

3 generations make pirogi

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the kitchen at all but says that his job "is driving to the restaurant." Son Christopher, who would rather eat than cook, occasionally gets into the kitchen but mainly leaves the culinary duties up to momma while he attends grad school.

When queried about her secret for great pirogi, she must have gone to the Grandma Gordon school of responses because her answer mimicked her momma's to a "T." "You have to know how the dough should feel," she responded. "How can you make great pirogi without knowing how they should feel?"

WHICH BRINGS US to Gordon-

Pirogi is small, savory pastries that can be baked, boiled or fried. It can be made many different ways and the pastry can be puff, short crust, choux or yeast dough. It can be filled with minced meat, poultry, fish, sauerkraut, potatoes or cheese. It is the traditional Polish way of using up oddsends.

PIROGI

1/4 cup soft butter
1/4 cup sour cream
2 eggs
1/4 teaspoon salt
14-16 ounces flour

Cream together butter, sour cream, eggs and salt. Gradually add enough flour to make a workable dough. Knead for 5 minutes. Roll out 1/4-inch thick. Cut into 2-inch squares. Place 1 teaspoon of filling on each square, moisten edges, add

girl number three, Ann-Marie Keller, previously of Livonia and now hailing from Lincoln Park, with new hubby Frank and a soon-to-be baby. Somewhere over 20 but way under 30, this bubbly antipating mom cooks just about everything from scratch — proving the old saying that the acorn never falls far from the tree.

Her specialty is stuffed peppers (Frank's favorite) gleaned from her mother-in-law. She said she also makes a mean pot roast, a great pot of spaghetti and probably the best lasagna money can buy. Spaghetti and lasagna, with a last name like Gordon-Keller? Certainly there must have been an extended stay at the

top square and press edges together. Bake at 375 degrees for 15 minutes or boil in rapidly boiling, lightly salted water for 5-7 minutes. Can be fried in butter, margarine or oil over medium heat until golden, about 5-6 minutes.

STUFFED CABBAGE

1/4 pound ground beef
1 medium head cabbage
1 onion
1 cup cooked rice
1 cup broth
2 tablespoons sour cream
4 ounces cooked mushrooms
2 tablespoons tomato paste
Salt and pepper to taste

Chop onion, fry till soft, add meat. Cook until brown. Add rice and 1/2 cup broth. Mix well, season with salt and pepper. Parboil or blanch cabbage.

Betty Crocker School for basic dinners. "Not really," Ann-Marie said. "The only cooking classes I took was what they offered in high school."

In order to make great pirogi, you don't just take home Be 101 and say that's it. While Ann-Marie was growing up, momma and grandma always used to make pirogi while she was at school, and it was only during recess that she had the chance to watch. But after graduation, and before tying the knot, Ann-Marie had plenty of opportunity to get together with momma and grandma and do her share of "feeling the dough."

By the way, this young momma also works all day as a secretary for

Henry Ford Home Care Systems and still finds time to have a hot meal on the table every night. "Of course, that will change when the baby comes" was almost an apology, but before I could interrupt, she added, "But then again, there's no reason why boys shouldn't cook."

Trying to get a recipe from Grandma Gordon was tough, even my attempts from Momma Garlene proved most difficult, but leave it to the kids to come up with everything. These recipes, supposedly from the Gordon family files, have kept this generation of three Gordon girls together and will undoubtedly continue. They hope you enjoy making their recipes as much as they have.

whipped cream

To prepare chestnuts, wash them and make incisions on the rounded sides. Roast in a preheated 350-degree oven for about 15 minutes. Peel. Cook in milk for about 30 minutes. Rub through a strainer while hot, adding to puree whatever liquid has not been absorbed in cooking process, but reserve 1/4 cup of the chestnuts for decorating cake. To prepare cake, cream butter thoroughly with sugar and egg yolks. Add almonds and pureed chestnuts. Fold in stiffly beaten egg whites. Pour into a greased springform pan sprinkled with bread crumbs. Bake in a preheated 300 degree oven for 45 to 60 minutes. When cake is cool, split into 2 layers. Fill and cover with whipped cream and decorate with the 1/4 cup chestnuts put through a potato ricer.

