

Prize-winning cheesecakes are some of Michigan's best

See related story on Taste front.

APPLE CHEESECAKE

1 cup graham cracker crumbs
3 tablespoons sugar
1/2 teaspoon cinnamon
3 tablespoons margarine, melted
16 ounces cream cheese, softened (two 8-ounce packages)
1/2 cup sugar
2 eggs
1/2 teaspoon vanilla
4 cups apple slices, thin peeled (McIntosh works best)
1/2 cup sugar
1/2 teaspoon cinnamon

CHOPPED PEANUTS

Combine crumbs, 3 tablespoons sugar, cinnamon and margarine. Press onto bottom of 9-inch springform pan. Bake at 350 degrees for 10 minutes.

Combine cream cheese and sugar at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in vanilla; pour over crust. Toss apples with combined sugar and cinnamon. Arrange apples over cream cheese layer and sprinkle with pecans. Bake at 350 degrees for 1 hour and 10 minutes. Loosen cake from rim of pan. Cool before removing rim. Chill. Makes 10 to 12 servings.

MARZIPAN CHEESECAKE WITH RASPBERRY SAUCE

1 1/2 cup shortbread cookies, finely crushed
3 tablespoons butter, melted
24 ounces cream cheese, softened (three 8-ounce packages)
1 (8 ounce) can almond paste, crumbled
1 cup sugar
4 eggs
1 (12 ounce) carton sour cream
Raspberry sauce
1 (12 ounce) package frozen red raspberries, thawed
1/2 cup sugar
1/2 teaspoon lemon juice

Combine the cookie crumbs and

melted butter in a bowl. Press mixture into the bottom of a greased 9-inch springform pan. Beat cream cheese and almond paste with an electric mixer until well mixed. Add sugar, beat until fluffy. Add eggs and sour cream alternately, beat low just until combined. Pour into crust. Bake at 325 degrees for about an hour until center is set when shaken. Cool for 15 minutes, then loosen crust from sides of pan. Cool for 30 minutes more; remove sides of pan. Chill for 4 to 6 hours. Makes 12 servings.

For Sauce: Blend thawed raspberries with a blender until smooth. Press through a sieve to remove seeds. Combine raspberry puree, sugar and lemon juice in a sauce-

DAIQUIRI CHEESECAKE NO-BAKE

1 1/2 cups graham cracker crumbs
1/2 cup sugar
6 tablespoons butter
1/2 cup rum
2 tablespoons grated lime peel and lemon peel
1/2 cup lime juice
16 ounces (two 8-ounce packages) cream cheese (softened)
4 egg whites and 4 egg yolks
1/4 cup sugar
1 cup whipped cream
1 envelope unflavored gelatin

Combine graham cracker crumbs, 1/2 cup sugar and butter. Remove 2 tablespoons and set aside. Press remainder of crumbs in bottom of pie pan, chill 45 minutes.

In saucepan combine gelatin, 1/4 cup sugar and butter. Remove 2 tablespoons and set aside. Press remainder of crumbs in bottom of pie pan, chill 45 minutes.

For dough, dissolve sugar and yeast in warm milk and set aside. Cut margarine into flour (like pie crust). Add egg yolks to milk and pour all into flour. Mix well. Divide dough in half. Roll out one half into 11-by-15 inch baking dish. Roll out the rest into 11-by-14 inch rectangle and set aside.

Filling: Combine ingredients and mix well.

Spread filling over dough in baking dish and cover with second half of dough. Sprinkle with granulated sugar and let rise about 1 hour. Bake at 350 degrees for 30 to 35 minutes. Serve warm. This also freezes well. Makes 10 to 12 servings.

Recipe from Virginia Bieski who took first place in the plain non-baked category of Michigan's Best Cheesecake contest.

For dough, dissolve sugar and yeast in warm milk and set aside. Cut margarine into flour (like pie crust). Add egg yolks to milk and pour all into flour. Mix well. Divide dough in half. Roll out one half into 11-by-15 inch baking dish. Roll out the rest into 11-by-14 inch rectangle and set aside.

Beat in cream cheese until smooth. Beat egg whites on medium speed to form soft peaks; slowly add remaining sugar, beat until stiff. Fold egg whites and whipped cream and whip cream to retain texture.

