

3 cheeses greatest

Continued from Page 1

Take refrigerated Camembert and cut into 16 individual cubes about 1/2 ounce each. Set aside. Cut phyllo dough into 1-inch strips. Using two strips, butter each strip and place one on top of the other. Place a small cube of cheese in the lower-left corner and "flag-fold" into a triangle. Brush with melted butter and place on a cookie sheet. Bake at 350 degrees for 10 minutes or until golden and crisp.

BAKED BRIE
1 8-oz. wheel of Brie

2 Tbsp. butter
1/4 cup sliced almonds
French bread, sliced apples and pears for dipping

Preheat oven to 350 degrees. Set Brie in an ovenproof serving dish and brush with butter. Top with sliced almonds and place in hot oven. Bake for 12 minutes and serve warm with bread, apples and pears.

BRIE OR CAMEMBERT CRISPS
4 oz. Brie or Camembert cheese, room temperature
1/4 cup butter, room temperature
1/2 cup all-purpose flour
2 generous dashes ground red pepper

dash salt (optional)
paprika

Combine cheese and butter in a processor and mix until creamy. Add flour and red pepper and salt and mix, turning on and off until dough almost forms into a ball. Wrap tightly in plastic and refrigerate for 30 minutes. Roll dough into an even cylinder and wrap again in plastic. Refrigerate overnight. Slice cylinder into 1/4 inch thick rounds and place on a baking sheet about 2 inches apart. Bake at 400 degrees until nicely browned, about 10 minutes. Sprinkle with paprika and serve cool or warm.

Amaretto accents dessert

AP — Bake this light, sophisticated dessert while you and your guests enjoy appetizers. The apples will be the perfect serving temperature by dessert time.

AMARETTO APPLES WITH MERINGUE
4 medium cooking apples
1/2 cup Amaretto
1/4 cup water
1 tablespoon lemon juice
3 inches stick cinnamon
3 egg whites
1/2 teaspoon finely shredded lemon peel

3 tablespoons sugar

Peel, core and thinly slice apples. In a medium saucepan combine Amaretto, water, lemon juice and cinnamon. Bring to boiling. Add apples and return to boiling; reduce heat. Cover and simmer 8 to 10 minutes or until apples are just tender, stirring occasionally. Remove from heat; let apples stand in cooking liquid for 15 minutes. Remove cinnamon stick.

Meanwhile, in a small mixer bowl beat egg whites with electric mixer

on medium speed until soft peaks form (tips curl). Gradually add 1 tablespoon of the cooking liquid, lemon peel and sugar. Beat on high speed until stiff peaks form (tips stand straight). Spoon apple slices and cooking liquid into six 6-ounce custard cups. Top with egg white mixture. Bake in a 325-degree oven about 10 minutes or until meringue is light brown. Serve warm. Makes 6 servings.

Nutrition information per serving: 124 cal., 2 g pro., 30 g carbs., 25 mg sodium.

Monster gives out cookies

Continued from Page 1

The cookies are the heart of the business, nine varieties culled from recipes Burgess created from the time she began baking as a youth, varieties of chocolate chip, peanut butter and sugar cookies, studded with golden raisins, nuts or chocolate nuggets.

A special cookie-of-the-month recipe: the season: strawberry shortcake in summer, caramel apple in fall and walnut date this month. February features a sugar cookie complete with a huge chocolate heart in the center.

THE SHOP also offers cookie bouquets, a four-inch clay pot filled with six cookie flowers baked onto bam-

boo skewers, and small cookie baskets, specially lined with frilly ruffles reflective of the season and brimming with cookie delights.

Each "comes out really sweet," said Burgess who, after 10 years as a dental assistant and manager of dental offices, translates her ideas into products with careful attention to the tiniest of details.

"We want a quality product that is home-baked and old-fashioned," Burgess said. Hence the name Aunt Clara's after one of Gade's grandmothers.

"Aunt Cindy's Cookies didn't quite cut it," Burgess explained.

