to be offered. And after Thanksgiving dinner, we would watch those football games and anticipate when those hunger pangs would return so we could have a juicy ham — it was still warm — sandwich on fresh rye bread as we watched our favorite teams battle on the gridiron. Add some horseradish, too.

Ham was a delicacy savored by my dad's family. I quickly learned to appreciate this.

When my mom got sick, she spent a lot of time in hospitals — in Wilkes-Barre and Philadelphia. Dad would take me to restaurants for dinner almost every night — Raub's on West Main Street in Plymouth, Handley's Diner on South Main Street in Wilkes-Barre and Horn and Hardart on Broad Street in Philadelphia.

Many more times than not, dad and I would have ham, mashed potatoes, corn and cole slaw and we never tired of it. Like I said, this was what my dad's side of the family enjoyed more than anything. That's why that big, juicy ham sat right next to that big, juicy turkey on our Thanksgiving Day table.

And the same was for Christmas Day — turkey and ham were offered. Of course on Christmas Eve, we celebrated my mother's Polish tradition of Wigilia — all non-meat food items — topped off with the passing of the Oplatek, a wafer that you are given by the head of the household.

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WHAT REALLY MATTERS!



By Emilio Aritz
C & S Wholesale Grocers/Shursave Markets

Thanksgiving is a special time of year in the supermarket business. It is a time when we shift gears, so to speak. Every day, every week, our job is to provide our loyal customers with excellent customer service, competitively priced goods and fresh quality

products. During the holiday season, we get a chance to step it up a notch.

Whether you read our weekly circular, check us out on line at shursavemarkets.com, or recently received our In Season magazine, you will find recipes for that special turkey dinner.

I encourage you to take the time to stop in your local Shursave for all your family favorites — from homemade baked goods and delicious salads to trimmings made fresh in our kitchens.

Shursave is truly your locally owned neighborhood supermarket, conveniently located in most towns in the Northeast. Shursave owners are committed to serving their local communities in many ways. As a matter of fact, during this busy holiday season, we introduced our Best Wishes campaign designed to help feed those less fortunate. We have also continued our long-lasting support of the local Feed a Friend program. In addition to those causes, many owners make various donations and contributions to those in need this time

of year.

When I wrote this holiday note last year, I talked about what really matters; family and tradition. This year, I think I will take the opportunity to simply focus on what matters most.

At Shursave, I mentioned we have all the ingredients but what everyone needs is that special someone who takes all those ingredients and turns Thanksgiving into something special and one to remember. In our house, my wife Lisa has continued to keep many of those traditions alive and has created new ones along the way as well. From the homemade pies, to sweet potato casserole and the mouth-watering turkey with homemade stuffing and gravy. The kids just keep coming back!

This year I encourage all our loyal shoppers to look around the table and ask yourself what really matters? Please remember all those family members whose seat is no longer filled by their infectious smile and welcome some of the new who will experience food and laughter like never before. The seat to my left will not have my dog, Maxx, this year to slip mashed potatoes but when I look around my table I will realize how blessed I have been and continue to be!

So, this Thanksgiving as you prepare to indulge in the Turkey and all the trimmings, thank the ones who work feverishly to keep the traditions. In addition, please enjoy the ones around the table who help share in those traditions.

FAMILY- It is what truly MATTERS!!

From the Shursave family of to all our loyal customers.

Happy Thanksgiving!

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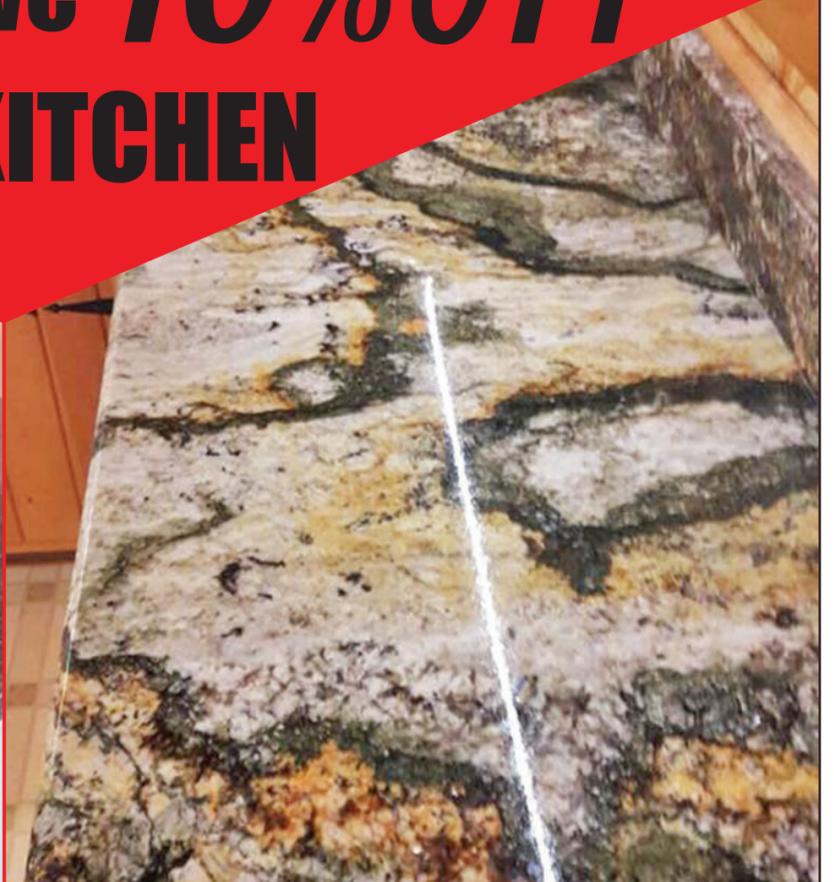


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Try something new this holiday season, with one of *ShurSave's Delicious Recipes*

Herb Butter Roasted Turkey



COURTESY OF MR. FOOD TEST KITCHEN

SERVINGS: 12 **PREP TIME:** N/A **COOK TIME:** 3 HR.

WHAT YOU NEED:

- 1 (12- to 14-pound) Best Yet turkey, thawed if frozen
- 3/4 c. (1-1/2 sticks) Best Yet butter, softened
- 2 Tbsp. Best Yet vegetable oil
- 2 Tbsp. lemon juice
- 1/4 c. chopped fresh parsley
- 4 clove garlic, minced
- 2 tsp. Best Yet salt
- 1/2 tsp. Best Yet black pepper
- 1 onion, cut into quarters
- 1 stalk celery, cut into 2-inch chunks

WHAT TO DO:

1. Preheat oven to 425°F. Remove giblets and neck from turkey. Rinse turkey with cold water, pat dry, and place in roasting pan.
2. In a medium bowl, combine butter, oil, lemon juice, parsley, garlic, salt, and pepper; mix well.
3. Loosen skin from turkey breast by placing your hand between breast and skin, being careful not to tear skin. Rub 1/4 of butter mixture underneath skin. Rub remaining mixture on outside of turkey. Place onion and celery in cavity. Tuck legs under skin or tie with string to secure.
4. Roast turkey 30 minutes, reduce heat to 325°F, and cook 1-1/2 hours. When turkey is golden, cover with foil and continue roasting about 1 hour, or until thermometer reaches 165° in thickest part of thigh, basting with herbed butter every 30 minutes.

Cherry & Port Glazed Ham



COURTESY OF CAMPBELL'S® KITCHEN

SERVINGS: 24 **PREP TIME:** 20 MIN. **COOK TIME:** 1 HR. 30 MIN.

