

Recipes for appetizers

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Cut the tops off the garlic bulbs, leaving the root intact (all cloves should be exposed). Place the bulbs in a baking dish and brush with oil to prevent burning. Fill baking dish half full with water. Bake at 250 degrees until cloves are soft, about 1 hour. (Chef's suggestion: The warm bulbs can now be placed on small dishes with sliced french bread and served as a garlic spread, if desired.) To make the decadence, squeeze the garlic cloves out of their wrappers into a food processor or blender. Combine with remaining ingredients and blend until smooth. Serve with assorted crackers, bread or toast points. For an interesting variation, try stirring in 1/2 cup chopped pecans or almonds. If you have leftovers, add some cream and make a great sauce for chicken, shish-kebabs or grilled fish.

BAKED SAUSAGE AND NUT TERRINE

An outstanding mold

- 2 tablespoons butter
- 1/2 pound Italian sausage
- 1/2 pound ham, minced
- 1/2 cup walnuts, chopped
- 1/2 pound frozen spinach, thawed

- 1 onion, chopped fine
- 2 teaspoons garlic, chopped fine
- 2 tablespoons butter
- 1/2 cup parsley, chopped
- 1 egg
- 1/2 cup seasoned bread crumbs
- 1/2 pound bacon
- 1 bay leaf

Preheat oven to 350 degrees. Sauté the onions and garlic in 2 tablespoons butter to soften. Press all the excess moisture out of the spinach. Combine with onion-garlic mixture and puree in blender or processor till smooth. Combine with sausage, 2 tablespoons butter, parsley, egg and bread crumbs. Mix well. Stir in walnuts. Line a bread pan with bacon strips. Fill the pan with the mixture and top with bay leaf and more bacon strips.

Top with foil and a lid, or 3 layers of foil if no lid is available. Place the pan in another pan of hot water that reaches halfway up the sides of the bread pan and place in a preheated 350-degree oven for 1 hour. This can be prepared 4 days in advance and refrigerated. Serve with thin-sliced cucumbers, party breads, and mustard and pumpernickel squares.

ARTICHOKE HEART AND 3-CHEESE PUFF PASTRIES

- 2 (8-ounce) jars marinated artichoke hearts, drained
- 1 pound feta cheese
- 1 cup Monterey Jack cheese, grated
- 1/2 cup ricotta cheese
- 1 clove garlic, minced
- 1/2 cup parsley, minced
- Olive oil to taste
- Salt, pepper and dillweed to taste
- 1 package puff pastry dough, defrosted

Preheat the oven to 400 degrees. Chop the artichoke hearts and mix well with all remaining ingredients except puff pastry. Cut one sheet of the puff pastry into 2-inch squares. Fill with a heaping tablespoon of the mixture. Wrap pastry dough around filling and place seam side down on a lightly greased cookie sheet. Brush with olive oil and bake at 400 degrees for 10-15 minutes or until golden. Serve hot.

You can assemble these 1 day in advance. Chopped, cooked shrimp or crabmeat can be added, if desired. Use leftover filling to make big pasties and serve with meat, fish or chicken as a side dish.

clarification

The Monday, Nov. 19, Taste Buds column on making homemade liqueurs by Chef Larry Jones should have included the following information:

- Glycerin, for smoothness, is readily available at all Kitchen Glamour stores and most major

cake decorating stores. Average price: \$2.50.

- Pure grain alcohol, as called for in one of the recipes, is not available in Michigan because of proof restrictions. Nearest source: Product called "Ever-Clear," available in Chicago liquor marts. Chef's sug-

gested alternative for recipe: Vodka or any unflavored clear alcohol.

- The recipe for Spicy Cranberry Sauce, with Geri Rinschler's article on cranberries in the Monday, Nov. 19, issue should have specified 2 1/2 cups dark brown sugar, not two 1/2 cups.

New cookbook offers 'A Taste of Michigan'

"A Taste of Michigan," a new cookbook published by the Michigan Restaurant Association, is a collection of more than 200 recipes from member restaurants throughout the state.

The cookbook also includes information on each contributing restaurant and a section on wines. The book was designed to highlight Michigan products and also the many fine restaurants and chefs in the state. Gift stores, and book stores (including Walden's and B. Dalton's) throughout Michigan carry the cookbook, as well as a number of restaurants. The spiral-bound, soft-cover "A Taste of Michigan" is also available from the MRA by sending a check or money order for \$12.50 plus \$1.50 for shipping and handling to: MRA Cookbook, 200 N. Washington Square, Suite 10, Lansing 48933.

"The MRA has been in existence since 1921 and promotes excellence in hospitality. Its more than 5,000 member locations are represented from the association's headquarters in Lansing.

A few of the cookbook's recipes, chosen from area restaurants, follow:

STUFFED MUSHROOMS WITH CRABMEAT

Appetizer for 12

- 2 pounds large fresh mushrooms (approximately 36 pieces)
- 1/4 cup butter
- 1 pound crabmeat (king, blue or backfin), picked free of cartilage
- 1/2 cup chopped onion
- 2 tablespoons chopped parsley
- 1 hard-boiled egg, chopped
- 2 tablespoons sour cream
- 1/4 cup mayonnaise
- 1 tablespoon Dijon mustard
- 1 few drops Tabasco
- 1 teaspoon lemon juice
- Salt and pepper to taste

Wash mushrooms (do not soak). Break stems off (use stems for other purposes). In a skillet, melt the butter, add caps and sauté till they turn gray. Strain off juice and let mushrooms cool (save juice for soup or sauce).

