

Wines from page 1B

Brunello" is atop the best buy list. In the \$8 price category, Bolla wines are consistently well made and flavorful.

Italy's Piedmont region remains fairly traditional. Here the great Barolo and Barbaresco produced from the nebbiolo grape are expensive, but generally excellent. Still available from the exceptional 1985 vintage is B.D. Vaira Barolo, Brice della Viole Vineyard (\$34) with explosive, powerful palate fruit and rich finish.

* Spanna and Gattinara, also produced from the nebbiolo grape, are better priced.

The good news from the Piedmont is that many wines like Dolcetto and Barbera have been highly stylized by individual producers and provide interesting taste comparisons. To illustrate, we suggest pairing the 1991 Cordero di Monzese Dolcetto d'Alba (\$13.50) and the 1991 Pio Cesare Dolcetto d'Alba (\$18). The Monzese has a soft palate impres-

sion with the imprint of blackberry flavors while the Pio Cesare showcases intense berry fruit with palate richness and is a much bigger wine overall.

Two Barberas provide contrast potential. The 1987 B.D. Vaira Barbera d'Alba Riserva (\$28) sports intense, generous blackberry, chocolate, coffee and spice flavors with broad but straightforward palate softness. On the other hand, the 1989 (an excellent vintage) Pio Cesare Barbera d'Alba (\$17) is rich

and robust with palate heft and intense blackberry fruit lasting through a generous, complex finish. It's great now, but is a wine with cellaring potential from five to eight years.

To make the best food harmonies with Italian wines, there's one element to remember. Lighter red wines are knocked out by rich tomato sauces. Match styles with heftier palate impressions and rich tomato sauces or red meat dishes. To illustrate this, pair the 1990 Ruffino

Aziano (a single-vineyard chianti classico) with veal, roast chicken, lightly spiced pastas and medium

to rich cheeses then graciously accept the applause of those around your dinner table.

Gourmet dishes simply delicious

See Larry Jones column on Taste front.

SIMPLE SALSA

4 large tomatoes, chopped
1 medium onion, chopped
1 can chopped green chiles
2 Tablespoons Jalapeno pepper, chopped
a healthy jolt of powdered cum (about 1 Tablespoon)
a little olive oil (about 2 Tablespoons)
salt and pepper to taste
Combine all ingredients in a glass or non-reactive bowl. Mix

well. Always better the next day.

GOURMET GRAVY

2 Tablespoons beef soup base
1 cup warm water
1 cup dry red wine
3 Tablespoons flour
¼ cup milk
1 small can mushroom sauce
pepper to taste

Dissolve the soup base in the warm water and wine. Heat until just about boiling. Stir flour into milk. Whisk into simmering broth,

stirring constantly until thickened, about 3-4 minutes. Allow to cook for 3 more minutes. Add mushroom sauce and pepper to taste.

SHRIMPS PROVENCAL

1 pound shrimp, cleaned and deveined
¼ cup flour
2 Tablespoons butter or margarine
1 clove garlic, chopped fine
1 cup dry white wine
Dust the shrimps with the flour.

Heat butter or margarine in skillet until bubbly. Add garlic and shrimps. Toss, over medium heat, until shrimps are opaque and cooked. Add wine, stirring until sauce thickens. Serve with pasta or rice.

This recipe is equally as good with chicken strips and scallops. Also, institutional soup bases are the latest "in" ingredient for busy cooks. Available at most upscale grocery stores and gourmet shops. They make fast gravies, sauces and bastes.

RICE SALAD

Zest of one lemon, finely chopped
Juice of one lemon
2 cups sliced raw fennel or celery
1 3-ounce jar non-pareil capers

1 cup frozen peas, thawed
2 6-ounce jars marinated artichokes and marinade
1 8-ounce jar roasted red and yellow peppers, sliced
5 cups cooked rice (well cooled)
Salt and pepper to taste
¼ cup light virgin olive oil
Combine ingredients in order and mix well. Serves 8.

Make scalloped potatoes fast in microwave oven

AP — In the race to beat the convenience clock, smart cooks have come to rely on their microwave ovens to turn out hot, nutritious meals in minutes. It's especially timesaving for casseroles and other slow-cooked dishes.

Potato and Ham Microwave Scalloped is a quick and easy version of classic scalloped potatoes. The recipe can be prepared in about 20 minutes.

Instead of taking time to prepare a cheese sauce, try this shortcut: sprinkle a mixture of flour, salt and pepper over each layer of potatoes and ham. Top with shredded cheese. Pour milk over the assembled dish and cook in the microwave.

For a delicate brown crust, finish this dish under the broiler. Serve with crisp bread and a green salad.

onion. Mix flour, pepper and salt. Sprinkle one-third over ingredients in the dish. Repeat layers two more times. Top with cheese. Pour milk over all. Cover with plastic wrap, turning back one corner to vent. Cook on high (100 percent power) for 4 minutes. Rotate a quarter turn; cook on high 2 minutes. Remove plastic wrap, cook on high 2 to 4 minutes longer or until potatoes are tender. Place under a broiler for about 2 minutes to brown lightly. Makes 2 main-dish servings.

Note: This recipe was tested in a 700-watt microwave oven. Adjust time according to your own oven. Gruyere, Swiss, or fontina may be substituted for the Cheddar cheese.

