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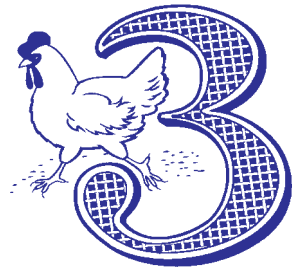
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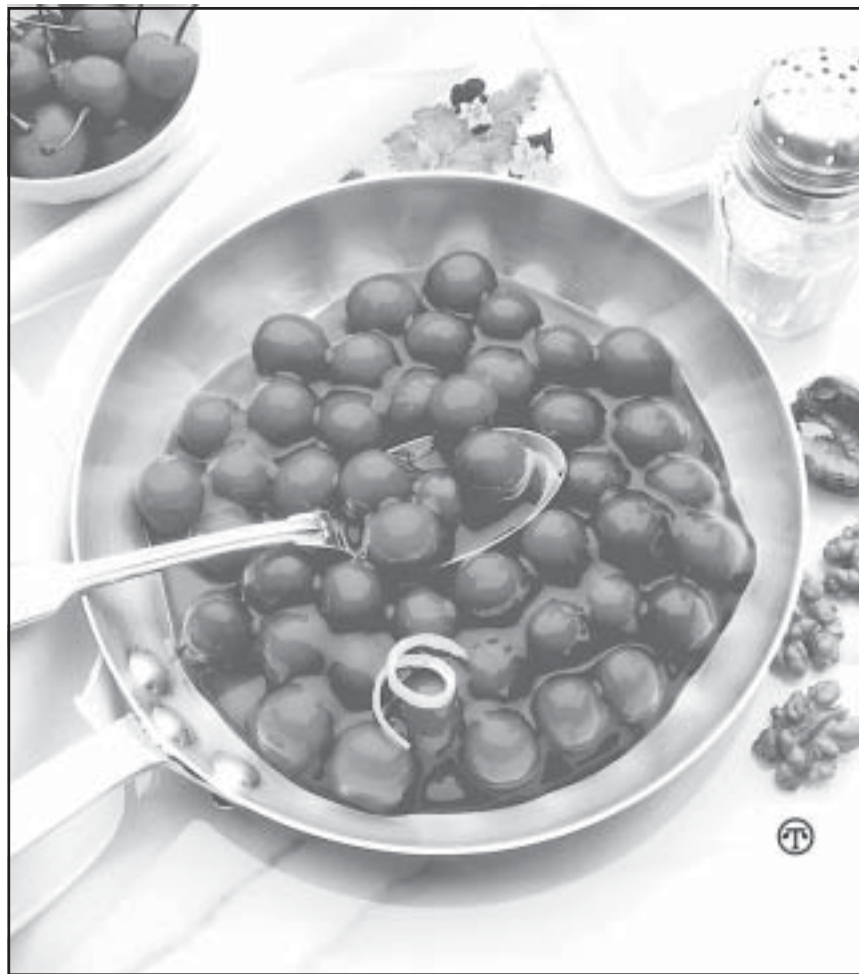
Cherries: a simple dessert fit for royalty

(NAPSA)-If you want to give your family and guests the royal treatment, consider Cherries Jubilee. The dish was first created by French chef and author Auguste Escoffier in honor of England's Queen Victoria and her Golden Jubilee.

It consists of ruby-red cherries flamed tableside with sugar and cherry brandy (kirsch), then spooned over vanilla ice cream or pound cake.

Many people mistakenly think this classic dessert is difficult to make, but it's quite easy to prepare and present. In fact, it doesn't even have to be flamed—just serve it warm or at room temperature.

Try this simple version at any celebration you host:



Cherries Jubilee

2 (16-ounce) cans dark sweet cherries

1/4 cup granulated sugar

2 teaspoons cornstarch

1 tablespoon grated orange

peel

1/2 cup brandy or cognac, optional

1 pound cake, cut into 16 slices or 1 quart vanilla ice cream

Drain cherries; reserve syrup. Combine cherry syrup with sugar and cornstarch in a chafing dish or electric skillet. Cook, stirring constantly, over medium heat about 5 minutes or until smooth and clear. Add cherries and orange peel; heat thoroughly.