Cookies are sold by the pound and come in three sizes — regular (approximately 10 cookies to a pound),

gourmet (seven to a pound) and party (2 1/2 to a pound). A pound costs about \$5.50.

All doughs are mixed fresh daily. No preservatives or additives are used. Cookies, which have a shelf life of about two days, freeze exceptionally well, Burgess said.

IN ADDITION to cookies, Aunt Clara's also features home-baked muffins in blueberry, bran and raisin varieties, a complete line of gourmet coffee and Haagen Dazs ice cream.

Burgess and Gade plan to open a second Aunt Clara's early this spring in the Novi Town Center. Their goal is two new shops a year, each in a downtown shopping area away from impersonal malls. Royal Oak, Grosse Pointe and Port Huron are possible future sites but to assure a home-baked quality, they plan to expand no farther than southwestern Michigan.

Once they have launched four shops, Gade, who now is employed full time with Telex Computers, plans to spend more time in the business, joining Burgess who estimates she works some 80 hours a week.

AP — Planning on heating up your winter meals with chili peppers? Here are some tips on handling them.

WHAT'S HOT AND WHAT'S NOT
From mild to hot, here's how peppers rate:

- Mild: Anaheim (fresh), or California green chili peppers.
- Mild to medium-hot: poblanos (fresh) and ancho (dried).
- Medium-hot to hot: cascabel and mulato (dried).
- Hot to very hot: jalapeno (fresh).
- Very hot: serrano (fresh), chipotle, guajillo, pasilla, de arbol and cayenne (dried).
- Very, very hot: pequin (fresh and dried).

WHERE'S THE FIRE?

It's a common fallacy that the seeds are the hottest part of a pepper. Most of the heat is in the membrane and ribs. For milder flavor, remove membranes, ribs and seeds before using.

FIRE ALERT

Because chili peppers contain oils that burn, improper handling can start a four-alarm fire in your eyes or skin. Avoid direct contact with peppers as much as possible. When working with dried or fresh chili peppers, wear plastic or rubber gloves. If your bare hands touch the peppers, wash your hands and nails well with soap and water. Do not

touch your eyes with your hands.

DRIED CHILI PEPPERS
For most recipes, dried chili peppers must be soaked until soft, then pureed. To soften, rinse dried peppers in water. Cut open and discard stems and seeds. Cut pepper into small pieces with a knife or scissors and soak in boiling water for 45 to 60 minutes or until they're pliable. Drain well and continue as the recipe directs.

Stored in a cool, dry place. Dried chili peppers will keep for up to a year.

PREPARING FRESH CHILI PEPPERS

• Peel: It's often best to peel the skin from fresh peppers before using them. (This is not necessary when chopping or slicing small amounts of fresh jalapeno or serrano peppers.) To loosen the skin, place peppers on a broiler pan 4 inches from the heat.

Broil, turning often, until peppers are charred on all sides. Place broiled peppers in a paper bag. Close bag lightly and let stand 10 minutes. The skin will peel away easily.

• Cut off the stems. Slice the peppers open and place seed side up on a flat surface. Use a knife to scrape seeds and ribs from the flesh. Slice or chop as directed in the recipe.

Store fresh peppers in paper bags in the refrigerator for up to one week.

USING CANNED CHILI PEPPERS

Rinse both plain and pickled canned chili peppers before using to remove salty packing liquid.

To remove the seeds from whole chili peppers, slit them open and use a knife to scrape out seeds and ribs. Chop or slice as directed in the recipe.

Burgess and Gade plan to open a second Aunt Clara's early this spring in the Novi Town Center. Their goal is two new shops a year, each in a downtown shopping area away from impersonal malls.

This Week's Specials
Expire Jan. 30, 1988

Shepherd's Pies 4 for \$1.99

Shortbread \$3.59 dozen
(Reg. 4.10 doz.)

Tues. & Wed. Special Pasties! 4 for \$3.49
(Reg. 99¢ ea.)

