

# Pastry Den chef gives recipe for Lemon Bars

The Fox and Hounds Pastry Den will be represented at Cranbrook School's 13th consecutive Le Gala de Cuisine from 3-7 p.m. Sunday, May 6, at the school's Quadrangle, in Bloomfield Hills.

More than 45 of metropolitan Detroit's top chefs are creating hors d'oeuvres, entrees and desserts for the event. Tickets are \$125 (fees), \$150 (patron) and \$200 (benefactor). For ticket information call Betty Badstuber at 641-0711.

Following is a recipe provided by Chef Eric Boerge of the pastry den.

### LEMON BARS

Yield one 18-by-12-inch sheet

**Dough:**

- 1 1/2 cups powdered sugar- 2 cups unsalted butter- 4 cups cake flour

**Filling:**

- 8 eggs, beaten- 3 cups sugar- 5 each lemon zest- 1/2 cup lemon juice- 5 tablespoons cake flour- 1/2 teaspoon baking powder

# Sausage making is new to him

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

### CAJUN-STYLE ANDOUILLE

- 2 tablespoons minced garlic
- 2 tablespoons kosher salt
- 1 tablespoon fresh ground black pepper
- 1 teaspoon red pepper flakes
- 2 teaspoons cayenne
- 3 tablespoons paprika
- 1/4 teaspoon mace
- 1/2 teaspoon dried thyme
- 2 tablespoons sugar
- 1 teaspoon curing salts (optional)
- 5 pounds pork butt, fat and lean separated, cut into chunks
- 1/2 cup cold water
- Wide hog casings

Mix the garlic, salt, spices and thyme along with the sugar and optional curing salts in a bowl. Separate the meat and the fat into 2 bowls, and rub each thoroughly with the spice mixture. Cover and refrigerate overnight. (We skipped this step.) Grind the fat in a meat grinder fitted with 1/4-inch blade. Grind the meat using 1/2-inch blade. Mix the meat and the fat together in a large bowl, add the cold water and knead gently until the mixture is absorbed and the spices well blended. Stuff the mixture into wide casings.

If hot smoking, dry the sausages for 2 hours in a cool location and smoke-cook in a covered barbecue. If you prefer cold smoking (this is what we did) dry the Andouille in a cool place overnight, then cold smoke for at least 12 hours. Cold-smoked Andouille should be cooked before eating. Hot smoked sausage is ready to eat. Makes 5 pounds.

Recipe from: "Hot Links and Country Flavors: Sausages in American Regional Cooking" by Bruce Adell and Denis Kelly (Knopf Publishers, \$19.95, 1990).

**MOREL MUSHROOMS**  
(Morchella esculenta)

Flavorful, delectable, exquisite, fresh, clean, white, morels, 1/2 lb. \$29.95, 1 lb. \$53. Delivery included. Unconditionally guaranteed.

**WALLOON**  
Walloon Cottage Industries  
Walloon Lake, Michigan 49796-0039  
CALL 1-800-477-3323  
Visa and Mastercard accepted

**FRAN O'BRIEN'S**  
Maryland Crabhouse

**LIVE MARYLAND BLUE CRABS**  
Flown In Daily

Grilled Crabs • Saltwater Crabs  
Steak Crabs • Maryland Crab Cakes

631 R. Opatka  
Auburn Hills, MI  
(313) 332-7744

# At home in Olga's kitchen

See related story, Page 1B.

### EGGPLANT CASSEROLE (Mousaka)

- 2 medium eggplants
- 2 medium onions, chopped
- 2 tablespoons minced parsley
- 1 cup water
- 1/2 cup tomato paste
- 2 eggs, well beaten
- 1/2 cup grated cheese
- 1/2 pound butter
- 1/2 cup olive oil
- 1 pound ground lamb
- Salt, pepper to taste
- 1/2 cup bread crumbs

Brown the meat and finely chop onion with olive oil. When well browned, add water, tomato paste, parsley, butter, salt and pepper and let it simmer on low fire for 1 hour or more until paste is thickened. In the meantime peel and cut lengthwise eggplants in 1/4-inch-thick slices. Sprinkle with flour and saute in olive oil or butter to a golden brown color. Add to the already cooked chopped meat the 2 tablespoons of breadcrumbs and mix well.