WHAT YOU NEED:

- 1 Tbsp. cornstarch
- 3 1/2 c. Best Yet Chicken Stock (Regular or Unsalted)
- 2 Tbsp. Best Yet butter
- 1/3 c. chopped shallots
- 1/8 tsp. ground allspice
- 1 c. port or other sweet red wine
- 1 pkg. (5 oz.) dried cherries (about 1 c.)
- 1/3 c. packed Best Yet brown sugar
- 1 turkey size oven bag
- 1 unglazed fully-cooked bone-in spiral-sliced ham (about 9 lbs.)

WHAT TO DO:

1. Stir the cornstarch and stock in a small bowl until the mixture is smooth.
2. Heat the butter in a 12-in. skillet over medium heat. Add the shallots and cook until tender, stirring occasionally. Stir in the allspice and cook for 30 sec.
3. Increase the heat to medium-high. Stir the wine, cherries and brown sugar in the skillet and heat to a boil. Reduce the heat to low. Cook until the mixture is slightly thickened, stirring occasionally.
4. Stir the cornstarch mixture in the skillet. Cook and stir until the mixture boils and thickens.
5. Place the oven bag into a large roasting pan at least 2 in. deep. Place the ham into the oven bag. Pour the cherry glaze over the ham. Close the oven bag with the nylon tie. Cut 6 (1/2-in.) slits in the top of the oven bag. Tuck the ends of the bag under to seal.
6. Bake at 250°F for 1-1/2 hr. or until the ham is heated through. Remove the ham from the oven bag to a serving platter. Spoon some of the cherry glaze over the ham. Serve the remaining cherry glaze with the ham.

*The cherry glaze can be made in advance. Prepare as directed above and let cool to room

Old World Slow Cooker Stuffing



COURTESY OF MR. FOOD TEST KITCHEN

SERVINGS: 10 **PREP TIME:** N/A **COOK TIME:** 3 HR.

WHAT YOU NEED:

- 4 c. cubed Best Yet herb-seasoned stuffing
- 4 c. crushed Best Yet herb-seasoned stuffing
- 2 carrots, peeled and finely diced
- 2 c. sliced mushrooms
- 3/4 c. chopped onion
- 3/4 c. chopped celery
- 1 1/2 Best Yet stick butter, melted
- 3 c. Best Yet hot chicken broth

WHAT TO DO:

1. In a large bowl, combine all ingredients; toss gently to mix. Place in a 5-quart or larger slow cooker.
2. Cook on low 3 to 3-1/2 hours or until heated through and edges are crispy.

Melting Sweet Potatoes



COURTESY OF MR. FOOD TEST KITCHEN

SERVINGS: 6 **PREP TIME:** N/A **COOK TIME:** 45 MIN.

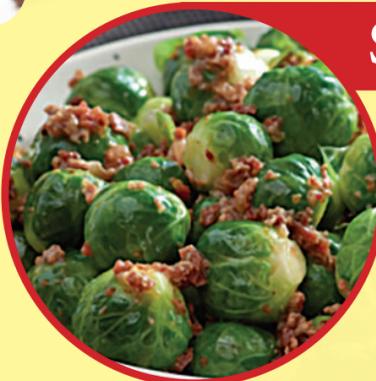
WHAT YOU NEED:

- 3 lb. sweet potatoes, peeled and cut into 1/2-inch slices
- 6 Tbsp. Best Yet butter, melted
- 1/2 tsp. ground cinnamon
- 1 tsp. Best Yet salt
- 1/2 c. apple cider
- 1/2 c. maple syrup
- 1/2 c. chopped pecans

WHAT TO DO:

1. Preheat oven to 450°F.
2. In a large bowl, combine potatoes, butter, cinnamon, and salt; toss until evenly coated. Place on baking sheets in a single layer. Bake 15 minutes, then turn potatoes over and bake 10 more minutes.
3. Pour apple cider evenly over potatoes and continue to bake 10 minutes or until golden brown and fork-tender.
4. Meanwhile, in a small saucepan over low heat, combine syrup and pecans; heat 5 to 7 minutes or until warmed. Serve maple glaze over potatoes.

Savory Brussels Sprouts



COURTESY OF KRAFT KITCHENS

SERVINGS: 8 **PREP TIME:** N/A **COOK TIME:** 8 MIN.

WHAT YOU NEED:

- 2 lb. Brussels sprouts, trimmed
- 1/4 c. KRAFT Sun Dried Tomato Vinaigrette Dressing
- 1/4 c. OSCAR MAYER Real Bacon Bits

WHAT TO DO:

1. COOK Brussels sprouts in large pot of boiling water 6 to 8 min. or until tender; drain.
2. PLACE in large bowl. Add dressing; toss to coat.
3. SPRINKLE with bacon bits.

Easy Apple Crumble Pie



COURTESY OF MICHIGAN APPLE COMMITTEE

SERVINGS: 8 **PREP TIME:** 10 MIN. **COOK TIME:** 30 MIN.

WHAT YOU NEED:

- 1 (6 oz.) graham cracker crust
- vegetable cooking spray
- 1/3 c. Best Yet all-purpose flour
- 3 Tbsp. firmly packed Best Yet brown sugar
- 1 tsp. ground cinnamon
- 1/4 c. cold Best Yet butter, cut into pieces
- 1/2 c. toasted chopped almonds
- 2 cans (21 oz. each) Michigan Apple pie filling

WHAT TO DO:

1. Preheat oven to 350°F. Spray bottom and sides of graham crust with vegetable cooking spray. Bake 5 min; cool on wire rack.
2. Meanwhile, combine flour, brown sugar and cinnamon. Cut in butter until mixture resembles coarse crumbs. Stir in almonds.
3. Place cooled crust on baking sheet. Spoon pie filling into crust. Sprinkle crumb mixture evenly over apple filling. Bake 20 to 25 min., or until crumb topping is golden. Serve warm.

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TURKEY, WITH A TWIST

ORANGE AND MAPLE ROASTED TURKEY

Recipe Created By: Marc Van Steyn, executive chef, Rigsby's Cuisine Volatile, Columbus, Ohio

BRINE

1/2 cup sugar
1/4 cup salt
10 black peppercorns, whole
1 medium orange, peeled and juiced
1 gallon cold water
1 12-pound whole turkey, fresh or thawed

1. Combine all ingredients, except turkey, in large pot and simmer over low heat for 1½ hours.
2. Chill brine in ice bath until cold.
3. Place whole turkey into foodservice-safe grade container.
4. Pour chilled brine over top to submerge. Close bag and cover.
5. Marinate for 24 hours in the refrigerator.
6. Remove turkey from brine, drain excess liquid.

TURKEY PREP

2 bay leaves
2 sprigs fresh rosemary
4 sprigs fresh thyme

2 celery ribs, peeled, cut into 2-inch pieces
2 medium carrots, peeled, cut into 2-inch pieces
2 medium white onions, peeled, cut into 2-inch pieces
1. Place herbs and vegetables in body cavity and secure.

