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# Grill those shrimp, mushrooms

See related story on Taste front.

## CHILLED GRILLED SHRIMP IN A CHILE MARINADE

- 1/4 cup peanut oil
- 2 tablespoons lime juice
- 1 tablespoon lime zest
- 4 cloves garlic, chopped fine
- 1 teaspoon hot garlic chile oil
- 24 medium shrimps (about 1 pound) unshelled

Whisk oil, lime juice, zest, chile paste and a pinch of salt in a glass bowl. If using wooden skewers to

grill, soak the skewers in water for 30 minutes.

Thread shrimp on skewers and brush with marinade; reserve remaining marinade. (Can cover and refrigerate overnight). Heat the grill and place the skewers on an oiled grill rack and cook, turning once, until shrimp are opaque, about 2 minutes. Cool slightly.

Peel and devein shrimps. Add shrimps to remaining marinade. Marinate 45 minutes. Drain, arrange shrimp on a bed of greens and toss with a small amount of addi-

tional marinade. Arrange on a plate and serve. Serves 4.

## GRILLED PORTABELLO MUSHROOMS WITH BALSAMIC MARINADE

- 4 portabello mushrooms, stems removed
- 1/4 cup olive oil
- 2 tablespoons balsamic vinegar
- 1 clove garlic, minced fine

Place the portabello mushrooms

on a lightly oiled grill rack. Place over medium coals and grill, cap side up for 10 minutes.

Turn portabellos over to expose their ribbed underside. Combine oil, balsamic vinegar and garlic and whisk until combined.

Brush the balsamic vinaigrette over the ribbed underside of the portabellos generously. Cover and cook for 6 minutes. Repeat. Remove from grill and serve. Serves 4.

*Chef's secret: If you've never had portabellos before, after cooking, they taste just like steak!*

# Stuffing, green beans sure to please

See related Super Supper on Taste front.

## BREAD STUFFING

- 1 loaf Challah or onion bread
- 6 onion rolls
- 2 ounces (about 1/4 cup) margarine
- 1 medium onion
- 3 stalks celery, chopped
- 3 carrots, chopped
- 1/4 bunch fresh parsley

- 1 1/2 cartons Egg Beaters
- 2 1/4 ounces Chicken broth (canned or fresh) or onion soup mix with water
- 2 tablespoons sage
- 1 tablespoon garlic, chopped
- Fresh cracked black pepper to taste

Cube bread and rolls. Place in very large mixing bowl. Melt margarine add onion, celery and carrots. Sauté until tender. Add to cubed

bread. Add remaining ingredients. Adjust moisture. Mix well. Place in greased casserole dish. Bake in preheated 350 degree F oven for 1 hour or until desired doneness. If no crust is desired, cover loosely with foil while baking. Serves 8.

## SEASONED GREEN BEANS

- 1 medium onion, chopped
- 1/4 cup Canola oil
- 2 pounds fresh green beans

- 1/2 cup water
- 2 tablespoons light soy sauce
- 2 tablespoons Hoisin sauce
- 2 tablespoons fresh dill
- Fresh ground black pepper to taste

Saute onion until brown. Add beans. Toss to taste. Add remaining ingredients and cook over low heat until desired doneness. Serves 8.

Recipes from Art Dubin.

# Fathers share some favorite recipes

See related story on Taste front.

## WHISKEY PEPPERCORN STEAK

- 1 New York strip steak, 1/2-inch thick

### Marinade

- 1/4 cup olive oil
- 2 tablespoons steak sauce
- 1 teaspoon Tabasco sauce
- 1 teaspoon Worcestershire sauce
- 4 cloves garlic, chopped
- 2 tablespoons coarsely chopped black peppercorns

### Sauce

- 1/4 cup Dijon mustard
- 1/4 cup steak sauce
- 1/4 cup bourbon or whiskey
- 1/4 cup honey
- 2 tablespoons lemon juice

Combine marinade ingredients. Marinate steak overnight in plastic bag, turning occasionally.

Combine sauce ingredients in saucepan, heat continuously, stirring until honey no longer sticks to pan.

Grill steak over medium coals for seven minutes on each side. Cover with sauce.

Recipe from David Kresky.

Dan Sly, a project engineer from Redford, is a father of three who shares cooking duty with his wife, Wendy. Chicken squares is his favorite recipe.

## CHICKEN SQUARES

- 3 ounces cream cheese
- 3 tablespoons melted margarine
- 2 cups cooked, cubed chicken
- 1/4 teaspoon salt
- 1/2 teaspoon pepper
- 2 tablespoons milk

- 2 tablespoons chopped onion
- 8 ounce can crescent rolls
- 1/4 cup crushed croutons

Preheat oven to 350 degrees F. Mix cream cheese and 2 tablespoons melted margarine in mixing bowl. Add chicken, salt, pepper, milk, onion and mix thoroughly.

Separate 8 crescent rolls and lay them on lightly oiled cookie sheet in shape of four rectangles. Flatten rectangles and spoon 1/4 cup chicken mixture into centers. Fold in the corners together enclosing chicken and pinch edges shut. Brush remaining one tablespoon margarine on top and sprinkle with crushed croutons. Bake 20 to 25 minutes until lightly browned. Serves 4.

