

Starter cookbook makes a great gift

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

CREAMY CUCUMBER SALAD

1/2 cup plain yogurt or mayonnaise
1/2 cup salad dressing
1/2 teaspoon salt
1/2 teaspoon dried dill weed
1/2 teaspoon pepper
2 medium cucumbers, sliced thin
1 small onion, thinly sliced and separated into rings

Mix all ingredients. Cover and refrigerate at least 4 hours. Serves 7.
From: "Betty Crocker's Cookbook," Golden Press, 1988

GRILLED TUNA WITH HERBS

Four 1-inch-thick tuna steaks
Salt and fresh ground pepper to taste
1/4 cup olive oil
1 tablespoon minced garlic
1 teaspoon chopped thyme or 1/2 teaspoon dried thyme
1 teaspoon fresh grated lemon rind
1/4 teaspoon hot red pepper flakes
2 tablespoons butter
2 tablespoons lemon juice

Preheat an outdoor grill or preheat the oven broiler to high. Sprinkle the tuna with salt and pepper. Combine the oil, garlic, thyme, lemon rind and red pepper flakes. Mix well and brush the mixture all over the fish. Scrape the remaining mixture into a saucepan and add butter and lemon juice. If the fish is to be cooked on an outdoor grill, place the pieces directly on the grill. Cook, turning often, 5-6 minutes. If it is to be cooked under a broiler, place the fish in a dish about 2 inches from

the broiler. Leave the broiler door partly open. Let cook 3 minutes and turn. Cook the other side 2-3 minutes. Place the tuna steaks on individual plates or on a platter. Heat the oil and butter mixture and pour it over the fish.

Source: "The New York Times Cook Book" by Craig Claiborne, 1990

This is a perfect example of why "Joy of Cooking" is so great.

BEEF GREENS

Beet greens may be prepared like spinach. If you are serving the greens with the steaks, put the beets in a ring and serve the greens in the center, dressed with melted butter and garnished with horseradish sauce.

Heat in a frying pan: 2 tablespoons butter or cooking oil. Add and simmer until tender: 2 cups cooked, chopped beet greens. 1 teaspoon grated onion. 1/4 teaspoon salt. 1/4 teaspoon prepared mustard. 1 tablespoon grated horseradish. Remove from the heat and add: 1/2 cup cultured sour cream.

You can pressure cook beet greens 3 minutes at 15 pounds.

Source: "Joy of Cooking," Bobbs-Merrill, 1975.

A Father's Day Clambake

See related story, Page 1B.

BACKYARD CLAMBAKE
Plenty of damp seaweed (corn husks soaked in water may be used instead.)
Cheesecloth cut into 12 large squares
String
Charcoal
6 new potatoes, scrubbed
6 small onions, peeled
6 ears of corn, husks
Six 1 1/2-pound lobsters
3 dozen soft clams, scrubbed

Place the potatoes in a medium-size saucepan and add enough water to cover. Bring to a boil. Add onions and cook for 10 to 15 minutes more and remove from water. Meanwhile, prepare the grill by covering bottom rack with foil. Add enough charcoal to the bottom of the grill to sustain a long-burning fire. Once coals are fiery red spread them to get an even

heating base. Place foil rack on top.

Place 12 clams in the center of a cheesecloth square and bring opposite sides of the square together and tie the cheesecloth with string forming a bundle. Repeat with remainder of clams and vegetables.

Place 3 to 4 inches of seaweed or corn husks on foil-covered rack. Lay cheesecloth bundles and corn on bed of seaweed, leaving enough room in the center of the bed for the lobster.

Cover seafood and vegetables with remainder of seaweed. Open vents on the grill halfway. Close lid of grill. Check clams after 15 minutes. If shells have popped open, serve and leave remainder of food on grill, covered with seaweed. Cook until lobster turns bright red and corn is tender, about 2 hours.

Remove food from grill using tongs or heatproof mitts and arrange on platter to serve. Serves 6.