Butter a baking dish well and sprinkle with breadcrumbs. Place half of eggplant slices in the dish and spread half of ground lamb on the eggplant slices. Add remaining eggplant and chopped meat paste alternatively. Pour well beaten eggs on top and spread evenly. Sprinkle with grated cheese and bread crumb mixture and bake in medium oven for about 1/2 hour or until golden brown.

### INDIVIDUAL STUFFED EGGPLANTS

(Mellitzanes Papoutskas)

- 8 small eggplants, long, thin variety
- 1 pound ground lamb

Place half of eggplant slices in the dish and spread half of ground lamb on the eggplant slices.

- 2 onions, chopped fine
- Parsley, salt, pepper
- 1 tablespoon butter
- 1 egg
- 1/2 cup grated cheese
- 1/2 cup milk

Cut eggplants lengthwise and scoop out meat from center. Fry the onions in butter, add the pulp of the eggplant and then the meat. Season and mix well together, cooking for about 10 minutes. Stuff the eggplant shells with the mixture and bake in a moderate oven for about 1/2 hour. While they are baking, beat up egg and milk together and add the grated cheese. Season to taste. Remove eggplants from oven and cover each one with the cheese sauce. Place under broiler until brown. Serve at once.

### TRIANGLE SPINACH PIE

- 1/2 cup olive oil
- 1/2 pound butter
- 6 scallions, chopped (some of greens)
- 1 cup celery, chopped

In a skillet, saute until vegetables are tender.

- 1/2 cup fresh parsley
- 1/2 cup fresh dill (2 tablespoons dry)

Stir and remove from heat. 20 ounces of 2 packages spinach, wash (with thick stems removed) 1 tablespoon cream of wheat

- 1/4 pound feta cheese
- 1/4 pound cottage cheese (large curd) or ricotta
- 3 large eggs, beaten until creamy
- 1/2 teaspoon ground pepper

Combine these ingredients in a bowl. (no salt; cheese is salty enough for recipe.) Add vegetables and spices; mix thoroughly.

Cut 1 pound filo dough in fifths. Folding process used is same as folding a flag. Clarify 1/2 pound butter. Take 1 strip; brush clarified butter on it. Layer another strip of strudel; brush with butter, then cut in fifths. Lay 1 heaping tablespoon spinach mixture. Place finished triangle on cookie sheet; brush with butter and bake at 400 degrees for 20 minutes. Makes 50 pieces.

Optional: Or, use a 10-1/4-by-15-inch pan and place 5 layers of filo dough, brushing each with clarified butter. Place spinach filling in center and spread evenly. Overlap dough edges and cover with 4 more layers of filo, each brushed with butter. Bake in a 350 degree oven for 35 to 40 minutes.

### CUSTARD PASTRY

(Galatoboureko)

- 1 pound filo
- 1 dozen eggs
- 1/2 gallon milk
- 1 pound butter
- 1 cup cream of wheat farina
- 1/2 teaspoon vanilla
- 1 cup granulated sugar



In a large pot, combine milk, sugar, farina and butter. Melt together. Under medium heat, stir mixture constantly until thickened. Set aside. Beat eggs. Take custard filling just cooked, at little at a time, and add to eggs slowly. Pour into hot mixture, slowly. Can make into sheet and cut pieces or make in individual rolls. Brush lightly with melted butter. Bake sheet for 40 minutes at 350 degrees.

Syrup: Combine 2 cups sugar and 2 cups water. Squeeze 1 lemon into mixture. Bring to boil, for 20 minutes. Pour over sheet pan or rolls.