And to end on a sweet note, here's Jerome Weingarden's kid pleasing favorite dessert recipe.

## CHOCOLATE PEANUT BUTTER SWIRLS

- 1 cup Shippy peanut butter
- 1/2 cup powdered sugar
- 1/4 cup shredded or flaked coconut
- 1/2 cup light corn syrup
- 2 cups Cheerios cereal
- 1 package (5.75 ounces) milk chocolate chips
- 2 tablespoons water

Mix peanut butter, powdered sugar, coconut and corn syrup in medium bowl. Stir in cereal. Shape mixture into 1/2-inch balls, flatten slightly. Heat chocolate chips and water in a saucepan over medium heat, stirring constantly until melted. Cool. Dip tops of balls into chocolate. Place on waxed paper lined cookie sheet. Refrigerate until firm, about 30 minutes. Makes about 2 dozen cookies.

# Bill increases school aid per pupil

BY TIM RICHARD  
 STAFF WRITER

Most area school districts will get \$153 more per student next school year under a bill passed by the state Senate after hot debate. The vote was 23-3 with all area senators voting yes except the absent David Honigman, R-West Bloomfield. But the big majority belied the fact that partisan hostilities were strong.

I voted yes, but I wrestled with it," said Sen. Dianne Byrum, D-Onondaga, summing up the feelings of many suburban members. "We fail to put caps on charter schools and encourage expansion of charters. If we don't focus on what's going on in public education, we're diverting our resources and our focus on public schools."

The \$2.3 billion appropriations bill goes back to the House for concurrence in amendments or perhaps a joint House-Senate conference committee. At this point, it appears the basic school grant will rise from \$5,000 per pupil to \$5,153. (See list below.)

The total fall by \$38 million in mid-May after state leaders revised downward their projection

of tax collections for the next fiscal year.

Clouding the money picture is the state Supreme Court decision on pre-payment of school retirees' health care benefits. The Michigan Association of School Boards has asked the high court to reconsider its decision, under which local schools pay retirees' costs but the state runs the system. "MASB strongly believes the Supreme Court erred in its original decision," said Justin King, MASB executive director.

Senate majority leader Dick Posthumus beat a hasty retreat on his amendment for state payment of home schooling costs where the pupil is connected by computer to a school.

Objected Sen. Gary Peters, D-Bloomfield Township: "It's like a very creative way to divert public money to private schools. It's a great money-making scheme for operators of private academies. Public schools are too important to risk going around the constitution" (which

## OAKLAND NEWS

prohibits state aid to non-public schools). Peters alluded to the controversy over the Nosh Webster Academy, which was denied state funds to teach home-schoolers by computer.

Posthumus, R-Alto, denied the charge but withdrew the amendment before it came to a vote.

Peters lost on 16-21 party line vote with his own amendment to put \$26 million back into workplace safety, saying the money "steals from workers. Let's keep that money where it belongs."

Replied Senate floor leader Dan DeGrow, R-Port Huron: "Earlier, everybody (Democrats) wanted to add money for schools. Now you want to take it away."

That earlier amendment, by minority floor leader John Cherry, D-Clio, would have raised the foundation grant increase to \$160 from the planned \$153. Cherry said the \$27 million cost could come from the "rainy day fund" and by holding back refunds of the intangibles tax.

"Of course, there's always money available," said Republican leader DeGrow, "but it's a mistake to take it from the rainy day fund. The school aid formula is up 3 percent, which is consistent with inflation." Cherry's amendment went down 16-21 in another party-line vote.

Sen. Alma Wheeler Smith, D-Salem, sought a language amendment requiring schools to report on the fate of expelled students — by race and socioeconomic status. "We don't know if it (expulsion) adds to the dropout rate," she said.

Countered Sen. Michael Bouc-

hard, R-Birmingham: "We all want to give the schools more money. So we should quit mandating all sorts of paper-shuffling." Smith's amendment went down by a 14-21 party-line vote.

Every school district will get a \$153 per-pupil increase. For historically high-spending districts, the hike will be less than 3 percent. Less wealthy districts will either get more than \$153 or that increase will be greater than 3 percent. The changes are a policy result from Proposal A, supported by voters in 1994, to help poorer districts but not cut dollars from wealthier districts.

Here are the amounts school districts will get under the new bill for the fiscal year beginning Oct. 1:

**OAKLAND COUNTY**

Birmingham \$10,532, up \$153 or 1.4 percent.	Southfield \$9,605, up \$153 or 1.6 percent.
Avondale \$6,019, up \$153 or 2.3 percent.	Bloomfield Hills \$10,008, up \$153 or 1.4 percent.
Clarensville \$6,728, up \$153 or 2.3 percent.	Novi \$7,244, up \$153 or 2.1 percent.
Troy \$7,714, up \$153 or 2 percent.	West Bloomfield \$7,539, up \$153 or 2 percent.
Farmington \$8,721, up \$153 or 1.7 percent.	Huron Valley \$5,458, up \$153 or 2.8 percent.
South Lyon \$6,409, up \$153 or 2.9 percent.	Rochester \$6,409, up \$153 or 2.9 percent.
Walled Lake \$7,105, up \$153 or 2.2 percent.	

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