

When it's cold outside, warm up with hot drinks

See Larry Jones' column on Taste front. To leave a message for Chef Larry, dial 953-2047 on a touch-tone phone, mailbox number 1886.

Bavarian tradition had this wine being made in a crack and then, just before serving, a red-hot poker would be inserted into the mixture. The poker, in addition to heating the wine, made it luminous, thus the name Gluhwein or "glowing wine." If you don't have a poker, heat slowly in a saucepan over a candle.

GLUHWEIN

1 quart red, white or rose wine
½ cup sugar
1½ teaspoons cinnamon
1½ teaspoons allspice
1½ teaspoons cloves
½ teaspoon fresh grated nutmeg

Combine all ingredients in a saucepan and heat gently. Stir until sugar dissolves. Serve in preheated mugs with almonds and raisins in each cup.

gluhwein and glogg? The addition of raisins, cardamom, almonds and water. Glogg originated in Sweden but it's easy to prepare as gluhwein.

Glogg

¾ cup golden plum raisins
1 tablespoon whole cardamom
2 teaspoons whole cloves
1 cinnamon stick
1½ cups water
1 quart red, white or rose wine
½ cup sugar
½ cup blanched almonds

Rinse and drain raisins. Peel and crush cardamom. Combine raisins with spices and water in a saucepan and simmer 30 minutes. Strain, combine with wine, add sugar and heat thoroughly, stirring until sugar is dissolved. Serve in preheated mugs with almonds and raisins in each cup.

OLYMPIC WINE TORCH

makes 20 servings and looks great in a large punch bowl
3 cups apple juice

2 grapefruit, unpeeled
½ gallon dry white or red wine

1 lemon peeled into thin strips
20 whole cloves
5 cinnamon sticks
the juice of 1 lemon
½ gallon dry red wine
½ gallon port
½ cup brandy

Combine apple juice with the lemon strips, cloves and cinnamon sticks. Simmer 15 minutes. Strain, add lemon juice and wines and bring to a simmer. Heat brandy briefly, ignite and ladle slowly into the hot wine. Serve in preheated mugs. If you have trouble igniting brandy, start a tabletop of it slowly, then add a tabletop of it and place it on a sugar cube in a spoon. When the cube has soaked up some of the brandy, light it and empty it into the vessel with the remaining brandy. The sugar will act as a wick, keeping the flame alive!

HOT SANGRIA

2 grapefruit, unpeeled
½ gallon dry white or red wine

6 cups apple juice
1½ cups frozen orange juice concentrate, thawed
½ cup lemon juice
1 lemon, sliced thin
4 cups brown sugar

Cut grapefruit into 8 wedges. Combine with wine and juices and let stand, covered for 6 hours. Add lemon and orange slices and allow to stand for 1 hour. Preheat oven to 400 degrees. Remove grapefruit wedges, orange and lemon slices. Heat liquid over low heat. While liquid is heating, peel grapefruit and press fruit wedges in brown sugar and bake until sugar forms a hard coating, about 5 minutes. Place each wedge in a preheated mug or large stemmed glass. Ladle in the hot liquid and add orange and lemon slices. Note: It is important to allow the mixture to stand for at least 6 hours with the grapefruit wedges because the liquid will absorb a subtle tartness from the skin!

BULLSHOT

½ cup hot beef bouillon
½ ounces Vodka
dash salt
dash fresh ground pepper
Pour ingredients into a preheated mug or stemmed glass. Stir.

HOT BUTTERED RUM

For each serving:
¼ cup boiling water
¼ cup Sanders Caramel sauce

1 cinnamon stick
2 ounces rum
1 tablespoon butter
fresh grated nutmeg

In each cup, measure the boiling water and caramel sauce and stir to mix using a cinnamon stick. Add the rum and top with a pat of butter. Sprinkle with fresh grated nutmeg if desired.

DARCY'S CLASSIC TOM AND JERRY

For the batter:
Remember: friends don't let friends drive drunk!

