

Cutting the mustard, cuisine-wise

by ETHEL SIMMONS

When holiday time rolls around, there's always entertaining and a scramble to find the right recipe for those festive occasions.

We asked four of the top chefs in the metropolitan area to provide one of their favorite recipes, alternatives to the annual ham and turkey affair.

Carol Haskins, executive chef at Jacques, offers a quick and easy recipe: Lobster Thermidor.

Kevin Enright, award-winning chef at the Double Eagle, gives detailed, step-by-step instructions for a magnificent holiday bird: Roast Goose with Cornbread Apple Stuffing.

Chef Duglass, owner of Restaurant Duglass, tells how to make one of the dishes that he recalls from his childhood: Roast Loin of Pork Nostalgia.

And Yvonne Gill, proprietor of Tweeny's, hands along a merry dessert recipe that has been in her family for generations: English Christmas Pudding.

LOBSTER THERMIDOR
Carol Haskins, executive chef
Jacques Seafood

One 6-8 ounce tail per guest. Two servings.

Fill a pot with salted water. Bring to a boil and gently poach the tails about 10 minutes (a little longer if completely frozen).

Remove and cool tails, cut the soft undercoyver from both sides of the bottom of the shell with scissors. Remove and chunk the meat, keeping the shell intact.

Melt two tablespoons butter in saute

pan, add (optional one cup sliced mushrooms, one fine-sliced scallion), two tablespoons flour (do not allow the roux to brown), stir until well blended, add 1/2 cup whipping cream (stir in slowly), simmer 8-10 minutes. Season with salt, white pepper, a dash of cayenne pepper. Add lobster meat and two tablespoons dry sherry.

Fill the tails with the mixture. Cover with bread crumbs, melted butter and a light sprinkle of paprika. Bake in 350-degree oven until crumbs are brown. A dollop of Hollandaise sauce, topped with black caviar and fine chopped parsley, an optional garnish.

**ROAST GOOSE WITH
CORNBREAD APPLE STUFFING**
Kevin Enright, chef
Double Eagle

Six servings

Ingredients
8-9 pound goose, fresh
1 onion, 1 stalk celery, 1 carrot diced
3 cups chicken broth
3/4 cup Madeira wine
Salt, pepper

Giblet stock
1. Put chicken broth, goose neck and giblets (except liver) in sauce pot with diced vegetables, two cloves, one bay leaf, pinch thyme.
2. Bring to boil, skim froth off top, turn to low simmer, cook for one hour or until giblets are tender.

Stuffing
1 medium onion diced
3 tart apples — peeled, cored, diced
2 stalks celery diced
1 tablespoon chopped parsley

Bavarian Village
HAS EVERYTHING FOR
CROSS-COUNTRY SKIERS
and we mean everything!



Visit our new cross-country departments
devoted especially to cross-country skiers.

Bavarian Village
CROSS COUNTRY SKI CENTERS

- BIRMINGHAM 191 Territorial 544-8800
- BLOOMFIELD HILLS 2540 Woodward 328-0003
- LATHRUP VILLAGE 23845 Southfield 360-2200
- FARMINGTON 34788 Grand River 477-3538
- FARMINGTON HILLS 27847 Overland Lake 853-8888
- LIVONIA/REDFORD 14211 Telegraph 334-8200

OPEN EVENINGS TH & SAT. 10-5:30 BANKAMERICARD • VISA • DINERS • AMERICAN EXPRESS • MASTERCARD

NURSERY GROWN
Christmas TREES

- SCOTCH PINE
- SPRUCE
- DOUGLAS FIR

Your Choice \$3 ft.

KLC

3190 HAGGERTY RD., WEST BLOOMFIELD 48033
OPEN 8 am-10 pm 7 DAYS A WEEK TILL XMAS. PHONE 624-1700



sculptured rubber
made in Italy
horses 6" tall



baa-a. oink. moo. 7 perfect
farm friends for a child. '20

R.H. STONE

23165 Lahser
N. of 9 Mile
hours 9 to 5 daily
phone 358-3550