

Observer & Eccentric

Winner Dinner

Menu
 surprise burgers
 poltuck potato salad
 corn on the cob
 fall fruit salad

- 8-10 medium-sized round red potatoes
- 1 cup of mayonnaise (I prefer Hellman's Light)
- 2 cups cottage cheese
- 8-10 strips bacon, cooked crispy and crumbled
- 1/4 cup red onion, chopped finely
- 3 tablespoons chopped chives
- 1 teaspoon sugar (or less, depending on your taste)

Recipes

These hamburgers take 15 minutes to prepare and can be made in the morning, covered and refrigerated until ready to be placed on the grill or cooked on top of the stove. This recipe is for five people but can be adjusted by changing the amount of hamburger.

Heat a medium-sized saucepan of water to boiling. Add the peeled potatoes and cook until just tender, 20-25 minutes. Meanwhile, cook bacon until crisp, then crumble. When the potatoes are ready, drain, cool and slice thinly. Place half of the potatoes in a casserole dish. Spread half of the mayonnaise on top of the potatoes. Sprinkle a little sugar on top of the potatoes. Mix the chopped chives with the cottage cheese and spread half of the mixture on top of the mayonnaise and potatoes. Sprinkle half of the red onions, half of the cheese and half of the crumbled bacon on the potatoes. Layer in the same order, cover and chill until serving time.

SURPRISE BURGERS

- 2 pounds of ground beef
- ketchup
- mustard
- green onion
- Your choice of the following: cheese (feeling adventurous? Try Roquefort cheese for a change)
- dill pickles, chopped finely
- fresh herbs, chopped finely
- 1 tomato, chopped finely
- shredded lettuce
- green pepper, chopped finely

Prepare 10 very flat hamburgers about 3 1/2 inches in diameter. Put small amounts of the above-mentioned items as desired on five of the patties. Place the plain patties on the top of the decorated ones. Clamp the sides of the patties together and begin cooking them either on the grill or in a frying pan. Season both sides with seasoning salt. Flip the burgers when necessary and cook for 8 to 10 minutes.

FALL FRUIT SALAD

- Wash and slice the following fruit:
- 2 apples
- 2 pears
- 1 orange

Wash some green grapes and combine with the fruit. Serve on lettuce leaves plain or with a little orange juice poured on top.

POTLUCK POTATO SALAD

This is such a good recipe you will love it not only for dinner but also for picnics and potluck dinners. This recipe feeds six to eight people.

Shopping List

- ground beef
- hamburger buns
- ketchup
- mustard
- mayonnaise
- cottage cheese
- green onions
- red-skinned potatoes
- red onion
- corn on the cob
- lettuce
- chives
- apples
- pears
- grapes
- orange
- seasoning salt
- Your choice of the following: cheese
- dill pickles
- fresh herbs
- tomato
- green pepper
- sugar

Notes

1. Rub the inside of a heavy saucepan with garlic, discard garlic. 2. Add beer and heat slowly. 3. Place flour in a plastic bag, add shredded cheese and shake to coat. 4. Gradually add cheese mixture to beer. Stir constantly until thickened and bubbly, but do not boil. 5. Stir in pepper and paprika. 6. Pour into fondue pot and serve with bagel chunks. Spear chunks and dip into hot cheese mixture to coat. (Add more warmed beer if fondue becomes too thick.)

New uses for bagels

BAGEL BEER FONDUE What you need: 5 bagels, cut in large bite-size chunks; 1 small garlic clove, halved; 1/4 cup beer; 8 ounces Swiss cheese, shredded; 4 ounces sharp cheddar cheese, shredded; 1 tablespoon flour; freshly ground pepper; 1/4 teaspoon paprika.

What you do: 1. Rub the inside of a heavy saucepan with garlic, discard garlic. 2. Add beer and heat slowly. 3. Place flour in a plastic bag, add shredded cheese and shake to coat. 4. Gradually add cheese mixture to beer. Stir constantly until thickened and bubbly, but do not boil. 5. Stir in pepper and paprika. 6. Pour into fondue pot and serve with bagel chunks. Spear chunks and dip into hot cheese mixture to coat. (Add more warmed beer if fondue becomes too thick.)

SCRAMBLED BAGEL

What you need: 1 bagel; 1 egg; 2 tablespoons cream cheese, cut in small pieces; 1 tablespoon milk; freshly ground pepper salt to taste; 1 teaspoon butter or margarine; chopped scallions (spring onions) or chives, if desired.

What you do: 1. Slice off top quarter of bagel horizontally. 2. Carefully scoop out inside of bagel with your fingers and set aside bagel bits, leaving a bagel "shell." 3. Heat bagel shell and top in oven, while they are warming, beat egg wit fork or whisk. 4. Finely crumble the bagel bits you scooped out, add crumbs to egg. 5. Add cream cheese, milk, salt, and pepper, and scallions if desired. 6. Melt butter or margarine in a frypan and scramble egg until dry set. 7. Fill warmed bagel shell with cooked egg and replace bagel top. Serves 1. (For variety, experiment with shredded cheese or sliced mushrooms added to the egg mixture before cooking.)

BAGEL SOUFFLE What you need: 4 bagels, cut in half horizontally; 1/4 cup plus 1 tablespoon margarine or butter; 6 ounces Monterey Jack cheese, grated; 6 ounces cheddar cheese, grated; 7 eggs; 1/2 teaspoon salt; 2 cups milk; 1/2 teaspoon paprika; freshly ground pepper.

