### O&E Monday, April 22, 1991

into julienne strips ½ teaspoon powdered ginger 1 teaspoon fresh garlic, minced 1 ounce oilve oil 3 ounces soy sauce 1 cup cooked rice

SEAFOOD PASTA SALAD

size;
2 cups imitation crab, finely chopped
1 each green, red and yellow pepper,
diced small

deced small 1 head leeberg lettuce, cut medium 1 head leeberg lettuce, cut medium 1 cup grated mozzarella cheese 2-3 cups grated Parmesan cheese divided One 18-ounce bottle vinalgrette salad dressing 1 pound rainbow fettucine or rotini pasta, preferably fresh 1 cup sour cream (optional)

Cook pasta and cool by rinsing in cold water. Moisten pasta slightly with olive oil to prevent sticking. Refrigerate. When cooled, mix with other ingredients in large mixing bowl. Save a portion of Parmesan cheese to sprinkle on top.

15 cups small cooked shrimp (gulf

2 eggs, beaten

# The Pavilion Cafe serves light meals

See related story, Page 1B.

SPARTAN SAUTE 2 ounces feta cheese 8 ounces sirioin beef tips 4 ounces sliced mushrooms, fresh or

4 ounces siliced musarrooms, stem occanned
2-3 ounces quartered artichoke
hearts, fresh or canned
2 ounces need to the control of the control
2-3 ounces offer of the control
1 teaspoon fresh garlic
2 ounces pitted Greek olives or
siliced black olives
1 teaspoon mixed berbs (oregano and
basti)

Sauté chicken in olive oil. Add minced garlie and ginger. Add mush-rooms, broccoll, cauliflower and car-rots. Saute for 1 minute. Add pea pods, water chestnuts and peppers. Saute for 1 minute. Add soy sauce, hear serveit and beaten pegs. Slit. 2 ounces garlic butter bean sprouts and beaten eggs. Stir, then add rice. Serves 2.

Saute stirioin tips in olive oil and fresh garlic until medium rare. Add mushrooms, artichoke, and green pepper. Cook until tender, approxi-mately 1 minute. Add olives and garpasta. cheese. Serves 2. lic, lightly tossed. Serve over rice or pasta. Garnish with fresh feta

ORIENTAL CHICKEN STIR-FRY 8 ounces boned chicken breast trimmed and cut into julienne strips

# In spring work hard, cook easy

See Larry Janes' Taste Buds column, Page 1B.

CHICKEN TARRAGON

4 chicken breasts, skinned and boned
2 tablespoons butter or margarine
2 tablespoons dried tarragon
Juleo of 1 lemno or ½ cup bottled

Saute chicken in butter or marga-rine until juices begin to run clear, about 4-5 minutes. Sprinkle with tar-ragon and just before serving, douse with lemon juice.

CASSOULET CHOID CHIEN (Hot Dog Casserole)

2 cups macaroni
1 cup grated cheddar cheese
2 tablespoons flour
2 bothed barbeeue sauce
5 bot dogs, cut into chunks
Chopped onions or other vegetables
(optional)

Precook macaroni in boiling salted water until tender. Prain. Pour into lightly greased 2-quart casserole. Combine cheese with flour. Toss to coat. Sur cheese mixture and barbecue sauce into macaroni. Add hot dog chusto. Mix well. Cover and bake at 350 degrees for 30 minutes or until heated throughout.

## new products

• FROZEN DESSERT
Stroh's Ice Cream Co. is introducing a new product, a 100 percent
cholesterol-free frozen dairy dessert.
It contains 140 calories per three-

It contains 140 calories per threeounce serving.

The package contains complete
per-serving nutritional labeling, and
complements the recently introduced family of square half gallons
for Strob's Light and Stroh's Frozen
Yogurt Dalry Desserts.

"These three new items allow us
to compete on a broader basis in the
frozen dessert business," said Phill
Roselli, Stroh's Iec Cream Co. president.

The non-cholesterod dalry dessert

The non-cholesterol dairy desser is available at drug and supermarket outlets and lee cream pariors in four new half-gallon-square flavors — Peanut Butter Cup, English Toffee Fudge, Raspberry Fudge Torte and Chocolate Caramel Pecan Torte.