Crabmeat (if necessary, mix with rest of ingredients by hand. Fill into mushroom caps. Arrange caps on a baking sheet. Bake approximately:

20-30 minutes (depending on their temperature) in 375-degree oven.

The Golden Mushroom, Southfield

PINCENNING CHEESE SOUP

Yield: 4-6 servings

- 4 slices cheddar, chopped medium
- 1 cup onion, chopped fine
- 1/2 cup celery, chopped fine
- 1/2 cup carrot, chopped very fine
- 3 tablespoons flour
- 1/2 teaspoon nutmeg
- 1/2 teaspoon white pepper
- 4 cups chicken broth
- 1 cup half and half
- 1 pound Pinconning cheese, grated
- 3 tablespoons parsley, chopped fine

Cook bacon in skillet and render. Using slotted spoon, remove bacon from grease and set aside. Sauté onion, celery and carrots in bacon drippings until tender (approximately 10 minutes). Add flour and seasonings. Cook, stirring, for approximately 2 minutes. Add chicken broth. Bring to a boil, reduce heat and simmer for 5 minutes. Stir in half and half and grated cheese. Cook until cheese is melted. Add chopped parsley and mix well. Ready to serve.

NOTE: Use of Pinconning cheese made in Michigan.

Charley's Restaurants, metropolitan Detroit.

CENTER CUT PORK CHOPS WITH MUSTARD CIDER SAUCE

APPLE COMPOTE WITH SHERRY

- 4 lean center cut pork chops (8-9 ounces each)
- 1 clove of garlic, crushed
- 4 tablespoons Dijon-style mustard
- 1 cup apple cider or apple juice
- 1 tablespoon butter

Composite
3 large Michigan red apples, not peeled, core and cut in wedges
1 tablespoon lemon juice
1 cup sherry
1/2 cup brown sugar
1 cinnamon stick
1 tablespoon butter

Rub pork chops with crushed garlic. Sauté chops in skillet with butter

until golden brown. Brush chops with mustard on both sides. Add cider. Cover with lid or aluminum foil. Cook in oven, turning occasionally until well done. To serve, put pork chops on heated plates. Reduce sauce. Season to taste and spoon over chops. Serve and garnish with apple wedges.

Composite: Sauté apples in butter and lemon juice. Add sugar and cinnamon sticks. Add dry sherry and cook for a short period. Don't overcook.

Suggested Wine: Leelanau Cellars

Machus Red Fox, Bloomfield Township

RACK OF LAMB GENCHIS SEAN

Serves 6

- 3 lamb racks (8 ribs each) trimmed and silverskin removed
- 1 cup hoisin sauce
- Lamb marinade

Place the lamb and marinade in a plastic bag, tie and place in refrigerator for 48 hours, turning occasionally. Remove lamb from marinade and let stand at room temperature 1 hour before cooking. Brush with hoisin sauce. Place lamb on rack in shallow roasting pan and roast in hot oven, 450 degrees, for 15-25 minutes for rare lamb, depending on the size of the racks, or longer for a greater degree of doneness. Let rest for 6-7 minutes before carving.

Combine all ingredients.

Suggested Wine: St. Julian Chancellier Noir.

The Lark, West Bloomfield.

Chocolate cookies taste of summer strawberries

AP — Bake a batch of chocolate cookies with a strawberry-flavored filling. They have the strawberry sweetness of summer, and can be baked any time of the year.

FILLED CHOCOLATE COOKIES

Creamy Strawberry Filling (recipe follows)

- 1/2 cups butter or margarine (2 1/2 sticks), softened
- 2 cups sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 3 cups all-purpose flour
- 1/2 cup cocoa
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup milk

Prepare Creamy Strawberry Filling.

ing; refrigerate. Heat oven to 350 degrees.

In a large mixer bowl beat butter, sugar, eggs and vanilla until light and fluffy. In separate bowl, combine flour, cocoa, baking soda and salt; add alternately with milk to butter mixture, beating until mixture is well blended. Drop by slightly heaping tablespoons onto an ungreased cookie sheet. Bake 11 to 13 minutes or just until cookies are puffed and soft-set. Remove from cookie sheet to wire rack; cool completely. Spread bottom of one cookie with about 1 tablespoon filling; cover with another cookie. Repeat with remaining cookies and filling. Makes about 2 1/2 dozen filled cookies.

CREAMY STRAWBERRY FILLING

- One 8-ounce container soft cream cheese with strawberries
- 2 tablespoons butter or margarine, softened
- 1/2 cup vanilla extract
- 1 tablespoon strawberry spreadable fruit
- 1 pound powdered sugar (about 3 1/2 cups)
- Red food coloring (optional)

In small mixer bowl beat cream cheese and butter. Add salt, vanilla and spreadable fruit; beat until blended. Gradually beat in powdered sugar. Stir in food coloring if desired. Makes about 2 cups filling.



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