

# How to make a big-do an easy-do.

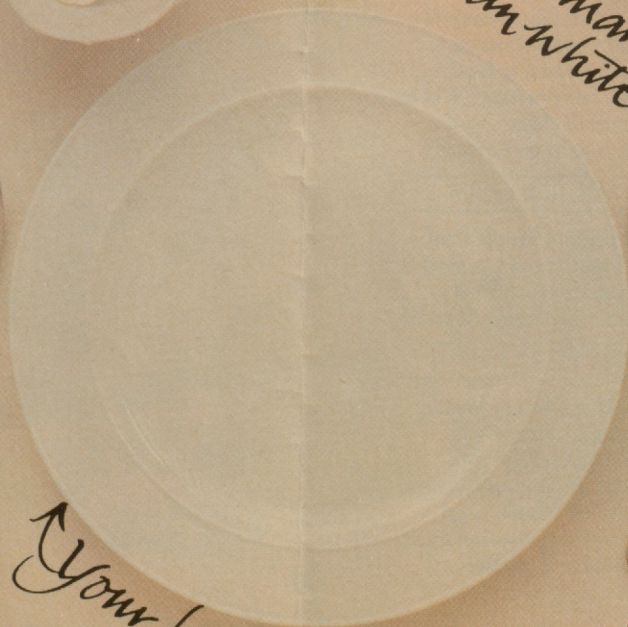
✓ White gardenia  
instead of the  
obvious red  
rose



↖ Pink champagne  
more romantic  
than white



↖ Your best white  
china and linen



# "Big-Do"

## A. PIGS IN BLANKETS

Cut rolled Tender Flaky Pastry (see Mincemeat Pie recipe) into 2½-inch squares. Spread lightly with prepared mustard. Diagonally place a cooked Maple Leaf Cocktail Sausage on each square. Bring opposite corners of dough together, dampen with water and seal. Place on an ungreased baking sheet and bake in a 425°F oven for 10 to 12 minutes or until golden.

## B. CHEESE TARTLETS

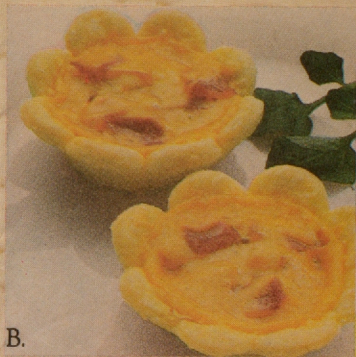
Roll out Tender Flaky Pastry (see Mincemeat Pie recipe), cut with cookie cutter and line tiny muffin pans. Sprinkle cooked and crumbled Maple Leaf Bacon or diced ready-to-serve Maple Leaf Ham in bottom. Fill shells with grated Maple Leaf Cheddar Cheese. Bake in a 425°F oven for 10 minutes or until cheese is golden. Remove from pans immediately.

## C. COCKTAIL ROLL-UPS

Wrap half slices of Maple Leaf Bacon around Maple Leaf Cocktail Wieners. Secure with picks. Broil until bacon is done, turning occasionally.

## D. BABY PIZZAS

Spread round crackers or bread with seasoned tomato sauce or chili sauce. Sprinkle with oregano and grated Mozzarella or Parmesan cheese. Top with thin slices of Maple Leaf European Cuisine Pepperoni and sliced green olives. Broil 2 to 3 minutes.



B.

*No more than two bites big.*

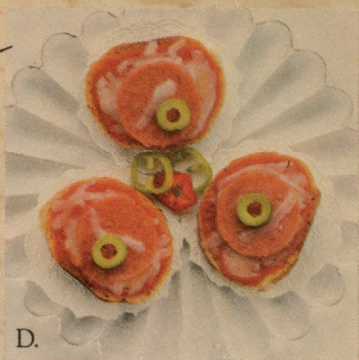
A.



C.

*Big splurge-fancy picks!*

A neat trick —  
put the sausage  
on pastry  
diagonally



D.



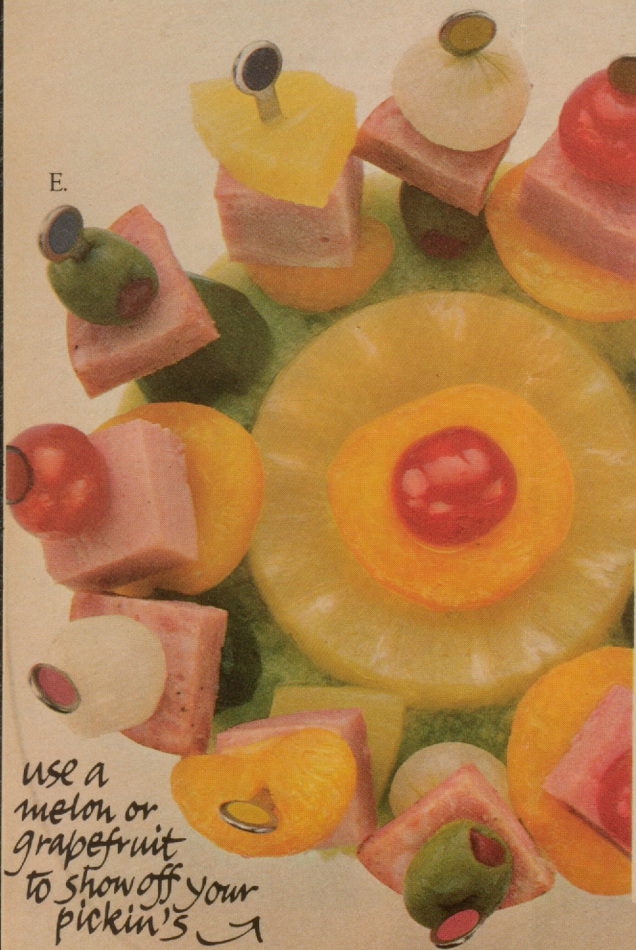
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## E. MELON PICKIN'S

