

Sanders ice cream toppings make desserts special

See related story about Sanders on Taste front.

HOT AND COLD SPONGY DELIGHT

1 sponge cake, store-bought or homemade, any flavor
6 ounces marshmallow fluff topping
Ice cream, any flavor
Sanders Milk Chocolate Fudge and Butterscotch Caramel toppings
1 banana

Cube sponge cake and place on the bottom of an 8 by 8-inch glass casserole. Spread with marshmallow topping and heat in microwave on medium for one to two minutes. Cut banana in half and place on both sides of casserole. Cover

sponge cake/marshmallow/banana layer with 4 to 6 scoops of any flavor ice cream.
Drizzle with equal portions of heated Sanders Milk Chocolate Fudge and Butterscotch Caramel toppings.
Sprinkle with nuts, chopped cherries, pineapple or whatever your heart desires. Serves six people.

Recipe compliments of Jaunita Emerson.

SACHER TORTE PIE

Crust:
One package chocolate wafers
1/2 cup butter, melted
1 1/2 cups red raspberry preserves
Filling:
1 envelope gelatin

1/4 cup cold water
2 ounces baking chocolate, unsweetened
1/2 cup water
3 egg yolks
1/2 cup sugar
1/4 teaspoon salt
2 teaspoons vanilla
1/2 cup sugar
3 beaten egg whites
Topping:
2 ounces Sanders Bittersweet Fudge Topping
3 tablespoons butter
1/2 teaspoon instant coffee
2 teaspoons light corn syrup

To make crust: Crush wafers add butter. Press firmly against bottom and side of a 9-inch pie plate. Chill until firm. Coat inside of chilled crust with preserves and chill again. To make chocolate chiffon filling:

Soften gelatin in 1/4 cup cold water. Combine chocolate and 1/4 cup water and stir over low heat until blended. Remove from heat and add gelatin. Stir until dissolved. Beat egg yolks with 1/4 cup sugar until light; add to chocolate mixture, along with salt and vanilla. Set aside to cool. Beat egg whites, slowly adding 1/4 cup sugar, until stiff. Fold chocolate mixture into beaten egg whites. Pour into pie crust.

To make Topping: Heat Sanders Bittersweet Fudge topping and butter over low heat until blended. Add coffee and corn syrup. Stir until smooth and glossy. "Pour" into. Chill in refrigerator until ready to serve.

Garnish with whipped cream swirls around outside of pie. Top with whipped cream with chocolate

curls and drained Maraschino cherries. Serves six to eight.
Recipe compliments of Stephanie Mellen.

LAYERED ICE CREAM PIE WITH SANDERS TOPPING

Crust: 1 double-row bag of Oreo cookies, crushed
1/4 cup butter (1/2 stick), melted
Filling:
Any two flavors of softened ice cream, 1 quart each
Any flavor Sanders topping
Meringue topping:
4 egg whites
1/4 teaspoon cream of tartar
1/2 cup sugar
1/4 teaspoon vanilla

To make crust: Thoroughly mix crushed Oreo crumbs and melted butter. Press mixture on bottom and side of 9-inch pie plate. Layer will be thick. Bake in a 350 degree oven 10 to 15 minutes, until it hardens. Watch for burning. Cool thoroughly.

To make filling: Layer any two flavors of softened ice cream (1 quart each) with any flavor Sanders topping spread between layers and on top. Freeze between layers.

To make meringue topping: Beat egg whites and cream of tartar until foamy. Beat in sugar, one tablespoon at a time. Do not overbeat. Add vanilla.

Cover top of ice cream pie completely with a high meringue and

freeze overnight. Preheat oven to 450 degrees. Remove pie from freezer and place in oven to brown meringue. Watch carefully. Serves six to eight.
Recipe compliments of Linda Tulbert.

BITTERSWEET RASPBERRY RIBBON CAKE

1 Sanders Golden Pound Cake
1 jar (10 ounces) Sanders Raspberry Preserves
1 quart vanilla ice cream
Sanders Bittersweet Fudge Topping
1/2 cup silvered almonds, toasted

Line a 9 by 5-inch bread pan with foil, forming a four-inch sleeve all around.

Slice cake lengthways into three parts. Spread bottom layer with 1/4 to 1/2 cup (or to taste) of raspberry preserves and place on bottom of pan. Spread with slightly softened ice cream. Repeat with second layer. Top third layer with preserves and freeze until set. Once set, fold sleeve over and secure. Freeze until serving.

Slice and garnish with heated Bittersweet Topping and toasted almonds. Serves six to eight.

As you are assembling the cake, make sure foil sleeve huge layers snugly to maintain cake's shape.

Recipe compliments of Barbara McFee.

Warm up with hearty souper suppers

See Larry Jones' column on Taste front.

