

# TASTE

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## TASTE BUDDS



CHEF LARRY JONES

### Holland Grill lights my fire for barbecuing

I love it when I'm proven wrong. Shortly after I flew the coop in Weymouth, and moved into my own digs, I bought a classic - a shiny new black Weber kettle grill. The sun rose and set around that grill. I was known as the "charcoal king" at the local grocery store.

In the fall, I cleaned, wrapped and carefully stored it away. In the spring I polished it and brought it back to the deck. In the summer I used it, sometimes days in and days out. Many a summer night dinner was delayed waiting patiently for the coals to get that "gray ashen" cover. Never in a million years I thought, would I ever choose to own a gas grill.

They flare up, just like my kettle grill, they need maintenance just like my kettle grill, and I could never understand the love of tasting propane-scented ribs on a muggy July night. But I was wrong.

#### Converting to gas

You have to understand that I'm a gadget freak. I walk into a store and pick up pot scrapers, measuring cups and key chains with lights on them. Supermarket check-out aisles with all their kitchen gadgets and doodads are to me what a candy shop is to a kid. So when I walked into Denny Wright's HWI Hardware store in Livonia this spring to get a screen repaired, the last thing I ever thought I'd do was walk out with a gas grill.

Not just any grill, mind you, but a shiny new state-of-the-art Holland Grill. I fell victim to Denny's "try-it-you'll like it" offer of ownership. When I told him all the reasons I never wanted a gas grill, he assured me the Holland Grill was different.

Brad Holland, owner of the made-in-America Holland Grill, guarantees no more flare-ups. Denny even said "the folks at Holland would buy back the grill if I didn't love it."

The Holland Grill is remarkable - it grills, it roasts, it steams, it fries, it smokes - it's the best gas grill I've ever used. Granted, it's the only gas grill I've ever used. What makes this grill a winner in my book is that secret, patented Holland System drip pan that enhances flavor and eliminates flare-ups.

My love affair with the Holland Grill didn't start as easy as Denny and the folks at Holland would have liked. The Holland Grill takes a little getting used to.

Since the unit has a drip pan covering the burner unit to eliminate flare-ups, all of the cooking must be done with the lid closed.

As Brad Holland says in his cookbook, "when you're looking at the food's not cooking, the inside temperature is preset at around 400 degrees which makes the grill very suitable for cooking steaks and burgers, potatoes, casseroles, biscuits and pastries."

#### Indoor oven

I like to think of the grill as an outdoor oven. My first attempt at grilling steaks took a lot longer than anticipated because like most folks, I never read the instructions. I cooked with the lid open. My second attempt at roasting a whole turkey was nothing short of spectacular. Even momma praised the Holland.

With a suggested retail price of over \$600, the Holland Grill shouldn't be one of those impromptu purchases. Wright's Hardware in Livonia, and This Is It Bar-B-Q's on Orchard Lake in West Bloomfield are selling their stocks of Holland Grills on sale, and have lowered the price to the \$460 range. But is the Holland Grill really as good as the competition?

I was pondering this question at a party at my Uncle Earl's when I spotted his unused, unopened Father's Day gift - a top-of-the-line Weber Genesis gas grill. I begged Uncle Earl for the opportunity to "break in" his new grill.

While I must honestly say that the Weber performed admirably, my ribs were tinged from the grease flare-up until I realized how to cook them indirectly on the grill with one of the burners shut off. The Jones Gang family doctor, Gilbert Roe of Canton, wondered if the Holland was as good as his Ducane gas grill. After borrowing a Ducane from a friendly neighbor, I found the cooking surface small, and there were frequent flare-ups.

The best way to buy any new gas grill, is to carefully watch a demonstration, ask loads of questions, and if possible, try cooking on it yourself. If you're used to cooking on a charcoal grill, a gas grill will definitely be something that takes a little getting used to.

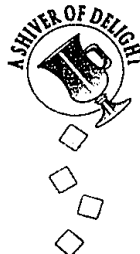
See Larry Jones' family-tested recipes inside. To leave a message for Chef Larry, dial 953-2047 on a touch-tone phone, then mailbox number

## LOOKING AHEAD

What to watch for in Taste next week:

- Experiment with pasta salads for cool suppers on hot summer days.
- Chalk Hill Winery produces flavor-dynamic wines.

## SIP OF ICED COFFEE



Refreshing sip: Kay Laberge of Farmington Hills tries an iced coffee drink at The Grand Cafe on Grand River in Farmington.

Quench your thirst for something different, yet refreshing with iced coffee. It's this summer's hottest sip. Start with a fresh pot of coffee, then put it in the refrigerator to get cold. Add ice cream, cocoa and other flavorings, whirl in the blender, and enjoy.

By SANDRA DALEKA-PRYBYL  
SPECIAL WRITER

As temperatures climb, so does the demand for iced coffees. And with this mandate, as well as an increasing interest in specialty coffees, comes the birth of trendy coffeehouses.

"Iced coffee is a popular alternative to other drinks, such as sodas and alcoholic beverages," said Tom Corey, a manager at Grand Cafe in Farmington.