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On picks, alternate chunks of Maple Leaf Canned Ham with pineapple chunks or mandarin orange sections or try Maple Leaf European Cuisine Kolbassa chunks with pickled onions, sweet pickles or olives. Display on a melon or grapefruit half.

E.



use a  
melon or  
grapefruit  
to show off your  
pickin's ↗

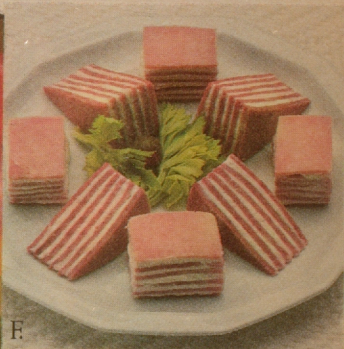
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## F. RIBBONS

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Spread cream cheese flavoured with horseradish on alternate slices of Maple Leaf Salami and Maple Leaf Sliced Ham. Wrap and chill 2 to 3 hours. Cut meat into desired size pieces.

F.



# "Really Big-Do"

## G. BACON AND MUSHROOM TOSS

1 medium head lettuce	1/2 pound Maple Leaf Bacon
1/2 10-ounce package fresh spinach	1/2 pound fresh mushrooms, sliced
<b>Dressing:</b>	
1/4 cup salad oil	1/2 small clove of garlic, crushed
2 tablespoons vinegar	1/2 teaspoon salt

Generous dash of freshly ground pepper.

Pinch of granulated sugar

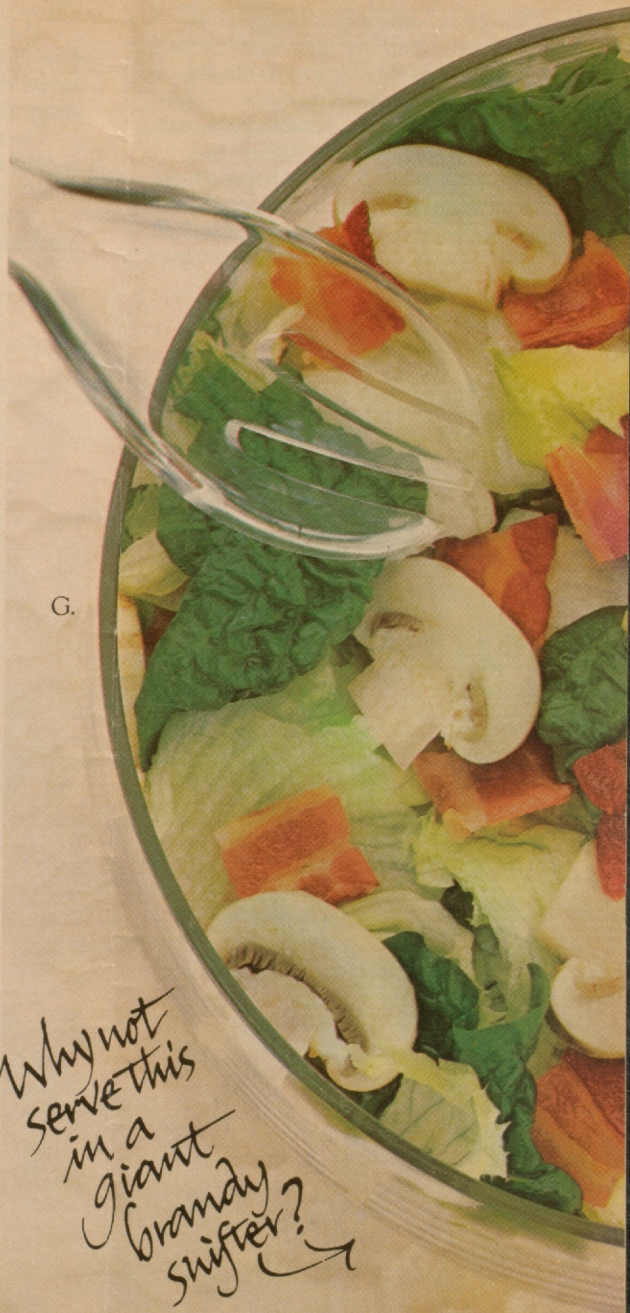
Tear lettuce and spinach into bite-sized pieces. Fry or broil Maple Leaf Bacon until crisp; drain on paper towelling and break into pieces. Add to greens along with mushrooms.