CHESTNUT CAKE

Dori Kastapovy
This is a Gordon family favorite, from the "Czechoslovak Cookbook" by Jozs Brizova (Crown Publishers, New York).

1 pound chestnuts
2 cups milk
5 tablespoons butter
1 cup sugar
6 eggs, separated
1/4 cup grated almonds

Toddler Gourmet food is just for kids

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And the jar label for each of the toddler foods will contain a reproduced photograph of one of Houlihan's five children as tots. For example, the applesauce has a picture of wide-eyed, smiling Jill Houlihan Collins from many years ago.

Jill, 21, is a senior graduating this month from Central Michigan University. Her siblings, in addition to Caroline, are Kathleen, Trisha and John.

In her non-toddler line, Houlihan has a chunky applesauce, which sells for around \$6 for a 16-ounce jar. She suggests that it be served on top of pancakes or waffles, or with a toasted bagel and cream cheese.

There also is an interesting snack mix, which can be served with yo-

"If we start children out with a good taste instead of one so bland, maybe they would enjoy finer foods."

— Elaine Houlihan

gurt, fruit or ice cream. It combines pieces of oat bran cereal, hazelnuts, raisins and Michigan dried cherries. Packed in a 10-ounce Italian crock, the topping sells for around \$16. Eight-ounce refill packages cost around \$9.

THIS SUMMER Houlihan will introduce a chutney and several fla-

vors of preserves. And a new product called Elena, will debut this month. The products, which reflect Houlihan's Italian heritage, will feature such items as basil-flavored tomatoes and special pasta sauces. Eventually Houlihan hopes to develop a mail-order business for her products.

Houlihan's products are sold at

the Quarten Market in Birmingham, Great Scott supermarkets in the Birmingham-Bloomfield area and at all Merchant of Vito locations. They also are available at Get Soused in Trapper's Alley in Detroit and at the Merry House in Grosse Pointe. For more information call 852-7110 during business hours.

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Garlic: It's 'in' East to West

Continued from Page 1

and 24th streets in Detroit's Mexican town.

Last fall, on a business trip to Chicago, upon being seated at Bistro 110 and ordering a glass of chardonnay, the waitperson brought a small breadboard with a few slices of warm bread, a mini-tub of whipped butter and a whole baked bulb of garlic.

I immediately thought about what

would happen to my taste buds upon biting into a bulb of garlic, and sensing my trepidation, the waitperson suggested I use my butter knife to pry out the tender cloves and spread them like a paste over the butter-spread bread. For a few minutes, I thought I had died and gone to heaven.

By the way, a side of Listerine is not needed because as the garlic bakes in liquid it mellows out dramatically.

BAKED GARLIC APPETIZERS

whole heads of garlic
water
Olive oil

Remove pointed ends from bulbs of garlic. Place in a casserole dish and add enough water to barely cover. Drizzle with olive oil, cover and bake at 375 degrees for 1 1/2 hours.

PEASANT BEEF STEW WITH GARLIC

3 pounds well-trimmed stewing beef, cut into cubes
6 ounces tomato paste
1/4 cup fresh parsley
Salt and pepper to taste
1 bay leaf

Remove pointed ends from bulbs of garlic. Place in a casserole dish and add enough water to barely cover.

1 teaspoon dried oregano
1 teaspoon cinnamon
1 teaspoon cumin
1/4 cup dry white wine or apple juice
1/4 cup wine vinegar
1 pound small pearl onions, par-boiled and peeled
30 cloves garlic, parboiled and peeled
1/2 pound feta cheese, crumbled
1 cup walnuts, chopped
1/2 cup fresh parsley

Preheat oven to 350 degrees. In a heavy pot that can be covered, combine all the ingredients except the feta, walnuts and 1/2 cup parsley. Cover tightly and bake for 1 hour 45 minutes. Skim off the fat, ladle stew into a deep platter. Garnish with feta, walnuts and parsley.

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