COOKING PROCEDURE

1. Combine butter, orange juice, salt, pepper, maple syrup, rosemary, thyme and garlic in a large bowl.
2. With fingers, slowly massage the compound butter into the skin



- of the turkey until well absorbed.
3. Fold wings under the back of the turkey and return legs to the tucked position. Turkey may be cooked in a 325 F oven or on a rotisserie.
4. If roasting in a thermal oven, cook on a rack for approximately 3 hours or until the internal temperature of the turkey reaches 170 F in the breast and 180 F in the thigh.
5. If cooking by the rotisserie method, thread turkey evenly on the rotisserie-spit fork using a counterweight to achieve an even balance. Place a drip pan in the center of the grill beneath the area

- where the turkey juices will drip.
6. Cook the turkey over indirect medium heat in a covered rotisserie.
6. If cooking with charcoal, replenish briquettes with about 15 briquettes every hour, as needed, to maintain medium heat.
7. Cook until the internal temperature of the turkey reaches 170 F in the breast and 180 F in the thigh (about 3 hours).
7. Allow turkey to rest for about 15 minutes. Remove vegetables and herbs from the cavity prior to carving. Place slices on a platter and garnish with oranges.

VARIATION ON A THEME SWEET POTATO PIE WITH SESAME PRALINE



EDITOR'S NOTE: Pumpkin may be substituted for sweet potatoes and pumpkin seeds for sesame seeds but in all cases, the author recommends using fresh ingredients over canned.

CRUST

Single Pie Crust, chilled

FILLING

2 pounds sweet potatoes or 3 cups roasted and put through a sieve
2 large eggs, room temperature
cup heavy cream, room temperature
3/4 cup packed light brown sugar
1 teaspoon kosher salt
1/8 teaspoon ground mace
1/8 teaspoon fresh nutmeg (about 15 grates)
1/8 teaspoon cinnamon
1 1/2 tablespoons fresh ginger, zested across a grater
Zest and juice of 1 lemon
Shot of bourbon

PRALINE

6 tablespoons unsalted butter
6 tablespoons packed brown sugar
6 tablespoons heavy cream
2 teaspoons kosher salt
3/4 cup sesame seeds, toasted

WASH

1 egg white
Prebake tools
Aluminum foil
Baking beans
Preheat the oven to 425 degrees F.

BOTTOM CRUST

Roll out your chilled piecrust to 1/8-inch (3 mm) thick and about 15 inches in diameter. Place in your pie pan and trim the edges

so there is no more than 1/4 inch of overhang. Lift and crimp the overhang along the rim of the pie pan. Chill your crust in the freezer for at least 15 minutes or chill in the refrigerator for at least 20 minutes. It is important for the crust to be very cold and the fat to re-form and firm up.

Pull your pie plate out of the refrigerator and place your foil in it. It should sit flush with the plate, come up along the rim, and fold down to cover the edges.

This foil protects the crust from overbrowning, but do not press the foil to the edges. Place your baking beans in the bottom and level them out. Put the crust in the oven. Bake the crust for 20 minutes at 425 degrees F. Then pull out the crust, lower your oven to 375 degrees F, and carefully lift the aluminum foil by the edges off your crust with the beans in it. Put your crust back in the oven for 15 minutes. Check at 7 minutes and turn it 180 degrees F.

Check your crust. The edges may be a little darker than the rest, but it should be set and very light in color. The bottom is more than likely a little bit bubbly and looks shiny. Let it cook a bit more, 5 minutes at the most, if the bottom is more shiny than matte. Then take the crust out and let it rest for 10 minutes. Lower the oven to 350 degrees F.

FILLING

Roast your sweet potatoes (as much as 3 days in advance). When the potatoes are still warm,

slip them out of their sleeves and push through a medium-size colander. If you have a high-power blender or food processor, use that, but in lieu of said equipment, push the sweet potatoes through a colander with a wide wooden spoon. This is an essential step, because the texture informs the loveliness of this pie.

If you have a blender or a hand mixer, pull it out. If not, wield your strongest whisk and your dominant hand. Don't use the blender or hand mixer on the first step of ricing the potatoes; they don't have enough horsepower, and you'll just end up with a gluey mess.

Mix together your eggs and cream until homogenized. Add the 3 cups of sieved potatoes and mix until it's all together. Add the sugar, salt, spices and bourbon. Mix until smooth.

BAKE

Pour your sweet potato mixture into your cooled, partially baked piecrust. Put it in the oven. At 30 minutes turn it 180 degrees F. Check the pie at 45 or 50 minutes. This takes about an hour to cook. The best way to check it is to put a butter knife in the middle or give it a shake. If the knife comes out pretty clean, it is good. For the same measure, if it's only the very middle of the pie that is jiggly, the pie is done. Pull it and let set for at least an hour. See steps 6 and 7 below to add cooled praline.

PRALINE

Yield: 1 pie (8 servings)
To make the praline, melt your unsalted butter in a medium saucepan over medium heat. Add the brown sugar when the butter begins to bubble and whisk them together. Watch your heat, you don't want this to burn, but you want the brown sugar to dissolve into the butter, to cook together.

Add the heavy cream in a steady stream, whisking the whole time. Stop whisking and let this bubble a bit to come together. It's done when it ceases to taste just like butter, sugar and heavy cream, it's still raw. It will taste like a creamy caramel, about 5 or 7 minutes.

Add the salt to finish and whisk. Finish with the sesame seeds. Mix the sesame seeds in so everything is well dispersed. It is very important to let this praline sit and cool a bit. If you pour on the pie hot it will spill over the sides. Pour the cooled praline over a cooled pie. Let it firm up a bit, about 30 minutes.

It should coat the entire top.

Recipe reprinted with permission from "How to Build a Better Pie: Sweet and Savory Recipes for Flaky Crusts, Toppers, and the Things in Between" by Millicent Souris (Quarry Books, 2012).

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THANKSGIVING FOR ME: FAMILY, HIGH SCHOOL FRIENDS & A WHOLE LOT OF FOOD, FUN



By Mike McGinley
mmcginley@timesleader.com

I still get excited waking up the Monday of Thanksgiving week. By the time I'm awake at about 7 a.m., I usually have received a text or two from an out-of-

town-living high school friend letting me know the precise time and date of their impending arrival into the Greater Wilkes-Barre area.

Usually, two or three more texts or Facebook chats occur that Monday. By Tuesday, we're moving into the holiday full force by not one or two, but at least three group messages with friends from Philadelphia, Baltimore, New York and other metropolitan areas planning their return to see family and friends for arguably the best holiday of the year.

By Wednesday, I'm seeing Snapchat videos of their travels on the interstates and the hustle and bustle happening on the roads leading home.

Add that on top of my family – Mom, Dad, sister, uncles, cousins – planning for the actual main event on Thursday, and it makes it exciting to look forward to.

Thanksgiving brings out all sorts of happiness in me.

Let me explain.

Family: we're traditional and planned, yet off-the-cuff and extemporaneous, so while we strive to do things similarly year after year, it rarely works out that way. There's usually an extra neighbor or church friend at our table who doesn't have plans this holiday. The stuffing is always made a little bit different. Dinner time changes. The seating order can vary slightly.

It's tradition in its finest, modern form – meaning every Thanksgiving is the same, but a bit different. In this day and age, things don't happen the same year after year (we know this), so instead of trying to fight the inevitable, we embrace it at the McGinley household.

Friends: oh, the friends. For me, it may be the only time of the year I see some, it seems. There's Matt down in the Maryland, Eric in Philadelphia, Ryan in New York and a whole bevy of other guys and girls off living lives outside of Northeastern Pennsylvania that I don't see much. Thanksgiving is a holiday that's sure to bring everyone back.

Now in our 30s, we'll still venture out on the

fabled Thanksgiving Eve, the alleged biggest night out of the year, where experienced and inexperienced party people come together to make their rounds on the town.

