

Chef Larry gives rib sauce recipe

LIP-TINGLING BARBECUE SAUCE FOR RIBS

- 1/2 cup brown sugar
- 4 tablespoons honey
- 2 cloves garlic, smashed
- 2 tablespoons Worcestershire
- 1 teaspoon fresh-grated ginger
- 1/2 cup vinegar
- 1/2 cup water
- 1/2 cup ketchup
- 1 teaspoon Tabasco or other hot

sauce
1/2 teaspoon dry mustard
dash salt
pepper

Combine all ingredients in a saucepan over low heat. Stir until it begins to gently bubble. Continue cooking until the sauce coats the back of a spoon, about 10 minutes. Cool and store in a jar until needed.

Make sorbet for cool treat

The first two recipes are taken from a new cookbook, "Low Cholesterol Cuisine" by Anne Lindsay, Hearst Books, 1989, \$17.95.

PINEAPPLE-ORANGE SORBET

- Serves 10
- 1/2 cup water
 - 1/2 cup granulated sugar
 - 1 pineapple or 1 20-ounce can crushed pineapple
 - 2 cups orange juice
 - 2 teaspoons grated orange rind
 - 1 tablespoon lemon or lime juice

In a saucepan, combine water and sugar; simmer until sugar dissolves. Peel pineapple and cut into quarters; puree quarters or undrained pineapple in food processor.

In a bowl combine sugar syrup, orange juice, pineapple, rind and lemon juice. Freeze in an ice cream maker following manufacturer's instructions. Alternately, transfer to metal pan and freeze until barely firm.

Then either process in food processor or beat with electric mixer until smooth. Transfer to freezer container and freeze until firm. To serve, remove from freezer 15-30 minutes before serving or until mixture is soft enough to scoop.

Serve on dessert plate surrounded with fresh berries or in sherbet glasses, each garnished with its own fruit or fresh mint leaf.

KIWI SORBET

- Serves 10
- 12 kiwi
 - 1 cup granulated sugar
 - 1 cup water
 - 1 tablespoon lemon juice

Using a sharp knife, peel kiwi; puree in food processor or pass through food mill and place in bowl.

In a saucepan bring sugar, water and lemon juice to boil, stirring occasionally until sugar has dissolved. Add to kiwi and mix well.

Freeze in ice cream maker following manufacturer's instruction. Alternately, transfer to metal pan and freeze until barely firm. Then either process in food processor or beat with electric mixer until smooth. Transfer to freezer container and freeze until firm.

To serve, remove from freezer 15-30 minutes before serving or until mixture is soft enough to scoop. Serve on dessert plate surrounded with fresh berries or in sherbet glasses, each garnished with its

own fruit or fresh mint leaf.

STRAWBERRY SORBET

- Serves 6-8
- 2 quarts or about 6 cups washed, hulled strawberries
 - 1 1/2 cups superfine or granulated sugar
 - 1/2 cup water
 - 1/4 cup orange juice
 - 2 tablespoons Grand Marnier
 - juice of 1 lemon
 - 6 strawberries for garnish

In a bowl mix berries, sugar, juices, water. Puree in a blender. Add Grand Marnier. Pour into a metal pan or ice cube trays and freeze until almost firm. Remove and blend for a few seconds. Return to freezer in pan for 2-4 hours until firm. At serving time remove 15 minutes before serving. Garnish with a fresh strawberry.

EXPRESSO GRANITA

- Serves 4
- 2 cups water
 - 1 1/2 cups superfine sugar
 - 4 cups freshly made espresso coffee, cold
 - 1/2 teaspoon vanilla
 - garnish: 1/2 cup whipped heavy cream
 - ground cinnamon for sprinkling

over cream

Bring water to a boil, add sugar and stir until melted. Remove from heat. Add coffee and cool. Add vanilla. Pour into a metal pan and freeze 2-3 hours. When firm, blend in a food processor or with an electric mixer. Return to metal pan and freeze 2-4 hours.

At serving time, remove about 15 minutes before serving. Serve in tall glasses or coffee cups. Top each serving with a tablespoon or so of whipped cream and a sprinkling of cinnamon.

LEMON GRANITA

- Serves 4-6
- 2 cups water
 - 1 cup superfine sugar
 - Juice of 2 large lemons
 - rest of 1 lemon, finely chopped
- Bring water to a boil. Add sugar and stir until melted. Remove from heat. Add lemon juice and zest. Set aside and allow to cool. Pour into a metal pan and freeze without stirring about 1-2 hours. Remove, blend well in food processor. Return to pan and freeze 2-4 hours. At serving time remove about 15 minutes before serving. Serve in scoop. Garnish with mint sprigs.

clarification

The recipe for Three-Bean Baked Beans, that accompanied Larry Jones' column about a treasure chest of recipes in the Aug. 7 issue, should have included the following ingredients: 1 same-sized can kidney beans,

The address and phone number for Oliver's, in the listing of Specialty/Gourmet shops in the Aug. 7 issue, was incorrect. The current address and phone is: 3832 N. Woodward, between 13 and 14 Mile Roads, Royal Oak, 549-3344.

cooking calendar

AUGUST EVENTS

Cooking demonstrations with Peg Watson will be held from 1-3 p.m. Thursday, Aug. 17, at Jacobson's Kitchen Shop in Rochester. Panasonic's Bread Baker demonstrations are scheduled for 2-4 p.m. Saturday, Aug. 19, at Jacobson's Kitchen Shop in Birmingham. "School Snacking Smart!" will be offered at 7 p.m. Thursday, Aug. 24, in the Lounge of Jacobson's Rochester store. The program is designed for 6-7 year olds, who will be taught the importance of eating good,

healthy snacks. Also, a lunch bag decorating event will be featured. New ways for children to create a back-to-school lunch, as well as make after-school snacks, will be presented at 3 p.m. Friday, Aug. 25, at the Kitchen Shop in Livonia. For reservations call 591-7697.

Microwave demonstrations are planned for 2-4 p.m. Saturday, Aug. 26, at Kitchen Shop in Birmingham. Kitchen appliances demonstrations will be held from 1-3 p.m. Saturday, Aug. 26, at the Kitchen Shop in the Dearborn store.

new products

NEW FLAVORS

London's Farm Dairy of Port Huron has launched three new versions of its original Ryba's Mackinac Island Fudge Ice Cream. The new flavors are Double Chocolate Fudge, Walnut Fudge and Amaretto Cherry Fudge. These join with the two original flavors, Mackinac Island Fudge and Peanut Butter Fudge. London's

begin development of Ryba's Mackinac Island Fudge Ice Cream in 1986 to kick off the Blue Water Festival/Port Huron to Mackinac Island Race, and in commemoration of the dairy's 50th anniversary. The new ice cream became so popular it broke company sales records for ice cream, making Mackinac Island Fudge second only to vanilla, the national favorite flavor.

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