DAWN RECIPES

Just like any other category of gift, food should be chosen with the personality of the recipient in mind.

To night owl friends who undoubtedly hate the idea of making breakfast, give a Cranberry Orange Coffeecake, simple but still festive enough to be a welcome gift.

CRANBERRY ORANGE COFFEECAKE

- 1 cup warm water (105° 110° F)
- 1 package (1/4 ounce) active dry
- 1/2 cup sugar
- 1 teaspoon salt
- 21/2 cups all-purpose flour
- 1 large egg
- 1/4 cup butter or margarine, melted

and cooled

- 1 teaspoon grated orange peel
- % cup Ocean Spray CranOrange®
 Cranberry Orange Sauce
- 1/2 cup confectioners' sugar
- 1/2 teaspoon grated orange peel
- 1 1/2 teaspoons orange juice (about)

In large bowl, place water and yeast.

Sprinkle in about a tablespoon of the sugar; stir to dissolve yeast. Let stand a few minutes.

Meanwhile, grease and flour an 8-inch springform pan. Add remaining sugar, salt and 1½ cups flour to yeast mixture. Stir until well mixed. Stir in egg, butter, orange peel and remaining flour. Pour dough into pan. Cover.

Let rise in warm place 1½ hours. Spoon ½

cup of the cranberry orange sauce in dollops on top of coffeecake and press lightly into dough. Bake coffeecake in preheated 375° F oven for 35 minutes or until golden brown. Remove side of pan; cool cake completely on wire rack. Spoon dollops of remaining cranberry orange sauce on top. Combine confectioners' sugar, orange peel and juice until smooth; drizzle over top of coffeecake.

TURKEY PATE WITH CRANBERRY

- 1 cup water
- 1/2 cup sugar
- 2 slices firm white bread, torn into
- 1½ pounds raw boned breast of turkey, cubed
- 1 pound veal stew meat, trimmed of gristle
- 1/4 cup chapped shallots or white part of green onion
- 1/2 cup heavy cream
- 1/4 cup brandy
- 2 1----
- 2 large eggs 1½ teaspoons salt
- 1/2 teaspoon dried tarragon leaves
- 1/4 teaspoon ground thyme
- % cup diced cooked ham
- 1/4 cup shelled pistachio nuts, blanched and skinned
- 3 bay leaves

In saucepan, heat berries, water and su to boiling. Boil 15 minutes; drain and chill puuntil cold. In food processor, process bread into crumbs. Pour crumbs into large bowl. To processor, add half of the turkey; process until ground and add to crumbs. Repeat to grind other half of turkey. Grind veal and shallots, half at a time. Toss ground turkey, veal, crumbs with cream, brandy, eggs, salt, tarragon and thyme. Butter one large (4 cups) terrine and one small (1½ cups) terrine. Put a half-inch layer of ground meat mixture in bottom of terrine.

Sprinkle with some of the ham and pistachios. Add more ground meat mixture to half fill each terrine. Make a lengthwise indentation in center of meat mixture; fill with cranberry pulp. Cover with a bit of meat mixture; sprinkle with some ham and pistachio. Repeat layering, ending with ground meat mixture. Place 2 bay leaves on top of large terrine, 1 bay leaf on small terrine. Place terrines in preheated 350° F oven.

Bake small terrine 45 minutes and large terrine 1 hour. Cover top with foil if it browns too quickly. Cool pate on wire racks; pour off all juices. Refrigerate until ready to serve or use for gift giving. Makes 1 large and 1 small terrine.