### STUFFED GRAPE LEAVES

(Dolmathakia or Yaprakia)

- 2 cups uncooked rice
- 4 cups onions, chopped
- 1 cup vegetable oil
- 1 jar grape leaves
- 1 teaspoon salt
- 2 tablespoons sugar
- 1 lemon, juice of
- 1/4 cup raisins
- 1/4 cup pignolia nuts

Remove grape leaves from jar, rinse and drain well. Place 1 teaspoon rice mixture on each leaf and roll sealing edges well. Lay in 9-by-13-pan side by side in 2 layers. Add 3 cups water, 1/2 cup vegetable oil and sprinkle with 1 teaspoon salt, cover with foil. Bake at 400 degrees for 1/2 hour, lower to 350 degrees for 1 hour, total 1 1/2 hours. When cooked squeeze juice of lemon over all.

# Results.

Plant your advertising message in the Observer & Eccentric classified columns and reap the rewards.

**ORCHARD-10 IGA**  
24065 ORCHARD LAKE RD.  
Mon. thru Sat. 8-9; Sun. 9-5  
We Feature Western Beef

QUANTITY RIGHTS LIMITED • NOT RESPONSIBLE FOR ERRORS IN PRINTING

**AT IGA I GET ATTENTION!**  
**HOMETOWN PROUD**

|  |  |   |
|--|--|---|
| <p>IGA Tablette<br/><b>Hamburger from Ground Chuck</b><br/>ANY SIZE!</p> <p><b>\$1.59</b> LB.<br/>Save 40¢ lb.</p>   | <p>IGA Tablette<br/><b>Porterhouse or T-Bones</b></p> <p><b>\$3.69</b> LB.<br/>Save \$1.60 lb.</p>   | <p>IGA Tablette<br/><b>Bone-In Chicken Breasts</b></p> <p><b>\$1.59</b> LB.<br/>Save 40¢ lb.</p>  |
| <p>IGA Tablette<br/><b>BONELESS BEEF BBQ Portions</b></p> <p><b>\$1.79</b> LB.<br/>Save 40¢ lb.</p>  | <p>IGA Tablette<br/><b>Quarter Pork Loin Chops</b><br/>7 to 11 Chops Per Pkg.</p> <p><b>\$1.69</b> LB.<br/>Save 30¢ lb.</p>  | <p>IGA Tablette<br/><b>Hamburger from Ground Chuck Patties</b></p> <p><b>\$1.49</b> LB.<br/>Save 50¢ lb. Great for Cook-Outs!</p>   |
| <p>IGA Tablette<br/><b>BONELESS ROLLED Rump Roast</b></p> <p><b>\$2.29</b> LB.<br/>Save 80¢ lb.</p>  | <p>Eckrich<br/><b>Smoky Links</b><br/>Regular • Lite • Beef</p> <p><b>\$1.79</b> PKG.<br/>Save 30¢ pkg.</p>  | <p>IGA Tablette<br/><b>CUBED Pork Cutlets</b></p> <p><b>\$1.89</b> LB.<br/>Save 20¢ lb.</p>   |
| <p><b>IN STORE SPECIALS</b></p> <p>Turkey Store<br/><b>Ground Turkey</b> <b>\$2.29</b><br/>Save 50¢ lb.</p> <p>Chunks • Pork • Shrimp • Chicken • Vegetable<br/><b>Egg Rolls</b> <b>\$2.09</b> pkg.</p> <p>Orange Roughy</p> | <p><b>Produce</b></p> <p>California Red • Ripe • Sweet<br/><b>Strawberries</b> <b>99¢</b> PINT</p> <p>Fresh Red Ripe<br/><b>Cherry Tomatoes</b> <b>99¢</b> PINT</p> <p>Fresh California<br/><b>Green Onions</b> <b>3 for 99¢</b></p> | <p><b>Bakery</b> Split Top<br/><b>White Bread</b> <b>25¢</b> 21 oz.</p> <p>Assorted Varieties • 4 for \$1<br/><b>JJ's Lunch Pies</b> Mackinac Meringue Co. 20 oz.</p> <p><b>Black Forest Rye Bread</b> <b>99¢</b></p> |
| <p><b>Kids Kontest</b></p> <p>Help your favorite boy or girl win a 2-Day Overnight Trip</p>  | <p><b>SEA WORLD</b></p> <p>Help your favorite boy or girl win a 2-Day Overnight Trip</p>   | <p><b>Pop-Top Storable</b></p> <p>Our Best Value Storage Containers With Exclusive, Easy Open Lids.</p>   |