What you do: 1. Rub the inside of a heavy saucepan with 2 tablespoons of margarine or butter. 2. Butter each bagel half with approximately 1/2 teaspoon margarine or butter, cut bagel halves into small bite-size pieces and set aside. 3. In a mixing bowl beat together eggs, salt, milk, paprika, and pepper. 4. Place half the bagel cubes in greased casserole. Mix cheeses together and place half of cheese mixture on top of bagel cubes, repeat with rest of bagel cubes and rest of cheese. 5. Carefully ladle egg mixture into casserole dish on top of bagel-cheese layers making sure to cover evenly so it seeps through. (You may want to poke holes through with a knife as you ladle.) 6. Set casserole in refrigerator and let stand overnight, and until you are ready to bake it the next day. 7. Bake casserole in 350 degree oven for one hour. (Diced ham or bacon added to the layers as you prepare them give it a nice touch.)

SHRIMPY BAGEL ROUNDS

What you need: 5 bagels, sliced horizontally in fourth, using a good serrated knife (you'll have a total of 20 thin bagel circles); 2-ounce can water chestnuts, drained and chopped; 1/4 cup chopped scallions; 1 pound frozen cooked shrimp, thawed; 1/2 teaspoon salt; 1/2 teaspoon sugar; 1/2 tablespoon cornstarch; 1 egg, beaten; oil for frying; 1 bottle sweet and sour sauce.

What you do: 1. Place shrimp in blender or food processor together with chopped water chestnuts and chopped scallions, and blend until the mixture is paste-like. 2. Place mixture in bowl and add salt, sugar, cornstarch, and beaten egg. Blend well. 3. Spread approximately 1/4 cup of shrimp mixture on each bagel round. 4. Place in frypan in heated oil, shrimp-side down at first. Careful, these sometimes splatter oil as they cook. 5. When golden crispy-brown on shrimp side, turn and brown on the other side. Drain on paper towels. 6. Serve with bowl of sweet and sour sauce for dipping. Makes 20 shrimp-py bagel rounds. (If you want to make these up ahead of time, you can freeze the rounds after you fry them. Then just reheat uncovered in a 375 degree oven for 20 minutes.)

THE BIG APPLE BAGEL

What you need: 5 whole cinnamon-raisin bagels; 21-ounce can apple pie filling; 1 cup flour (all purpose or whole wheat graham flour); 1/2 cup soft margarine or butter; 2 tablespoons brown sugar; 1/4 teaspoon cinnamon.

What you do: 1. Slice thin portion off the top of each bagel, and with fingers scoop out inside to make a "shell." Freeze bagel bits and tops for later use. 2. Place 1/2 cup pie filling in each bagel shell. 3. Place flour, soft margarine or butter, brown sugar, and cinnamon in a small bowl and mix with a fork. Then crumble with fingers until thoroughly blended. 4. Spoon crumb topping over each apple-filled bagel, pressing crumbs onto filling. Bake on foil-covered cookie sheet in a 375 degree oven for 30 minutes. Serve warm. Serves 5.

More than breakfast fare

Continued from Page 1

conscious craze, Schmidt said "We're seeing a shift away from the traditional bagel buyer. A lot of younger people come in now - instead of buying doughnuts for the office, they'll buy bagels."

Breakfast is still the busiest time at the Detroit Bagel Factory shops in Livonia, Farmington, Bloomfield Hills, Oak Park and Mount Clemens, but Supervisor Jean Bledsoe said bagel sandwiches have brought more and more people in for brunch and lunch.

BAGELS MAKE a healthy shell for sandwich fillings, Bledsoe said, and "since we make bagels from oat bran, pumpernickel, rye and whole wheat flours, we give people more

choices than just white or wheat bread."

Top-selling bagel flavors in the Detroit area include plain, egg, salt, onion and raisin, with cream cheese and butter as the preferred toppings at breakfast, and for the growing number of connoisseurs who need a bagel fix at lunch or dinner, bagel-ry/delicatessens offer a wide variety of sandwich fillings and fixings.

No matter what time of day, "there will always be a demand for bagels," Bledsoe said. "I think the people that are coming over to bagels will stick with them - they match people's goals of healthier eating."

A survey conducted by Tom and Marilyn Bagel, authors of "The Bagels' Bagel Book," supports Bled-

soe's statement. They learned that 80 percent of their respondents started eating bagels as children, teens or in their 20s and currently eat more than two a week.

The Bagels encourage "bagel conservatives" to tease their taste buds and join the thousands of people who've become bona fide bagel gourmets.

Based on their survey, the Bagels said "The basic observation is that most people haven't experimented all that much with bagels, mainly because they didn't know they could."

The following recipes from their book are aimed at inspiring even the staunchest conservative to break away from the cream cheese tradition.

Meal uses variations of old standbys

By Betsy Brethen special writer

Most people would probably agree that there is no more All-American fare than the hamburger. This lowly little piece of ground beef on a bun has come a long way from its origin on the Hamburg-America Line Boats which brought German emigrants to America during the 1850s.

There was at that time a famous Hamburg beef which was salted and sometimes smoked which made it an ideal choice for long transatlantic

voyages. Because the meat was tough, it was minced and soaked in milk, bread crumbs and onions. Called a Hamburg Steak it continued to grow in popularity once the German emigrants settled in America and established their own restaurants and delicatessens.

MADDEN, THE busy mother of three children, understands the importance of being able to pull a tasty and nutritious dinner together quickly. Her recipes are creative variations of old standbys that will be a welcome addition to your repertoire of meals. Madden likes to serve this with a delicious potato salad that will bring to mind with each bite the taste of a baked potato.

Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3501, Birmingham 46012.

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