FOOD FOR THOUGHT

THANKSGIVING

BY SUSAN SHORTER

This year, give thanks for turkey and citrus . . . a splendid holiday twosome. Turkey has long been the bird for glorious feasting and fresh citrus, in abundance all during the holiday season, adds fine flavor and vivid color to the groaning board.

> TY/ash turkey in cold running W water. Pat inside dry with paper toweling; leave outside moist. Sprinkle turkey cavaties with salt and pepper. Stuff turkey with Orange Rice Stuffing*. Fasten neck skin to body with skewer. Place turkey, breast side up, on rack in shallow open roasting pan. If desired, cover with a loose covering or "tent" of aluminum foil. Roast at 325° F.

*Orange Rice Stuffing

- I cup butter or margarine
- I cup chopped onion
- 4 cups water
- 2 cups Florida orange juice
- 3 tablespoons grated orange rind
- 4 cups chopped celery
- 2 tablespoons salt
- teaspoon
- try seasoning
- 51/3 cups packaged pre-
- cooked rice

1/2 cup chopped parsley Teat butter in a large La saucepan; add onion and cook until tender, but not brown. Add water, orange juice, orange rind, celery, salt and poultry seasoning. Bring to a boil; stir in rice. Cover; remove from heat and let stand 5 minutes. Add parsley and fluff with fork.

YIELD: Enough stuffing for a 12-to 14-pound turkey Note: Any leftover stuffing may be wrapped in foil and placed in oven last 30 minutes roasting time.

BAKED TANGERINES

- 6 Florida tangerines
- 2 tablespoons sugar
- 2 tablespoons butter or margarine
- ²/₃ cup Florida orange

Take 8 vertical cuts in the LV Ltangerine skin. Pull peel down and turn pointed ends in. Loosen sections at the center and fill each center with I teaspoon of the sugar. Dot with I teaspoon of the butter. Pour orange juice over tangerines. Bake in 325° F. oven, 30 minutes. Spoon a small amount of Orange Cranberry Relish* in the center of each. Serve

with turkey. YIELD: 6 servings.

mediately into thin lacey pan-2 egg yolks cake. When it browns, in 1/2 cup milk about 15 to 20 seconds, loosen 1/2 cup Florida orange juice with spatula and flip over. 2 tablespoons salad oil Brown other side, in just a few cup unsifted all-purpose seconds, and turn crepe out onto foil or waxed paper.

ORANGE CREPES

3 eggs

flour

3/4 teaspoon salt

l tablespoon sugar

I teaspoon grated orange

Deat eggs and egg yolks.

Add remaining ingredients

and beat until smooth. Let

stand at room temperature for

at least I hour. Lightly brush

hot 7- or 8-inch skillet with

salad oil. Add 2 tablespoons

batter to skillet; turn and tip

skillet so mixture covers bot-

tom evenly. Batter will set im-

ORANGE SAUCE

Repeat with remaining batter.

- 1/2 cup soft butter
- 1/2 cup confectioners' sugar tablespoon grated orange
- tablespoons orange liqueur (Grand Marnier or Coin-
- 1/3 cup Florida orange juice I cup Florida orange sec-

Continued on page 17

For 6 years running... 1986, '85, '84, '83, '82, '81, Ford has designed and built the highest quality American cars and trucks.

No other company can make this statement.



Buckle up — Together we can save lives.