

Holiday Entertaining

Pair Christmas Music With A Feast For A Perfect Holiday Gathering

(NAPSA)—Making the holidays special is easier when you pair beautiful music with delectable food. Here's a musical menu made to please.

Set a lively tone with sweet and sour Shrimp with Chili & Mangoes, and light songs: "Deck the Halls" and "Jingle Bells."

Complement the appetizer with sing-along tunes like "Have Yourself a Merry Little Christmas" and a first course of Spicy Carrot Soup.

Showcase your culinary and musical taste with Danish Fruit-Stuffed Pork Roast and soothing melodies: "Ave Maria" and "Silent Night."

Finish with Christmas Plum Pudding and classics such as "The Christmas Song" and "Silver Bells." Send guests home with "We Wish You a Merry Christmas."

Reader's Digest's new Holiday Signature Series includes these songs on *The Joy of Christmas*, *A Christmas Spectacular*, *A Hometown Christmas Vols. 1 & 2*, and *Silent Night Christmas Dreams*. Purchase at Fred Meyer, Barnes & Noble, www.amazon.com and www.bn.com, and enjoy Reader's Digest exclusive recordings by artists ranging from the Royal Philharmonic Orchestra to Lynn Anderson.

For audio clips or a free recipe booklet, visit www.rdmusicnow.com or call (800) 269-8783.

Danish Fruit-Stuffed Pork Roast*

- 1 pork loin center rib roast (4 pounds), backbone loosened
- $\frac{1}{8}$ teaspoon each salt and pepper

Stuffing:

- 1 cup pitted prunes
- $\frac{2}{3}$ cup water
- 3 tablespoons butter or margarine
- 1 small yellow onion, chopped



- 2 tablespoons brown sugar
- 1 teaspoon grated lemon rind
- $\frac{1}{2}$ teaspoon ground cinnamon
- $\frac{1}{4}$ teaspoon ground cardamom
- 6 cups dried bread cubes
- 1 large tart apple, chopped
- $\frac{1}{2}$ cup apple juice

Directions:

- Preheat oven to 325 degrees. Place roast rib side down. Cut slits between ribs halfway to backbone and within $\frac{1}{2}$ inch of edges to make pockets. Salt and pepper.
- For stuffing, simmer prunes until tender. Drain. Coarsely chop prunes; set aside.
- Saute onions in butter; stir in brown sugar, lemon rind, cinnamon, cardamom.
- Place bread in bowl. Stir in onion mixture, prunes and apple. Drizzle with apple juice; toss lightly. Spoon stuffing into roast pockets. Place remaining stuffing in separate casserole; cover and refrigerate.
- Roast rib side down for $1\frac{3}{4}$ hours or until internal meat temperature registers 155 degrees. (Cover loosely with foil after 1 hour.) Bake left-over stuffing alongside roast during last 30-40 minutes.
- Let stand 15 minutes.

Serves 8

* Adapted from Reader's Digest's *Celebration of Christmas*.