

MONDAY, MAY 17, 1993

TASTE

B

TASTE BUDS



CHEF LARRY JONES

Keep your kitchen cool, cook turkey on the grill

Thanksgiving is still six months away, but this rash of great weather we've been experiencing has prompted me to fire up the grill far earlier than in years past.

Usually I begin with the traditional burgers, but I couldn't resist an offer from my local turkey farm when I noticed they were selling birds at half off. I thanked myself for putting the grill away clean last fall, a definite change from prior years when I had to spend a good part of the day scrubbing off all of last summer's build-up.

For the uninitiated, all you need is a covered grill to roast a bird. The main difference from a traditional Thanksgiving turkey is that when grilling a bird, it's a best left unstuffed.

Grilling turkey

A 12 to 14 pound turkey is best for grilling. Simply remove the giblets and neck, rinse and pat dry. Since the stuffing is best left out, you can fill the cavity of the bird with garlic, herbs and aromatic vegetables — like onions and celery.

If you are a turkey purist, you will probably want to make a stock for the turkey gravy while the bird is roasting by placing the neck, chopped, of course, in a saucpan with the giblets and then covered with water.

To the stock I like to add a small chopped onion, carrots and a few ribs of chopped celery and then cover with about five cups of cold water. Bring to a boil, then reduce the heat to a simmer for about three hours, just enough time to roast the bird.

Preparing coals

The most important aspect of grilling a turkey is heat control. As in other methods of cooking turkey, moderate heat makes for the best results. For my standard Weber grill, I started with about five pounds of coals and let them burn down until they were uniformly covered with white ash.

A little trick you might choose to remember for grilling is that when you can hold your open palm over the coals at cooking height for two seconds, the fire is too hot, but when you can tolerate four seconds, the heat is moderate. Anything more than six seconds and the fire is at low temperature.

Indirect heating is best for whole turkeys. After the coals have reached the moderate stage, I push them aside and center a flameproof drip pan, disposable aluminum or heavy foil molded into the shape of a drip pan, on the lower rack. The white ash covered briquettes are then arranged around the sides of the drip pan to prevent flare-ups.

Basting bird

Since this year's turkey was of the non-self basting varieties, I made up a little baste with melted butter, some turkey stock from the simmering giblets, and a generous dose of white wine. The only problem encountered here was the fact that every 20 minutes or so I had to lift the lid to slather on the baste. This allowed much needed heat to escape and I found myself adding a few more coals while the bird cooked.

It's always better to add a few coals occasionally than allow the fire to burn out.

If I had purchased one of those Butterballs, I would have started the bird breast side down and allowed that to cook for at least 1 1/2 hours before turning the bird right side up for the remaining time.

If you're cooking on a gas grill, it's best simply to turn off one side of the grill completely and cook your turkey on the unlighted side. The only problem in the event your gas grill does not have dual controls, cover one side with heavy foil and proceed as directed.

Completely thawed turkeys or similar birds should be cooked at the rate of 10-15 minutes per pound on charcoal and gas grills.

Judging from this and past experience, especially since I was lifting the lid every 20 minutes or so to baste, I would suggest the longer of cooking times. Although, to be perfectly honest, I wouldn't even think of doing a whole bird or roast without the use of a trusty instant read meat thermometer, available locally at kitchen shops for about \$12.

There's nothing worse than carving into a pink bird when the potatoes and vegetables are already on the table. Internal temperatures taken at the thickest part of the bird (the breast right over the leg) should be at least 170 degrees. For optimum slicing results, allow the bird to stand 15 minutes before carving.

From start to finish, my 12-pound-plus bird cooked on the covered grill for a little under four hours.

See Larry Jones' family-tested recipes inside. To a message for Chef Larry, dial 953-2047 on a Tone phone, mailbox 1888.

MACHUS CELEBRATES 60th ANNIVERSARY

For 60 years, Machus has stood for consistently fine products and excellent customer service. Robert Machus is carrying on the family tradition.

BY KREELY WYGONIK
STAFF WRITER



Quality merchandise, consistency and going the extra mile for the customer — this is the Machus Enterprise.

Inc. recipe for success, said president Robert Machus.

"We're proud of our 60-year history of fine pastries and dining in the south Oakland County area."

From push-cart beginnings in the early years of the Depression when Hans Machus baked his own pastries and sold them along the streets of Birmingham, the company has grown to include six restaurants, three pastry shops and management of the Palace of Auburn Hills Grille. Their story is one of faith in the face of tragedy.

Like his son, Robert, who took over the family business in 1987 after practicing law for 20 years, Harris didn't plan his career in the family business.

It was smaller then. Hans had an assistant, and Kathleen, his wife, was the sales force with one helper, usually a student.

"I wanted to be a banker," Harris said. "But it was during the Depression and there were no jobs. I went to work for Standard Brands in Battle Creek as sales manager of grocery products."

There, he met Bill Knapp, who would later open a chain of restaurants. World War II changed Harris'



STEPHEN CANTRELL/STAFF PHOTOGRAPHER

Family tradition: Harris Machus (left) and his son Robert enjoy lunch on the new deck at Machus Sly Fox in Birmingham. The family tradition of quality, consistency, and good service continues. Executive chef Martin Singer created the entrees.

plans. His father died a month before the bombing of Pearl Harbor. Then he was drafted.

Shortly after arriving in Birmingham to help her mother-in-law Kathleen in the bakery, Elaine, Harris' wife, discovered none of Hans' formulas for delicious pastries had been written down. She undertook the task.

