

# Make your own pickles

See Larry Jones' Taste Buds column on Taste front.

## BEST EVER BREAD AND BUTTER PICKLES

6 pounds pickling cucumbers (about 32 four-inch cucumbers)  
 1/2 cup canning/pickling salt  
 ice cubes  
 1 quart 5 percent acid strength vinegar  
 4 cups sugar  
 2 tablespoons mustard seed  
 1 tablespoon celery seed  
 1 tablespoon ground ginger  
 1 teaspoon ground turmeric  
 1/2 teaspoon white pepper  
 3 pounds sliced onions  
 Wash cucumbers. Cut 1/4-inch slice off both ends. Slice crosswise, then into 1/4-inch thick. (The thinner the better.) Layer cucumber slices and salt in a glass bowl or crock and cover with ice cubes. Allow to stand three hours in the refrigerator or until cucumbers are crisp and cold. Add more ice if needed.  
 Drain well. Combine vinegar, sugar, mustard seed, celery seed,

ginger, turmeric and pepper in an 8-quart kettle. Bring this mixture to a boil; boil 10 minutes. Add cucumbers and onions; bring back to a rolling boil. Immediately pack into 8 hot pint jars, filling to within 1/4 inch of top of jar. Wipe jar rim; adjust lids.  
 Process in a boiling water bath for 15 minutes. Start to count time when water in canner returns to boiling. Remove jars. Makes 8 pints.

## REFRIGERATOR SUN PICKLES

Fresh pickling cukes to fill a 1 gallon, wide mouth jar (about 7 to 8 pounds)  
 2-3 quarts vinegar  
 3 sprigs fresh dill  
 3 cloves garlic, chopped fine  
 Wash cucumbers. Cut 1/4-inch off each end. Cut cucumbers 1/4-inch thick. If you want them whole, make a slash 1/4-inch deep through-out the cucumber, enabling the vinegar to penetrate into the spear.  
 Pack cukes into jar. Do not over pack. Add vinegar, dill and garlic. Add enough vinegar to completely cover the cucumbers. Cover and ex-

pose jar to full sun for at least two days totaling 14 hours of sunlight. Chill in refrigerator. The pickles must be kept refrigerated and will last for 30 to 45 days. Makes 1 gallon.

## BASIC REFRIGERATOR PICKLES

4 pounds pickling cucumbers  
 1 pound small white onions  
 1 quart cider vinegar  
 1/2 cup honey  
 2 teaspoons celery seed  
 2 teaspoons turmeric  
 2 teaspoons dry mustard  
 Cut cucumbers into thin slices. Peel onions and slice thin. Combine remaining ingredients in an enamel or stainless steel pot. (Definitely not aluminum!)  
 Bring to a boil and pour over pickles. Allow to stand for 1 hour. Return the pickles and the vinegar mix to heat and bring to a boil. Boil for 3 minutes. Remove from heat and pour into sterilized jars. Cover and refrigerate. Yield: 4 pints or 2 quarts.  
 Recipes from "Stocking Up III" by Carol Huppig (copyright 1986, Rodale Press.)

# Treat your friends to tapas

See related story on Taste front. All recipes from "Tapas: The Little Dishes of Spain," by Penelope Casas (Alfred A. Knopf, paperback \$16.95.)

## LAMB MEATBALLS IN BRANDY SAUCE

1 pound ground lamb  
 1 egg  
 2 cloves garlic, mashed to a paste or put through a garlic press  
 2 tablespoons chopped parsley  
 salt  
 1 tablespoon coarsely ground pepper  
 1/2 cup bread crumbs  
 2 tablespoons dry red wine  
 1 tablespoon olive oil  
 1 small onion, chopped  
 2 tablespoons brandy, preferably Spanish  
 4 1/2 teaspoons tomato sauce  
 1/2 cup beef or lamb broth  
 Combine the ground lamb, egg, garlic, parsley, salt and pepper. In a separate bowl, soften the bread crumbs in the wine, then add the crumbs to the meat mixture. Mix

well. Form into about 30 bite-size meatballs.  
 Heat the oil in a large casserole and brown the meatballs on all sides. Add the onion and continue cooking until it is wilted. Pour in the brandy. Staying well away from the pan, ignite the liquid and stir until the flames subside. Add the tomato sauce and the broth. Salt to taste. Cover and cook slowly for 45 minutes. (May be prepared ahead.)

