

# Holiday Cooking

## Raising The Roof With California Raisins

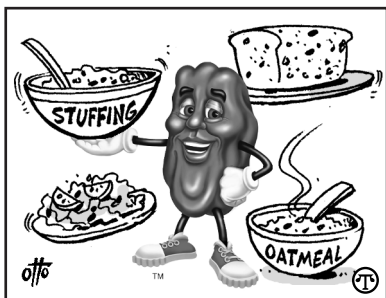
(NAPSA)—Juicy, sweet California raisins. They dance across your taste buds—so small, and yet so powerful—enhancing the flavors of your favorite dishes. From hors d'oeuvres to dessert—raisins are everywhere. Raisins are versatile—familiar in some dishes, bold in others. These are the raisins that around the world have long been considered a healthy flavorful snack or ingredient.

For overall health, it's important to have at least five servings of fruit and vegetables per day. As part of a balanced diet, California raisins contribute vital nutrients and minerals including iron and potassium. They are chock full of antioxidants and are a natural source of energy. In addition, as a rich source of fiber, raisins play an important role in colon health and help lower blood cholesterol. A handful of California raisins (about  $\frac{1}{4}$  cup) represents approximately one serving of fruit.

When planning your holiday menu, many dishes are even more delicious when you add California raisins. Include them in muffins or rice pudding. Fold them into a fruitcake or cookie batter. Add them to rice with some nuts and curry flavoring for a delicious vegetarian course or toss a handful into a salad. To add flavor and guest appeal, simply remember to add California raisins. For a special holiday treat, try these mouth-watering Chocolate Holiday Tarts.

### Chocolate Holiday Tarts

- 6 oz. semisweet chocolate pieces**
- $\frac{1}{4}$  cup butter or margarine**
- 2 eggs**
- $1\frac{1}{2}$  teaspoons sugar**
- 1 teaspoon flour**
- $\frac{1}{4}$  cup crème de cacao**
- 1 Tbsp. whiskey**
- $\frac{1}{2}$  cup California golden raisins**



California raisins can add a hint of sweetness to a variety of holiday favorites.

- 2 packages (11 oz. each) pie crust mix**
- $\frac{1}{2}$  cup unsweetened cocoa powder, sifted**
- Whipped cream or powdered sugar**

In top of double boiler, combine chocolate and butter. Heat over simmering water until melted; cool to room temperature. In mixing bowl beat eggs and sugar until light; fold in flour. Gently stir in chocolate mixture, crème de cacao, whiskey and raisins; set aside.

In another mixing bowl combine pie crust mix and cocoa powder. Prepare as package directs, using an additional 1 to 2 tablespoons water as needed. Roll out on floured surface to  $\frac{1}{8}$ -inch thick. Cut into rounds with  $2\frac{3}{4}$ -inch biscuit cutter. Line  $1\frac{3}{4}$ -inch muffin tins with pastry. Prick generously with fork. Bake in preheated 450° F oven 10 minutes. Fill to tops with chocolate mixture. Reduce heat to 350° F and continue baking 8 minutes (filling should be soft). Cool. Serve garnished with whipped cream or powdered sugar.

Decorate with chocolate curls, candies or candied cherries, if desired.

*Makes about 2 dozen.*