"Bill Knapp was transferred to the Detroit office of Standard Brands, and was a real help," Elaine said. "He used to say, 'Harris is fighting for us, and you and I are going to fight for him.' I stayed with it. He'd help out two or three days a week."

Then Harris was reported missing in action for 11 months. "I was wounded in the desert in North Africa," Harris said. "In all defense of the Germans, they saved my life."

Harris escaped and was recaptured. Elaine was never notified.

"I learned to love Birmingham," Elaine said. "The people were wonderful to me. I wanted to stay. Elaine says she'll never forget this

day she found out Harris was coming home after four years of service.

"When the operator got a telegram saying Harris was coming home, she waved it in the air and ran down the street yelling, 'Harris Machus is coming home.' By the time she got to the bakery on Maple, there were so many people behind her that it looked like a parade."

When Harris came home, he said, people were starting to move to the suburbs, and he saw a need for a place where shoppers could get some light food. In 1951, a 22-stand lunch counter was built onto the rear of the bakery. Its success led to the addition of the 80-seat Pink Tea Dining Room to serve shoppers, most of them women.

The flagship of Machus Restaurants — Machus Red Fox — opened in 1965 on Bloomfield Township property once used as hunting grounds.

See MACHUS, 2B

Machus RESTAURANTS

Machus Red Fox Restaurant
6676 Telegraph
Bloomfield Hills, MI 48310
628-4200

Machus Sly Fox Restaurant
725 South Hunter Blvd.
Birmingham, MI 48009
642-6900

Machus 160 West Maple Restaurant
160 West Maple
Birmingham, MI 48009
644-1018

Machus Adams Square Cafeteria
643 South Adams Road
Birmingham, MI 48009
644-1042

Machus Foxy's of Troy
3270 West Big Beaver Road
Troy, MI 48083
649-1840

Foxy's by Machus
Great Oaks Mall
1254 Walton Blvd.
Rochester, MI 48307
652-1177

The Palace Grille
Managed by Machus Restaurants
The Palace of Auburn Hills
Two Championship Drive
Auburn Hills, MI 48067
377-8455

Machus PASTRY SHOPS

Machus Red Fox Pastry Shop
6676 Telegraph Road
Bloomfield Hills, MI 48301
628-4203

Machus West Maple Pastry Shop
160 West Maple
Birmingham, MI 48009
644-1016

Machus Adams Square Pastry Shop
633 South Adams Road
Birmingham, MI 48009
644-1031

Discover elegant wines from Alsace region

FOCUS ON WINE



ELEANOR & RAY HEALD

the world. Half-timbered houses are decorated with flowers and mountain castles overlook the vineyards below. People with Germanic sounding names speak French (they are French) and make delicious white wines that are refreshing and crisp when young, yet may age better than many more famous red wines from Burgundy and Bordeaux.

Creation of Alsace wines is a finely tuned craft. The wines are not blends; they stand alone as single grape varieties with the multitude of Alsace soil types determining the character of individual wines, so clearly distinguished in the taste.

Soil differences among vineyards growing the same grape offer an exceptional variety of tastes, within the same varietal.

Alsace producers recognized the importance of vineyard location and soil types properly matched to grape varieties in 1935, but the ravages of two world wars left them without a legally organized system of appellations until 1976.

An Alsace Grand Cru vineyard is located on an exceptional site where soil, climate and exposure unite to produce the best possible resources for the vine. The only grape varieties that may be grown in Alsace Grand Cru vineyards are riesling, gewurztraminer, tokay pinot gris and muscat.

WINE SELECTIONS

"If you regularly read the Wine Selections, you know that we seldom get very excited about chardonnay. In a recent blind tasting we discovered a few that made us sit up and take notice. 1991 Fisher Vineyards Coach Insignia Chardonnay (\$16) is the best wine made by Michigan-native Fred Fisher at his Sonoma County winery.

Other chardonnays to note are: 1991 Edna Valley Vineyard (\$16) and 1991 Beringer Private Reserve (\$20).

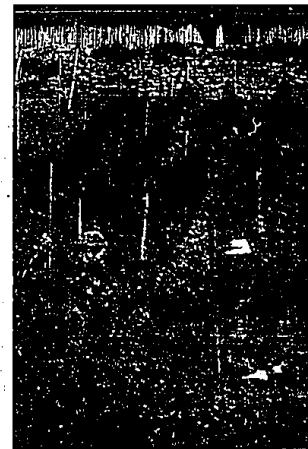
Some exceptional cabernet sauvignons are: 1989 Mazzocco (\$16); 1990 Joseph Phelps (\$19); 1988 Shafer Hillside Select-dynamite flavors (\$35). Two Fetzer Vineyards winners: 1990 Barrel Select Zinfandel (\$10) and 1990 Fetzer Petite Sirah Reserve (\$13).

All Alsace wines are 100 percent varietal. This means they made from the one grape variety listed on the label. In contrast, California wines must contain 75 percent of the varietal named on the label.

At Domaine Zind Humbrecht, wine production is predicated on Grand Cru place names, allowing the wines, their origins and terroir to speak through the wines.

"The best classification systems indicate the specific origins of the wine," said Olivier, the 13th generation of Humbrecht's winemakers. "That is true in Burgundy. In Alsace, we have a history of

See DISCOVER, 5B



BAUER/VEBON

Tending vines: Alsace vineyard workers care for grape vines at the Zind Humbrecht Clos Windsbuhl vineyard in France.