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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  
garlic 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 re-  
maining 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 shrimp. Add  
shrimps to remaining marinade.  
Marinade 45 minutes. Drain, ar-  
range 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 vine-  
gar  
1 clove garlic, minced fine

Place the portabello mushrooms

on a lightly oiled grill rack. Place  
over medium coals and grill, cov-  
er 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 5 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 Chata or onion bread  
6 onion rolls  
2 ounces (about 1/4 cup) mar-  
garine  
1 medium onion  
3 stalks celery, chopped  
3 carrots, chopped  
1 bunch fresh parsley

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

Cube bread and rolls. Place in  
very large mixing bowl. Melt mar-  
garine 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

Sauté 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, 3-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.  
Marinade steak overnight in plastic  
bag, turning occasionally.

Combine sauce ingredients in  
saucepans, heat continuously, stir-  
ring until honey no longer sticks to  
pan.

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

Recipe from David Kresky.

Don Sily, a project engineer from  
Redford, is a father of three who  
shares cooking duty with his wife,  
Wendy. Chicken squares is his fa-  
vorite recipe.

## CHICKEN SQUARES

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

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

Preheat oven to 350 degrees F.  
Mix cream cheese and 2 table-  
spoons melted margarine in mixing  
bowl. Add chicken, salt, pepper,  
milk, onion and croutons.

Separate 8 cracker rolls and lay  
them on light oil cookie sheet in  
shape of four squares. Flatten  
each square and spoon 1/4 cup chicken  
mixture into centers. Fold  
each square in half 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 Weingarten's kid pleasing  
favorite dessert recipe.

## CHOCOLATE PEANUT BUTTER SWIRLS

1 cup Skippy peanut butter  
1/2 cup powdered sugar  
1/4 cup shredded or flaked co-  
conut  
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 1/2-inch balls, flatten  
slightly. Heat chocolate chips and  
water in a saucepan over medium  
heat, stirring constantly until melt-  
ed. 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 33-3 with all area  
senators voting yes except the ab-  
sent David Honigman, R-West  
Bloomfield. But the big majority  
believed the fact that partisan hos-  
tilities were strong.

"I voted yes, but I writhed with  
it," said Sen. Dianne Byrum, D-  
Ondona, summing up the feel-  
ings of many suburban members.

We've 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 \$8.3 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 \$2,000 per pupil  
to \$2,153. (See list below.)

The total fall by \$3 billion in  
mid-May after state leaders  
revised downward their projection

of tax collections for the next fis-  
cal year.

Clouding the money picture is  
the state Supreme Court decision  
on pre-payment of school retirees'  
health care benefits. The Michi-  
gan Association of School Boards  
had asked the high court to recon-  
sider its decision, under which local  
schools paid retirees' costs but  
the state ran the system.

"MASH strongly believes the Su-  
preme Court erred in its original  
decision," said Justin King,  
MASH executive director.

Senate majority leader Dick

Pethousman beat a hasty retreat

from his amendment to put \$26 million back into work-  
place safety, saying the money  
"steals from workers. Let's keep  
that money where it belongs."

Replied Senate floor leader Dan

DeGraw, 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 mon-  
ey available," said Republican  
leader DeGraw, "but it's a mis-  
take to take it from the rainy day  
fund. The school aid formula is

up 3 percent, which is consistent  
with inflation." Cherry's amend-  
ment went down 15-21 in another  
party-line vote.

Sen. Alina Wheeler Smith, D-

Salem, sought a language amend-  
ment requiring schools to report

on the percentage of students

by race and socioeconomic status.

"We don't know if it (expulsion)

adds to the dropout rate," she

said. Countered Sen. Michael Bou-

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

Every school district will get a  
\$153 per-pupil increase. For his-  
torically high-spending districts,  
the hike will be less than 3 per-  
cent. 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 2.2  
percent.

Bloomfield Hills \$10,609, up  
\$153 or 1.4 percent.

Clarencville \$4,728, up \$153 or  
2.3 percent.

Novi \$7,244, up \$153 or 2.1 per-  
cent.

Troy \$7,714, up \$153 or 2 per-  
cent.

West Bloomfield \$7,539, up  
\$153 or 2 percent.

Farmington \$8,721, up \$153 or  
1.7 percent.

Huron Valley \$3,458, up \$153 or  
2.8 percent.

South Lyon \$6,409, up \$153 or  
2.9 percent.

Hochester \$6,459, up \$153 or 2.9  
percent.

Walled Lake \$7,105, up \$153 or  
2.2 percent.

Countered Sen. Michael Bou-

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