Thoroughly combine dressing ingredients. Pour over salad just prior to serving and toss.

Makes 8 to 10 servings.

G.

Why not  
serve this  
in a  
giant  
brandy  
snifter? →



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## H. TROPIC HAM

---

5-6 pound Maple  
Leaf Ham, bone-in,  
ready-to-serve.  
Assorted fruits  
1 cup lightly packed  
brown sugar

1 teaspoon dry  
mustard  
1 tablespoon corn  
syrup  
1 tablespoon flour  
2-3 tablespoons  
vinegar or enough  
liquid to moisten

Remove overwrap and casing from Maple Leaf Ham. Score fat. Heat in a 325°F oven for 1-1¼ hours. Remove ham, increase oven temperature to 425°F

Decorate ham with fruit. Combine remaining ingredients, spoon over ham. Bake 15-20 minutes; baste frequently.

Note: To glaze whole 10-12 pound ham, double ingredients.

H.



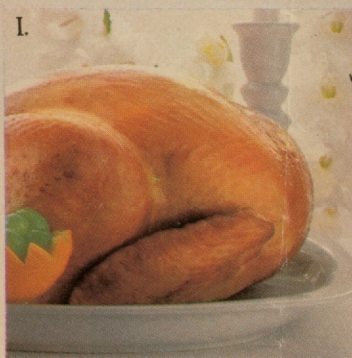
## I. TURKEY WITH OLD-FASHIONED SAUSAGE STUFFING

1 pound Maple Leaf Sausage Meat  
1 cup chopped onion  
1 cup chopped celery  
2 tablespoons chopped celery leaves

8 cups cubed stale bread, lightly packed  
½ teaspoon salt  
¼ teaspoon pepper  
1 teaspoon poultry seasoning  
¼-½ cup chicken broth  
12-14 pound Maple Leaf Miracle Baste Turkey

In lightly greased frypan, crumble Maple Leaf Sausage Meat. Fry with onion and celery until lightly browned. Toss with celery leaves, bread, seasonings. Moisten with broth. Stuffing should be fairly dry.

Stuff turkey, secure body and neck cavities. Roast on rack at 325°F 4¼ to 4½ hours or until internal thigh temperature reaches 185°F. No basting necessary. The turkey will baste itself!



Miracle Baste Turkey —  
bastes itself  
inside and out  
with butter

↙

Maple Leaf is  
what you buy

↘

Mad  
extravagance —  
limes.

↙



## J. MINCEMEAT APPLE PIE

### Tender Flaky Pastry:

2 cups pastry flour\*  
1 teaspoon salt  
2/3 cup Maple Leaf  
Tenderflake Lard  
4-5 tablespoons  
water

### Filling:

2 cups peeled, cored  
and sliced apples  
2 cups regular or  
rum and brandy  
Maple Leaf  
Mincemeat

Mix flour and salt together. Cut in Maple Leaf Tenderflake Lard until mixture resembles coarse cornmeal with a few larger pieces. Add water, a tablespoon at a time,

stirring with a fork after each addition. When moistened, press into a ball and divide in half.

Roll out half of dough and line 9-inch pie plate. Combine apples with Maple Leaf Mincemeat and turn into pie shell. Cover with top crust and slash surface to allow steam to escape or weave lattice strips over top. Seal and flute edges.

Bake in a 450°F oven for 10 to 12 minutes or until pastry begins to brown. Reduce heat to 350°F. Continue baking 30 to 35 minutes or until apples are tender.

\*For all-purpose flour, increase Tenderflake Lard to 3/4 cup.

*Save some  
apples  
for here*



*Have a happy do!*



Canada Packers Limited





**Great Winter  
Warm-up Recipes!**

**Des p'tits plats chauds...  
ça réconforte en hiver!**

## KLIK STIR FRY

1 tablespoon	vegetable oil	15 mL
1 tablespoon	butter	15 mL
1 cup	diagonally sliced celery	250 mL
4	green onions, cut into 1-inch (2.5 cm) pieces	4
2 cups	broccoli florets	500 mL
1	small red pepper, cut into strips	1
1 can	<b>Klik</b> , cut into 2-inch (5 cm) strips	1 can
2 tablespoons	cornstarch	25 mL
1/2 teaspoon	ginger	2 mL
1 tablespoon	soya sauce	15 mL
1 cup	chicken stock	250 mL

Heat oil and butter in frypan. Add vegetables and stir-fry over moderate heat until tender crisp. Stir in **Klik** and continue cooking for 1 to 2 minutes.

Mix together cornstarch and ginger. Stir in soya sauce and stock. Pour into frypan and cook over low heat, stirring constantly, until sauce thickens. If desired, serve with fluffy cooked rice. Makes 4 servings.



