**Of Seasonal Favorites** 

## Why Not Surprise Guests With Exciting Variations

When planning interna-ising and Christmas easts for family and riends this your, proper old-time holiday favorite with a delictous new twist tet! o table is c ithout a beautif without a beautifully-dro

ed and fully-dressed burkey, sweet polatoes and buscious pies, but why not surprise your guests and make this traditional meal more exciting? Trying new variations of seasonal fa-vorites will surely keep the tradition of your holiday dinner alive and well! To give your turkey per-fectly crisp skin and a de-fightful new flavor (and to fill your home with a won-derful aroma while the meal is cooking), prepare a golden Holiday Glaze made with houey, orange juice, light brown sugar and the almond flavored liqueur. Amaretto di Saronno, This easy-to-prepare combina-Amaretto di Saronno. This easy-to-prepare combina-tion can be used not only to baste your tartey but also as a gizze on sweet pota-toes. Remember, when cooking with spirits the alcohol burns off and leaves only the essence of fine llavor. Stuffing can run a close second as the main attrac-tion of your holiday least, and can also be prepared with a little catta zip this year. Try a Fruit and Sau-sage Stuffing made with pork sausage, dried fruits and Amaretio di Saronno. the CLSS The Fiel fruits and fi

Fruited stuffing ac gener with the tradition-ingredients of stuffing. Il make this special dish a perfect accompani-int to your Holiday acd turkey! Strongo Holiday Glaze of Pruit and Sausage offing are just two of at 40 recipes specially

... Read The Charlotte Post to find

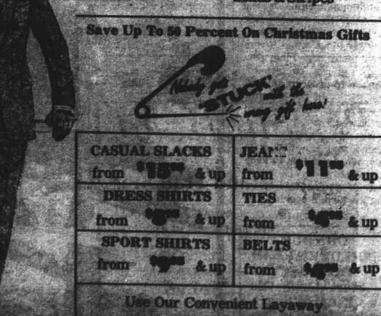
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el by Amaretto di no for its new "A ration of Seasonal ions," recipe packe 40 Ave., New Yo







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