Food: you can't forget about the food. From the cranberries to the stuffing to the main courses of turkey and ham followed with dessert, it's the holiday we keep no healthy-eating routine top of mind. The carbohydrates some of us stay away from all year don't matter on this day. The chocolate and sweets we've sworn off of since summer come back to the table. And the beer we've tried to limit our intake of somehow is the only thing we can find to wash it all down.

The Dogs: the family dogs are a huge part of the holiday. Everyone who comes in and out of pets, plays with or hugs either Suzy or Duke,

Kingston.

For years, my grandmother and great aunts prepared grandiose meals with every table setting picturesque, floral arrangements gracing every end of the long dining room table and each individual condiment set nicely next to the dish it would be used with most.

These days, my Mom and sister tag team the kitchen. My sister Erin, while not just a gifted athlete, has an amazing talent in the kitchen, honed after years of practice and culinary classes.

Frankly, she runs the kitchen while Mom helps and transports food, utensils and beverages. I, you see, stay out of the way. Far out of the way. Uncle Jim and I usually take seating up towards the front of the house, what seems miles away from the action-filled, oven-burning kitchen and the activities happening within it.

My task once we sit down is usually to say grace.

If nothing else in life, I've learned to be grateful – and I truly am for every single thing I've been fortunate enough to receive, been a part of or enjoyed the last three decades. I'm grateful for the parents who instilled values of hard work, respect, loyalty and service in me.

I'm grateful for the sister for her competitive spirit and for us appreciating our many differences, while still sharing a list of similarities.

I'm grateful for the uncles who let me ride their coattails for so many years until I came into my own.

I'm grateful for the groups that let me involve myself with them. Truly I get as much out of service to them as they get from me – if not more.

I'm grateful to live in a world where we can respectfully disagree with people of opposite opinion. While this year has been more challenging for that than others, we are still fortunate.

I'm grateful for our readers, who continue to support, buy and cherish newspapers – the longstanding platform of investigative journalism and masterful storytelling.

And I'm grateful for Thanksgiving – the day we get to chill out, appreciate our friends and family, and forget about our troubles.

Happy holidays.

I hope you spend them with the people who matter most.

Try my sister's twice-baked potato recipe!

MY SISTER'S TWICE-BAKED POTATO RECIPE

Preheat oven to 350 degrees F (175 degrees C).

Bake potatoes in preheated oven for 1 hour.

Meanwhile, place bacon in a large, deep skillet. Cook over medium heat until evenly brown. Drain, crumble and set aside.

When potatoes are done, let cool for 10-12 minutes. Slice potatoes in half lengthwise and scoop the flesh into a large bowl. Save the skins. To the potato flesh, add sour cream, milk, butter, salt, pepper, 1/2 cup cheese and green onions. Mix with hand mixer until well blended and creamy. Spoon the mixture into the potato skins. Top each with remaining cheese, green onions and bacon.

Bake for another 15 minutes.

the Golden Retrievers at my parents'. They are undoubtedly the most gentle, loving dogs I've ever met, so having them around surely makes the holiday happy.

At the McGinley household, we have a table set for anywhere from 5-12 people, depending on the year, the cousins and their new families, and the timing of the holiday. An arrangement or two from Floral Designs usually sit subtly towards the middle of the table.

For years, the men ate alone as my Mom and sister were traveling to field hockey tournaments, celebrating the day with fellow players and athletes under sunny skies in Florida and California. Of course, we weren't going to do any actual cooking, so we did what any respectable group of men would do without women ... we went out! The Woodlands, East Mountain Inn, Isabella's, Genetti's all got business from us those years. We had our own kind of feast.

But once those traveling field hockey competition years ended, back were my Mom and sister ready to rule the roast at home in

ALICE CLAYTON'S FAMILY STUFFING

INGREDIENTS

3 to 4 loaves challah or brioche bread from a local bakery
3 links Italian sausage
1 pound crimini or white button mushrooms
1 bunch celery, including leaves
1 onion
1 stick butter
2 to 3 large cans turkey stock (or use homemade)
Fresh sage, dried (leave out for four to five days, till crunchy)
Makes about "two big casserole dishes, sometimes a small third"

PREPARATION

Cube bread and place on cookie sheets to dry in the oven at 200 to 250 degrees F for 15 min or so.

(Be careful not to brown or toast it.) Cook and crumble sausage, set aside. Dice celery, mushrooms and onion, and sauté in butter. In a large bowl, mix bread chunks with sausage and sautéed veggies. Add heated stock gradually, tossing to distribute and form a "goo." Add sage and salt and pepper to taste, adjust other ingredients as necessary, and when it tastes good, transfer to casserole dishes. When the turkey comes out, put the stuffing in the oven (at 350 or 375) for about 30 minutes, just long enough to heat it through and crisp the top. If it's in longer than that, cover with foil and maybe add a little extra stock to keep it from getting too dry.



EASY HOMEMADE CRANBERRY SAUCE

INGREDIENTS

- 12 oz. fresh cranberries (about 3 cups)
- 1/2 cup pure maple syrup
- Zest and juice of 1 orange

Makes about 1 1/2 cups

PREPARATION

Combine all ingredients in a medium pot. Bring mixture to a boil over medium-high heat. Reduce heat to medium-low and continue to cook, stirring occasionally, until the cranberries have popped and the sauce has thickened, about 7 to 10 minutes. Can be made ahead and stored in the fridge.



THANKSGIVING DINNER MENU

- ROAST TURKEY
- CHUNKY APPLE AND CRANBERRY SAUCE*
- CORNBREAD, MUSHROOM AND SAUSAGE STUFFING*
- ROASTED BROCCOLI WITH TOASTED BREADCRUMB TOPPING
- SWEET POTATO PANNA COTTA WITH TOASTED PECANS AND CRANBERRY COULIS*

(*Recipes included.)

CHUNKY APPLE AND CRANBERRY SAUCE

3 large apples, cored, peeled and diced
2 cups fresh cranberries
1/4 cup pure maple syrup
1/4 cup apple juice
2 tablespoons sugar
1/4 teaspoon cinnamon
1/8 teaspoon salt

1. Place apples, cranberries, maple syrup, apple juice, sugar, cinnamon and salt in medium pot. Bring to a simmer over high heat. Reduce heat to medium-low, cover pot and cook for 30 to 40 minutes or until fruit is tender and liquid mostly evaporated.

2. Check occasionally and stir. If sauce seems dry before fruit is done, add a little more apple juice.

Makes 6 servings.

Gluten-free: No changes.

Vegan: Use raw sugar.

Diabetic-friendly: Decrease the maple syrup, increase the apple juice and use sugar substitute-sugar blend place of sugar, if desired.

Paleo: Serve a baked apple, filling the core with chopped nuts

breaking up with a spoon. Cook until sausage is no longer raw, stirring occasionally, 5 to 10 minutes. Add salt, pepper, sage and broth. Stir well. Add toasted cornbread. Stir gently.

3. Spoon into shallow casserole 10 inches in diameter. Reduce oven temperature to 375. Heat 15 to 20 minutes.

Makes 6 servings.

Gluten-free: Use GF cornbread mix. Check sausage ingredient list.

Vegan: Make cornbread from a mix, eliminating dairy and eggs. Use soy-based sausage instead of pork and vegetable broth instead of chicken broth.

Diabetic-friendly: Increase the vegetables; decrease the cornbread and substitute chicken- or turkey-based sausage.

Paleo: Skip the cornbread. Prepare the vegetables, adding nitrite- and gluten-free sausage. Eliminate or use modest amount of iodized sea salt.