**CLIP THIS COUPON**  
**TRIPLE COUPON**  
THIS WEEK ON FIVE MANUFACTURER'S COUPONS OF YOUR CHOICE UP TO 35¢ FACE VALUE

1. \_\_\_\_\_ 2. \_\_\_\_\_ 3. \_\_\_\_\_ 4. \_\_\_\_\_ 5. \_\_\_\_\_

LIMIT ONE TRIPLE COUPON PER FAMILY WITH \$20 ADDITIONAL PURCHASE. GOOD MONDAY, APRIL 23, 1991 THRU SUNDAY, MAY 5, 1991. ONLY 5 MANUFACTURER'S COUPONS MAY BE REDEEMED ANYTHING OVER 5 MAY BE REDEEMED ACCORDING TO OUR DOUBLE COUPON POLICY.

|  |  |  |
|--|--|--|
| <p>FAME<br/><b>Tomato Catsup</b><br/><b>69¢</b> 32 oz.</p>           | <p>FAME<br/><b>Pork &amp; Beans</b><br/><b>4/1</b> 16 oz.</p>        | <p>HOMETOWN BONUS COUPON<br/>FAME<br/><b>Tomato Juice</b> <b>49¢</b><br/>Limit 1 16 oz. Can</p>  |
| <p>FAME<br/><b>Mustard</b><br/><b>79¢</b> 16 oz.</p>                 | <p>FAME<br/><b>Pretzels</b><br/><b>2/1</b> 10 oz.</p>                | <p>HOMETOWN COUPON<br/>FAME<br/><b>Plates, Bowls &amp; Cold Cups</b> <b>30¢</b> (4)</p>          |
| <p>FAME<br/><b>Instant Coffee</b><br/><b>\$2.99</b> 12 Pack Cans</p> | <p>FAME<br/><b>Coke</b><br/><b>99¢</b> 12 Liter</p>                  | <p>HOMETOWN BONUS COUPON<br/>FAME<br/><b>Paper Towels</b> <b>29¢</b><br/>Limit 1 Single Roll</p> |
| <p>FAME<br/><b>Frozen Orange Juice</b><br/><b>79¢</b> 12 oz.</p>     | <p>FAME<br/><b>Whipped Topping</b><br/><b>59¢</b> 16 oz.</p>         | <p>HOMETOWN BONUS COUPON<br/>FAME<br/><b>Salt</b> <b>Free</b><br/>Limit 1 Free 20 oz.</p>        |
| <p>FAME<br/><b>Margarine</b><br/><b>38¢</b> 1 lb. Pkg.</p>           | <p>FAME<br/><b>Homogenized Milk</b><br/><b>\$1.99</b> 1/2 Gallon</p> | <p>HOMETOWN COUPON<br/>FAME<br/><b>Pop-Top Storable</b> <b>Free</b><br/>Limit 1 Free Offer</p>   |
| <p>FAME<br/><b>Butter</b><br/><b>1.49</b> 1 lb. Pkg.</p>             | <p>FAME<br/><b>Cream Cheese</b><br/><b>69¢</b> 8 oz. Pkg.</p>        | <p>HOMETOWN COUPON<br/>FAME<br/><b>Dog Food</b> <b>\$1 OFF</b><br/>Limit 1 25 lb. Bag</p>        |