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mer vineyard manager for Robert Mondavi Winery, now operating his own vineyard consulting business.

Tom Mazzocco is one of the happiest winery owners in Sonoma County. He has his winery back, after a short hiatus, and he has a new winemaker, Phyllis Zouzonis, former assistant to Larry Levin at Dry Creek Vineyard. Phyllis also owns her own zinfandel label, Deux Amis, available in Michigan.

The 1993 Mazzocco River Lane Chardonnay (\$14) sports pineap-

ple, orange and tropical fruit with a background of French oak. The 1991 Mazzocco Cabernet Sauvignon (\$18) is blended with cabernet franc, merlot, petit verdot and malbec. It shows blackberry fruit with integrated oak and good structure. Mazzocco's super premium cabernet blend, called Matrix (\$28) has a big bit of cabernet franc to elevate the aroma. Zouzonis likes the "dusty, smoky, meaty, earthy" character and managed tannins. If you are looking for an easy drinking zinfandel with lots of fruit, yummy berries and spice, try the 1992 Mazzocco Zinfandel (\$14).

With Zouzonis at Mazzocco's helm, we'll be seeing more great wines, especially fruity zins and deep, rich cabes.

Matanzas Creek Winery is the epitome of dedication to quality. This includes an active winery research program and implementation of proven methods. As hands-on owners, Sandra and Bill MacIver have guided every aspect of production.

"Style is not a cookie-cutter shape that one uses over and over," Bill MacIver said. "Our role as owners has been to set the philosophy directing activity and decision-making, bringing together talented people, then encouraging, supporting and gently guiding all elements of the winery. We have been hands-on people from the earliest days of Matanzas Creek."

Ten years ago, the MacIvers decided to specialize in producing three varieties.

"We chose to stay with chardonnay," Sandra said, "because we felt it was our hallmark wine;

sauvignon blanc because we were developing a style that excited us and brought something new to the world of sauvignon blanc; and merlot because we wanted to be one of the pioneers of a varietal we particularly enjoyed."

The wines of Matanzas Creek are to die for. The current releases include the 1993 Sauvignon Blanc (\$14) and the 1992 Chardonnay (\$22). The 1992 Merlot (\$30) has already received so much hype, it will probably be released before March 1995.

Since 1976, Jordan Winery has been known for its smooth, velvety cabernet sauvignon made from Alexander Valley fruit. Tasted when young, Jordan cabernets impress with drinkability and balance. Let's dispense with the myth that hard wines develop into supple, luscious reds when mature. That's baloney.

We were reminded of Jordan's cabernet longevity when we tasted the 1981 with dinner recently. The wine is supple and smooth with great length for a wine that is 13 years old. We were also impressed recently by the 1989 Jordan Cabernet, from a vintage that has been much maligned in the press.

Today, the news from Jordan is the sparkling wine simply called "J." The 1990 "J" Brut (\$23) is a 50/50 blend of chardonnay and pinot noir, aged 42 months on the yeast. It shows a delicate, crisp, citrus character that is refreshing and complementary to shellfish, crab and fresh oysters.

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Hanukkah from page 1B

interest is in perfecting latkes.

"While Danny and I use the same recipe, my son-in-law likes to make his with a batter that has been pureed. This makes them similar to pancakes. I like my potatoes to be grated. This makes the latkes similar in texture to hash brown potatoes," Schwartz said. "And," he added, "mine are better."

While the men are in the kitchen cooking their traditional treat, the women, including Esther and Dolly Katzenstein and Gerri Schwartz, prepare the large salad bar and dessert table.

Esther Katzenstein, Danny's wife, also puts out the sour cream and homemade applesauce to go with the latkes.

Esther Katzenstein said salad with all the fixings is an excellent accompaniment to the latkes.

"The latkes are very filling so

salad provides a nice balance to the meal."

With the men and women busy making the meal, the children, including Josh's two sisters — Lauren, 6, and Megan, 4, — play a game with a dreidel (or dreidyle), a four-sided top-like toy.

Although I enjoy playing with the dreidel, I'm happy to be helping in the kitchen this year," said Joshua. "I really like being with my dad and grandpas."

See recipes inside.

The Katzenstein family shares for Hanukkah

See related story on Taste front.

POTATO LATKES

6 large baking potatoes
2 eggs
2-3 tablespoons flour
1 teaspoon salt
1 small onion (grated)
1/4 teaspoon baking powder

Peel potatoes and keep in cold water until needed to prevent them from turning brown. Grate or puree potatoes and onion. Add other ingredients and mix well.

Drop by tablespoon into frying pan with at least 1/4-inch deep hot oil. Fry until brown on both sides, turning only once to prevent latkes from getting soggy.

Recipe submitted by Sonny Schwartz.

APPLESAUCE

8 large Macintosh apples
1/4 cup apple juice or cider
1/4 cup sugar
Cinnamon, allspice, ginger, cloves and/or nutmeg to taste

Peel, core and quarter apples. Put into 3-quart saucepan with juice or cider. Bring to a boil. Reduce heat and simmer for 20 minutes, or until tender. Stir in spices to taste and cook another 3-5 minutes.

Mash in pan and cool. For smoother applesauce, puree in a food processor.

Cool and refrigerate for up to two weeks.

Recipe submitted by Esther Katzenstein.

HEIZENBLOZEN

2 eggs
Pinch of salt
1 1/2 cups flour
1 1/2 teaspoon cinnamon
1/2 cup powdered sugar

Mix eggs, salt and flour and knead until soft and elastic (add more flour if needed). Roll out on floured surface to about 1/4-inch thickness. Cut into two-inch squares.

