

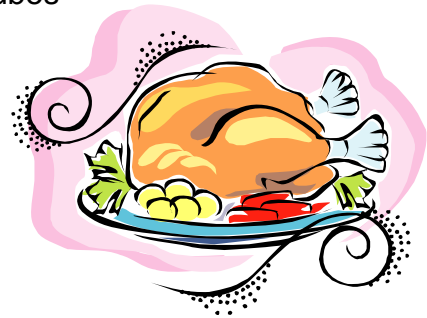
Holiday Recipes

With the holidays fast approaching our President, Conrad Tracy, offers the following:

- 1) Eat well but not too much.
- 2) Do not nap after a big meal - walk it off.
- 3) You may want to consider the following recipes:

Mom's Stuffing

- 3 1-pound loaves of wheat bread lightly toasted and cut into cubes
- 1 to 2 cups finely diced white or yellow onion
- 1 cup finely diced celery
- 2 teaspoon Bell's seasoning
- 1-1/3 teaspoon each, salt & pepper
- 1 cup butter
- 1 cup chicken broth
- 1/4 cup milk
- One small can oysters, chopped, not smoked (optional)



In a large skillet, melt butter and sauté onions, celery and seasonings, about 10 minutes. In a large bowl, combine bread cubes, butter, onions, celery, and seasonings. If you want to make a traditional oyster stuffing, add the oysters. Mix well. Add chicken broth a little at a time to moisten. Add the milk to the skillet in which you cooked the onions to loosen the bits and pour over the stuffing a little at a time to moisten. You may need more or less broth or milk. Use just enough to make the stuffing fluffy, not soggy. Makes about 13 cups. Stuff the turkey just before putting it in the oven. Bake the left over stuffing in a casserole.

And for desert: **Decadent Brownies**

- 15 ounces fine European semisweet chocolate
- 3/4 cup (1-1/2 sticks) unsalted butter
- 3/4 cup confectioner's sugar
- 2 tablespoon flour
- 4 eggs separated
- 1 teaspoon vanilla extract
- 3/4 cup sour cream

Glaze:

- 1/4 cup (1/2 stick) unsalted butter
- 4 ounces fine European semisweet chocolate
- 1-1/2 cup confectioners sugar
- 3 tablespoons boiling water or strong coffee
- 2 teaspoons vanilla extract



For Brownies: Preheat the oven to 375 degrees F. Lightly grease a 9 inch glass baking dish. Melt the chocolate and butter in a large saucepan or double boiler. Wisk in the confectioner's sugar and flour and remove from heat. Add the egg yolks one at a time, beating well after each addition. Stir in vanilla. Beat the egg whites in a separate bowl until stiff, and then fold into the chocolate mixture. Remove one cup of this mixture and blend with sour cream; set aside. Pour the chocolate-egg mixture into the prepared pan. Top with the chocolate-sour cream mixture and swirl with a knife. Bake for 30 minutes. Cool completely.