

Indonesian Chicken can surprise 'old Dad'

With Father's Day coming up Sunday, this week's Winner Dinner offers a menu that is sure to be a hit with "old Dad" and the rest of the family as well.

In addition to being a confirmed family favorite, it is a perfect summertime meal and a change of pace from the ubiquitous summer stand-by, grilled steak and baked potato.

So be adventurous, take your taste buds on a trip and try something different.

Beth Sheehan of Birmingham submitted a menu that includes a recipe for Indonesian Chicken Kebabs.

What sets this chicken dish apart from others is the scrumptious marinade that has peanut butter and chili sauce in its list of ingredients.

Served with a cold rice salad and finished off with an ice cream pie topped with your choice of favorite candy bars, it promises to be a meal that will truly make Dad's day.

THIS HAPPENS to be a banner week for Sheehan, who not only is this week's Winner Dinner Winner but tomorrow celebrates her 14th wedding anniversary.

The busy mother of three young children, Sheehan is a woman of many talents.

An avid sailor and tennis player, she is owner of Ekatas, Etc., a business that conducts household and estate liquidations as well as appraisals.

Originally started by her mother, the business was taken over by Sheehan two years ago upon her mother's retirement.

SHEEHAN'S LIFE, like that of many mothers, revolves around her children, shuttling them back and forth from their activities and lessons.

She will have help this summer, though. An English girl is coming over to work as a mother's helper for two months.

Sheehan's 10-year-old daughter is especially looking forward to the helper's arrival and is fascinated by the prospect of getting to know someone from another country.

Thank you, Beth Sheehan, for sharing your delicious recipes with us, and congratulations on being selected this week's Winner Dinner Winner. Happy anniversary to you and your husband, Tim, and best wishes for a restful and refreshing summer.

Until next week, here's hoping this will be the mother of all Father's Days for all you dads out there.



family-tested
winner dinner
**Betsy
Brethen**



PAUL HURSCHMANN/staff photographer

Clockwise from top left, Kelly, 9; Beth Sheehan; Molly, 1, and Kevin, 3, of Birmingham, with Indonesian Chicken Kebabs.

And speaking of dads, I look forward to hearing from more of you, for this always has been and always will be an equal opportunity column.

Submit your recipes, to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3503, Birmingham 48012. All submissions become the property of the publisher.

Each week's winner receives

an apron with the words Winner Dinner Winner on it.

Recipes are printed the same size so that you may clip and save them in a three-ring binder.

Use a paper punch to make holes in the clipping or paste the clipping on a blank sheet of three-ring binder notebook paper. Another option is simply to file the clippings in a folder with pockets that will hold them.

Observer & Eccentric

Winner Dinner

Menu

**INDONESIAN CHICKEN KEBABS
SPINACH AND RICE SALAD
CANDY BAR PIE**

Recipes

INDONESIAN CHICKEN KEBABS

You will love the flavor of the marinade that makes these chicken kebabs so tasty. Easy to make up in advance, it is a terrific summer dinner. This recipe serves 6.

6 boneless chicken breasts, cut into chunks
1 red pepper, cut into chunks
1 green pepper, cut into chunks
6 metal or bamboo shish kebabs

MARINADE

1 cup peanut butter
1/2 cup chili sauce
1/2 teaspoon cayenne
1/2 cup lemon juice
1/2 cup brown sugar
1/2 cup soy sauce
3 tablespoons garlic, minced
8 green onions, finely chopped

Marinate the chicken chunks in the sauce for 12 to 24 hours. Skewer them on a shish kebabs, alternating the meat and the peppers. Broil or grill them slowly over a low fire, turning them frequently and basting with extra sauce as needed. A word of caution: be careful not to let the kebabs catch on fire as they will get charred rather than be cooked through.

SPINACH AND RICE SALAD

A delicious accompaniment to the Indonesian Chicken, this salad is easy to make and a refreshing change of taste. This recipe serves 6 to 8.

1 cup rice, uncooked
1/2 cup Italian dressing
1 tablespoon soy sauce
1/2 teaspoon sugar
2 cups fresh spinach, torn into bite-sized pieces
1/2 cup celery, chopped
1/2 cup green onions, chopped
1/2 cup bacon, cooked and crumbled

Cook the rice according to package directions. Cool slightly. In a separate bowl, combine the dressing, soy sauce and the sugar. Stir into the warm rice. Cover and chill. Add the remaining ingredients before serving.

CANDY BAR PIE

1 quart vanilla ice cream, softened
5 assorted favorite candy bars
Chocolate sauce
Whipped topping
1 ready-made chocolate pie crust

Soften the ice cream. Crumble the candy bars, reserving some of each.

Shopping List

6 boneless chicken breasts
Peanut butter
Chili sauce
Cayenne pepper
Lemon juice
Brown sugar
Soy sauce
Garlic
3 bunches green onions
1 red pepper
1 green pepper
Rice
Italian salad dressing
Soy sauce
Sugar
Fresh spinach
Celery
Bacon
1 quart vanilla ice cream
5 assorted favorite candy bars
Chocolate sauce
Whipped topping
1 ready-made chocolate pie crust

Notes

● The pulse of your community ● The pulse of your community ● The pulse of your community

cooking calendar

● FRUGAL GOURMET

Jeff Smith of the PBS-TV series "The Frugal Gourmet" will sign copies of his five cookbooks from 3:30-5:30 p.m. Friday at the Cargo Express Store in downtown Farmington.

Smith's appearance will include discussions about cooking, as well as book signing.

"It really is a coup for us and for Farmington," said Tim Hopkins, president of Cargo Express. "He doesn't make many appearances. He's only making three appearances this year."

"The Frugal Gourmet" is the highest-rated cooking show ever, viewed by some 15 million people each week. The show has been on television since the 1970s and is now carried on 225 stations.

Before becoming a celebrity, Smith was a chaplain at his alma mater, the University of Puget

Sound at Tacoma, Wash.

● STRAWBERRY PICKING

Information on strawberry picking is available in a free copy of the Farm Market and U-Pick Directory from the Michigan Department of Agriculture. For more information call 517-373-1058.

The directory lists the following locations in Oakland County: Meyer Berry Farm in Northville, phone

349-9289; Middleton Berry Farm in Lake Orion, phone 693-6018 or 693-6124; Ridgeman Berry Farm in Highland, phone 887-5976; the Strawberry Patch, east of Milford, phone 685-1393; Valley of Pines Fruit Farm, Clarkston, phone 625-3027; Whale-Inn Farms, Exit 155 off I-96 north, phone 685-2459. Call ahead before visiting any locations, as there may be changes since the



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