## KLIK SAUTÉ À LA CHINOISE

1 c. à table	d'huile végétale	15 mL
1 c. à table	de beurre	15 mL
1 tasse	de céleri, tranché diagonalement	250 mL
4	oignons verts, coupés en morceaux de 1 pouce (2,5 cm)	4
2 tasses	de fleurons de brocoli	500 mL
1	petit poivron rouge, coupé en lamelles	1
1 boîte	de pain de viande <b>Klik</b> , coupé en lamelles de 2 pouces (5 cm)	1 boîte
2 c. à table	de fécule de maïs	25 mL
1/2 c. à thé	de gingembre	2 mL
1 c. à table	de sauce soja	15 mL
1 tasse	de bouillon de poulet	250 mL

Faire chauffer l'huile et le beurre dans une poêle à frire et y faire sauter les légumes jusqu'à ce qu'ils soient tendres et croquants. Ajouter le **Klik** en remuant et cuire encore 1 à 2 minutes.

Mélanger la fécule de maïs avec le gingembre. Ajouter la sauce soja et le bouillon de poulet en remuant. Verser dans la poêle à frire et faire cuire sur feu doux, en remuant jusqu'à ce que la sauce épaississe. Si désiré, servir sur du riz chaud. Donne 4 portions.

## GRILLED FLAKES OF TURKEY SANDWICHES

1 6-1/2 ounce can	<b>Maple Leaf Flakes of Turkey</b> , drained and flaked	1 184 g can
1/2 cup	grated Swiss cheese	125 mL
1	green onion, finely chopped	1
1/2 teaspoon	dried tarragon	3 mL
1/4 cup	mayonnaise	50 mL
8 slices	white, rye or whole wheat bread	8
	Soft butter	

Combine **Maple Leaf Flakes of Turkey** with cheese, onion, tarragon and mayonnaise. Spread mixture evenly over 4 slices of bread. Top with remaining bread. Butter outside surfaces of sandwiches. Brown sandwiches on both sides in frypan over moderate heat. Serve warm. Makes 4 servings.



## SANDWICHES GRILLÉS AUX FLOCONS DE DINDON

1 boîte de 6-1/2 oz	de flocons de dindon <b>Maple Leaf</b> , égouttés et séparés à l'aide d'une fourchette	1 boîte de 184 g
1/2 tasse	de fromage suisse, râpé	125 mL
1	oignon vert, finement haché	1
1/2 c. à thé	d'estragon déshydraté	3 mL
1/4 tasse	de mayonnaise	50 mL
8 tranches	de pain blanc, de seigle ou de blé entier	8
	Beurre amolli	

Mélanger les **flocons de dindon Maple Leaf** avec le fromage, l'oignon, l'estragon et la mayonnaise. Étendre le mélange uniformément sur 4 tranches de pain et couvrir chacune d'une tranche de pain. Beurrer l'extérieur des sandwiches.

Faire dorer les sandwiches des deux côtés, dans une poêle à frire, à feu moyen. Servir chauds. Donne 4 portions.

## PITA MELTS

5 to 6	pita breads	5 to 6
1/2 cup	mayonnaise	125 mL
1 6-1/2 ounce can	<b>Maple Leaf Flakes of Ham</b> , drained and flaked	1 184 g can
2	green onions, finely chopped	2
1 teaspoon	Dijon style mustard	5 mL
Dash	Worcestershire sauce	Dash
3	medium tomatoes, sliced	3
2 cups	alfalfa or bean sprouts	500 mL
2 cups	grated Colby cheese	500 mL

Arrange pita breads on baking sheet, curved side up. Combine mayonnaise. **Maple Leaf Flakes of Ham**, onions, mustard and Worcestershire sauce. Spread mixture on pita breads to within 1 inch (2.5 cm) of edges. Top each with a few tomato slices, some alfalfa sprouts and some cheese.

Bake in a preheated 375°F (190°C) oven for 10 to 12 minutes. Makes 5 to 6 servings.



## PITA FONDANT

5 à 6	pains pita	5 à 6
1/2 tasse	de mayonnaise	125 mL
1 boîte de 6-1/2 oz	de flocons de jambon Maple Leaf, égouttés et séparés à l'aide d'une fourchette	1 boîte de 184 g
2	oignons verts, finement hachés	2
1 c. à thé	de moutarde de Dijon	5 mL
Souçon	de sauce Worcestershire	Souçon
3	tomates de grosseur moyenne, tranchées	3
2 tasses	de pousses d'alfalfa ou de fèves	500 mL
2 tasses	de fromage Colby, râpé	500 mL

Disposer les pains pita sur une tôle à biscuits, le côté courbé vers le haut. Mélanger la mayonnaise, les flocons de jambon Maple Leaf, les oignons, la moutarde et la sauce Worcestershire. Tartiner les pains pita avec ce mélange jusqu'à 1 pouce (2,5 cm) du bord. Couvrir chaque pain pita de quelques tranches de tomate, de pousses d'alfalfa et de fromage.

Faire cuire au four à 375°F (190°C) pendant 10 à 12 minutes. Donne 5 à 6 portions.

## ITALIAN LUNCHEON SLICES

1 can	<b>Kam</b>	1 can
1	egg, lightly beaten	1
1 cup	fine dry bread crumbs	250 mL
1 teaspoon	dried oregano	5 mL
2	large slices Mozzarella cheese	2
2 tablespoons	butter	25 mL
2 tablespoons	vegetable oil	25 mL

Cut **Kam** into 6 slices. Dip each in beaten egg and then in oregano flavoured bread crumbs to coat completely. Cut cheese to fit **Kam** slices. Heat butter and oil in frypan. Brown **Kam** slices on one side, turn and top with cheese. Cover pan and continue cooking until cheese melts. Serve hot. Makes 4 servings.



