



Continued from Page 3

FROM PUNCHINELLO'S, Mark Davis' box lunch for four includes a Spanish appetizer (tapis), a specialty of the Birmingham establishment.

#### Sardine Platter

Habas a la Rodena  
Macaroni Salad with Chicken  
Fresh Fruit  
Crackers and Cheese

Several recipes follow:

#### SARDINE PLATTER

2 cans sardines  
Boston lettuce  
2 tomatoes  
olive oil  
basil (preferably fresh)  
Dijon mustard  
Mayonnaise

Place sardines in Boston lettuce cups. Slice tomatoes and place on top of sardines. Sprinkle with basil, salt and pepper. Blend equal portions of Dijon and mayonnaise. Put a dollop on top of each serving.

#### HABAS a la RODENA

2 pounds fresh green beans  
2 6-ounce cans white albacore tuna  
1/4 red onion  
chopped parsley

Blanch beans in salted water. Drain tuna fish and flake with warm green beans. Mince red onion. Toss with mustard vinaigrette. Whisk together:

1/2 cup olive oil  
1/4 cup herbed vinegar  
1/4 cup Dijon mustard  
Salt, pepper

#### MACARONI SALAD WITH CHICKEN

2 whole chicken breasts  
2 stalks celery  
1 carrot  
1 onion  
1 green or sweet pepper  
1 16-ounce can chicken stock or 1 pint homemade  
1 tablespoon dry mustard  
2 hard-boiled eggs  
1 kosher dill pickle

# ALFRESCO DINING

Poach chicken breasts in chicken stock with carrot, chopped celery, and halved onion. (You can broil them, but they'll have better flavor and texture if you'll take the time to poach them approximately 25-30 minutes). Drain and set aside to cool.

Cook macaroni according to package directions, but add 1 tablespoon olive oil. Drain, rinse, with cold water.

Slice chicken breasts. Chop and mince dill pickle. Slice and chop green or red sweet pepper. Chop hard-boiled eggs.

Toss sliced chicken breasts, dill pickle, pepper, dry mustard with macaroni. Add lemon vinaigrette. Whisk together:  
1/4 cup lemon juice  
1/4 cup herbed vinegar  
1/2 cup olive oil

Garnish with hard-boiled eggs.

WELL, WE COULDN'T give you recipes without a contribution from the O&E's own food writer Larry Janes, could we? Here's Chef Larry's favorite picnic basket:

#### LEMON AND CUCUMBER SALAD (serves 6)

2 large English cucumbers  
3 tablespoons coarse salt  
1/4 cup fine julienne of lemon peel  
1/2 cup fine julienne of orange peel  
1/2 cup fresh orange juice  
1 1/2 tablespoons fresh lemon juice  
1/2 cup imported olive oil  
salt and fresh ground pepper to taste

Halve each cucumber crosswise. Cut long grooves in the skin using a fork. Cut cucumber halves lengthwise. Scoop out hollow in center of each using a melon baller. Slice cucumber 1/2 inch thick. Place slices in a colander. Sprinkle with coarse salt. Drain 30 minutes. Rinse with cold water; pat dry. Blanch

peels in simmering water 3 minutes. Rinse in cold water. Pat dry.

Blend juices in non-aluminum bowl. Whisk in oil in a thin stream. Season with salt and pepper. Mix in cucumber and peels. Refrigerate two hours.

#### TRI-COLORED PASTA WITH SHRIMPS AND ROASTED PEPPER (serves 4)

1 large red bell pepper  
1 large green bell pepper  
1/4 pound mixed, egg, spinach and tomato pasta  
salt and fresh ground pepper to taste  
1/2 cup white wine vinegar  
1 tablespoon Dijon mustard  
1/2 cup olive oil  
8 ounces small cooked shrimp, shelled and deveined  
3 tablespoons chopped basil

Char peppers in broiler or over open flame, turning until skins blacken. Place in paper bag and allow to steam for 10 minutes. Remove skins and seeds. Rinse and pat dry. Cut into strips.

Cook pasta in a large pot of rapidly boiling salted water until firm but still tender to the bite. Drain, rinse under cool water and drain. Sprinkle with salt and pepper. Cool to room temperature.

## Bowman's caters to concert crowds

Continued from Page 3

The menu included crawfish, andou sausage, jambalaya and King Cake, a traditional Mardi Gras dessert. The area was decorated in New Orleans style.

In what some people might consider an excess of authenticity, grilled rattlesnake was on the menu when "Oklahoma!" was on stage. Non-purists could feast on barbecued brisket, corn on the cob, and red-eye beans.

WHAT'S A CONCERT without hot dogs and pop? There's a concession stand for those who get misty-eyed over yellow mustard and bright green relish. For children's concerts, the stand offers special menus, perhaps a sack with a hot dog, chips and soda, at a very reasonable price.

For private parties, Meadow Brook Festival will provide a tent (for a nominal sum), and Bowman Catering will provide both food and ambience.

"We've done everything from a simple, all-American moderately priced menu to a full formal dinner," said Johansson.



Blend vinegar, mustard, salt, pepper in a bowl. Whisk in oil in a thin stream. Add peppers, pasta, shrimp and basil. Toss well. Let stand at room temperature for two hours before serving.

#### STRAWBERRIES WITH RASPBERRY SAUCE

4 cups strawberries  
3 cups raspberries  
1 1/2 tablespoons fresh lemon juice  
powdered sugar  
1/2 cup crumbled macaroons or amaretti (Italian macaroons)  
Arrange sliced strawberries in a one-quart jar. Puree raspberries in a blender or processor with lemon juice and just enough powdered sugar to sweeten lightly. Press through a sieve into the jar with strawberries. Seal tightly and refrigerate. Spoon strawberries with the sauce into bowls, top with crumbled macaroons.

"For a Spanish concert, we decorated a tent with mantillas and high hats, and featured live flamenco music. Of course, there was a Spanish menu, featuring paella for the main course."

For a private party at the Preservation Hall Jazz Band concert, there was, of course, appropriate food and decor. In addition, "dubious," imprinted with the date and the occasion, were thrown out to the group as the band marched on stage.

Chef Johansson came to the U.S. from his native Sweden when he was 17 years old and has owned Bowman's in Berkeley for the last 20 years. Food service is a fine old family tradition: before Columbus discovered America, a relative of Johansson's had invented smorrebrod — the Americanized smorgasbord.

When you consider that the Cafe Promenade alone will serve 100 meals, sometimes twice a day, at over 60 performances, plus all of the other food service available at the Meadow Brook Festival, you can bet that Chef Johansson often draws on his ancestral memory.

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