

Of Seasonal Favorites

# Why Not Surprise Guests With Exciting Variations

When planning Thanksgiving and Christmas feasts for family and friends this year, prepare old-time holiday favorites with a delicious new twist! No table is complete without a beautifully roasted and fully-dressed turkey, sweet potatoes and luscious pies, but why not surprise your guests and make this traditional meal more exciting? Trying new variations of seasonal favorites will surely keep the tradition of your holiday dinner alive and well!

To give your turkey perfectly crisp skin and a delightful new flavor (and to fill your home with a wonderful aroma while the meal is cooking), prepare a golden Holiday Glaze made with honey, orange juice, light brown sugar and the almond-flavored liqueur, Amaretto di Saronno. This easy-to-prepare combination can be used not only to baste your turkey but also as a glaze on sweet potatoes. Remember, when cooking with spirits the alcohol burns off and leaves only the essence of fine flavor.

Stuffing can run a close second as the main attraction of your holiday feast, and can also be prepared with a little extra zip this year. Try a Fruit and Sausage Stuffing made with pork sausage, dried fruits and Amaretto di Saronno. The combination of browned sausage, seasonal dried fruits and the almond-flavored liqueur, is



Fruited stuffing accompanies glazed turkey.

together with the traditional ingredients of stuffing, will make this special dish the perfect accompaniment to your Holiday Glazed turkey!

Saronno Holiday Glaze and Fruit and Sausage Stuffing are just two of over 40 recipes specially

created by Amaretto di Saronno for its new "A Celebration of Seasonal Occasions," recipe packet. To receive a copy, free of charge, send your name and address to: Amaretto di Saronno, Dept. TH, 78 Madison Ave., New York, NY 10016.

### FRUIT AND SAUSAGE STUFFING

- 2 lb. bulk pork sausage, casing removed
- 1 c. butter
- 2 c. chopped onions
- 2 c. chopped celery
- 3 qts. (12 cups) bread cubes
- 4 c. mixed dried fruits; coarsely chopped
- 2 tsp. marjoram leaves
- 2 tsp. salt
- 1 tsp. ground black pepper
- 1 tsp. ground sage
- 1 c. water or turkey broth
- 1 c. Amaretto di Saronno

Brown sausage in a large skillet, stirring with a fork. Remove meat to a large bowl, pouring off fat. Add butter, onion, and celery to skillet and cook over medium heat, stirring, 5 minutes. Add bread cubes, turning to brown. Add mixture to sausage; add remaining ingredients and toss until well mixed. Adjust seasoning to taste. Cool before using to stuff turkey. Makes enough stuffing for one 12-pound turkey.

### Saronno Holiday Glaze

- 1/2 c. honey (+)
- 1/2 c. orange juice
- 1/3 c. Amaretto di Saronno
- 1 c. light brown sugar

half the mixture half way through cooking time; continue to baste until finished. Use for turkey, chicken, duck, goose and sweet potatoes. (+) Substitute 1/2 c. melted, unsalted butter if a less sweet flavor is desired.

Combine all ingredients in a small, heavy-bottom pan. Heat slowly until all sugar dissolves. Cool. Brush on

### COMFORT EGGNOG PIE

1 envelope unflavored gelatin  
 3 c. eggnog (from Southern Comfort Eggnog recipe)  
 1 prepared 9" graham cracker pie crust  
 1 c. heavy whipping cream, whipped  
 Chocolate shavings (made by scraping the side of a bar of cooking chocolate with a vegetable peeler)

Sprinkle the gelatin over 1/4 cup of water in a small saucepan; let gelatin soften for five minutes. Put the saucepan over the lowest heat and cook without stirring until gelatin has melted and mixture is clear. Cool for five minutes. Stir together thoroughly the softened gelatin and eggnog. Pour into the pie crust. Cover with plastic wrap and chill for at least two hours, or overnight, if possible. Spread whipped cream over the top of the pie and sprinkle with chocolate shavings.

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