Make a slit through the center of each square and pull one corner through the slit.

Drop into hot oil or fat and fry to a golden brown. Remove and drain off fat. While hot, sprinkle with cinnamon and powdered sugar.

Recipe submitted by Danny Katzenstein.

1st Thanksgiving dinner can be a memorable one

See Larry Jones' Taste Buds column on Taste front. To leave a voice mail message for him dial (313) 953-2047 on a touch-tone phone, then mailbox number 1866.

If all else fails or you need expert advice, the nice folks at Butterfalk will be staffing the Turkey Talk Line for emergency questions and problem solving. They can be reached at 1-800-323-4848. On Thanksgiving Day the talk line will be operating from 6 a.m. to 6 p.m. EST. Happy Holidays. Good luck.

take to the table. Makes about 3 cups.

EASY SWEET POTATO CASSEROLE

4 pounds sweet potatoes, peeled and cut into 1-inch chunks
2 1/2 cups apple cider
1/2 cup dark brown sugar (packed)
1 stick (8 tablespoons) butter
1 small piece cinnamon stick

In a large stainless steel saucepan, combine the potatoes, cider, brown sugar, 6 tablespoons butter and 1 cinnamon stick. Bring to a boil over moderate heat. Reduce the heat to a simmer, partially cover and cook, stirring occasionally for 45 minutes or until the potatoes are tender.

Let cool slightly. Remove the cinnamon stick and mash the potatoes either by hand, through a food mill or in batches in a food processor.

Transfer the potatoes to an oven-proof serving dish. The potatoes can be prepared to this point up to 4 days in advance. Cover and refrigerate. To continue cooking, dot with remaining butter, cover with foil and bake for 20-25 minutes.

Remove foil and bake for 5 minutes longer. Serves 8.

Chef's secret: for a better treat, top with large marshmallows and pop under the broiler till they melt just before serving.

3 tablespoons butter
1 turkey liver, chopped (optional)

1 1/2 pounds sweet Italian sausage, removed from casings
1 large onion, chopped
2 ribs celery, chopped
1/2 teaspoon dried thyme
1/2 teaspoon dried rosemary
1 1/2 teaspoons salt
1 1/2 teaspoons fresh ground black pepper

2 large eggs, beaten
1 cup low sodium chicken broth or turkey stock
1 cup cranberry juice
1/2 cup chopped parsley

Preheat the oven to 325 degrees. Spread the white bread and the whole grain bread on a baking sheet and bake in the oven for 30 minutes, stirring occasionally until lightly toasted. Allow to cool. If desired, you can skip this step by allowing the bread cubes to air dry overnight.

Meanwhile, in a large skillet, melt 1 tablespoon of butter. Add the liver and cook for 2 minutes. Add the sausage and cook, crumbling with a wooden spoon until very brown and crisp, about 10 minutes. Remove meat. Add 2 more tablespoons of butter to the skillet and add onion and celery and cook over moderate heat until softened, about 15 minutes. Combine the onion mixture with the meat and the bread cubes. Add the spices, salt and pepper and mix well. Set aside.

Combine the eggs, cranberry juice, stock and parsley and mix well. Stir into the bread mixture. Place in lightly greased casserole dishes, cover and bake at 325 degrees for 1 hour.

Barbecue turkey on the grill

Feldbro Quality Meats and Fish, 32902 Middlebelt, Farmington Hills, (810) 638-4856 was accidentally left out of our round-up of local stores which carry Frankemuth Poultry chickens in the Monday, Nov. 14 Taste story about Frankemuth Poultry.

In addition to Frankemuth chicken, which averages only 3.25 grams of fat per serving when cooked, Feldbro Quality Meats offers fresh turkeys, and spiral

hams.

Market owner Alan Feldbro faxed us this recipe for barbecue turkey breast.

BARBECUE TURKEY BREAST

One 5-6 pound turkey breast or 10-12 pound turkey
1/4 cup orange juice
2 cans chicken broth
2 tablespoon paprika
2 tablespoons seasoning salt

Garlic to taste
1 onion sliced 1/4-inch thick
1 bunch of broccoli chopped
Your choice of potatoes and carrots, sliced or cut into cubes

Put turkey in shallow pan on grill. Grill at medium heat, approximately 1 to 2 hours for a five to six pound turkey breast or 3 to 3 1/2 hours for a 10-12 pound turkey. Baste often. Cover with foil.

Turkey at home still a bargain

Whether your budget is tight or not, with a little shopping you can loosen your belt after a big turkey dinner without spending a lot of cash. According to the Associated Food Dealers of Michigan the average price to purchase and prepare a traditional turkey dinner has gradually declined since 1980, when the AFD first began keeping track.

Joe Sarafa, AFD executive director, says that 10 people can stuff a turkey and their side dishes for about \$3.45 a person, down from \$3.72 in 1993 and \$3.80 in 1990, with plenty of leftovers for after-holiday snacking.

This cost includes all the traditional trimmings: stuffing, mashed potatoes, gravy, yams, cranberry sauce, rolls and even

wine (or other beverage) and pumpkin pie.

Sarafa attributes the reduced price to increased competition within the retail food industry which has resulted in a deflation in food costs. The prices reflect the average cost of items that can be purchased at supermarkets throughout the state during the two weeks prior to Thanksgiving.