

Le Gala de Cuisine showcases area chefs

Everyone wants to know where Frank's bar is in downtown Wyandotte. I received lots of calls this week from readers after Larry James mentioned it in his column on April 20.

Frank's is a neighborhood bar that looks like a little white house at 602 Forest St. on the corner of Sixth St. in Wyandotte. Fish is served 11 a.m. to 10 p.m. Fridays. Frank's is known for its pan-fried lake perch and shrimp. Smelt is not being served at this time. For information, call 281-8964.

When you're hungry for smelt, lake perch or pickerel, where do you

go? I love hearing from readers about their favorite restaurants and markets. Call me at 953-2105.

MARK YOUR CALENDARS. Cranbrook Schools will celebrate spring by presenting for the 14th consecutive year, Le Gala de Cuisine, 3-7 p.m. Sunday, May 3, in the school's Elliot Saarinen-designed Quadrangle, 520 Lone Pine Road, Bloomfield Hills.

More than 40 of metro Detroit's finest chefs will perform gastronomic feats amid thousands of spring flowers and colorful plants. Included in admission, \$125 (friend), \$150 (pa-



tidbits
Keely Wygonik

tron), and \$200 (benefactor) are a cookbook featuring recipes from participating chefs and Le Gala de Cuisine '92 poster.

Event proceeds go to faculty enrichment, scholarships and school restoration. For ticket information, call 258-8885 or 647-2847. For gener-

al information, call 645-9068 or 651-7725.

Here's one of the recipes featured in the cookbook, Curried Chicken by Chef Jim Kardosh of Alban's Bottle & Basket in Birmingham. Kardosh has been with Alban's for two years. He graduated from the Culinary In-

stitute of America and New York. Many of his recipes emphasize heart healthy cooking.

CURRIED CHICKEN

1 lb. boneless chicken breast, skinned
1 oz. olive oil, (2 tablespoons)
1/2 medium Spanish onion, large dice
1/4 cup white wine (preferably Chablis)
1/4 cup heavy cream
1 oz. honey (2 tablespoons)
2 teaspoons ground curry
1/4 teaspoon ground cumin
2 tablespoons chopped parsley
2 cups white rice

Rinse chicken and pat dry. Cut into bite-size pieces. Cut onion into large pieces. Heat oil in skillet over high heat. Add chicken pieces and onion and cook approximately one minute.

Pour wine into pan to deglaze and release flavors. Allow liquid to reduce to approximately half. Add cream, curried honey and honey. Reduce liquids to desired consistency. Add parsley, reserving small amount of garnish. Serve over hot white rice. Serves 2.

WORD OF MOUTH: Foods/Porterhouse Meats is holding a benefit bar-

becue, 9 a.m. to 6 p.m. Saturday, May 9, at Porterhouse Meats, 1058 S. Main in Plymouth, 455-6770. Event proceeds will help SCAMP, a non-profit organization, provide a summer day camp experience for special education youth.

"Free will donations will be accepted at the barbecue, and will go directly to SCAMP," said Jack and Kristin Traub, owners of Porterhouse Meats and Word of Mouth Foods.

Sample homemade hand-stuffed sausages hot off the grill, bratwurst, Italian sausage, fresh Polish, Cajun sausage and smoked kielbasa. Sample Word of Mouth's new barbecue sauce, "Call it Spicy."

Chili makers prepare for cook-off

By Keely Wygonik
staff writer

Look for area chili champion Paul Huxley of Farmington Hills, and other friends and neighbors at The Great Chili Cook-Off, 11 a.m. to dusk, Saturday, and Sunday May 2-3 at the Washtenaw Farm Council Grounds in Saline.

Huxley, who won the Michigan Chili Crown at the 13th annual cook-off September 15 at the Lark Restaurant in West Bloomfield, will be competing in the North Central Regional Chili Cook-Off Saturday, May 2.

Also competing are — Bob Winsand, Birmingham; Jim Weller, Bloomfield Hills; Brad King, Farmington Hills; Shawn Booth, Garden City; Cookie Hewitt, Ken DeWitt, Earl Dawson and Michael Murphy, Livonia; Annette and Ken Horn, Walter Hunter, and Thomas William of Plymouth; Craig Barber, James Adamski, Dick Campbell, and Marilyn Frederick, Redford; Daniel Deward of Southfield; Thom Pipkin and Paul Tetreault of Troy; Frank Klancik Walled Lake; Ronald Hanson West Bloomfield; and Robert Jones Westland.

This cook-off follows the rules of the International Chili Society. Cooks cannot use beans or other fillers in their chili. The first place winner receives \$500, a trophy and a spot in the ICS World Championship Chili Cook-Off.

The Ameritech PagesPlus Renegade Chili Cook-Off will be Sunday, May 3. It is an "anything in the pot" competition. The winner receives \$250, a trophy and a spot in the 1993 North Central Regional Chili Cook-Off.

Look for Sheri Kinsky, Bloomfield Hills; Tom Boersma, Canton; William Thomas, Plymouth; Ron Cleveland, Troy; and Rob Elkins, Westland.

The Great Chili Cook-Off is a ben-

efit for the National Kidney Foundation of Michigan. All proceeds support NKF's patient services, education and research programs.

The cook-off features free chili tasting, country music concerts, horse show, art show, Elvis impersonator and other events. To get to the Washtenaw Farm Council Grounds, take I-94 west, exit 175, Ann Arbor/Saline Road, turn left, follow the signs. Admission is \$5 for adults, and \$1 for children 12 years old and younger. For information, call 1-800-482-1455.

This year you can learn to cook the chili of champions by buying The Great Chili Cookbook, a collection of recipes sponsored by Wendy's to benefit the National Kidney Foundation of Michigan.

The \$5 cookbook features 40 nationwide champion chili recipes, chili trivia, and three \$1 coupons off admission to The Great Chili Cook-Off.

To buy the book, visit your local

Wendy's through May 18 or attend the event.

Here's a recipe from the cookbook.

Chili the Kid

Shawn Booth of Garden City, 1990 Chili Champion

2 1/2 pounds round steak, cut into 1/2-inch cubes
2 pounds Bob Evans Italian sausage
1 1/4 large Spanish onions, chopped small
1 green pepper, chopped small
2 cloves garlic, minced
4 fresh jalapeno peppers, chopped small
2 16 ounce cans stewed tomatoes, chopped
4 tablespoons chili powder
1 tablespoon cayenne pepper, heaping
2 tablespoons ground cumin
1 tablespoon Mexican oregano

3/4 tablespoon sugar
1 1/2 cups can Budweiser beer
2 jars mild El Paso salsa

Brown meat in large pot and drain grease. Add onion, green pepper, garlic and jalapeno peppers. Simmer for 20 minutes. Add remaining ingredients, except beer, and mix. Add enough beer to bring to desired thickness. Simmer three hours.



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