Pour into crust-lined pan. Sprinkle reserved crumbs. Cover, chill overnight. Makes 10-12 servings.

Recipe from Linda Sewell, winner of Michigan's Best Cheesecake contest.

Cheesecake from page 1B

"If I were making this (cheesecake) for myself, I would use the low-fat Neufchatel cheese, but in contests the judges are looking for richness and that only comes from using the real thing," Saint said.

Couillard also used traditional fattening ingredients, but said she plans to experiment using yogurt with the liquids drained away.

Baking conditions are also critical to a good cheesecake. Saint recommends placing a pan of wa-

ter in the oven with your cheesecake to avoid cracks in the cake. She also suggests using an oven thermometer to check the actual temperature in the oven.

"You can adjust the temperature accordingly for the time being, but if the temperature is off in your oven you will eventually want to call a repairman to recalibrate the oven," she said.

Cheesecakes allow for considerable creativity and that is what appeals to Saint. She made a raspberry sauce for her winning cheesecake, but fresh fruit or

spreadable fruit arranged in an appealing manner is also attractive.

Other bakers choose to swirl flavors through their cakes to give it a marbled effect. Couillard's cake is topped with sliced apples and nuts.

While traditional cheesecakes are riddled with fat, new recipes are being developed to cut back on that dreaded condition. The low-fat cream cheese (Neufchatel) will provide a good flavor, but will still keep fat levels substantially high.

Couillard's suggestion of draining no-fat yogurt to condense it and then substitute it for cream cheese is another option.

Tofu and no-fat ricotta cheese could also be considered options for reducing the amount of fat in your cheesecake.

Whether fat-free, low-fat or fat-free, a little slice of cheesecake goes a long way in making a gloomy day a lot brighter.

See recipes inside.

Wine from page 1B

Bordeaux wines are frequently harsh, acidic and so tannic that they put one into permanent pucker." The prospect of aging Bordeaux to hopefully transform a brash young wine into the ultimate sublime beverage is what calls this Bordeaux roulette. "It's much simpler," she continues "and in all but the rarest circumstances, more sensible to drink

wine when it's young.

"At St. Supery, we have the best of both worlds because the grapes from Dollarhide Ranch produce a cabernet with the fruit and freshness of a young cab and the mellowness of a mature cab. To achieve such a wine, the grapes must be appropriately ripe, with sufficient acid and tannin to give the wine some backbone,

while minimizing components that make a young cabernet coarse and mean-spirited."

When it comes to the retail shelf, keep in mind another aspect of St. Supery — they have a second label of more affordable wines called Bonverre (the literal translation means "good glass"). Listed below are three St. Supery wines along with the Bonverre

counterpart. Whether you are planning a special meal or to-night's dinner, you'll find quality in these brands.

The 1991 Bonverre Sauvignon Blanc (\$8) will satisfy those who prefer a slightly grassy character with notes of grapefruit and citrus. The 1992 St. Supery Sauvignon Blanc (\$11) presents fresh

figs and tropical fruit with a broader mouthfeel. The 1992 Bonverre Merlot (\$10) has cherry aromas with a touch of spice. This soft red would be perfect with grilled salmon.

The 1991 St. Supery Merlot (\$17) steps up the fruit intensity balanced against toasty barrel characters. The 1991 Bonverre

Ideas for 'Entertaining on the Run'

See Larry Jones' Taste Buds column on Taste front.

I think this marinade from "Entertaining on the Run" by Marlene Sorocky is one of the best I've discovered. It tastes great on chicken, ribs, pork steaks, tuna, swordfish and marinade.

THE ANYTHING MARINADE

(about 16 medium)

1 1/2 cups orange juice

1 cup chicken broth

1/2 cup imported dry vermouth

or dry white wine

1/4 cup soy sauce

2 tablespoons Dijon-style mustard

1 tablespoon honey

Combine all ingredients and mix well.

To make a sauce from the re-

served marinade, bring reserved marinade to a boil in a medium saucepan. Remove from heat. Combine 1/4 cup of heavy cream with 4 teaspoons cornstarch and mix well. Whisk in sauce. Continue whisking and return to stove top.

Cook over medium heat until thick and glossy, about 4 minutes. (Sauce can be refrigerated overnight or frozen.)