(313) 332-7744

MONCHELLE LAMOURE CARROT CAKE 2 ounces bean sprouts To make batter, mix: 2 ounces bean aprous
4 ounces water chestmuts
4 ounces finely chopped blend of
broccoil, cauliflower and carrots
4 ounces silced mushrooms
2 ounces red and green peppers, cut
into julienne strips
Westmoon powdered glager

2 cups sugar 1 ¼ cup light vegetable oil 3 eggs 2 cups flour 2 teaspoon baking soda 1 ½ teaspoon salt 1 teaspoon cinnamon

Add to batter: 2 cups grated carrois 15 cup black walnuts, chopped

Bake at 350 degrees for 45 min-utes, Ice when cool.

leing: 1 small package Philadelphia Cream

Cheese I stick butter 1 % cups powdered sugar % teaspoon vanilla

Blend until smooth WALDORF SALAD

Toss apples in lemon juice. Add celery, walnuts and raisins.

Whip cream until stiff. Add vanilla yogurt and a pinch of cinnamon and

Makes 4 servings.

MONCHELLE LAMOURE WHITE CHOCOLATE MOUSSE

s cup confectioners sugar (sifted) oup confectioners sugar (sifted)
4 ounces white chocolate, grated (use
Swiss or French Chocolate)
4 tablespoons unsalted butter, cut
into 10 pieces
3 extra-large eggs, room temperature, separated

ture, separated I cup heavy whipping cream (cold) Pinch of salt Pinch of cream of tartar

Garaish

resh raspberries or strawberries Dark chocolate Crushed hazelnuts

ter in double boiler, stir until smooth. Whisk in butter, one piece at a time. Whisk after each piece until.

at time. Whish after each piece until-blended.

Beat egg yolks with sugar until firm. Pour into double boiler and whisk over low beat until thick. Re-move from low heat. Add white-becolate, and beat until cool.

Beat heavy whipping cream until stiff. Using electric mixer at low speed, mix egg whites until they foam. Add salt and cream of larter and beat mixture until stiff.

Add vs of egg whites into choco-late to lighten. Add remaining egg whites, and fold in whipped cream.

Cover and refrigerate overnight. A metal bowl is best, if you have one.

When ready to serve, spoon into small decorative bowl or cop. Top with suggested garnish.

## Don't overcook or undercook in microwave

Bakery's wedding cake is dreamy

AP - Using your microwave to save time isn't worth much if your results are either underdone or over-cooked. You can make sure that won't happen with these kitchen-tested cures.

Rounded dishes have the edge. For perfectly done breads, cakes or custards, use a round or ring-shaped baking dish. Microwaves concen-trate in the corners of square or rec-tangular dishes, overcooking the edges of the foods while leaving the enters underdone. You can avoid undercooked centers by using a ring-shaped dish.

Put up a foll shield. Avoid uneven cooking by using a little aluminum foil (if your owner's manual recommends using foil in your microwave oven). Because foil is

metal, microwaves will not pass through it. Place a small amount of foll over an area of food that is cook-ing faster to protect it while the un-covered food continues to cook. Re-member to use small amounts of foil. And, to prevent sparks, be sure foil descri! fold back on itself or touch other metal or the side of the microwave oven.

microwave oven.

• Arrange foods wisely. When cooking foods with uneven the cooking foods with uneven the cooking foods with uneven the cooking foods foods

IGA Tablerite BONE-IN

Sirloin Steaks

\$2.99<sub>LB.</sub>

Save 40' lb

IGA Tablerite ENGLISH CUT

**Beef Roasts** 

\$1.89<sub>LB.</sub>

Save 30: lb.

IGA Tablerite

distribute the heat. For pieces that cannot be silrred, move less-cooked pieces close to the dish edges and more-cooked pieces in the center. Turn over large pieces, such as hamburgers, to be sure the top and bottom cook evenly. You can also give the dish a half-turn midway through the cooking time. Some microwave overs may have a turniballe which ovens may have a turntable, which will help to cook foods more evenly too.

Place a small amount of foil over an area of food that is cooking faster to protect it while the uncovered food continues to



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