ROASTED BROCCOLI WITH TOASTED BREADCRUMB TOPPING

1 1/2 pounds broccoli, cut into thin stalks
Olive oil cooking spray
3/8 teaspoon salt
1/4 cup breadcrumbs
3 tablespoons shredded fontina and Parmesan cheese combination
1/4 teaspoon pepper
1/4 teaspoon crushed dried thyme

1. Preheat oven to 400 degrees F. Place broccoli on baking sheet. Spray with cooking spray and sprinkle on salt. Roast 20 minutes or until half tender. Remove. Flip broccoli over.

2. Mix together breadcrumbs, cheese, pepper and thyme in a bowl. Evenly sprinkle over broccoli. Return broccoli to oven

until just tender, 15 to 20 minutes. Remove. Makes 6 servings.
Gluten-free: Use gluten-free breadcrumbs.
Vegan: Either use vegan cheese substitute or eliminate cheese.
Diabetic-friendly: No changes
Paleo: Lightly drizzle broccoli with olive oil. Season with thyme and pepper. Roast.

SWEET POTATO PANNA COTTA WITH TOASTED PECANS AND CRANBERRY COULIS

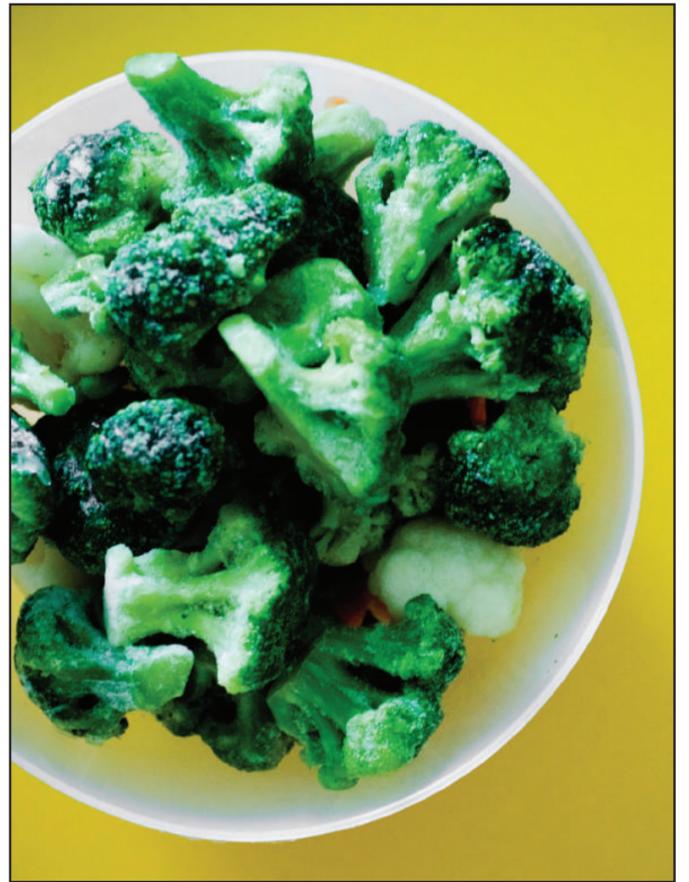
(Adapted from "The Diabetes-Friendly Kitchen." Houghton Mifflin Harcourt, 2012).

1 1/2 teaspoons gelatin
2 tablespoons water
1 1/3 cups Ricotta-Yogurt Cream Dessert Base (follows)
Confectioners' sugar
3/4 cup Cranberry Coulis (follows)
6 tablespoons chopped pecans, toasted

1. Mix the gelatin in water and allow to sit for 5 minutes until it starts gelling.

2. Melt the gelatin in a double boiler and add the ricotta-yogurt cream. Allow to steep for 15 minutes.

3. Coat 6 small molds with cooking spray and a dusting of confectioners' sugar. Fill the



CORNBREAD, MUSHROOM AND SAUSAGE STUFFING

1 (5-inch square) piece of cornbread, cut into 1/2-inch cubes, about 4 cups
1 tablespoon olive oil
1 large celery rib, chopped
1 small red onion, chopped (1 cup)
4 cups sliced shiitake mushroom caps
8 ounces raw Italian pork sausage
1/4 teaspoon salt
1/4 teaspoon pepper
1 tablespoon chopped fresh sage
1/2 cup chicken broth

1. Preheat oven to 400 degrees F. Place cornbread cubes on baking sheet. Toast in oven for 10 minutes or until golden brown. Remove; set aside.

2. Heat oil in large pot over medium heat. Add celery, onion and mushrooms. Cook 10 minutes, stirring occasionally. Add sausage,

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HOLIDAY CATERING

CATERING MENU

CHOOSE THREE
ZITI WITH MEAT SAUCE
LINGUINI WITH CLAM SAUCE
PENNE WITH VODKA SAUCE
SOUTHERN FRIED CHICKEN
CHICKEN WINGS

*BONELESS CHICKEN FINGERS
*MARINATED CHICKEN
ROAST PORK
SAUSAGE AND PEPPERS
SMOKED KIELBOSI
BAKED HAM WITH PINEAPPLE

*ROAST BEEF WITH MUSHROOMS
*BAKED HADDOCK
FRIED HADDOCK
PORKETTA

*STUFFED CHICKEN BREASTS
*CHICKEN FRANCAISE
*BRAISED BEEF SHORT RIBS
MEATBALLS IN MARINARA SAUCE

SALADS

CHOOSE THREE
POTATO SALAD
MACARONI SALAD
PASTA SALAD
BAKED BEANS
GREEN BEANS
CORN
COLESLAW
TOSSED SALAD
MASHED POTATO WITH GRAVY

DESSERTS

CHOOSE ONE
CHOCOLATE CAKE
CARROT CAKE
PINEAPPLE COCONUT CAKE
PEANUT BUTTER TANDY CAKE
BROWNIES
CHOCO.LATE CHIP COOKIES

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Minimum 25 people

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THANKSGIVING DINNER MENU

molds with the cream mixture and chill until set.

4. Pool 2 tablespoons cranberry coulis on 6 serving plates. Briefly soak the molds in hot water and invert over the coulis.

5. Garnish each serving with 1 tablespoon chopped pecans.

Makes 6 servings

Ricotta-Yogurt Cream Dessert Base

1 1/4 cups part-skim ricotta cheese

3/4 cup plain non-fat Greek yogurt

2/3 cup agave syrup

1 cup mashed, cooked sweet potato

2 teaspoons vanilla extract

1 teaspoon maple extract

1 teaspoon ground cinnamon

1/4 teaspoon ground nutmeg

1/4 teaspoon ground allspice

Combine ingredients in blender or food processor. Puree until smooth. Use 1 1/2 cups in the dessert; remainder may be refrigerated, covered, for a few days.

CRANBERRY COULIS

Makes 3/4 cup

2 cups fresh cranberries

1/3 cup sugar-free vanilla-flavored syrup

1/2 teaspoon orange zest

2 tablespoons sucralose-brown sugar

blend

1/4 cup fresh orange juice

1. Bring all the ingredients to a simmer and cook until the cranberries have popped and the sauce has thickened slightly. Strain the sauce.

2. Allow the coulis to cool before serving with the panna cotta.

Gluten-free: Check ingredient label for vanilla-flavored syrup, maple extract and sucralose-brown sugar blend.

Vegan: Serve strawberry-flavored soy yogurt and fresh strawberry parfait layered with pecans.

Diabetic-friendly: No changes

Paleo: Prepare baked pears instead, adding dried dates for sweetness, along with chopped walnuts if desired.