Reheat before serving. If too thick, thin with orange juice, broth or wine. Makes about 3/4 cups.

Looking for a great recipe for a light salad dressing? This is sum-

mer at its best.

CHUNKY TOMATO VINAIGRETTE

6 tablespoons olive oil

4 green onions with tops,

chopped (about 1/2 cup)

3 cloves garlic, minced

2 pounds plum tomatoes,

LEMON LUSH LEMON CAKE

1 tablespoon melted butter for coating pan

Powdered sugar

2-3 lemons

1/2 cup plus 1/4 cup sugar, divided

1/4 cup whole milk (do not use low or non-fat milk)

1/4 pound (1 stick) butter or margarine

1/2 cup cake flour

6 large eggs, separated

Pinch salt

Brush a heavy 12 cup bundt pan with melted butter. Sprinkle with powdered sugar and shake out excess. Set aside.

Fill a 3-inch deep baking pan that is large enough to hold the

bundt pan with 1-1/2 inches of water. Place in the center of the oven and preheat to 325 degrees.

Using a sharp vegetable peeler, remove peel from one large or 2 small lemons. Cut off all the white pith from the inside of the peel. Squeeze lemon to make 1/4 cup of juice; set aside.

Place the peel in a food processor with a metal blade. Add 1/4 cup sugar and process until peel is minced as fine as the sugar, about 1 minute. Transfer to an 8 cup (2 quart) microwave safe measure. Add milk and butter and microwave on high 2-3 minutes or until butter is melted. Return to food processor with a metal blade. Add flour and process 20 seconds to combine. With machine running, add egg yolks through the feed tube and process until blended, about 20 seconds.

Pour in lemon juice and process until incorporated.

In a large mixing bowl, beat egg whites and salt until soft peaks begin to form. Mix in 1/4 cup of sugar, 2 tablespoons at a time, beating continuously until stiff but not dry peaks are formed.

Partially fold 1/4 of the egg yolk mixture into the whites, then fold in the remainder until incorporated.

Spread into prepared pan, spreading top evenly. Place bundt pan in hot water in preheated oven and bake for 50-55 minutes or until top is cracked and golden. Go around the sides with a small knife and invert onto a platter. Serve 8-12.

LEMON CREAM FRAICHE SAUCE FOR CAKE

1 cup regular or light sour cream

2 tablespoons whipping cream

1/2 cup sugar

3-4 tablespoons fresh lemon juice

While cake bakes, make the

sauce by stirring sour cream, whipping cream and sugar and lemon juice in a bowl until well mixed. Stir well before using. Makes 1 1/4 cups.

Recipes from "Easy Menus for Faster Lives," by Marlene Sorocky, (1994 William Morrow Publishers, \$25).

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Other evenings by appointment

We're fired up about grilling this summer, and looking for the best homemade barbecue sauce recipe. Barbecue sauce enhances the flavor of ribs, steaks, chicken, fish, vegetables and other grilled foods. What's your secret?

The winner will receive a \$50 gift certificate for grilling supplies; second place is a \$25 gift certificate; third place is a copy of "The Best Covered and Kettle Grills Cookbook Ever," by Madeline Bernard, (HarperCollins Publishers, April 27, 1994; \$16.95).

Our Homemade Barbecue Sauce contest is open to all readers of the Observer & Eccentric Newspapers, age 16 and older. Observer & Eccentric employees and their families are not eligible. One entry per household.

We're extending the deadline to Monday, June 20. All recipes must be postmarked or faxed by 5

pm. Monday, June 20. Send re-

ipes to: Kelly Wygocki, Taste

Editor, Observer & Eccentric

Newspapers, Inc., 38251 School-

crafts Road, Livonia, MI 48150. To

fax recipes, (313) 691-7279.

All recipes must be original and

finalists will be required to sign an affidavit stating such. Call (313) 963-2106 or Chef Larry (313) 963-2047 on a touch-tone phone, then mailbox number 1096, if you have any questions.

Recipes will be reviewed by

Chef Larry Jones and three final-

ists will be selected. The three fi-

nalists will be asked to make

their sauce for judging on Mon-

day, June 27. A panel of three

judges will choose a first, second

and third place winner based on a

point system with the winner re-

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