## LUNCH À L'ITALIENNE

1 boîte	de pain de viande <b>Kam</b>	1 boîte
1	oeuf, légèrement battu	1
1 tasse	de chapelure fine	250 mL
1 c. à thé	d'origan déshydraté	5 mL
2	grandes tranches de fromage mozzarella	2
2 c. à table	de beurre	25 mL
2 c. à table	d'huile végétale	25 mL

Couper le pain de viande **Kam** en 6 tranches. Tremper chaque tranche dans l'oeuf battu puis l'enrober complètement de chapelure assaisonnée d'origan. Couper le fromage selon la forme des tranches de **Kam**.

Faire chauffer le beurre et l'huile dans une poêle à frire. Faire dorer les tranches de **Kam** sur un côté, les retourner et couvrir de fromage. Couvrir la poêle et prolonger la cuisson jusqu'à ce que le fromage fonde. Servir chaud. Donne 4 portions.

## HAM FONDUE APPETIZER

1 clove	garlic	1 clove
1/2 cup	dry white wine	125 mL
2 cups	grated Emmenthal or Gruyère cheese	500 mL
	Nutmeg	
	Freshly ground black pepper	
1 tablespoon	cornstarch	15 mL
2 tablespoons	dry white wine	25 mL
1 1-1/2 pound can	<b>Maple Leaf Ham or Picnic</b> , cut in cubes	1 680 g can

Rub fondue pot with garlic. Add 1/2 cup (125 mL) wine to pot. Heat over low heat to almost boiling. Gradually add cheese and cook, stirring constantly, until sauce is smooth. Season to taste with nutmeg and pepper.

Mix together cornstarch and 2 tablespoons (25 mL) wine. Stir into cheese mixture. Continue cooking and stirring until sauce is thickened. Place fondue pot over regulated heat.

To serve, spear **Maple Leaf Ham** cubes on long forks and dip into cheese. Makes 10 to 12 appetizer servings.



## FONDUE AU JAMBON

1 gousse	d'ail	1 gousse
1/2 tasse	de vin blanc sec	125 mL
2 tasses	de fromage Emmenthal ou Gruyère, râpé	500 mL
	Muscade et poivre noir	
1 c. à table	de fécule de maïs	15 mL
2 c. à table	de vin blanc sec	25 mL
1 boîte de 1-1/2 lb	<b>de jambon ou épaule de porc Picnic Maple Leaf</b> , coupé en cubes	1 boîte de 680 g

Frotter l'intérieur du pot à fondue avec l'ail. Ajouter 1/2 tasse (125 mL) de vin blanc et faire chauffer sur feu doux jusqu'à ce qu'il ait presque atteint le point d'ébullition. Ajouter graduellement le fromage et faire cuire en remuant constamment jusqu'à ce que la sauce soit crémeuse. Assaisonner au goût de muscade et de poivre.

Mélanger ensemble la fécule de maïs et les 2 c. à table (25 mL) de vin blanc. Incorporer au mélange de fromage en remuant. Continuer à faire cuire en remuant jusqu'à ce que la sauce épaississe. Placer le pot à fondue sur une source de chaleur contrôlée.

Pour servir, piquer les cubes de **jambon Maple Leaf** avec de longues fourchettes et les tremper dans la sauce au fromage. Donne 10 à 12 trempettes.

## NOODLES AND CAMPFIRE SAUSAGE

2/3 cup	sour cream	150 mL
1 cup	cottage cheese	250 mL
1 cup	grated cheddar cheese	250 mL
2	green onions, chopped	2
1/3 cup	chopped green pepper	75 mL
1 12-1/4 ounce can	<b>Campfire Sausage</b>	1 347 g can
2 cups	cooked wide egg noodles	500 mL

Mix together sour cream, cottage cheese, cheddar cheese, onions and green pepper. Cut **Campfire Sausages** into bite size pieces. Fold into cheese mixture along with noodles. Place in casserole dish.

Bake in a preheated 350°F (180°C) oven for 30 minutes. Makes 4 to 6 servings.



## NOUILLES ET SAUCISSES CAMPFIRE

2/3 de tasse	de crème sure	150 mL
1 tasse	de fromage cottage	250 mL
1 tasse	de fromage cheddar, râpé	250 mL
2	oignons verts, hachés	2
1/3 de tasse	de poivron vert, haché	75 mL
1 boîte de 12-1/4 oz	de saucisses <b>Campfire</b>	1 boîte de 347 g
2 tasses	de nouilles larges aux oeufs, cuites	500 mL

Mélanger ensemble la crème sure, le fromage cottage, le fromage cheddar, les oignons et le poivron vert. Couper les **saucisses Campfire** en bouchées et les incorporer, ainsi que les nouilles, au mélange de fromage. Verser le tout dans un plat allant au four.

Faire cuire au four à 350°F (180°C) pendant 30 minutes. Donne 4 à 6 portions.