Gently heat brandy or cognac in a small saucepan; pour over heated cherries. Flame, if desired. Stir gently and ladle over pound cake or ice cream.

Makes 8 servings.

Tart Cherry Pie

Yield: 8 servings

Prep Time: 20 minutes

Bake Time: 45 minutes

Pastry for 9-inch 2-crust pie

1 cup sugar

3 tablespoons corn starch

2 14.5 oz cans tart cherries

3 to 4 drops red food coloring

Preheat oven to 425°F.

Roll half of pastry into 12-inch circle; use to line 9-inch pie plate.

Drain cherries, reserving 1/3 cup juice. Combine sugar, corn starch, food coloring and reserved cherry juice in a large bowl. Add cherries; toss to coat. Spoon into pie crust.

Roll remaining pastry into 12-inch circle. Cut into about 10 (1/2-inch wide) strips with pastry wheel. Place 5 strips across filling. Weave lattice top with remaining pastry strips by folding back alternate strips as each cross strip is added.

Bake 45 to 50 minutes or until juices that bubble up in center are clear and shiny. If edge begins to overbrown, cover with strips of foil. Remove to wire rack. Serve warm or cool completely.



Santa Claus is Coming to Town!

Visit Santa and Mrs. Claus at the special Gingerbread House on Friday, November 25. Santa arrives at 6:30 p.m.

Enjoy Sleigh Rides every Thursday evening until Christmas, weather permitting. Departs from Courthouse 6:30 p.m. until 7:30 p.m.

Hot Chocolate and Cookies on Friday, November 25 in the Courthouse for Everyone

Bring a touch of Spain home for the holidays

(NAPSA) - While you may not be able to witness the annual olive harvest in Spain yourself, you can take advantage of this great tradition by incorporating an olive oil tasting into your next party. You and your guests will discover a secret that culinary insiders have known all along: the best olive oils are from Spain.

Spain is the leading producer of olives and the world's leading producer of olive oil. Starting in November, olives are harvested from the more than 300 million olive trees covering more than 8,800 square miles—an area comparable to the size of Massachusetts.

Throw Your Own Olive Oil Tasting Party

Like fine wines, olive varieties, terrains and growing conditions produce numerous flavors and tastes. Experts use more than 24 terms to describe olive oil—from peppery to fruity, ripe to sweet. You can easily create an olive oil tasting at home. The following tips will help.

The Preparation

Party preparation is easy. Start by cutting several loaves of white bread—or any bread with mellow taste—into small cubes one-half to one inch thick. Next, pour a variety of extra virgin olive oils into small dishes. The olive oil tasting is as simple as dipping a piece of bread into the oil and then tasting. To really taste like the experts from Spain, pour one teaspoonful of oil into a shallow tumbler or shot glass. Next, draw it quickly into the mouth, mixing it with air to register the sensation of all the nuances of flavor.

The Tasting

To enjoy the process of tasting, you needn't possess any expert knowledge. Savoring the flavors is as easy as using the nose and taste buds. It's really about appreciating the scents and flavors of the individual oils.

Before tasting, sniff the oil to take in the fragrance. The best oils will have a detectable scent that's fresh and somewhat fruity.

Sipping water in between tastes is always good, but the best way to experience the change in flavor between oils is to take a small bite of green apple between tastes.

Learn the Language

Below is a short list of key tasting terms to help get you started:

- Peppery is the term used to describe a "bite" in the back of the throat.

- Bitter is similar to the taste of green olives. Considered a positive aspect, a bitter characteristic can be more intense and biting, or more mellow.

- Fruity is reminiscent of the odor of ripe, fresh fruit. Such oils are best used uncooked, such as over fresh vegetables or as a base for salad dressing.