## MUSHROOM TOAST

1 tablespoon olive oil  
 1/2 pound mushrooms, stems trimmed, brushed clean, and coarsely chopped  
 1 clove garlic, minced  
 1 tablespoon minced parsley  
 1 tablespoon minced cured ham  
 Salt and freshly ground pepper  
 4 slices good-quality sandwich bread, crusts removed  
 2 tablespoons grated cheese, preferably Manchego or Parmesan  
 White sauce  
 3 tablespoons butter  
 3 tablespoons flour

1/2 cup plus 3 tablespoons milk  
 1 tablespoon dry white wine  
 Salt and freshly ground pepper  
 A generous grating of nutmeg  
 A generous sprinkling of cayenne pepper  
 To make the white sauce, melt the butter in a saucepan and add the flour. Cook for a couple of minutes, then add the milk and wine gradually and cook, stirring constantly, until thickened and smooth. Season with salt, pepper, nutmeg and cayenne.  
 In a skillet, heat the oil until it is very hot. Sauté the mushrooms over high heat for about 2 minutes. If the mushrooms give off liquid, evaporate before continuing. Add the garlic, parsley, ham, salt and pepper and turn off the heat. Combine the white sauce with the mushrooms mixture and stir in the cheese.  
 Toast the bread very lightly. Cut each slice into two triangles and cover with the mushroom mixture. Broil until golden about 1 minute.  
 (Note from Bill Thee: This is our most popular appetizer. It can be made two days in advance. We bake the triangles in a 375 degree oven for 15 minutes.)

# Tapas from page 1B

"I've covered every kind of cooking except Scandinavian, South American and Australian," said Thee. "And I'm sure I'll get to those eventually. Spanish is the only cuisine I've repeated, although the menus have been different both times. Guests especially love the tapas, and I love making them."

According to Dama Maria del Carmen, who was given her honorary title by King Juan Carlos of Spain in recognition of her promotion of Spanish culture through her dancing, tapas bars have a special social function in Spain.

"In Spain, home entertaining is not common," said del Carmen, of Garden City. "So thousands of tapas bars have sprung up where we can meet with our friends, drink a little dry fine sherry, and snack on tapas. Everybody orders a different tapas, so the table is covered with little dishes, and we all help ourselves. Many tapas bars have their own unique recipes, and some specialize in one variety, such as mushroom or chicken wing tapas."

Originally, the tapa was a slice of ham or chorizo sausage placed over the mouth of a wine glass, and served compliments of the house. It's no accident that ham and sausage make one third!

Eventually, there were hundreds of varieties of tapas — and they're no longer free.

According to del Carmen, tapas

are also a convenient way to fill the long hours between meals. In Spain, breakfast is often a cup of chocolate and Churros (pastry).

Lunch is eaten at 2 or 3 p.m., and dinner is typically served at 10 p.m. While a Spaniard will rarely eat tapas in place of a meal, they do keep him from starving between meals.

"Generally, we'll have tapas and a glass of wine at about 11

## Family from page 1B

cocktails and dinner. Tickets range in price from \$200 for a single donation to \$1,500 for a sponsored seat. For ticket information, call 476-8922.

The event, a benefit for the school, is just part of what's keeping mother and daughter busy. They're also working on plans for Mary's 50th anniversary celebration in 1994.

"Even when we're in rehearsal for a show, we try to make the time to sit down together to eat dinner," said Roberta. "It's about the only time we see each other."

Dinner might not be anything more elaborate than hamburgers. Vincze and Roberta cook a lot of dinners in advance for days when they don't have time to cook. Spaghetti, meatloaf, and Vincze's homemade soups are family favorites.

"All you have to do is make a salad and you've got dinner," said Roberta, who shares cooking responsibilities with her mom. Vincze enjoys making Italian dishes and soups. Roberta enjoys making the Polish dishes she learned from her maternal grandmother, Helen Renkas.

Michael helps with setting the table, chopping vegetables and making salads. Patrick also helps with prep work, and enjoys cook-

ing too. It was his idea to put grated cheese on top of sautéed zucchini featured in our Super Recipe recipes.

A family secret is cutting the end off a cucumber and rubbing the two ends together before slicing. Roberta and her mom swear this makes the cucumber less bitter.

Roberta and Vincze shared recipes for Polish meat patties, which can be prepared in advance and reheated, creamed cucumbers, which taste better when allowed to marinate overnight, juiced carrots with brown-sugar glaze and sautéed zucchini with Colby cheese. They round out this meal with parsley-buttered new potatoes and fresh rolls. For dessert, vanilla yogurt with fresh peaches.

What's your strategy for getting dinner on the table after work? We want to hear from you. If you have a dish, shopping tips or menu-planning ideas to share for this column, call Keely Wagonik, Taste/Entertainment editor, 985-2105, or send comments and tips to the Observer & Eccentric News-papers, 36251 Schoolcraft, Livonia 48150. Fax tips and recipes to 919-7279. Super Supper appears on the second Monday of the month in Taste.

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## LOOKING AHEAD

What to watch for in Taste next week:

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Visit three new Michigan wineries with wine columnist Eleanor and Ray Hoald.