## CHILI FILLED TACOS

1 24 ounce can	<b>Campfire Chili</b>	1 680 g can
12	taco shells	12
2	medium tomatoes, chopped	2
1 cup	grated cheddar cheese	250 mL
1 cup	shredded lettuce	250 mL

Heat **Campfire Chili** in saucepan. Place taco shells on baking sheet and heat in a preheated 350°F (180°C) oven for 5 to 7 minutes.

Stuff each taco shell with some of the chili, tomatoes, cheese and lettuce. Serve immediately. Makes 12 Chili Tacos.



## TACOS AU CHILI

1 boîte de 24 oz	de chili <b>Campfire</b>	1 boîte de 680 g
12	croûtes de taco	12
2	tomates de grosseur moyenne, hachées	2
1 tasse	de fromage cheddar, râpé	250 mL
1 tasse	de laitue, déchiquetée	250 mL

Faire chauffer le **chili Campfire** dans une casserole. Placer les croûtes de taco sur une tôle à biscuits et les faire chauffer au four préchauffé à 350°F (180°C) pendant 5 à 7 minutes.

Remplir chaque croûte de taco avec du chili, des tomates, du fromage et de la laitue. Servir immédiatement. Donne 12 tacos au chili.



# ENTERTAINING IDEAS



Today's wise choice.

"The big secret to successful entertaining is to make sure that you have as much fun as your guests.

If the food you prepare looks good, tastes good, and is easy to make, you're usually home free.

Here are some favourite recipes. Some are perfect for casual, Saturday afternoon get togethers . . . some are wonderfully elegant for special dinner parties . . . All taste and look great!"

*Wendy Henry*

Wendy Henry

## COCKTAIL PIZZAS

8 SLICES	WHITE BREAD	8 SLICES
1	SMALL ONION, FINELY DICED	1
1 CLOVE	GARLIC, MINCED	1 CLOVE
2 TBSP	VEGETABLE OIL	25ML
1 7/2-OZ CAN	TOMATO SAUCE	1 223 ML CAN
1 TSP	OREGANO	5ML
1 TSP	BASIL	5ML
DASH	FRESHLY GROUND BLACK PEPPER	DASH
1 CUP	FINELY GRATED MOZZARELLA CHEESE	250ML
4 OZ	MAPLE LEAF EUROPEAN CUISINE STICK PEPPERONI OR SALAMI, THINLY SLICED	125g
1	MEDIUM ONION SLICED AND SEPARATED INTO RINGS	1

Cut bread into circles with a 2-inch (5 cm) cookie cutter. Trimmings can be reserved for use in your favourite stuffing. Toast rounds on both sides under broiler. In small saucepan, sauté onion and garlic in oil until onion is translucent. Stir in tomato sauce and seasonings. Simmer gently for 10 minutes.

Spoon sauce over toast rounds, sprinkle with cheese and top with MAPLE LEAF Pepperoni or Salami slices. Broil until cheese is melted and pepperoni or salami heated.

Top each with an onion ring.

Makes 24 Pizzas.



## PERFECT PORK PÂTÉ

1 4½-OZ PKG	<b>MAPLE LEAF DELI STYLE ROAST PORK LOIN, CUT INTO CHUNKS</b>	1 125g PKG
1 4½-OZ PKG	<b>CREAM CHEESE, SOFTENED</b>	1 125g PKG
1 TBSP	<b>MILK, CREAM OR WHITE WINE</b>	15ML
1 TSP	<b>DRIED TARRAGON LEAVES</b>	5ML
1 TSP	<b>DIJON MUSTARD</b>	5ML
1 TSP	<b>WORCESTERSHIRE SAUCE APPLES, SLICED</b>	5ML

Grind **MAPLE LEAF** Pork Loin in food processor or blender. Add remaining ingredients, other than apples, and process until smooth. Pack into crock or serving bowl. Cover and chill several hours or overnight. Serve with apple slices.

Makes approximately 1⅓ cups (300 mL)

*Note* If desired, dip apple slices in lemon juice to preserve colour.

## CRANBERRY MEATBALLS AND DOGS

1 17½- OZ PKG	<b>MAPLE LEAF SAUSAGE MEAT, THAWED</b>	1 500g PKG
1	<b>EGG</b>	1
¾ CUP	<b>FINE DRY BREAD CRUMBS</b>	175ML
1	<b>SMALL ONION, FINELY CHOPPED</b>	1
1 TBSP	<b>DRIED PARSLEY FLAKES</b>	15ML
1 TBSP	<b>WORCESTERSHIRE SAUCE</b>	15ML
¼ TSP	<b>SALT</b>	1ML
1 1-LB PKG	<b>MAPLE LEAF HOT DOGS</b>	1 450g PKG
1 14-OZ CAN	<b>JELLIED CRANBERRY SAUCE</b>	1 398 ML CAN
3 TBSP	<b>VINEGAR</b>	40ML
2 TBSP	<b>BROWN SUGAR</b>	25ML
2 TBSP	<b>PREPARED MUSTARD</b>	25ML

Combine **MAPLE LEAF** Sausage Meat, egg, bread crumbs, onion, parsley flakes, Worcestershire sauce and salt; mix well. Form into 1-inch (2.5 cm) balls. Fry over moderately low heat, turning frequently, until browned.