Families big and small typically celebrate the holiday season together. For some, celebrating the holidays with family requires traveling, while others stay put and welcome family and friends into their homes.

At some point during the holiday season, celebrants who host family and friends will no doubt prepare a homecooked meal for their loved ones. Cooking for a crowd can seem like a daunting task, especially for first-time hosts. However, there are various ways for hosts to simplify cooking for a crowd this holiday season.

1. PREPARE A FAMILIAR DISH

Hosts may agonize over their holiday menus, and some may feel compelled to prepare a family specialty or the same dishes their parents or grandparents prepared for holiday dinners when they were children. But holiday hosts can make things easy on themselves by choosing dishes they've made in the past, regardless of their place in family history. Chances are the ingredients for hosts' own specialties are already in the pantry, saving a potentially time-consuming trip to the grocery store. And thanks to the familiarity factor, hosts' own specialties likely won't require as much time to prepare.

2. SHARE SOME COOKING DUTIES

Another way to simplify cooking for a crowd is to invite guests to bring along a side dish or dessert. Guests who live nearby can make something in advance of the big meal, while hosts can hand over their kitchens to overnight guests who express a willingness to contribute their own homecooked dish to the party. Sharing the cooking duties gives hosts more time to connect with friends and family and serves as a great way to plan the menu in advance.

3. ONLY MAKE WHAT GUESTS ARE LIKELY TO EAT

Hosts also should not feel pressured to cook more food than is necessary. Holiday meals have a tendency to be lavish, but hosts don't have to spend all day in the kitchen preparing food that will likely end up as leftovers or trash. Get a final headcount in the days before everyone comes over and adjust your recipes accordingly.

4. START EARLY

If the big is on Christmas Day, that does not mean hosts have to start cooking while everyone unwraps their presents. Hosts who are uncertain about what to cook can look for meals that can be prepared in advance so come the big day all they need to do is turn on the oven and let meals cook while the family spends time together.

Hosts can employ various strategies to simplify the process of cooking for a crowd this holiday season.



CHRISTMAS DINNER MENU

- **BAKED HAM OR STANDING RIB ROAST**
- **ROASTED BEET, ORANGE, SPINACH AND WALNUT SALAD***
- **ROASTED BUTTERNUT SQUASH SOUP***
- **ROASTED POTATOES WITH ROSEMARY***
- **PEAR AND PECAN CRISP***

ROASTED BEET, ORANGE, SPINACH AND WALNUT SALAD

2 large beets, washed, trimmed, cut into 6 wedges each
 Olive oil cooking spray
 1 large seedless orange, peeled, cut into bite-size pieces
 6 cups baby spinach
 ½ cup walnuts
 ¼ cup orange juice
 ¼ teaspoon curry powder
 ¼ teaspoon salt
 ¼ teaspoon pepper
 1/8 teaspoon paprika
 2 tablespoons olive oil
 1 tablespoon white wine vinegar
 1 tablespoon white balsamic vinegar

1. Preheat oven to 400 degrees F. Place beet wedges on baking sheet sprayed with cooking spray. Lightly spray beets. Roast until fork tender, 40 to 50 minutes. Remove, cool, peel and dice. This can be done a day in advance; refrigerate.

2. Combine beets and orange in a large salad bowl. Add spinach and walnuts. Combine orange juice, curry powder, salt, pepper and paprika in small bowl. Stir well. Add oil, white wine vinegar and balsamic vinegar. Pour over salad just before serving. Toss gently but well.

Serves 6.

Gluten-free: No changes

Vegan: No changes

Diabetic-friendly: No changes

Paleo: If preferred, prepare curry powder from scratch using Paleo-friendly spices. Eliminate or use modest amount of iodized sea salt.

ROASTED BUTTERNUT SQUASH SOUP

(From "Junior's Home Cooking" by Alan Rosen and Beth Allen, The Taunton Press, 2013)

1 large butternut squash (about 4 pounds)
 1 extra-large Spanish onion, coarsely chopped
 ¼ cup olive oil
 1 tablespoon kosher salt, plus more to taste
 1 teaspoon freshly ground black pepper, plus more to taste
 ½ teaspoon ground ginger
 1 quart (4 cups) chicken broth or stock (homemade or store-bought)
 1½ tablespoons maple syrup, plus more to taste
 One 5-inch vanilla bean or a splash of pure vanilla extract

1. Preheat the oven to 425°F. Peel and cut the squash into 1-inch cubes, then spread with the onion in a large roasting pan in a single layer.

(*Recipes included.)

Drizzle with the olive oil and sprinkle with the salt, pepper, and ginger. Roast, uncovered, for 45 minutes, or until fork-tender, stirring occasionally to avoid burning.

2. Transfer to a large soup pot. Add the broth, maple syrup, and vanilla bean. Stir over medium-high heat just until the soup comes to a full boil.

3. Remove the vanilla bean. Carefully transfer the hot mixture to

a food processor or blender and process for about 1 minute. (You may need to do this in batches.) Taste the soup and add more salt, pepper, and maple syrup if you wish.

4. Ladle the soup into individual bowls and garnish as you like (see The Junior's Way). Let any leftover soup cool to room temperature. Refrigerate, tightly covered, and enjoy within 2 days. Do not freeze this soup.

Makes 6 servings.

The Junior's Way: Garnish the bowls of soup simply, by scattering some diagonally sliced scallion greens on top. Or get a little fancier.

Mix some sour cream with a bit of heavy cream, plus a drop or two of water. Put the mixture in a squeeze bottle or use a grapefruit spoon, and make a few white dots on the surface of the soup. Swirl the dots with a toothpick, creating your own unique design.

Gluten-free: Use pure maple syrup.

Vegan: switch to vegetable broth. Omit dairy garnishes.

Diabetic-friendly: Reduce maple syrup. Use low-fat sour cream for garnish.

Paleo: Omit maple syrup and dairy garnishes. Eliminate or use modest amount of iodized sea salt.



ROASTED POTATOES WITH ROSEMARY

2 tablespoons unsalted butter
 1 tablespoon olive oil
 2 pounds assorted small heirloom potatoes, sliced 1/3-inch thick
 1/2 teaspoon salt



CHRISTMAS DINNER MENU

1/4 teaspoon pepper
6 (1-inch long) sprigs fresh rosemary

Preheat oven to 400 degrees F. Heat butter and oil in 10-inch diameter heavy skillet until butter melts. Remove from heat. Add sliced potatoes, salt, pepper and rosemary. Stir. Place skillet in oven and roast for 40 minutes or until potatoes are tender.

Serves 6.

Gluten-free: No changes

Vegan: Use vegetable margarine

Diabetic-friendly: Choose a modest serving with less butter and oil

Paleo: Switch to sweet potatoes, brushed with a little organic, grass-fed clarified butter and olive oil. Eliminate or use modest amount of iodized sea salt.

3 large ripe pears, quartered, cored and cut into thin crosswise slices (peeling isn't necessary)
1/3 cup granulated sugar
2 tablespoons coarsely chopped crystallized ginger
1/2 cup coarsely chopped glazed pecans, divided
1/2 cup flour
1/3 cup brown sugar
1/4 teaspoon cinnamon
1/8 teaspoon salt
1/4 cup (1/2 stick) unsalted butter, in slivers
1 pint vanilla ice cream, optional

1. Preheat oven to 350 degrees F. Combine pears, granulated sugar, ginger and 1/4 cup pecans in deep-dish pie plate. Stir gently to mix.

