



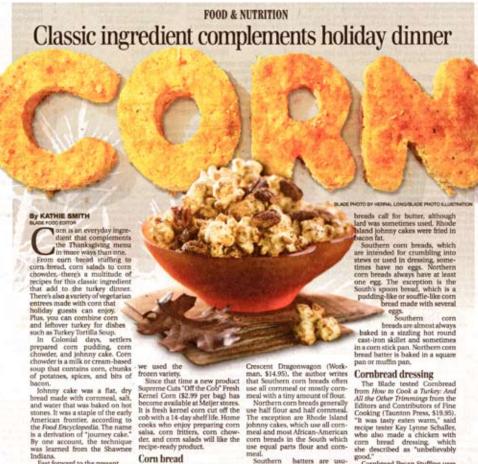
THANKSGIVING DINNER

Corn adds taste to your menu

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One of America's Great Newspapers

TOLEDO, OHIO TUESDAY, NOVEMBER 20, 2007 UPDATES AT toledoblade.com



Indians.
Fast forward to the present.
Ritz Carlton Dearborn banquet
chef James Woodward is preparing Lobster and Corn Chowder
for the Thanksgiving buffet at the
Michigan hotel. "The recipe is an
old family recipe from Maine,"
he said. He cuts fresh corn from
the cob and then uses the cobs
with the lobster shells to make
the stock.

the stock.

The chowder is accompanied by six salads: a roast beet salad; traditional Caesar salad; melange of been salad; mixed greens; homemade wheathers; and smoked trout riletes with cucumber rouche. Roast turkey and prime rib are accompanied by traditional bread stuffing, assorted vegetables, and breads, and finished off with classic desserts and ministrue pactices. (Cost is \$60 per adult and \$30 per child.)

At the Oregon Inn On Bayshore,

At the Oregon Inn On Bayshore, 6007 Bayshore Rd, chef James Williams Williams Williams will include the popular corn souffle made with creamed orn on the Thanksgiving buffet. Several entrees include turkey, artichokse cream sauce chicken, roasted pork, and tilapia with assorted vegetables, salads, and dessert. (Cost is \$15.99 for adults and \$7.99 for children).

Corn can also be used to make salads such as Spicy Fresh Corn, which is a great simple dish for the holiday table. The week we tested the recipe, fresh corn on the cob was in short supply, so At the Oregon Inn On Bayshore,

●USDA Meat and Poultry Hoffine at 800-335-4355 is available 10 a.m. to 4 p.m. weekdays and 6 a.m. to 2 p.m. on Thanksgiving Day. On the weekends and after hours, there are recorded messages on commonly asked questions.

• Home economists and ex-erts at the Butterball Turkey-

peris at the Busterball Turkey-Talk Line will be avuilable to an-swer how to prepare a Thanks-giving turkey: 9 a.m. to 9 p.m. Now. 20-21, 7 a.m. to 7 p.m. Thanksgiving Day Nov. 22. After Thanks-giving, the Turkey Talk-Line is open

Here's where to call for turkey-cooking advice

Supreme Cuits 'Off the Cob' Fresh Kernel Cuits 'Off the Cob' Fresh Kernel Corn (\$2.99 per bag) has become available at Meljer stores. It is fresh kernel corn cut off the cob with a 14-day shell life. Home cooks who enjoy perparing corn salss, corn fritters, corn chowder, and corn salads will like the recipe-ready product.

Corn bread

There are countless ways to prepare corn bread ways to prepare corn bread or corn mustifus using commeal.

Cornmeal is white or yellow corn that has been cleaned and ground to a line, mediann, or coarse leature.

In The Cornbread Gospels by

from 9 a.m. to 7 p.m. weekdays from Nov. 23 to Dec. 21; 9 a.m. to 7 p.m. Dec. 22 and 23; 8 a.m. to 5 p.m. Dec. 24 and 25, and weekdays Dec. 25 -28. Call 800-BUTTERHALL (800-288-8372).

• At www.honeysucklewhite.com, Turkey Basics is an online

The Crisco Pie Hotline at 877-FOR PIE TIPS has baking tips, time saving hints and the opportunity to talk to a live expert. Home cooks can visit www.crisco.com for tips and instructions on making pies.

Combread dressing
The Blade tested Combread
from How to Cook a Turkey: And
Add the Other Triumings from the
Editors and Contributors of Fine
Cooking (Taunton Press, \$19.95).
It was tasty eaten warm, said
recipe tester Kay Lynne Schaller,
who also made a chicken with
corn bread dressing, which
she described as "unbelievably
good."
Combread Press Stuffing uses.

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Cornheead Pecan Stuffing uses the basic corn bread recipe and adds chopped onion celery, pecans, broth, and then three eggs to bind the suffing.

However, many corn bread stuffing recipes do not use eggs for binding and instead rely on ingredients such as bulk sausage. When using apple in a stuffing, do not use Granny Smith apples, advises Ms. Dragonwagon. They just won't move from firmness to that melting softness that is essential" for a dressing, she writes. The Cornbread Casserole with Chotize, which is a favorite for potluck meals and Turkey Tortilla Soup. Both are good uses for left-over turkey and corn bread.

Cornbread Padding can be served as a vegetarian entire by isself or with another vegetable such as a tomato stuffed with spinach and Parmesan (a great idea for the Thanksgiving table for vegetarian guests). Use soy milk in place of dairy milk if desired. Those cooks fortunate to have corn in their freezer from the summer can use frozen corn kernels for the recipes.

Vegetarian entrees

Vegetarian entrees

For those who plan vegetar-ian entrees for the holiday, think about pairing corn with black beans, tomatoes, and corn

See CORN. Page 2

Corn

Continued from Page 1 tortillas. Make corn fritters.

red onion, and corn.)

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In Deborah Madison's Vegetarian Suppers from Deborah Madison's Kitchen (Broadway, \$19.95), the recipe for Yellow Peppers Stuffed with Quinoa, Corn, and Feta Cheese makes a lovely dish, especially if you use orange-colored bell peppers. (The stuffing includes spinach, red onion, and corn.)

As for those turkey leftovers, As for those turkey lentovers, make turkey pot pie with vegetables such as corn, peas, carrots, and potatoes in the filling, or a turkey vegetable soup. Adapt any chicken casserole recipe with turkey and add a little corn, feast as feasing.

fresh or frozen. And don't forget to keep a supply of popcorn on hand for the family for snacking. It's also a good time to think about making popcorn balls for the holidays.

Contact Kathie Smith at: or 419-724-6155.