NORMAN WEINSTEIN'S CHINESE HOT AND SOUR SOUP

3-4 dried black mushrooms
15 cloud ears (black fungus)
15 dried lily flowers
1/4 pound boneless center cut pork loin chop
1 teaspoon plus 1/4 cup thin soy sauce
1 tablespoon plus 1/4 cup cornstarch
6 cups chicken broth
1 pad firm bean curd (2 by 2 inches)
6 tablespoons clear rice vinegar, or to taste
1 teaspoon (at least) fresh ground black pepper
1 egg, beaten
2 scallions, finely diced
2 tablespoons sesame oil

In separate bowls, soak the mushrooms, cloud ears and lily flowers in hot water 20-30 minutes. Trim the fat off the pork and discard. Cut pork into 1/4-inch slices across the grain, then into thin

shreds along the grain. Place the pork in a bowl with 1 tablespoon of soy sauce. Mix well. Add 1 tablespoon cornstarch. Mix again. Set aside. Put all but 1 cup of the broth in a large pot over low heat. Squeeze the mushrooms dry. Discard stems and ends and shred caps.

Drain cloud ears. Select only the smoother parts, discarding the gnarled tips. Cut the flowers in half. Reserve along with the mushrooms and cloud ears. Cut the bean curd into 1/4-inch strips. Combine 1/4 cup of the cornstarch with the reserved cup of broth. Mix well and set aside. Bring the heated broth to a lively simmer. Add the 1/4 cup of soy sauce, then add the vinegar. Add the bean curd, mushrooms, cloud ears, lily flower. Simmer 3 minutes. Add copious amounts of black pepper. Stir to mix. Give the cornstarch-broth mixture a last minute stir to blend well, then stir it into the simmering broth.

When the soup has thickened to a syrupy consistency, add the pork shreds and stir to separate. Reduce the heat so that the soup is barely bubbling. Slowly pour in the beaten egg in a circle. Let sit for 10 sec-

onds. Stir the broth gently to bring the egg to the surface. Top the soup with scallions and sesame oil. Serve immediately in deep bowls. Serves 4-6.

Variation: to make a vegetarian soup, eliminate the pork and use a vegetable broth.

DOWN EAST CLAM CHOWDER

2 dozen large chowder clams, in their shells, scrubbed and soaked
1/2 cup water
4 ounces salt pork, cut into 1/4-inch cubes
2 medium onions, finely chopped (about 2 cups)
3 medium potatoes, peeled and cut into 1/2-inch cubes (about 3 cups)
2 cups water
1/2 teaspoon fresh ground white pepper
1 (13 ounce) can evaporated milk
2 cups heavy cream
additional milk, if necessary

To steam and open the clams, in a large pot, combine the clams with 1/2 cup water. Place over high heat, cover and let steam until the clam

shells open — no longer than 5 minutes.

Using tongs or a slotted spoon, remove the clams and shell them. Discard the shells. Strain the clam broth and measure. Add water, if needed to make 2 cups.

Grind or chop the clams, set aside. In a 6 quart pot, over medium heat, "fry out" the salt pork-let the fat render and the bits get brown. Add the onions and saute till limp. Add the potatoes, 2 cups of water, 2 cups clam broth and the pepper. Bring to a simmer over medium heat and cook gently, partially covered, until the potatoes are tender.

Stir in the evaporated milk, the cream and the chopped or ground clams. Heat throughout but do not allow the chowder to come to a boil. Let cool and refrigerate for at least 4 hours or overnight. Reheat over medium-low heat, never allowing the chowder to boil. Serve piping hot in deep bowls, thinning with a bit more milk, if needed. Serves 4 to 6.

Recipes from "Soup Suppers" by Arthur Schwartz. (Copyright 1994, Harper Perennial, \$15)

Note: You can find black mushrooms, cloud ears and lily flowers at Oriental grocery stores.

Headache Sufferers Sought For Research Project

SOUTHERN
SELF-BLOOMFIELD — Victims of chronic headaches are currently being sought as part of a research project being conducted by Dr. Ronald Gold. Anyone suffering with recurring headaches is encouraged to call Dr. Gold's office for a free examination. According to Dr. Gold, a local expert and featured lecturer, thousands of people in our community are suffering from the side effects of stress. This can manifest itself as neck pain, headaches, lethargy, irritability, nervousness, loss of memory or even to feel just a few of the symptoms. Dr. Gold is specifically

interested in new stress related to headaches. He is concerned there may be some additional correlations between stress and other chronic pain syndromes. The first examinations are available to anyone suffering a headache problem. As part of Dr. Gold's research, so that he can collect information, he will schedule and perform a 20 point examination without any obligation, pain or discomfort to the volunteer. As a benefit to everyone who comes for one of these exams, Dr. Gold will provide them with a complete disclosure of their personal and confidential results. Dr. Gold emphasizes that only statistical results would be published. Dr. Gold said, "I hope people take advantage of this to learn what may be wrong with them, so they may seek the appropriate care. In most cases there is no need for their continued suffering." To participate in the research and receive your free examination, call Dr. Gold's office at 350-2225. 2018 W. TWELVE MILE RD., SUITE 2, SOUTHERN, Northwest Corner of Twelve Mile & Evergreen

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