

INVITING IDEAS

Warm guests with savory, steamy soups



RUTH MOSSOK JOHNSTON

Eighteenth Century Gourmards had the right idea — their first course consisted of four tureened soups placed at each corner of the table with entrees arranged along the sides. This is where the term "side dishes" originated.

Today, "sides" are things like pickled, fire-breathing chilies, multi-herb roasted potatoes, and a heavy dose of melange of vegetables du jour. Soups have held their distinction through the ages — today they can be considered "Chic" entertaining — from thick and chunky to mirrored clear, sometimes hot, and sometimes chilled.

When my husband David had a "big" milestone birthday, I racked my brain to do something really different from my typical dinner party fare. I had a Birthday Soup Party. The dining room table was lined with gallons of Buffalo Chili, Minestrone, Asparagus Puree, Black Bean, and Chowder, three loaves of homemade bread, and a big Greek Salad. The focus — soup!

It was hugely successful, and I was able to interact with my guests and re-

linquish the duty and title — "lonely cook in the kitchen." I labeled the individual soup pots with names and descriptions of what lay ahead for the hungry crowd — perhaps I should have stood at the head of the table and quoted something from Herman Melville's "Moby Dick" like:

"However, a warm savory steam from the kitchen served to belie the apparently cheerless prospect before us. But when that smoking chowder came in, the mystery was delightfully explained. Oh, sweet friends! Hearken to me. It was made of small juicy clams, scarcely bigger than hazel nuts mixed with pounded ship biscuit, and salted pork cut up into little flakes; the whole enriched with butter, and plentifully seasoned with pepper and salt ... and the chowder being surpassingly excellent, we despatched it with great expedition."

Little do my clever and intelligent friends know — at the next soup party they will have to guess what literary genius wrote the quotes before they eat!

BLACK BEAN SOUP

2 tablespoons olive oil or margarine
2 large onions, peeled and cut into ¼-inch dice
2 cloves garlic, peeled and minced

6 carrots, peeled and cut into ¼-inch dice
1 cup cooked mixed brown rice
2 cups black beans, rinsed thoroughly and soaked overnight (the quick soak method can be used)
1½ teaspoons curry powder
10 cups of water
Salt to taste

Place the drained pre-soaked beans in a non-reactive stock pot. Add the water and cook for 1 to 1½ hours over medium-low heat.

In a saute pan, heat the oil or margarine — saute onions and garlic — cook until well browned. Set aside.

To the bean pot, add the carrots and continue to cook for 30 minutes or until the beans and carrots are tender, but not mushy.

Add to the stock pot the browned onion and garlic mixture along with the cooked rice — cook 10-15 minutes.

Add salt and curry powder, mix thoroughly. Cook 5 more minutes until all the flavors blend. Adjust seasonings. You may want to dollop this one with sour cream or heavy strained yogurt (Leban). Serves 8.

■ This unusual soup recipe comes from New York City's famous restaurant The Russian Tea Room. I remember it well

from long stays in New York with my Manhattanite Aunt. It's a recipe from the early 1970s, but the restaurant is featuring it on their menu this month.

ROSZOLOWSK SOUP

1 large onion
2 carrots
2 white parsley roots
2 ribs celery
2 large potatoes
1 quart milk
½ pint sour cream
2 tablespoons flour
2 quarts beef stock
2 dill pickles (chopped) with pickle juice to taste

Peel and cut up the vegetables and boil for 20 minutes in salted water to cover. Drain and set aside.

Combine the milk and sour cream. Mix flour with a small amount of liquid and add to milk and cream. Cook over low heat until steamy hot. Add beef stock and vegetables. Cut pickles and add juice to flavor. Bring to a boil and then simmer for 20 minutes, serve. Makes 4-6 servings.

Ruth Mossok Johnston is a cookbook author and food columnist who lives in Franklin. To leave a Voice Mail message for Ruth, dial (313) 953-2047, mailbox 1902.

4 seasons fireplace & barbecue

FRIDAY THE 13TH SALE
This Thursday, Friday the 13th &
Sunday only (closed Saturdays & closed this Monday & Tuesday)

FIREPLACE GLASS DOORS
GLASSVIEW
CLOSEOUT SAVE 70%
\$69⁹⁷-99⁹⁷
Installation available
O.D. SIZES: 33 X 28, 33 X 29,
40 X 29 & 48 X 29
ANTIQUE BRASS FINISH

FIREPLACE GLASS DOORS
full fold doors
SLIMLINE
\$199⁹⁷-249⁹⁷
Installation available

FIREPLACE GLASS DOORS
full fold doors
SENTRY
\$259⁹⁷-329⁹⁷
Installation available

FIREPLACE GLASS DOORS
HORIZON
CONTEMPORARY
full fold doors
\$349⁹⁷-499⁹⁷
Installation available

Custom Fireplace Glassdoors
FREE Standard
Installation FREE
Measurement & get
10% off

\$249⁹⁷ VENTED GAS LOGS
COMPARE AT \$319
24" standard OAK
GAS LOG SET
Includes: Oak logs, grate,
burner, glowing embers, sand,
cinders & safety pilot control 24"
set fits most fireplaces
24" Peterson Royal-Fyre Golden Oak Vented Gas Logs
Includes: logs, grate, burner, glowing embers, sand, cinders &
safety pilot control 24" set fits most fireplaces. **\$369⁹⁷**

UNVENTED GAS LOGS
\$449⁹⁷
COMPARE AT \$519
Empire Sierra
24" standard OAK
GAS LOG SET
Includes: Oak logs,
grate, burner,
glowing embers,
sand, cinders &
safety pilot control
& O.D.S. sensor
24" set fits most
fireplaces

4 Seasons Fireplace & Barbecue - 30903 Orchard Lake Rd
(In Hunter Square between 13 & 14 Mile by TJ Maxx & Michaels) **(810) 855-0303**
OPEN Wednesday & Thursday 10 am-9 pm / Friday 10 am-5 pm / CLOSED SATURDAY
& CLOSED THIS Monday & Tuesday / OPEN Sunday 11 am-4 pm
SALE ENDS 10-15-95

5" OAK
WOOD MANTELS FROM 109.07