2. Combine flour, brown sugar, cinnamon and salt in medium bowl. Work in butter with fingertips until mixture is crumbly. Stir in remaining 1/4 cup pecans. Sprinkle flour mixture evenly

over pears. Bake for 30 minutes, until juices bubble up and pears are tender.

Serve warm with a dollop of ice cream if desired.

Makes 6 servings.

Gluten-free: Skip the flour topping. Combine gluten-free oats, plain pecans, brown sugar and cinnamon. Work in enough butter for crumbly topping.

Vegan: Skip the ice cream. Use vegetable margarine and raw sugar instead of granulated sugar. Use plain pecans, if desired. Diabetic-friendly: Use plain pecans; halve the flour topping ingredients. Use sucralose-sugar blend if desired. Offer low-sugar, low-fat frozen vanilla ice cream.

Paleo: Skip topping. Brush pear slices with organic, grass-fed clarified butter and sprinkle on plain pecans. Bake until pears are fork tender; check after 15 minutes.

PEAR AND PECAN CRISP

HOW TO MAKE THE HOLIDAY SEASON MORE ECO-FRIENDLY



With so much to do, it can be easy for people celebrating the holiday season to forget about the environment. But no matter how hectic the holiday season can be, there are always some simple opportunities to make it more eco-friendly.

CREATE AN ECO-FRIENDLY PARTY THEME

Many holiday parties have themes. For example, "ugly sweater parties" have become so popular that many clothing manufacturers now intentionally produce colorful sweaters that might otherwise draw the ire of fashionistas. Hosts planning to throw an ugly sweater party can easily transform such festivities into something more eco-friendly by encouraging guests to purchase their sweaters from thrift stores. A Christmas tree planting party is another eco-friendly party theme that can benefit the planet and revitalize local forests at a time of year when they might be depleted due to the demand for natural Christmas trees.

SERVE LOCALLY SOURCED FOODS

Food is often front and center during the holiday season. Whether hosting family and friends at home, dining out or catering an office party, patronize businesses that sell only locally sourced foods. Locally sourced foods are much more eco-friendly than foods that must be shipped from afar before they land on your dinner table, and such foods tend to taste fresh as well. If serving at home, use reusable dishware and cutlery instead of paper plates and plastic utensils.

REUSE DECORATIONS YEAR AFTER YEAR

Decorations need not be discarded once the holiday season ends. Come the new year, inspect holiday decorations and store those that made it through the season unscathed. Doing so benefits the planet and will save you

the trouble of shopping for new decorations next holiday season.

GET RID OF YOUR OLD HOLIDAY LIGHTS

Still using the same Christmas lights you used in 1995? Such lights are likely incandescent bulbs that are considerably less efficient than today's LED Christmas lights. The Office of Energy Efficiency & Renewable Energy notes that LED lights consume 75 percent less energy and last 25 times longer than incandescent lighting. In addition, the OEERE says that LED holiday lights are easier to install and that as many as 25 strings of lights can be connected end-to-end without overloading a wall socket.

An eco-friendly holiday season is easier to realize than many holiday celebrants may know.

THE BENEFITS OF LED HOLIDAY

Many people put significant effort into their holiday lights. When a bulb goes out, all that effort can seem like it was for naught. Replacing a single bulb or multiple bulbs can be a lot of work. Fortunately, LED holiday lights provide a more user- and eco-friendly alternative to traditional incandescent bulbs. According to the Office of Energy Efficiency & Renewable Energy, the following are some of the attributes that make LED holiday lights a superior alternative to traditional incandescent bulbs.

SAFETY

LED lights burn a lot cooler than traditional incandescent lights, reducing the risk of combustion. And because they burn cool, they also reduce the risk of burnt fingers, which may make them more appealing to parents of curious youngsters and people who will be hosting family and friends during the holiday season.

STURDINESS

Because they're made with epoxy lenses and not glass like traditional incandescent bulbs, LED holiday lights are less likely to break. That can be especially beneficial to people with pets who might bump into the family Christmas tree.

LONGEVITY

LED lights are initially more expensive than more traditional lights. However, the OEERE notes that lights bought today may still be in use 40 holiday seasons from now. That longevity makes them well worth the higher initial investment.

EASE OF INSTALLATION

LED lights are easily installed, and the OEERE says as many as 25 strings of LEDs can be connected end-to-end without overloading a wall socket. That can ease the nerves of homeowners concerned about the potential hazards of elaborate holiday lighting displays.

ENERGY SAVINGS

LED lights consume considerably less energy than incandescent lights, saving homeowners money on their energy bills, which can skyrocket in December thanks to interior and exterior holiday lighting displays using incandescent lights. In fact, the OEERE estimates that, by 2027, widespread use of LED lights could save consumers more than \$30 billion at today's electricity prices.

TURKEY DAY FROM PG 1

These are traditions that carry on today in many families. It keeps us connected to our past, to our roots. Every Thanksgiving and Christmas, my parents are always with me at the table. I can visualize my dad cutting the turkey and I can still see his anticipation of getting to the ham. My mom would always prepare a bountiful meal — I remember the cloves on the ham. Her cole slaw was so good, not to mention her stuffing. These are memories that remain forever.

That's why I'm glad my cousins still celebrate the holidays in much the same way. They still value the traditions of our parents and they adhere to them. When we gather

around the table, our parents are with us through the traditions still observed.

At the Thanksgiving table, after all of the compliments were heaped upon my mom for her cooking, my dad for his precision-like slicing, my Aunt Betty for her box of Whitman's Sampler chocolates, and my Uncle Joe for his Christmas tree tie that lit up, the conversation would begin. Most of this was about Christmas approaching and shopping and what would Santa bring for the kids. Our ears would perk up, hoping we would have the opportunity to mention a few of the items on our Santa priority list.

Looking back, it was all somewhat pre-

planned. My parents and relatives were engaged in this fact-finding mission so they would learn what it was the spoiled little brats wanted under the tree come Christmas morning.

And we were never disappointed. We always received more than we deserved. And we were thankful for it all.

As thankful as my dad was for that big juicy ham.

Reach Bill O'Boyle at 570-991-6118 or on Twitter @TLBillOBoyle, or email at boboyle@timesleader.com.

DIP, DUNK AND SAVOR THE HOLIDAY

FINGER FOODS — ESPECIALLY DIPS — ARE A GREAT WAY TO GET THE HOLIDAY PARTY STARTED. GET INSPIRED WITH THESE RECIPES THAT WILL HAVE GUESTS DIPPING (AND RAVING!) ALL NIGHT LONG

BY MATTHEW M. F. MILLER
CTW FEATURES

AVOCADO GOAT CHEESE DIP

3 ripe avocados
2 gloves minced garlic
1/2 teaspoon salt (or to taste)
4 ounces cream cheese
4 ounces goat cheese
2 teaspoons lemon or lime juice

1. Mix all ingredients at once with a large spoon or hand-mixer in a medium bowl
2. Serve with blue corn chips, pretzels or crackers.



CHOCOLATE CHIP COOKIE DOUGH DIP

1/2 cup melted butter
1/4 cup brown sugar
1 teaspoon vanilla extract
8 ounces cream cheese
1 cup powdered sugar
1/2 cup chocolate chips

1. Whisk butter, brown sugar and vanilla in a medium bowl.
2. In another bowl, beat cream cheese until softened — add butter mixture and powdered sugar, then add chocolate chip.
3. Cool in fridge before serving, serve your favorite bite-sized cookie.