- Ripe also refers to a fruity taste obtained from ripe olives; usually mild and sweet.

- Sweet describes a pleasant, but not sugary, taste; often found in mellow oils. Almond flavor is associated with sweet oils that have a flat scent. Such oils do well when paired with a dessert recipe.

For All Your Holiday Cooking

To best experience the fine qualities of olive oil from Spain, keep several bottles in your pantry. There are at least four main types of olive oil to choose from:

- Extra Virgin Olive Oil—Considered the finest, this oil has the most intense flavor and is the best quality.

- Virgin Olive Oil—Simply the olive juice. While it is like extra virgin olive oil, it conserves the flavor and vitamins of the fruit.

- Olive Oil—Like some types of wines, olive oil is really a blend of refined and virgin oils. Variation in the mixture provides the flavor and characteristic of each oil.

- Light Olive Oil—Similar to olive oil, this is a blend but mixed with a smaller proportion of virgin oil giving it a lighter color and milder flavor.

While fresh olive oil is the best, it's recommended that home cooks use olive oil within one to one and a half years.

For more information, recipes and olive oil facts, visit www.oliveoilfromspain.com.

MOTHER PEPA'S GARLIC SHRIMP

Serves 5 to 6

One pound small shrimp, shelled
Kosher or sea salt
5 tablespoons extra virgin olive oil from Spain
3 tablespoons minced garlic
2 tablespoons minced fresh parsley
2 tablespoons amontillado (medium-dry) sherry

Sprinkle the shrimp with salt and let sit for 10 minutes. In a shallow casserole, preferably earthenware, heat the oil with the garlic and parsley until the garlic begins to sizzle. Add the shrimp and stir until they are opaque. Add the sherry, salt to taste, and cook over medium heat for a minute or two until the sherry evaporates and the sauce thickens slightly. Serve immediately, in the casserole.

CARAMEL APPLE RING

Yield: 20 servings ~ Prep Time: 90 min. ~ Proof Time: 70 min. ~ Bake Time: 25 to 30 min.

Dough:

3 to 3-1/2 cups all-purpose flour
1/4 cup sugar
1 envelope Fleischmann's RapidRise Yeast
1 teaspoon salt
1/2 cup water
1/2 cup milk
1/4 cup butter or margarine
1/2 cup prepared caramel topping

Apple Cinnamon Filling:

3 large cooking apples, peeled, cored and chopped
2 tablespoons all-purpose flour
1/2 cup brown sugar
1/4 cup butter or margarine
1/4 cup Karo® Light Corn Syrup
2 tablespoons ground cinnamon

For Dough: In a large bowl, combine 1 cup flour, sugar, undissolved yeast and salt. Heat water, milk and butter until very warm (120° to 130°F). Gradually add to flour mixture. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Stir in enough remaining flour to make a soft dough. Knead on lightly floured surface until smooth and elastic, about 8 to 10 minutes. Cover; let rest 10 minutes.

Roll dough to 20 x 12-inch rectangle; spread evenly with Apple Cinnamon Filling. Beginning at long end, roll up tightly as for jelly roll. Pinch seam to seal; join ends together to form a ring. Place, seam side down, on greased baking sheet. Cut 2/3 through ring at 1-inch intervals. Twist each section sideways to expose filling. Cover; let rise in warm, draft-free place until doubled in size, about 1 hour.

Bake at 350°F for 25 to 30 minutes or until done. Remove from sheet; cool slightly on wire rack. Drizzle with caramel topping; serve warm.

For Apple Cinnamon Filling: Combine apples, flour, brown sugar, butter and corn syrup in a saucepan. Bring to a boil over medium high heat. Cook 3 minutes. Reduce heat to medium low; cook 10 minutes, stirring constantly, until thick. Stir in cinnamon. Cool completely.