Cut **MAPLE LEAF** Hot Dogs into quarters. In large saucepan, heat cranberry sauce, vinegar, sugar and mustard until cranberry sauce is melted. Stir in hot dogs and sausage balls and continue cooking until meats are heated through. Serve warm.

Makes approximately 3½ dozen sausage balls and 4 dozen hot dog bites.



"These tasty appetizers are always big favourites ... hot and zesty ... right from the oven.

The recipes that take a little longer, like Mini Ham Quiches, I often make ahead of time, freeze them, and re-heat a few minutes before serving ... It's a real time saver".

## MINI HAM QUICHES

1 6-OZ PKG	PASTRY FOR 3 9-INCH (23CM) PIE SHELLS <b>MAPLE LEAF</b> SLICED COOKED HAM, FINELY DICED	1 175g PKG
1/2 CUP	GRATED SWISS CHEESE	125ML
1/4 CUP	GRATED PARMESAN CHEESE	50ML
3	GREEN ONIONS, FINELY CHOPPED	3
3	EGGS	3
1 CUP	TABLE CREAM	250ML
2 TSP	WORCESTERSHIRE SAUCE	10ML
1/2 TSP	DRY MUSTARD	2ML
1/2 TSP	SALT	2ML
DASH	PEPPER	DASH
DASH	NUTMEG	DASH

Roll out pastry and cut into 3-inch (7.5 cm) circles. Fit into shallow 2-inch (5 cm) tart pans. Fill tartlets with **MAPLE LEAF** Ham, cheeses and onions. Beat together remaining ingredients and pour over ham mixture. Bake in a 400°F (200°C) oven for 20 minutes or until golden. Serve warm.

If desired, wrap well and freeze. Reheat in a 400°F (200°C) oven for about 15 minutes or until heated through. Makes 3 dozen Quiches.



## ORIENTAL COCKTAIL KABOBS

1 1 LB PKG	<b>MAPLE LEAF HOT DOGS</b>	1 450g PKG
10-12	GREEN ONIONS, CUT INTO ½-INCH (1.5CM) PIECES	10-12
1 10-OZ CAN	MANDARIN ORANGES, DRAINED	1 284 ML CAN
1 CUP	ORANGE MARMALADE	250ML
2 TBSP	SOYA SAUCE	25ML
1 TBSP	LEMON JUICE	15ML
1 TSP	GROUND GINGER	5ML

Cut each **MAPLE LEAF** Hot Dog into 4 equal portions. Thread on wooden picks with green onions and oranges. Place on baking sheet. Combine remaining ingredients in small saucepan. Heat to boiling. Brush over kabobs. Bake in a 375°F (190°C) oven for about 10 minutes, basting again during cooking. Serve hot with remaining heated sauce for dipping. If desired, stick prepared kabobs into cantaloupe or other melon when serving.

Makes 4 dozen Kabobs.

## PEPPY NACHOS

1 7½-OZ PKG	NACHO CHIPS	1 210g PKG
1 9-OZ STICK	<b>MAPLE LEAF EUROPEAN CUISINE PEPPERONI OR SALAMI</b>	1 250g STICK
2 CUPS	GRATED CHEDDAR CHEESE	500ML
½ CUP	CHOPPED GREEN PEPPER	125ML
¼ CUP	SLICED GREEN OLIVES	50ML
3	GREEN ONIONS, SLICED	3
1	MEDIUM TOMATO, CHOPPED	1
1 TSP	CHILI POWDER	5ML

Place nacho chips in single layer on baking sheets.

Cut **MAPLE LEAF** Pepperoni or Salami in quarters, lengthwise, and then slice. Toss together with remaining ingredients. Spoon heaping spoonfuls onto nacho chips.

Bake in a 375°F (190°C) oven for 8 to 10 minutes. Serve hot.

Makes 4 dozen Nachos.

*Note* Pepperoni or salami and vegetable mixture may be prepared beforehand. Place in covered container and chill.