COLESLAW
1/4 cup white wine vinegar
2 teaspoons Dijon mustard
1/4 teaspoon garlic powder
1/4 teaspoon cayenne pepper
1 teaspoon sugar
1/2 cup oil
Salt to taste
1 small head of green cabbage, cleaned and shredded
2 carrots, grated
1/4 small red onion, minced
1/2 cup water chestnuts, julienne

Whisk together vinegar, Dijon mustard and seasonings in a small bowl. Whisk in oil. Add salt to taste. Mix together vegetables in serving bowl and toss with vinaigrette. Chill, tightly covered, until ready to serve. Serves 6.

FRUIT PIZZA
1 package ready-made refrigerator

Sugar Cookie Dough
8 ounces cream cheese, softened
5 tablespoons confectioner's sugar
4 teaspoons lemon juice
Assortment of seasonal fruits
1 cup apple jelly

Into a pizza pan press cookie dough, forming one large cookie. Bake according to direction. Cool completely.

In a medium mixing bowl, cream together cream cheese, confectioner's sugar and lemon juice. Spread cream cheese mixture over cooled cookie. Cut and arrange desired amount of fruit on top of cream cheese.

In a small saucepan melt apple jelly. Brush melted jelly over fruit covering entire pizza.

Refrigerate pizza until ready to serve. Serves 12.

Try Grilled Pepper Steaks for Supper

This recipe is from an article "A Delicious Weekend" in the June issue of Bon Appetit magazine.

GRILLED PEPPERED STEAKS

Offer with steamed green beans as part of supper Friday night. A rich Cabernet Sauvignon is a perfect accompaniment.

8 servings
1/2 cup olive oil
1/2 cup red wine vinegar
4 1/2 tablespoons Dijon mustard
4 large garlic cloves, minced
2 large shallots or green onions, chopped
1 tablespoon plus 1 teaspoon coarse-ground black pepper
1 tablespoon minced fresh thyme or 1 teaspoon dried, crumbled
1 tablespoon minced fresh rosemary

or 1 teaspoon dried, crumbled
1 teaspoon salt
3 flank steaks (about 1 1/4 pounds each)

Fresh thyme sprigs
Fresh rosemary sprigs

Whisk first 9 ingredients in medium bowl to blend. Place steaks in single layer in large baking dish. Four marinade over and turn steaks

to coat. Cover and refrigerate overnight.

Prepare barbecue (medium-high heat). Remove steaks from marinade and season all sides generously with pepper. Grill steaks to desired doneness, about 4 minutes per side for medium-rare. Thinly slice steaks diagonally across grain. Arrange slices on platter. Garnish platter with thyme and rosemary sprigs and serve.

Pike Street and Chimayo give recipes

Here are two recipes from chef Brian Polcyn of the Pike Street Restaurant and of Chimayo, both Pontiac restaurants under the same ownership.

The two restaurants participated in the recent La Fete au Jardin at the St. Vincent and Sarah Fisher Center in Farmington Hills.

SAUTE PICKEREL WITH HAZELNUT CRUST
(Recipe from Pike Street)
Yields 6 servings
6-8 ounces fillets of pickerel
1/2 cup hazelnuts
1/2 cup breadcrumbs
2 eggs
1/4 cup milk
Salt
Pepper

Skin and bone fillets. Roast hazelnuts, grind in Cuisinart, add to bread crumbs. Make egg wash. Dip fish in egg wash, pack on crust. Sauté over medium heat. Do not blacken. Finish in oven.

CHEVRE AND CHIMAYO CHILE CHEESECAKE
1 pound chevre
1/4 cup Chimayo chile paste
2 eggs
2 teaspoons shallots
1/4 cup cream
Salt
Pepper
1 tablespoon cornstarch

Whip chevre and chile paste together in mixer fitted with a paddle. Add all other ingredients. Mix until smooth. Pour into greased sheet pan. Bake at 325 degrees about 25 minutes or until set. Allow to cool. Cut into squares. Serve warm.

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