Nutrition information per serving: 382 cal., 27.4 g pro., 41.5 g carbs., 11.5 g fat, 62 mg chol., 1,829 mg sodium, 3 g fiber. Recipe from: The Potato Board.

POTATO AND HAM MICROWAVE SCALLOP

¾ pound potatoes (2 medium), thinly sliced
6 ounces ham or Canadian bacon, thinly sliced and cut into 2-inch pieces
3 Tablespoons chopped onion
1 Tablespoon flour
¼ teaspoon pepper
¼ to ½ teaspoon salt
3 Tablespoons shredded Cheddar cheese
½ cup skim milk

Line the bottom of a greased 5- to 6-cup shallow, round, microwave-oven-proof dish with one-third of the potatoes and one-third of the ham. Sprinkle with one-third of the

Taste some traditional Italian entrees

See related story on Taste front.

CHICKEN FRA DIAVOLO

4 eight-ounce boneless, skinless chicken breasts
¼ cup olive oil
1 teaspoon chopped garlic
1 teaspoon crushed red chili pepper
¼ cup chopped tomatoes
¼ cup chopped onion
¼ cup chopped green pepper
¼ cup white wine
1 teaspoon dried oregano
1 teaspoon dried basil

Salt and pepper to taste

Saute chicken breasts in ¼ cup olive oil. Brown both sides, remove from pan. Add remaining oil, garlic, pepper, tomatoes, onion, green pepper, wine and seasonings. Sauté over medium heat for five minutes. Add chicken, sauté for five more minutes. Pour sauce over chicken. Serve.

Translated this dish means: Chicken on the Devil because of the chili pepper. It's hot! Recipe from Luciano DeSignore of Fonti D'Amore in Livorno.

RISOTTO WITH ZUCCHINI

About 2 Tablespoons olive oil
for sautéing
1 clove garlic, chopped
1 teaspoon butter
¼ cup fresh basil
1 small zucchini, finely chopped
about one cup
1 cup Arborio rice
5 cups chicken soup stock
salt and pepper to taste
Sauté garlic in olive oil, add ¼ cup fresh basil, butter and zucchini. Sauté 2 minutes. Add Arborio rice

and chicken soup stock. Simmer, keeping stirring, add salt to taste. Add water if necessary, cook until risotto is thick.

Rina Tonon of Cafe Cortina in Farmington Hills suggests serving this risotto with bread of chicken grilled with rosemary and sage. She seasons the chicken breast with olive oil, fresh rosemary, sage, salt and pepper and rubs the seasonings into the meat. She suggests marinating the meat in the refrigerator for about an hour prior to grilling.

New chili champ to represent Michigan



KEELY WYONIK

Thirty-nine cooks competed in the 14th annual Michigan State Chili Cookoff on Sept. 13 at the Lark Restaurant in West Bloomfield.

Last year's winner, Paul Huyck of Farmington Hills, came in second. The winner was Joe Jones of Wyandotte. He will represent Michigan in the 26th World Cookoff to be held Nov. 8 at Rawhide, the 1980s western town in Scottsdale, Ariz.

Event proceeds were used to award ten \$1,000 scholarships to culinary arts students in Michigan.

Also participating in the cookoff

were Jim Admaki, Redford, 1979 Michigan State Winner, Shawn Booth, Garden City, 1990 Saline Regional Winner, Kathleen Cummins, Charlie Robertson, Nick Roncone and Mike Malman, Birmingham; Mike Ford and Ed Pitt, Farmington Hills; Marilyn Fredrick, Redford, 1991 Saline Regional Winner, 1990 Ontario Winner, Ken Horn and Walt Hunter, Plymouth; Robert T. Jones, Westland; Bud Pickett, West Bloomfield; and Gary Ray, Livonia.

Here's the winning recipe.

JOE JONES CHAMPIONSHIP CHILI

3 pounds flank steak cut into cubes
1 pound ground round, fat free, ground once

1 pound lean pork, fat free, ground once
1 28-ounce can crushed tomatoes
1 28-ounce can tomato sauce
1 8-ounce can rotel - (blend)
2 4-ounce cans green chilis - (blend)
1 16-ounce can chicken broth
1 teaspoon hot chili powder
1 bulb garlic
1 green pepper (blend)
4 onions, Spanish
8 teaspoons chili powder, level
5 teaspoons cumin, level
salt and pepper
garlic, granular

Marinate steak in chili powder, cumin, salt, pepper, and granular garlic.
Marinate ground round and pork as above.

Schoolcraft cooks up exciting classes

Schoolcraft College's award-winning Culinary Arts Department is offering several exciting classes this fall. To register, or obtain more information, call 462-4448. Schoolcraft College is at 18600 Haggerty Road in Livonia.

Learn more about the techniques and methods used to prepare ad-

vanced soups, appetizers, entrees, and international cuisine at Exploring the Art of Cooking, at five week course that meets Mondays, 7-9:30 p.m. beginning Monday, Oct. 26. Beginners as well as experienced cooks are welcome. The fee is \$97.

Desserts For Everyone will offer

practical demonstrations of elegant, yet simple desserts. Use of pastry creams, fresh fruit, chocolate, pastry doughs, and unique serving suggestions will be included, as well as ideas for individually plated desserts. The five week course will meet 6-8:30 p.m. beginning Tuesday, Nov. 10. The fee is \$97.

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