Ackroyd's
SCOTTISH BAKEHOUSE
REDFORD 25566 Five Mile Road 532-1181
BIRMINGHAM 300 Hamilton Row 540-3575

for Your Valentine

With our Truffle: A heavenly combination of the finest chocolate, eggs, butter and whipping cream flavored with liquor of fresh fruit and nuts.

Or perhaps, exquisite chocolate heart. Tasty Bear and Rose Lollipops in white milk or dark chocolate.

Tartlets, Cheesecakes and Pastries always available.

Lorrie's Confectionery
464-8170

Located in the Laurel Commons Shopping Center
37126 W. 6 Mile Livonia, MI 48152

Hours: Tuesday - Friday 8 am-6 pm
Saturday 9 am-5 pm **OPEN VALENTINE'S DAY!**

Fresh Catch Express
Fresh Seafood Market on Wheels
"The Very Best Fresh Fish in the Detroit Area"
Detroit Monthly, January, 1988
On Sunday afternoons at
Farmington, Farmington
820 Farmington 480-0130
(Please to Farmington Deck, just off the park) 483-6600

Northville 200-3457
7 Mile & Northville Rd. (At Downing Party Store - Deli)

Men, if you're about to turn 18, it's time to register with Selective Service at any U.S. Post Office.
It's quick. It's easy. And it's the law.

SUPERIOR FISH CO.

Have a SUPERior Feast for Your SUPER Bowl Party!

COOKED SHRIMP 21-25 Count per lb. \$15.95 lb.	Smoked FISH DELI TRAY serves 6-8 \$20.95
SHRIMP RING \$15.95 per Ring	Cooked SHRIMP/CRAB CLAW TRAY serves 6-8 \$33.95

OFFER EXPIRES 1/30/88

SUPERIOR FISH CO.
House of Quality
Serving Metro Detroit for over 40 years
FREE Recipes
3009 E. Eleven Mile Rd. • Royal Oak • 541-4832 M-W 8-5; TH, & FR 8-4; SAT. 8-1

Need Help With BUSINESS PROBLEMS?

515 Patrick V. McNamara
Federal Building
477 Michigan Ave.
Detroit, Mich. 48226
(313) 226-7947

SCORE
SERVICE CORP OF RETIRED EXECUTIVES
Sponsored by U.S. Govt. & Business Administration

PARALEGAL

- Train for a career in this exciting profession
- All courses taught by attorneys
- Two term evening program
- Financial aid available if qualified

OPEN HOUSES BEING HELD
January 25 - February 4
Call For Times & Reservations or FREE Brochure
961-3744

Classes held at:
FRANKLIN H.S., Livonia
CONCORDIA COLLEGE, Ann Arbor

American Institute For Paralegal Studies, Inc.
820 Buhl Bldg., Detroit, MI 48226

O&E Classifieds work!

WE'VE SLICED A LITTLE DOUGH OFF AMERICA'S FAVORITE BREAD.

Here's one way to make a bread this soft and fresh and good even better. Just slice a little bit off the price.

20¢ OFF SAVE 20¢ on WONDER® BREAD OFF
for an even nicer slice of America.

WONDER WHITE

JUST A LITTLE SLICE OF AMERICA

Test Your Creative Cooking Talents with the Michigan Apple Committee Cooking Contest!

Your Favorite Apple recipe may win you a Cash Prize and Dinner at one of Detroit's fabulous Gourmet Restaurants! Send us your specialty—it can be a Family Favorite or a new Creative Inspiration.

Meet Detroit's Gourmet Chefs, Celebrity Judges, Win Exciting Prizes, Discover Delicious Apple Delicacies!

Send recipes to Michigan Apple Committee, c/o 55 W. Maple, Birmingham, MI 48011. DEADLINE for entries is FEBRUARY 5, 1988.

Judging and awards presentation to be held at the Radisson Hotel in Southfield, Wednesday, February 10, 1988 7-9 p.m.

an apple a day...