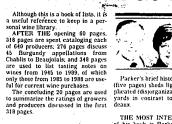
America's wine guru Robert M. Parker Jr. has just completed a massive book frome than 1,000 pages) on Burgundy, published by Simon and Schuster. 139 S. If you are interested in Burgundy and want to learn about it in Intimate detail, this is the book for you. It also will serve as a valuable reference in the future.

Parker discusses each appellation (growing region) in detail, relates his opinion on each of 640 individual producers and Includes thousands of tasting notes on wines produced from 1945 to 1989.

WINE SELECTION OF THE
WEEK
Be forewarned that Burgundies
are expensive. However, it is possible to find good values with a persistent search. The 1989 De Valhaine Bourgogne Aligote de Boutaromas combined with the styleand charm characteristic of a very
good 1989 vintage. Aligote is Burgundy's second white grape variety, but Parker considers De Villaine's Aligote to be the finest from
France. We do too.

#### WINE BULLETIN BOARD

The great wines of France will be the topic of a five-week wine course Wednesdays from 730-330 gn., Jan. 23 to Feb. 29, at Oakland Community Collee's Orchard Ridge Campus. 1-696 at Orchard Lake Road, Farmington Hulls. The class will focus on the wines of Burgundy, Bordeaux, Alsace, Rhone, Loire and Champagne. Total cost is \$90. Instructors: Eleanor and Hay Heald. For more information call 471-7561.



focus on wine

### Eleanor and Ray Heald

Parker's brief history of Burgundy (five pages) sheds light on the com-plicated (disjorganization of its vine-yards in contrast to those of Bor-deaux.

THE MOST INTERESTING part of his book is Parker's answers to "Twenty Questions about Burgundy"

Twenty ouestions about Burgundy"
The street of the street

he said. Parker holds out the carrot for the enophile by saying that Burgundy "at its greatest, irrefutably provides the world's most majestic, glorious and hedonistic red and white wine." PARKER DOES the reader a great service by explaining the importance of knowing the best producers. Itsting his favorites and discouraging wine purchase based on appellation or vintage. "The argument that small estates turn out more authentic and better wines than the finest negociants is a sham," he said.

This is good advice for wine drink-ers, not collectors, since large nego-ciant firms such as Droubin. Bouree, Faiveley, Jadot and Latour produce the region's most affordable wines.

MOST BURGUNDIES are meant to drink, not age, Parker said. We agree. These wines are to be enjoyed in the near term, not cellared for one's heirs

## Classic dish shared

Continued from Page 2

with pie weights and bake 12 min-utes. Remove the weights and foll, brush the pastry shell with the egg wash and continue to bake 8 more minutes. Remove from the oven and cool to room temperature before us

ing Grand Marnier Bavarian Cream, Fruit Topping and Glaze

and Glaze
4 large egg yolks
15 cup granulated sugar
114-ounce package unflavored gela-

tin
1 cup milk
1 stablespoons Grand Marnier
3 cup heavy cream
6 large navel oranges
2 tablespoons warmed and strained
apricot preserves
1 tablespoon orange Juice
Whisk the egg yolks, sugar and
gelatin together in a bowl and set

Pour back into the saucepan and cook over medium-low heat 5 minutes or until the custard is thek enough to coat the back of a spoon; stir constantly.

Pour the mixture into a bowl set over a large bowl of leed water, then stir in the liqueur, stir frequently until the custard is chilled and thicker.

Beat the cream until 50st peaks form, then lightly fold into the custard; continue to chill until firmer, then pour into the cooled tart shell and spread evenly.

then pour into the cooled tart shell and spread eventy. Julienne the zest from two of the oranges and blanch in boiling water 2 minutes. Remove with a slotted spoon and set aside. Use a sharp knife to peel all the oranges, cut between the membranes to release and remove the fitesh, then arrange the freed orange sections over the filling in concentric circles.

Whisk the egg yolks, sugar and getalatt together in a bowl and set asside.

Heat the milk in a medium saucepan, then slowly add to the egg yolk mixture, whisting constantly to mix.

## Chef Larry Janes' French Onion Soup

CLASSIC FRENCH ONION SOUP

CLASSIC FRENCH ONION SOU.

6 cups beef brith or stock
4 medium onlons, sileed
4 tablespoons butter or margarine
1 clove garlic, minced fine
2 tablespoons sugar
1 hay leaf
Plach thyme
Fresh ground margar to tasks.

Fresh ground pepper to taste .
'4 cup chenp, dry red wine (optional)

Prepare the broth as needed, set

Prepare the broth as needed, set asside. In a heavy saucepan, saute onion in butter with garlic. When Ilmp, sprankle in sugar and continue cooking over medium high heat until the sugar begins to caramelize. Add broth hay leaf, thyme and jepper. Simmer for 5 minutes. Stir in wine. Remove hay leaf. Ladle into overproof crock and top with a thin slice of French bread and somic grated Swiss and Partnessa cheese. Pop under brotler and brill 3 minutes or until hot and bubbly

SOUTH OF THE BORDER BLACK BEAN SOUP pound dried black beans Water pound smoked bacon, cut into pieces

up minced union l tablespoon mineed garlie 'a cup olive oil



Christiani Children's

Tund, Inc. 1-800-228-3393 cup chopped cilantro
1's teaspoons coarse sea salt
2 bag leaves
2 teaspoons chill powder
1 teaspoon dried oregano
1 teaspoon crushed red pepper
flakes

flakes
14 teaspoon dried comin
5 cups beef broth
2 tablespoons tomato paste
2 tablespoons brown sugar
2 teaspoons Worcestershire

1. teaspoon hot pepper sauce
1 cup (4 unnees) grated Monterey
Jack chewse
Place beans in a bowl. Add water
to measure 2 unness above the beans
Soak for 6 hours. Drain
Now, if you are like me and want
to eat this now, you can precook the
beans in a pressure cooker on medium pressure for 2 minutes or you
can parboil the beans for 30 minutes.
Saute bacon, onion and garlie in

hol olive oil for 3 minutes. Add beans, seasonings and broth Stir in tornato paste, brown sugar and sauces Mix well. Cook in a pressure cooker for 18 minutes or cook over medium low heat on stovelop for 90 minutes, stir-ring frequently Hemove bay leaves. Serve churky or pour soup in blender or processor and purce. Serve hot, garnished with Monterey Jack cheese



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