6 eggs, separated

1 ½ cups sugar
1½ teaspoons cream of tartar
1 teaspoon vinegar
pinch each of salt, cinnamon
and nutmeg

To make the drink:
½ oz. brandy

½ oz. whiskey

boiling water
3 large spoonfuls of butter
cinnamon and nutmeg to garnish

To make the batter, separate the eggs. Beat the whites 7 minutes with the salt until peaks form. Add 1 cup sugar slowly and beat another 8 minutes until stiff peaks begin to form. Beat yolks with remaining sugar and vinegar for 10 minutes. Fold yolk mixture with the whites.

To make the drink, place liquors in a large mug. Add butter and fill mug with boiling water and stir gently. Sprinkle with nutmeg and cinnamon.

Remember: friends don't let friends drive drunk!

What's the difference between

Celebrate English style with festive, fun wassail feast

See related story on Taste front.

OLD ENGLISH PLUM PUDDING

1 cup chopped dates
2 cups raisins
zest of 2 lemons, finely chopped
zest of 2 oranges, finely chopped
juice of 1 lemon
juice of 1 orange
¾ cup walnut pieces
1 medium apple, finely diced
1 carrot, grated
14 oz. ground walnuts
1 cup brown sugar

4 cups fresh whole wheat bread crumbs
4 eggs
½ cup beef suet finely chopped

6 ounces raspberry jam
½ teaspoon salt
Spices:
1 teaspoon ground ginger
3 teaspoons ground cinnamon
½ teaspoon nutmeg
½ teaspoon ground allspice
½ teaspoon ground cloves
½ cup Madeira or Calvados (French apple brandy)
To flavor: ½ cup brandy or

Calvados
Garnish:
1 cup softly whipped whipping cream flavored with 1 tablespoon powdered sugar

In a large mixing bowl combine the fruits, zest, carrots, sugar, spices, nuts, suet, bread crumbs, jam and eggs. Mix well. Add Juices and ½ cup Madeira or Calvados. Turn mixture into a well-buttered, 2-quart pudding mold or crockery mixing bowl. Seal tightly with a buttered sheet of aluminum foil or parchment paper, tie with a piece of string.

Fit a trivet or metal rack into a Dutch oven. Place bowl on trivet and fill pan with enough boiling water to reach halfway up the bowl. Cover with a lid and steam for 4 hours on low heat, the water should simmer. (You may need to refill pot with boiling water). Allow pudding to cool in pan until lukewarm. Remove mold to a cool to cool.

To serve, unwrap pudding, and invert mold on a platter. To flame, warm brandy in a small saucepan and gently pour over pudding. Slice and serve with a dollop of whipped cream. Serves 12-16.

or fresh orange peel
4 ounces apple brandy or medium sherry, optional

Slowly bring cider, orange juice, spices and orange peel to simmer. Add sherry or brandy and allow to simmer 3 minutes. Reduce temperature to low and keep hot while serving. Strain into individual cups. Serves 8.

Treat your dog to homemade biscuits

Lots of renders called to request Chef Larry Jones' Homemade Doggie Biscuit recipe. Here it is.

HOMEMADE DOGGIE BISCUITS

1½ cups hot water
1 cup uncooked oatmeal
½ cup beef drippings
1 teaspoon beef bouillon granules

¾ cup nonfat dry milk
¾ cup cornmeal
1 egg beaten
3 cups whole wheat flour

In a large bowl, pour hot water over oatmeal and drippings. Stir in powdered milk, cornmeal and

egg. Stir in flour, ½ cup at a time, until a stiff dough is made.

Roll into ½-inch thickness. Cut into desired shapes. (The Humane Society sells a doggie biscuit cutter). Bake at 325 degrees for 50 minutes. Allow to stand in the oven overnight to dry out. Makes about 2 pounds of biscuits.

Cranberry, cocoa storage tips

Here are some food storage tips from Betty Crocker.

Frozen cranberries will keep in the refrigerator in a closed plastic bag for up to four weeks. Be sure to wash cranberries thoroughly,

and discard any bad or bruised berries.

