

Don't fuss, make easy appetizers

See related story on holiday appetizers on Taste front.

PARTY STARTER
 2-liter bottle 7-Up
 2 bottles inexpensive sparkling wine
 1 fifth Southern Comfort
 1 cup pineapple juice
 1 cup grapefruit juice
 ½ cup lemon juice
 10 cups red food coloring
 1 bag ice

Mix all ingredients over ice in a punch bowl and serve. The food coloring, besides adding a festive color, masks the slightly cloudy nature of the mixture. Serves eight to 10 social drinkers, providing other beverages are served.

ages are served.

ROLL-UPS WITH HONEY MUSTARD SAUCE
 1 pound sliced roast beef
 1 box toothpicks
 Honey mustard sauce:
 1 cup mayonnaise
 ½ cup honey
 ¼ cup Dijon mustard
 5 tablespoons white prepared horseradish, or more to taste

Roll up beef slices and cut into bite-size portions. Secure with toothpick. Dip into honey mustard sauce and eat. Makes about 3 dozen.

PINEAPPLE SPREAD
 1 8-ounce package cream cheese softened
 1 10-ounce can crushed pineapple, squeezed as dry as possible
 2 tablespoons diced green pepper
 2 tablespoons diced onion
 2 tablespoons minced
 1½ teaspoons Lawry's seasoned salt

Mix all ingredients together and spread on crackers.

THAIZERS
 1 bunch leaf lettuce
 1 cup salted peanuts
 1 cup red sweet onion
 1 cup diced satam

½ cup lime, diced with peel
 ½ cup peeled and finely minced ginger root

Place all ingredients in separate sections of a large platter. Each person makes their own mouth-pleaser by taking a 4-inch section of lettuce in the palm of the hand and filling it with some of each of the ingredients. Twist and fold the lettuce and eat all at once.

ARTICHOKE SPREAD
 1 cup mayonnaise
 1 cup grated Parmesan cheese
 1 can artichoke hearts, drained and chopped

Mix all ingredients together and spread into quiche dish. Sprinkle with parprika. Serve on crackers.

Simplify from page 1B

"Today, in the metro area, there's a proliferation of food pros who can do most anything for you. Busy people don't have time to prepare a seven-course holiday meal. Stressed people are happy to have companionship, and more importantly, to be treated specially.

"Keep this in mind when planning."

'If you don't have a file system started, begin one this holiday season. Know where you can buy a holiday tort.'

Barbara Obert

Gourmet goodies, one size fits all

See Chef Larry's column on Taste front.

BOURBON BALLS
 2 tablespoons cocoa
 1 cup powdered sugar
 ¼ cup bourbon whiskey
 2 tablespoons light corn syrup
 2½ cups crushed vanilla wafers
 1 cup chopped pecans
 ½ cup powdered sugar

Sift together the cocoa and 1 cup of powdered sugar. Set aside. In a small bowl, combine bourbon with corn syrup and mix well. Stir into cocoa and sugar mixture. Add vanilla wafers and pecans and mix until thoroughly blended.

Roll mixture into small balls and roll in ½ cup powdered sugar. Makes about ½ pound. Keep tightly sealed for best results.

HOLIDAY TREE ORNAMENTS
 1½ cups boiling water
 1 cup salt
 4 cups oil purpose flour

Egg Wash: 1 egg beaten with 3 tablespoons cold water

Pour the hot water into a large bowl with the salt and stir for 1 minute. The salt will reduce in size, but not really dissolve. Add the flour and blend until all the water is absorbed.

Turn the dough out onto a lightly floured surface and knead for a few moments until dough is smooth and pliable.

Cover the dough and allow to rest for 5 minutes. Roll the dough out to ¼-inch thick on a floured surface and cut out the shapes with cookie cutters. Don't forget to punch a hole at the top for a string to hang.

Place the cookies on a non-stick baking sheet and brush lightly with the egg wash. Bake in a preheated 300 degree oven for 1 hour and 15 minutes or until golden brown. Allow to cool completely before stringing.

Recipe from "The Frugal Gourmet Celebrates Christmas," by Jeff Smith, Copyright 1991, William Morrow, publisher, \$25.

Chef shares favorite family recipes

See related Chef's Secrets on Taste front.

LOUISIANA CRAB CAKES
 Crab meat stuffing:
 ½ cup butter
 ¼ cup onion, chopped very fine
 ½ cup carrots, chopped very fine
 ½ cup celery, chopped very fine
 2½ cups backfin crab meat
 1 cup heavy cream (whipping cream)
 1 jar (4 ounce) pimientos, chopped
 ½ teaspoon powdered Cajun seasoning

Heat butter in large, heavy frying pan. Add finely chopped onions, carrots and celery and cook until vegetables are tender, about 10-12 minutes over medium heat. Stir in crab meat, mix well and remove from heat.

Stir in cream and pimientos, stir to incorporate. Season with a bit of salt and Cajun seasoning. Stir in bread crumbs and mix well. Cover and refrigerate overnight to blend flavors.

To cook: Shape crab cake mixture into eight circular cakes. Heat 3

tablespoons of oil in a large, heavy skillet and saute 4 crab cakes at a time over medium heat for 3-4 minutes. Flip and continue cooking for 4-5 minutes or until golden brown.

