

Sauce from page 1B

but you can also use it on chicken, pork chops or baked beans." Jim Ingram of Livonia was the third place winner. His winning recipe "Cayenne Have More Barbecue Sauce" is a zesty combination of ketchup, light brown sugar, ground horseradish, Dijon mustard, and cayenne pepper. Ingram won a copy of "The Best Covered and Kettle Grills Cookbook Ever" by Melanie Barnard (HarperCollins Publishers: April 27, \$16.95).

Like our other winners, Ingram said he enjoys inventing things in the kitchen. He uses his sauce mainly on shish kebabs, but says it's real good on vegetables too. "Everyone always wants more," said Ingram who does all the cooking at his house.

Deciding a winner and picking three finalists for this contest wasn't easy. We planned to have three finalists, but because there

were so many good entries, Chef Larry Jones who read all of the recipes, asked if we could please have four finalists. The fourth was Millie Bean of Bloomfield, who received an Observer and Eccentric tote bag as her prize.

The finalists prepared two quarts of their sauce for judges to sample at Rocky's of Northville on June 30.

The judges were Chef Rocky Rachwitz of Livonia, owner of Rocky's of Northville, Dennis Wright of Livonia, owner of Wright's Hardware in Livonia, and Bill Bresler, photographer for the Plymouth Observer Newspaper, and an outstanding cook.

"They were all very, very close," said Rachwitz, with the other judges nodding in agreement. "But one stood out a little from the rest."

See recipes

Quench your thirst with iced coffee

See related story on Taste front. Home economists for the American Dairy Association offer these tips for making iced coffee:

- Use freshly brewed coffee, preferably double-strength. (Use two times more coffee than usual for the same amount of water.) The coffee should be prepared no more than three hours in advance. Allow the coffee to cool before using it. It can be stored, covered, in the refrigerator.
- To keep the ice cubes from diluting iced coffee, make creamy coffee cubes. Stir in half-and-half or milk into leftover coffee; pour into ice-cube trays and freeze.

Coffeehouses offer tasty sips

Here are some local coffeehouses to check out. If yours is not listed, call Keely Wygonik, (313) 953-2105, or send information, including a recipe if you like, to Wygonik at the Observer & Eccentric Newspapers, Inc. 36251 Schoolcraft, Livonia, MI 48150. We'll be sure to let our readers know about your coffeehouse.

- The Lonestar Coffee Co., 207 South Woodward, Birmingham, open 8:30 a.m. to midnight, weekdays and 6:30 a.m. to 3 a.m. on weekends. Call (810) 642-2233.
- Espresso Yourself, 2454 Orchard Lake Road, Keepo Harbor, open 6 a.m. to midnight, Sunday through Thursday; 8 a.m. to 2 a.m. Friday and Saturday. Call (810) 682-6282.
- Plymouth Coffee Bean Company, 884 Penniman, Plymouth, (313) 454-0178, open 7 a.m. to 1 a.m. weekdays; 8 a.m. to 1 a.m. Saturdays, 8 a.m. to midnight Sundays.

1/4 cup espresso  
Two glasses full of ice cubes  
Combine the ingredients in a blender and blend for 30 seconds or until the consistency of a milk shake. Pour into two glasses.  
Recipe submitted by Lonestar Coffee Co.

CREAMY MEDICAN CHOCOLATE ICED COFFEE

1 cup whipping cream, divided  
6 tablespoons chocolate syrup  
2 tablespoons sugar  
1/4 teaspoon ground cinnamon  
3 cups double-strength coffee cooled to room temperature  
Chocolate covered beans, if desired

Whip 1/4 cup cream to soft peaks, set aside. Combine remaining 1/4 cup cream, chocolate syrup, sugar and 1/4 teaspoon cinnamon in pitcher. Stir in coffee until sugar dissolves.

Fill four glasses with ice; pour coffee mixture over ice. Top with whipped cream and sprinkle with cinnamon. Garnish with coffee beans. Makes 4 servings.

Recipe from the United Dairy Industry of Michigan.

Winners share secret barbecue sauce recipes

Here are the winning barbecue sauce recipes. See related story

MY OWN BARBECUE SAUCE

1 clove garlic, minced  
1/4 cup chopped onion  
1 tablespoon canola or olive oil  
1/2 cup ketchup  
1/4 cup apple cider vinegar  
1/4 teaspoon chili powder  
1/4 teaspoon paprika  
1 teaspoon prepared mustard  
1 tablespoon brown sugar or two tablespoons molasses  
1 teaspoon celery seed

Sauté garlic and onion in olive oil until onion is translucent. Add other ingredients. Simmer together for 10 minutes.