Frozen cranberries may be frozen for up to nine months. They don't need to be thawed before using.

Cocoa keeps two years or longer in a tightly sealed container in a cool, dry place. Corn syrup keeps for a year and molasses for two years at room temperature.

HIGH QUALITY ELECTRIC TRAIN SETS

Starting at '99⁰⁰



MARKLIN & LIONEL
LEARN THE CHARACTERISTICS OF A GOOD STARTER SET
(Outstanding Promotional Packages)

The Doll Hospital & Toy Soldier Shop
3947 W 12 Mile Drayton 543-3115
Photo This Week, Apr. 1986, Vol. 10, No. 10
Third and 10th

Modernistic CARPET & UPHOLSTERY CLEANING

For the Best Specials of the Year call:
589-1700

EARLY AMERICAN WASSAIL BOWL

48 ounces fresh cider
8 ounces orange juice
½ whole cloves
2 whole star anise
½ crushed nutmeg berry
8 whole allspice berries
2 tablespoons chopped dried

EGG WHITES

10% OFF ANY TRAY

- Not to be used in conjunction with any other offer.

Exp. 12-31-92

The quality of Jack's seafood is guaranteed. Don't know how to cook seafood? Ask us! For easy-in, easy-out service, just call ahead. Don't know what you want? We have some delicious suggestions.

FRESH FLORIDA STONE CRAB CLAWS
\$10.29 lb.
Exp. 12-31-92

FRESH CAROLINA STEELHEAD SALMON FILLETS
\$7.69 lb.
Exp. 12-31-92

FRESH FLORIDA JACK'S

Farmington Hills Market
Your Headquarters for Beer, Wine, Liquor, Pop, KEG BEER & Lotto
24233 Orchard Lake at 10 Mile • Open 7 Days • 476-0682

CARLO ROSSI WINE 4 Liter
\$7.99
EACH + tax

COOK'S CHAMPAGNE-SPUMANTE 750 ml
3 for \$10
\$3.99 Each + tax

BUDWEISER Regular or Light 24 Pack Cans
\$11.99
+ tax + dep.

INGLENOOK WINE 3 Liter
\$6.99
+ tax
Case of 4 - **\$26.99**

Martini and Rossi ASTI SPUMANTE 750 ml
\$9.49
EACH + tax
Case of 12 - **\$99.95**

LABATT'S BEER Regular and Light 24 Pack Cans
\$11.99
+ tax + dep.

CALIFORNIA PISTACHIOS 5 LB. BAG
\$13.99
2 for **\$6.00**
+ tax
Case of 12 - **\$33.95**

WOLFSCHMIDT Vodka **\$13.97**
KESSLER whiskey **\$15.98**
OLD CROW Bourbon **\$14.85**
CALVERT Gin **\$15.29**
SAINT BARTH'S BOURBON **\$10.00**
Any 2 Bottles = **\$5.00 Off**
Any 3 Bottles = **\$6.00 Off**

SEASONED GREETINGS

HONEYBAKED
The original spiral-sliced ham since 1952

HoneyBaked brand ham. Fully cooked. Spiral-sliced. HoneyBaked secret spice glaze. Prepared fresh daily. Always available. Perfect for holiday gifts.

Over 200 HoneyBaked Ham Company stores nationwide serve you. To send HoneyBaked ham gifts anywhere in the continental U.S.A., call toll free 1-800-992-HAMS.

HoneyBaked Ham Company Locations in Michigan

DETROIT (313) 862-8622 TAYLOR (313) 374-2600

ROSEVILLE (313) 775-7900 BIRMINGHAM (313) 540-0404

TROY (313) 689-4890 LIVONIA (313) 525-2994

DEARBORN HEIGHTS (313) 274-9600 WEST BLOOMFIELD (313) 651-2400

GRAND RAPIDS (616) 957-3430 NOW OPEN FLINT

Yorkshire Plaza 3120 Miller Road (Just west of I-75 on Miller Rd.) (313) 731-8886

MasterCard and
Visa accepted