

Executive Chef George Dolph of Wellington's at the Emb Suites Hotel sharpens diner's appetites with fied Angus beef specialties from the evening

Chef's pride: Angus beef

Dave Johnson, food and beverage director for Embassy Suites, Southfield, is sympathetic and supportive of Dolph's position. A graduate in hotel and resturant management from Ohio State University, Johnson is confident in his product and in his chef.

"Chef Dolph and I think alike.
Whether we serve one or 101 people in a night, the food must be top-

ple in a night, the food must be top-notch. We don't compromise.

Chef Dolph also has some advice to consumers who will be buying the certified Angus beef at their lo-cal supermarkets soon. He cautions that buyers should not be scared away by the higher prices for the beef been sometimed to the scare Even though you may pay \$2.43 more per pound for certified Angus, you should remember that

you are also getting a better yield and certainly more flavor for your money than with regular beef."

money than with regular beef."

HE RECOMMENDS cooking the smaller cuts of meat quickly and the larger cuts slowly and at lower temperatures to minimize shrink-age. Turning the meat over only once or twice during the cooking process also will increase the yield factor.

Wellington's "American cuisine" and notes that this type of cutsine is finally becoming respected among rejeures and restsurateurs. "Why not? When you consider that we have the best foods in the world available in the U.S., it seems natural that we should have a place on the cuisine continuant along with the French and Italians."





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STEAKS

LEGS

SALMON

Favorite country inn recipes

BEEF BARLEY SOUP BOTSFORD 2 pounds beef round

7 cups water 1 16 ounce can tomatoes 1 16 ounce can tomate 1 onion, chopped 2 beef houilion cubes 1 cup chopped carrot 1 cup chopped celery 1/2 cup barley parsley

parsies salt and pepper

salt and pepper I teaspoon basil 's teaspoon Worcestershire sauce Brown beef in oil. Stir in water and undrained tomatoes onion and bouillon cubes. Simmer I w hours. Add vegetables, barley and season-ings. Simmer until vegetables are tender.

BOTSFORD INN CHERRY COB-

3 cups pastry flour % tenspoon salt % cup butter % cup shortening

14 cup shortening
6 tablespoons cold water
Cut butter and shortening into
flour and sait. Gradually add cold
water and toss lightly. Work into a
ball, wrap and refrigerate for 20
minutes. Roll out into a rectangle
slightly larger than the top of the
deep dish pan.
FILLING:
6 cups [racen plecharges.

FILLING: 6 cups frozen plecherries % cup sugar % cup brown sugar

Angus dishes

Continued from Page 1

112 to 2 lb, certified Augus flank

steak
1 cup soy sauce
1 cup pineapple juice
1 cup water
4 cup brown sugar
4 cup Colby cheese, shredded

Blend soy sauce, pineapple julce, water and brown sugar until sugar is dissolved. Pour mixture over flank steak. Cover and refrigerate over-

steak. Cover and refrigerate overnight.

Remove steak from marinade,
broil it on a rack of a broiler pan
under a preheated broiler about di
inches from the heat, turning it once,
five to six minutes per side for medi
um rare meak. Alternatively, remove steak from marinade and grill
it on an olider rack over glowing
coals, brushing it occasionally with
marinade, turning once, 5-6 minutes
per side for medium rare.

Transfer flank to cutting
board
and with a sharp knife held at a 45degree angle, silee it thin across the
grain. Arrange silees (slightly overlapping) on a platter. Top with
cheese and melt under broiler. Serve
at once.

'A teaspoon nutmeg
. Place filling in 13 X 9 inch pan,
Cover with pastry and crimp edges.
Bake at 375 for 50-60 minutes. RHAPSODY TORTE

Holly Hotel 8 to 10 Servings

8 to 10 Servings
Walout Crust:
1 ½ cups all-purpose flour
3 tablespoon sugar
11 tablespoons well-chilled unsalted
butter, cut late small pieces
1 cup ground walouts
2 cup ground walouts
3 cut servines ground walouts
3 cup seedless raspberry jam
Etilliner.

Filling: 1 ¼ cup firmly packed light brown

1 in cupsugar
1 extra-large egg
1 % cup chopped walnuts
3 cup shredded coconut
4 cup plus 1 tablespoon all-purpose
flour

% teaspoon baking powder pinch of salt

plach of salt
For crust:
Combine flour and sugar in processor. Cut in butter using on/off
turns until mixture resembles coarse
meal. Blend in walnuts. With machine running add yolk through feed
tube and mix until dough just comes
together. Do not form ball. Gather
into ball. Press Into bottom and %
up sides of 9-inch springform pan.
Spread bottom with % of jam and
chill.
For filling:

Spitial Section 11 of 15 of 15

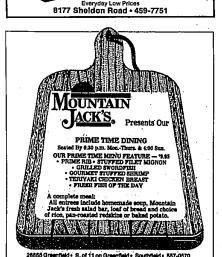
ROAST PARTRIDGE WITH OY-STER STUFFING Holly Hotel

Holly Hi 2 partridge 4 silces white bread 2 tablespoons butter 2 egg whites



CANTON FOODS





2 tablespoons beavy cream
2 egg yolks
2 teaspoons chopped scallions
3 cup chopped oysters
4 cup chopped oysters
5 can consider of the constance of the const son birds with salt and pepper and roast approximately 1 hour 15 min-utes ai 350 degree until golden brown. Remove partridge from pan and deglaze with Grand Marnier re-ducing by half. Add veal stock and again reduce by half. Pour over par-tridge and serve immediately. Ac-company with wild rice if desired.

POTATO SOUP The Kentucky Housewife, 1858

As prepared at The Eagle Tavern, Greenfield Village ½ pound margarine I small onlon, diced 2 stalks celery, chopped 1 medium carrot, diced 4 medium polatoes, cooked (diced or, sliced) ।।।ceu) ५ pound flour 3 cups chicken broth, prepared 2 cups milk (or ½ and ½) scalded

Saute vegetables in margarine un-til tender. Add flour to make roux, cook slightly. Add chicken stock and potatoes, whisking. Simmer. Finish with scalded milk. Season to taste.

Country inn fare always in fashion

continued from Page 1

with lemen sauce, pork apple pie and reast beef with wine or horseredistivation on the inn premises this apring.

Country inn cooking expresses its self yet again at the Eagle Taverro, which is scheduled to reopen Saturoky, March I.2 Like the Botsford, the tavern re-creates the atmosphere and dining experience of the 19th century traveler. The menu is large by based on careful historical research and reflects both the seasonal nature and local availability of foods.

For example, the tavern's spring entrees might include baked pickerei



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