Refrigerator Yeast Rolls

Yield: 36 rolls

Prep Time: 30 minutes
Proof Time: 45 to 60 minutes

Chill Time: 2 to 24 hours
Bake Time: 15 to 18 minutes

7 to 7-1/2 cups all-purpose flour
3/4 cup sugar
2 envelopes Fleischmann's RapidRise Yeast
1 teaspoon salt

2 cups water
3/4 cup butter or margarine
2 large eggs
optional melted butter or margarine

Combine 2 cups flour, sugar, undissolved yeast and salt in a large bowl. Heat water and butter until very warm (120°F to 130°F). Gradually add to dry ingredients. Beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add eggs and 1 cup flour; beat 2 minutes at high speed. Stir in remaining flour to make a stiff batter. Knead for 5 minutes. Cover tightly with plastic wrap, refrigerate 2 to 24 hours.

Remove from refrigerator; divide dough into 36 equal pieces. Shape into smooth balls. Grease three 9-inch round baking pans. Place 12 balls in each pan. Cover; let rise in warm, draft-free place for 1 hour or until doubled in size.

Preheat oven to 375°F. Bake for 15 to 18 minutes or until done. Brush with melted butter, if desired. Remove from pans; cool on wire racks.

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Sausage-apple stuffing is healthy and delicious dish

(NAPSA) - The holiday season is often a time for serious eating.

In fact, research suggests that Americans will most likely gain one pound during the holiday season and those pounds accumulate through the years. Making simple lifestyle and cooking changes will promote good health without sacrificing traditional food and festivities.

Chef Kathleen Daelemans, best-selling author and host of the Food Network's "Cooking Thin," is an expert at making simple changes in the kitchen to create healthy but satisfying recipes during the holidays and year-round. Daelemans has offered several tips to aid people in a healthier holiday season without forgoing their favorite dishes.

Daelemans suggests building holiday menus around naturally healthful ingredients. When using meat or protein, make the cuts lean; try sweet potatoes instead of regular potatoes; and when incorporating dairy, make it low fat. Also, fill people's plates with lots of fruits, vegetables and whole grains to encourage a well-balanced but delicious holiday meal.

In addition, rather than cooking with solid fats, she recommends incorporating vegetable-based liquid oils like diglyceride-rich

(DAG) oil and canola oil, as well as olive oil. Clinical studies show that less DAG oil is stored in the body as fat when compared to traditional cooking and salad oils. DAG oil is available as Enova brand oil (www.enovaoil.com) in supermarkets nationally. Enova oil is made from natural soy and canola oil.

Sausage-Apple Holiday Bread Stuffing

1/2 pound pork sausage
1/2 cup Enova oil
1 cup diced onion
1 cup diced celery
1/2 teaspoon minced garlic
1/2 pound dried cubed bread
1 1/2 teaspoons poultry seasoning
2 tablespoons parsley, freshly chopped
Salt and pepper to taste
1 cup chicken

broth

2 eggs

1 Granny Smith apple, peeled and finely diced

Crumble and cook sausage and drain on paper towels. Heat Enova oil in skillet and sauté onion and celery until tender.

Add garlic and remove from heat. In large bowl, combine bread cubes, cooked sausage, seasonings, broth, eggs, apple and cooked vegetables. Mix gently. Turn into greased casserole and bake at 350°F for 20 to 30 minutes. (Makes twelve 1/2-cup servings.)

ASIAGO BREAD

Yield: 2 loaves

Prep Time: 40 minutes

Proof Time: 2 hours

Bake Time: 30 to 35 minutes

1 envelope
3/4 cup
2 tablespoons
3-1/2 to 3-3/4 cups
1-3/4 teaspoons

Fleischmann's® Active Dry Yeast
warm water (100°F to 110°F)
sugar
flour, divided
garlic salt, divided

4
1/2 cup
1 cup
2 tablespoons
6 tablespoons

eggs, divided
butter or margarine, softened
shredded Asiago cheese
dried basil **or**
minced fresh basil

Combine yeast and warm water in mixing bowl. Stir in sugar, 1 cup flour and 1-1/4 teaspoons garlic salt. Beat well. Add 3 eggs one at a time, mixing thoroughly after each addition. Beat in butter. Add remaining 2-1/2 to 2-3/4 cups flour to make a soft dough.

