

Jerry Marlowe shares Thanksgiving alternatives

A fond welcome to all you kind readers! With the upcoming day of Thanksgiving about to arrive this week, I felt the urge to share a possible alternative to your traditional pumpkin pie dessert.

Now I am not suggesting you should replace the time honored marvelous pumpkin pies we all love and treasure each year.

By all means go forward with your original plans. I certainly don't wish to end up on your family's negative hit list!

However, at the risk of offending any of the dessert plans you already made to share with your loved ones, please consider my very edible alternative.

If not this holiday, please keep it on file for another festive occasion.

Praline Cheesecake

CRUST

1 ¼ cup graham cracker crumbs

¼ cup sugar

¼ cup pecans, toasted & finely chopped (not ground)

butter, melted

Combine crumbs, sugar, pecans and butter. Press into buttered 9" -10" spring-form pan. Bake 10 minutes at 300 degrees.

FILLING

1 ½ pounds cream cheese softened

1 cup brown sugar

5 ⅓ ounces evaporated milk

2 tbsp flour

1 ½ tsp vanilla

3 eggs

Combine cream cheese, brown sugar, evaporated milk, flour and vanilla in mixer bowl; blend well. Add one egg at a time, mixing well after each

addition. Pour into crust. Bake 50 minutes at 325 degrees.

Service: Paint top of cheesecake with maple syrup and/or decorate with pecans, if desired.

Yield: 1 cake, sufficient to serve 8-12, depending on self-control and/or tolerance for rich, delicious confections.

Now to continue and keep your seafood devotees satiated, I now have a festive alternative they might enjoy.

Alligator Supreme

½ cup chopped onion

4 tbsp minced celery

½ cup margarine

½ cup flour

2 to 4 tbsp chili powder

2 lbs. alligator meat, ground

2 tbsp salt

½ tsp cinnamon

4 cups peeled tomatoes or 2 cans tomatoes

Cook onion and celery in butter or margarine until soft, but not brown. Stir in flour, chili powder, salt and cinnamon. Add tomatoes, stirring to blend. Simmer gently (about 10 minutes). Stir often. Just before serving, add alligator and cook until alligator is done. Serves 8 to 12.

I do want to share with you that when I finally did get to meet with the acclaimed Louisiana Chef Paul Prudhomme when he brought his staff to Cleveland, it

was a memorable occasion. He even signed my copy of the Prudhomme Family Cookbook which I will always treasure as follows...

"Hi Jerry, Good Cooking, Good Eating, Good Loving is "Wild in the Kitchen"

As a follow-up that is the title of my all time most memorable cookbook written by old neighbor and true devotee of great cuisine Will Jones! As a closing, we wish all of you and yours a very edible and successful Thanksgiving Holiday!

Jerry Marlowe and wife Willi — who puts up with all my kitchen messes.



MARLOWE