Repeat with remaining crab cakes. Serve each crab cake with lemon slices and garnished with fresh parsley sprigs.

Serves 4 (2 crab cakes each) for an entree or 8 individual crab cake appetizers.

Chef's note: Crab cakes are especially good when served with rice pilaf and coleslaw.

MISSISSIPPI MUD PIE
 1¼ cups graham cracker crumbs
 ¼ cup, plus two tablespoons butter, melted
 1 package semi-sweet chocolate chips (about 14 ounces)
 1 egg
 ¾ cup heavy cream
 2 cups miniature marshmallows
 5 tablespoons Tia Maria liqueur (optional)
 ½ cup whipping cream
 2 tablespoons sugar
 ½ teaspoon vanilla extract

¼ cup coconut (toasted)

In a 9-inch deep dish pie plate, combine graham cracker crumbs and melted butter. Press mixture onto bottom and sides of pie plate and bake at 350 degrees for 5 minutes. Set aside.

Melt chocolate chips in the top of a double boiler over simmering water and stir until smooth. Set aside.

In a heavy saucepan combine heavy cream and marshmallows and cook, stirring constantly over medium heat until marshmallows are melted. Remove from heat and whisk in melted chocolate chips.

In a small glass bowl, combine egg with Tia Maria and beat for 10 seconds. Stir into the chocolate mixture, pour into the prepared pie shell and refrigerate overnight.

Just before serving, pour whipping cream into a chilled bowl and beat, sprinkling in sugar and vanilla to incorporate and whip until stiff peaks form. Using a pastry bag, pipe whipped cream mixture onto pie and sprinkle with toasted coconut. Serve immediately. Makes one 9-inch pie.

Chef's note: To toast coconut, sprinkle coconut on cookie sheet and bake at 350 degrees for 10 minutes, stirring once.

Send us a recipe for 'his' specialty

We have no doubt that men can cook, so in the spirit of the movie, "Mrs. Doubtfire," we're offering over mitts to the first 50 men who send us a recipe for their specialty.

We're looking for recipes for chili, spaghetti, soup, steak — entrees that are "his specialty," and desserts too.

We'll print the best recipes in the "Taste" section on Dec. 13. Men who submit the best four recipes of the bunch will also receive a "Mrs. Doubtfire," sweat shirt.

So come on guys, get cooking, and send us those recipes.

Send recipes to: Keely Wygonik, Taste/Entertainment editor, Observer & Eccentric Newspapers, 30251 Schoolcraft, Livonia MI 48150. If you have any questions, call 953-2105.

"Mrs. Doubtfire," now showing at metro Detroit movie theaters, stars Robin Williams as Daniel Hillard, an out-of-work voiceover actor, who will do anything to be with his three children.

After 14 years of marriage his wife Miranda (Sally Field) has

MAXIMIZE YOUR EYES

Maximize your eyes with eyelash perming, as seen on TV. Available exclusively at

SHARPLOOKS SALON

33028 Northwestern Highway, West Bloomfield • 932-5950

Your Personal Gourmet

ELEGANT DINING IN YOUR HOME

WE BRING THE RESTAURANT TO YOU!
 Complete Gourmet Dinners prepared fresh in your kitchen

• Distinctive European and American Regional Cuisine for Dinner Parties of 2 or More
 Also, elegant buffets and hors d'oeuvres
 Members: Michigan Chef de Cuisine, A.C.F.

Gift Certificates Available
 Call For Our Free Menu and Booking Info

641-0904

33224 W. 12 MILE FARMINGTON HILLS (in the Crowley Center)

Jack's SEAFOOD MARKET

Monday-Saturday 10-7

Holiday Party Trays Available

COUPON
 Free Cocktail Sauce with Purchase of 1 Lb. COOKED SHRIMP
 Exp. 12/19/93

COUPON
 ALASKAN KING CRAB LEGS \$7.99 lb.
 Exp. 12/19/93

Choose From An Assortment Of Holiday Delights

COOKIE TRAYS SWEET TABLES TRUFFLES
 GLOSSANTS PETITE PASTRIES TORTES & CHEESECAKES

All made from the finest natural ingredients, perfect for any holiday gathering.

Lorries

Located in the Laurel Commons Center
 37120 W. 6 Mile
 Livonia 464-8170

HOURS: Tues. thru Fri. 8-6 Sat. 9-5

GOOD FOOD CO.

natural food supermarket

Grand Opening International Taste Fest
 DEC. 10th, 11th & 12th - 11 a.m. to 7 p.m. (Fri. & Sat.) & 11 a.m. to 4 p.m. (Sunday)

SAMPLE THE VERY FINEST IN NATURAL, HEALTHY FOODS AT THE VERY FINEST NATURAL FOOD SUPERMARKET!

ONLY AT OUR NEW CANTON LOCATION!
 42615 Ford Road (1 1/2 Blocks West of I-275)
 Canton, Michigan 48187
 981-8100

TAKE \$5.00 OFF!
 ANY PURCHASE OF \$20 OR MORE!
 WITH COUPON - COUPON EXPIRES JAN. 10, 1994