SMOKED SALMON DIP

8 ounces cream cheese
1/2 cup sour cream
1 tablespoon fresh dill
1 tablespoon mayonnaise
1/2 teaspoon horseradish sauce
1/2 teaspoon salt
pepper to taste
4 ounces smoked salmon

1. Mix all ingredients at once with a large spoon or hand-mixer in a medium bowl.
2. Serve with bagel chips or sliced veggies.



BUFFALO CHICKEN DIP

2 chicken breasts, boiled and shredded (or 1 can of shredded chicken)
16 ounces cream cheese
1 cup ranch dressing
2 cups shredded cheddar cheese

1. Preheat oven to 350 degrees F.
2. In a saucepan, combine cream cheese and ranch over low heat.
3. Pour mixture over chicken in a baking dish.
4. Sprinkle cheese on top.
5. Bake 30 to 40 minutes, let stand 10 minutes before serving.
6. Serve with veggies, crackers or breadsticks.

PUMPKIN CHEESECAKE DIP

8 ounces cream cheese
1/2 cup canned pumpkin
1/4 cup brown sugar
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
1/2 tsp. vanilla
1/4 tsp. ground ginger
1/2 cup gingerbread cookie crumbs

1. Mix everything but the cookie crumbs together in a medium bowl with a large spoon or a hand-mixer.
2. Sprinkle gingerbread cookie crumbs on top.
3. Serve with cinnamon sugar pita chips, pretzels or just a spoon!

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WELL-BEHAVED PIE CRUST

Courtesy of Susan Reid/King Arthur Flour

INGREDIENTS

2 1/2 cups unbleached all-purpose flour
 3/4 tsp salt
 1/3 cup vegetable shortening
 1/2 cup cold unsalted butter
 1/2 cup plus 1 to 2 tbsp ice water
 Makes enough for a top and bottom crust

PREPARATION

In a medium bowl, whisk together flour and salt. Cut in the shortening (with a pastry cutter) until it's in lumps the size of small peas. Dice the butter into 1/2-inch pieces, and cut into the mixture until you have flakes of butter the size of your fingernail. (Says King Arthur Flour's Susan Reid: "This is the step people have the most trouble with. Anything that you're nervous about tends to be overstirred, overmanipulated, or overhandled. More is NOT better here.") Add the water, 2 tsp at a time, mixing with a fork as you sprinkle the water into the dough. (Err on the dry side; too much water means a tough crust.) When the dough is just barely moist enough to hold together when you gently squeeze it, transfer it to a piece of parchment paper. Spread the dough out in a band, and look for dry spots. Use a spray bottle to lightly spritz any places that need it without adding too much water. Using the

paper, fold dough over on itself three or four times to bring it together. Divide dough in half. Pat it into two 3/4-inch-thick disks. Roll the disk on its edge, like a wheel, to smooth. Wrap the dough in plastic and refrigerate for 30 minutes before rolling. Unwrap and place it on a piece of parchment. Cut a clean, clear plastic bag into a sheet and place over dough before rolling into a flat circle the size you need. (A 9-inch pie pan needs a 13-inch circle of dough for the bottom.) Spray your pie pan lightly; this will make getting out the slices of pie a little easier. Peel off the parchment and drape the plastic-topped dough over



your hand. Lay it into the pan, and peel off the plastic. Make sure the dough is fitted down into the pan, not stretched or hanging in midair before you add the filling. Put in filling of your choice, cover with top-crust circle. Trim overhang of bottom crust to one inch around, then bring bottom crust up over the top one and crimp together to form fluted edges. Add vents with a knife. Bake according to instructions for the filling.

LEMONY SEMOLINA COOKIES

(Adapted from 'Dolce Italiano' by Gina DePalma (W.W. Norton & Co., Inc., 2007)

INGREDIENTS

2 cups unbleached all-purpose flour
 2/3 cup semolina
 1 teaspoon baking powder
 1/2 teaspoon baking soda
 1/2 teaspoon kosher salt
 1/2 cup (1 stick/4 ounces) unsalted butter, softened
 2 tablespoons extra-virgin olive oil
 1 cup granulated sugar, plus more for rolling
 1 large egg
 1 large egg yolk
 Freshly grated zest and squeezed juice of 1 lemon
 2 tablespoons limoncello
 1/2 teaspoon pure vanilla extract

PREPARATION

1. In a medium bowl, whisk together the all-purpose flour, semolina, baking powder, baking soda, and salt and set aside.
 2. Using an electric mixer fitted with the paddle attachment, cream together butter, olive oil, and 1 cup sugar on medium speed until very light and fluffy. Beat in the egg and

the egg yolk, followed by the lemon zest and juice, limoncello and vanilla extract, scraping down the sides of the bowl after each addition.

3. On low speed, beat the dry ingredients into the wet ingredients to make a soft dough. Remove the dough from the bowl, flatten it into a disk, wrap it in plastic, and chill until it is firm enough to roll, about 1 hour.

4. Preheat the oven to 325 degrees F. Lightly grease two baking sheets with nonstick cooking spray or butter or line them with parchment.

5. Place the additional granulated sugar in a small bowl. With lightly floured fingers, break off teaspoonfuls of dough and roll them into 1-inch balls. Roll each ball in the granulated sugar to coat evenly. Place the cookies on the baking sheets, evenly spacing them 1 inch apart.

6. Bake the cookies until they have collapsed and are crinkled and pale golden brown, 14 to 18 minutes, rotating the sheets



180 degrees halfway through the baking to ensure even browning. Allow the cookies to cool for 1 or 2 minutes on the baking sheets, then use spatula to transfer them gently onto wire racks to cool completely. The cookies can be stored in an airtight container, layered with parchment paper, in a cool, dry place for up to 4 days.

Yield: About 5 dozen

Beth Kujawski is the creator of The Cookie Queen's English blog.

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Meat & Cheese
Platter**

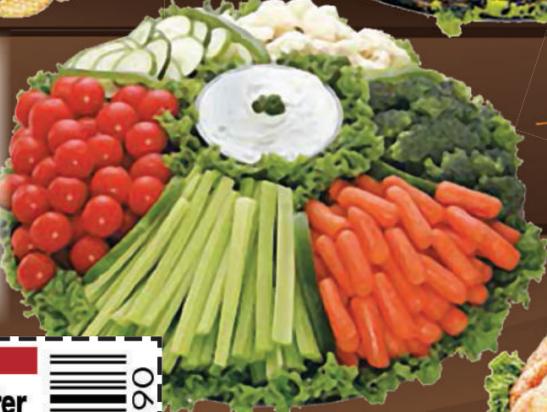
Serves 20 - 25 People - Other Sizes Avail.
39.99 Each
with GOLD CARD

Imported Ham,
Roast Beef,
Turkey Breast,
Genoa or
Hard Salami &
American or
Swiss Cheese

**12 Inch
Vegetable
Platter**

Serves 8 - 12 People
16.99 Each
with GOLD CARD

Crisp Fresh
Asst. Vegetables
Served with
a Tasty Ranch
Veggie Dip



**28-30 Ct.
Jumbo Cooked
Shrimp Platter**

Serves 10 - 15 People - Other Sizes Avail.
39.99 Each
with GOLD CARD

Approx.
3 lbs. of
Shrimp with
Cocktail
Sauce



HOLIDAY COUPON

\$5 OFF Any Party Platter
or Catering Order
(\$39.99 and up)
Offer Code: **HOLIDAY**

Limit one coupon per family
Expires: 1/5/19

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Thanksgiving!
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REWARDS CERTIFICATES!**

*CERTIFICATES MAY BE REDEEMED THRU NOV. 24, 2018

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