Turn out on floured surface and knead 5 minutes. Place dough in a greased bowl; cover and let rise until doubled, about 1 hour. Knead lightly again. Divide dough in half. Roll each piece into an 8 x 5-inch rectangle.

Mix cheese, basil, remaining egg and 1/2 teaspoon garlic salt in a small bowl. Spread cheese mixture over dough. Roll up in a long roll. Place each roll in a greased 9 x 5-inch loaf pan. Cover; let rise 1 hour or until doubled in size. Bake at 350°F for 30 to 35 minutes or until top is browned and sounds hollow when tapped.

Recipe Note: To speed rising time, cover the dough with a clean kitchen towel. Let it rise on the upper rack of a cool oven with a bowl of hot water placed on the rack below.

Raspberry Creme Brulee

Yield: 4 servings

Prep Time: 20 minutes

Chill Time: 4 hours

1/3 cup _____ sugar
1/4 cup _____ corn starch
1/3 teaspoon _____ salt
2-3/4 cups _____ milk
2 tablespoons _____ margarine or butter
1 teaspoon _____ vanilla
1/2 teaspoon _____ grated orange peel
2 cups _____ fresh raspberries
1/4 cup _____ sugar
1 tablespoon _____ Karo Light Corn Syrup

In heavy 2-quart saucepan combine 1/3 cup sugar, corn starch and salt. Gradually stir in milk. Stirring constantly, bring to boil over medium heat and boil 1 minute. Remove from heat. Stir in margarine, vanilla and orange peel.

Place raspberries in 4 sorbet glasses or ramekins. Pour pudding over raspberries. Cover with plastic wrap. Refrigerate 3 to 4 hours or until chilled.

In a small saucepan, combine 1/4 cup sugar and corn syrup. Cook over medium heat, stirring constantly, until light golden brown. Quickly drizzle over pudding. Chill 15 minutes longer.

White Wine and Pesto Fondue

Yield: 12 servings

Prep Time: 5 minutes

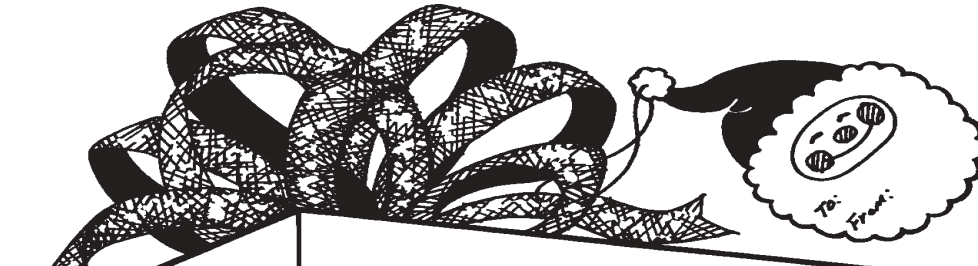
Cook Time: 15 minutes

1-1/2 cups _____ Chardonnay white wine
3 tablespoons _____ Argo or Kingsford's Corn starch
1 tablespoon _____ pesto seasoning
2 cups _____ shredded Swiss cheese
1 cup _____ Fontina cheese, shredded
1 cup _____ shredded Parmesan cheese

Heat wine, corn starch and pesto seasoning in medium saucepan over medium-high heat, stirring constantly until corn starch dissolves and mixture simmers.

Combine Swiss, Fontina and Parmesan cheese in medium bowl; add about 1 cup at a time to wine mixture, stirring constantly, until smooth. Repeat adding cheese two more times, stirring constantly until smooth.

Serve in a fondue pot. Use bread cubes, vegetables or shrimp for dunking.



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