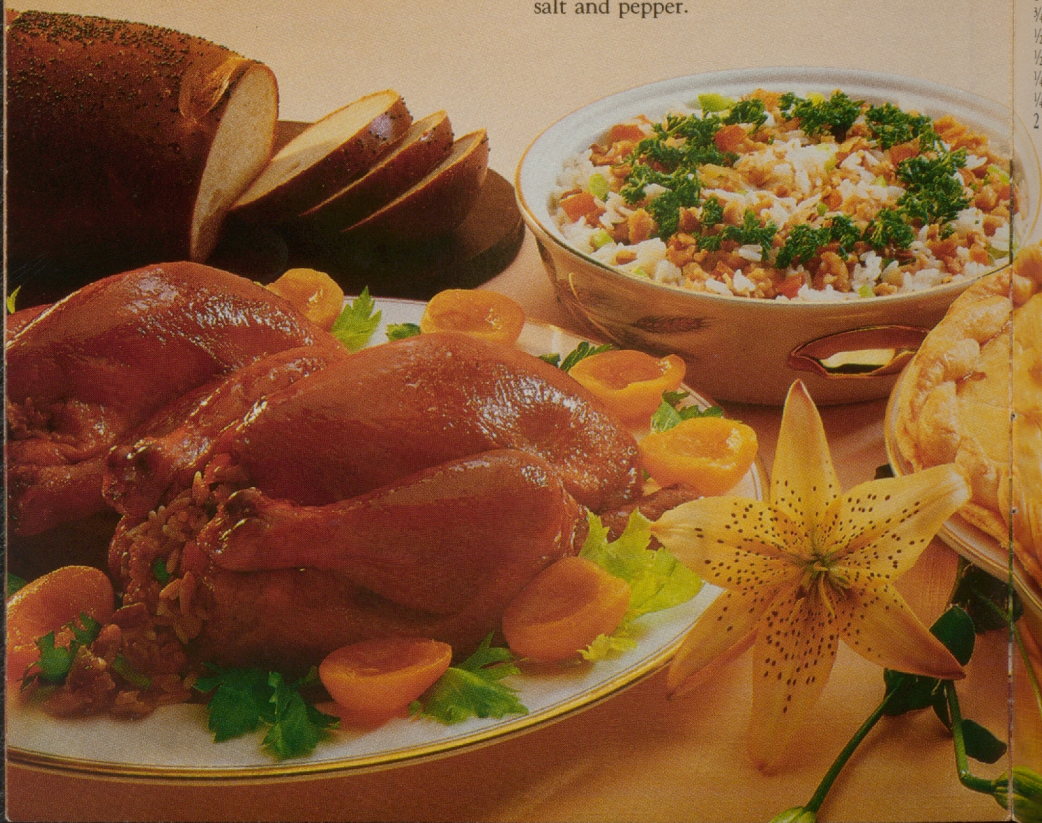


"Cornish Chickens with Sausage Rice Stuffing not only sounds fancy . . . it looks fancy and tastes so good your friends will praise your culinary skill long after the evening's over. That's what happens every time I serve it and that's why I love this recipe".

## CORNISH CHICKENS WITH SAUSAGE RICE STUFFING

1 17½-OZ PKG	<b>MAPLE LEAF SAUSAGE MEAT, THAWED</b>	1 500g PKG
½ CUP	CHOPPED ONION	125ML
½ CUP	CHOPPED CELERY	125ML
1½ CUPS	COOKED WHITE RICE	375ML
½ CUP	DICED DRIED APRICOTS	125ML
½ CUP	CHOPPED PECANS	125ML
¼ CUP	CHOPPED PARSLEY	50ML
½ TSP	GROUND GINGER	2ML
¼ TSP	NUTMEG	1ML
¼ TSP	SALT	1ML
¼ TSP	PEPPER	1ML
6	ROCK CORNISH CHICKENS	6
	MELTED BUTTER	
¼ CUP	APRICOT JAM	50ML
2 TBSP	BUTTER	25ML

Brown **MAPLE LEAF** Sausage Meat with onion and celery in frypan over medium heat. Remove from heat and drain pan. Stir in rice, apricots, pecans, parsley, ginger, nutmeg, salt and pepper.



Lightly stuff neck and body cavities of birds. Twist wing tips under backs. Tie birds securely with string. Place on rack in shallow pan, breast side up. Brush with melted butter. Roast in a 350°F (180°C) oven for 1¼ to 1½ hours. Meanwhile, melt together jam and 2 tablespoons (25 mL) butter. Brush over birds during last ½ hour of cooking.

If any stuffing remains, place in greased covered casserole and chill. Cook in oven with birds during last ½ hour of cooking. If desired, garnish with canned apricot halves and parsley.

Makes 6 generous servings.

### TANTALIZING TOURTIÈRE

1 17½-OZ PKG	<b>MAPLE LEAF SAUSAGE MEAT, THAWED</b>	1 500g PKG
1 LB	LEAN GROUND BEEF	500g
1	MEDIUM ONION, CHOPPED	1
¾ CUP	WATER	175mL
½ TSP	CINNAMON	2mL
½ TSP	THYME	2mL
¼ TSP	GROUND CLOVES	1mL
¼ TSP	PEPPER	1mL
2 TBSP	CORNSTARCH	25mL

2 TBSP COLD WATER PASTRY FOR DOUBLE CRUST 9-INCH (23CM) PIE 25ML

Brown **MAPLE LEAF** Sausage Meat, ground beef and onion in frypan. Drain off excess fat. Stir in ¾ cup (175 mL) water, cinnamon, thyme, cloves and pepper. Bring to boil and cover pan. Reduce heat and simmer 20 minutes; stir occasionally. Mix together cornstarch and 2 tablespoons (25 mL) water. Add to meat mixture; cook and stir 1 minute. Cool slightly.

Line pie plate with half of pastry. Fill with meat mixture. Top with remaining pastry. Trim and flute edge. Slash top to allow steam to escape.

Bake in a 400°F (200°C) oven for 30 to 35 minutes or until top is golden and meat mixture is bubbly.

Serve warm.

Makes 6 servings.



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