"Because of the popularity of iced coffee, we offer six different versions of the drink, including two specialties - Iced Caramel Apple and Orange Mint Sipper. These two drinks, created by Grand Cafe employees, can be made at home with regular brewed coffee. Our other iced coffee drinks use cappuccino as the base."

According to Corey, the secret to a good iced coffee is taking the time to let the coffee cool naturally. "Start by brewing a fresh pot of coffee, then put it in the refrigerator to get cold. If you pour hot coffee over ice, it melts the ice and you get too much water in the drink." Drinking iced coffee is one thing, for many "hip" area residents, it is also important where you drink this beverage.

The Grand Cafe, which is owned by brothers Bob and Dennis Sakuta, attracts a steady clientele seeking not only its iced coffees, but also its 26 different hot coffees and teas. This in-town, basement-level coffee shop also offers a fairly extensive sandwich, salad and pastry menu.

Kay Laberge of Farmington Hills sampled iced coffee for the first time at Grand Cafe, and was inspired to try it herself at home. "I went out and bought a cappuccino machine so that we can enjoy this frothy drink cold on hot summer days," she said. Laberge now ices regular brew coffee for another cool taste treat. "I sometimes add different liqueurs to iced coffee when we entertain," she said.

While sipping or munching goodies at the Grand Cafe, patrons can enjoy the various "coffee artwork" - reproductions of famous paintings with a coffee theme added by local artist Janisse Larson. On the peach-colored walls are sayings to ponder while you sip. "No man is lonely while drinking coffee with his friends," and

"Friendship is like money - easier made than kept."

If reading material is what coffee drinkers want, then the Lonestar Coffee Co. could well be the place for them.

Reminiscent of a comfortable home library, this six-month-old downtown Birmingham establishment has 2,000 books lining shelves on the walls. "Our customers are invited to read these volumes while they are here," said Ryan Rosett, who owns the Lonestar with his brother, Jay.

"We are offering a lot more than just a cozy atmosphere and the only coffee roaster in the area. Our store features a full line of iced coffees for the summer, including our newest creations of fat free iced mocha drinks."

"These icy creations are like frozen blender drinks. In California people stand in line for these mocha beverages," said Ryan Rosett.

Lonestar also carries 16 flavors of Stucci's ice cream and yogurt, as well as fresh squeezed orange juice and lemonade. Low fat and fat free pastries are also offered.

"When we opened the Lonestar we set as our goal to not only offer the best cup of coffee around, but also to provide coffee drinkers with a pleasant atmosphere and social environment."

Atmosphere, Atmosphere.

Atmosphere. Creating a good atmosphere was also the aim of Dominic Ercolani, owner of Espresso Thyself, a new coffee house in Kego Harbor.

"I wanted to combine good food and beverages with old world Italian charm. With the help of local store designer Ron Rea, we have been able to give our patrons a hint of Italy," Ercolani said.

Espresso Thyself serves gourmet coffees and teas - as well as pastries from a number of Detroit area bakeries. It also offers Italian candies, fresh squeezed and nectar juices and homemade Italian soups.

This Oakland County coffeehouse with a "catchy" name is mostly known for its 26 flavors of cappuccino, which can be served hot or iced. It is also known for its entertainment and poetry readings on weekends and selected weekdays.

"Cappuccino doesn't have to be strong to retain its taste when served over ice," said Ercolani. "It just has to be good."

Entertainment, including classical music presentations, is another appeal of most of the area's coffeehouses.

According to some of the owners, their businesses are the bars of the 1990s, and they wanted to create social environments similar to bars. Entertainment has helped them accomplish this.

See recipes inside.

## Barbecue sauce contest winners share secrets

By KIKELY WYOGNIK  
STAFF WRITER

Good flavor and aroma, this is what our judges had to say about Mary Van Alsten's "My Own Barbecue Sauce," winner of our homemade barbecue sauce contest.

"I've been making it for over 30 years," said Van Alsten who lives in Redford. "It has a sharp, sweet taste. Baste ribs with it the last half hour of cooking or use it with chopped leftover pork or beef for sandwiches. My daughter Janet uses the same recipe."

Van Alsten's secret sauce is a tasty mixture of minced garlic, onion, ketchup, mustard, molasses, cider vinegar and a hint of chili powder. She won a \$50 gift certificate for barbecue supplies from Wright's Hardware in Livonia.

Our second place winner Betty J. Manthey of Plymouth has a tasty recipe that's easy to remember. Her "Two by Two Barbecue Sauce" recipe is full of two - two cups ketchup, 1/2 cup Italian dressing, and two tablespoons lemon juice are among the secret ingredients.

"My mom used to concoct a lot of things in the kitchen," said Manthey who won a \$25 gift certificate from Danny's. "My recipe is partly my mom's, I changed it a bit. It sticks to your ribs,



Contest winners: Betty J. Manthey (left), Jim Ingram, and Mary Van Alsten "tickled the ribs" of our judges at Rocky's of Northville during the judging of our home-made barbecue sauce contest.