Winning recipe submitted by Mary Van Alsten.

TWO BY TWO BARBECUE

2 cups ketchup  
1/2 cup onion salad dressing  
2 tablespoons lemon juice  
2 tablespoons soy sauce  
2 tablespoons Worcestershire sauce  
2 tablespoons molasses

2 tablespoons well chopped basil  
1/2 cup grape preserves  
1/2 cup water  
Mix ingredients together. Store in refrigerator when not in use.

Second place recipe submitted by Betty Manthey

CAYENNE HAVE MORE BARBECUE SAUCE

1/2 cup ketchup  
1/4 cup water  
1/4 cup light brown sugar  
1 teaspoon corn starch  
1 teaspoon ground horseradish  
1 teaspoon garlic powder  
1 1/2 teaspoons Dijon mustard  
1/4 teaspoon lemon pepper  
1 teaspoon cayenne pepper or 1/2 teaspoon chili powder  
1/2 teaspoon onion powder

In a saucepan, bring ketchup, water, brown sugar, and corn starch to a boil. Stir until smooth. Add remaining ingredients and stir until sauce thickens. Makes approximately 1 1/4 cups.

Third place recipe submitted by Jim Ingram.

ICED CARAMEL APPLE

6 tablespoons apple pie filling  
2 1/2 cups chilled brewed coffee  
2 cups vanilla ice cream  
1 tablespoon caramel sauce  
Caramel sauce, whipped cream and cinnamon for garnish

Place first four ingredients in a blender and blend until smooth. Lightly coat inside top quarter of four 8-ounce glasses with caramel sauce. Pour in iced mixture. Top each with whipped cream and a dash of cinnamon.

See Larry Jones' Taste Buds column on Taste front.

For more information on the Holland Grill, call Denny Wright at Wright's Hardware, 29150 Five Mile, Livonia (313) 422-2210 or This is It Bar-B-Q's at 7335 Orchard Lake Road, West Bloomfield (810) 737-2277.

HERBED CHICKEN

6-8 pieces of chicken  
1 cup olive oil

Write and tell us why your pet is your best friend to win tickets to a screening of "Lassie."

Ten lucky families will receive four tickets to take their family to a screening of "Lassie" on Tuesday, July 19. Winners will be notified by phone Friday. A grand prize winner, one of the 10, will

Recipe submitted by the Grand Cafe.

ORANGE MINT SIPPER

2 1/2 cups chilled brewed coffee  
2 cups vanilla ice cream  
2 drops mint extract  
1 orange peeled and seeded  
or 2 drops orange extract  
Whipped cream, four orange slices and four chocolate

1 teaspoon chili powder  
Fresh ground pepper and salt  
3 tablespoons lemon juice  
2 large cloves crushed garlic, finely chopped  
1 teaspoon each of rosemary, oregano, tarragon and parsley

Combine oil with lemon juice, chili powder and herbs. Chicken pieces in the herb mixture, cover and marinate four hours, turning frequently. Remove chicken from

the marinade. Season chicken with salt and pepper. Place chicken on a preheated grill and cook until chicken is cooked throughout. Reserved marinade can be used for basting during cooking. Serves 4.

FAT-FREE MOCHA FREEZE

2 tablespoons cocoa  
1 1/2 cups skim milk

1 teaspoon salt  
6 cloves garlic, crushed  
Clean and set aside ribs. Combine remaining ingredients and mix well. Add ribs, cover tightly and refrigerate 6 hours, turning frequently. Grill ribs as desired. Brush on your favorite barbecue sauce just before removing ribs from the grill. Serves 4-6.

FINGER LICKIN' RIBS

4 pounds lean beef or pork ribs  
1 cup vegetable oil  
1 cup red wine vinegar  
1 cup fresh chopped parsley  
2 teaspoons pepper

Recipes from "The Holland Grill Cookbook," by Brad Holland, (copy-right 1992).

Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia 48150, or fax them to (313) 591-7279.

Fire up grill for herbed chicken, ribs

Win tickets to see 'Lassie' with your family

Answers to food questions

For answers to questions about food safety, nutrition and preservation, call the Food and Nutrition Hot Line, 8-30 a.m. to 6 p.m. Monday through Friday, 658-0904 in Oakland County, 494-3013 in Wayne County.

The Food and Nutrition Hotline is the place to call for all your food concerns.

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