

Making broad: Cookbook author Barbara Norman assembles ingredients to make bread in her bread machine.

Gentlemen, start your bread machines down and shake the loaf out of the pan. Place bread on a wire rack to cool.

Recipes from Barbara Norman, author of "What Can I Do with My Bread Machine!" (Dell Pub-lishing). lated story on Taste front.

BASIC WHEAT COMBO BREAD

- One Pound Losf 1% cups wheat four 1 cup bread four 1 tablespoon dry mulk 1 tablespoon sait 1 tablespoon sait 1 tablespoon sait
- % cup water I tablespoon butter or marga-

rine 1½ teaspoons dry yeast For One and One-Half Pound Loaf

1% cups wheat flour 11/2 cups bread flour 1 1/2 tablespoons dry mile

1 1/2 teascoons san

make a prepackaged this of your own, pack the dry ingredienta listed — wheat flour, bread flour, dry milk, salt, and sugar, and do not add the remaining ingredients until mode to have

edd the remaining ingredients until ready to bake. Place all the ingredients in the bread pan in the order recommend-ed by your manufacturer. Program the machine for the wheat bread cycle and bake. When the bread has from the machine with pot holders or oven mitt. Turn the bread pan upside down and shake the loaf out of the pan. Place bread on a wire rack to cool.

Spinach combined with feta cheese not only makes great appet-izers and spinach pies, but also spectacular bread. Spinach Feta Bread can be eaten plain.

SPINACH FETA BREAD RECIPE

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spinach (fresh may 2 teaspoons sugar 15 cup water

1 egg teaspoons ground nutmeg 4 teaspoon pepper 11/2 teaspoons dry yeast One and One-Half Pound Losf

Ya cup crumbled feta cheese 3 tablespoons ofive oil teasooon salt 314 cups bread flour 31% cups bread four % cup well drained defrosted spinach (fresh may be used) 1 tablespoon sugar % cup water 1 egg % teaspoon ground nutmeg % teaspoon pepper 2 teaspoons dry yeast add all the inservicent to the

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Hallmark

Coming ... November 3rd and 4th!

"Merry Chrismone" is a limited edition dated Protest Mostent ornament available exclusively during the 1995 Holiday Preview celebration on Friday and Saturday, November 3rd and 4th.

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Add all the ingredients to the bread pan in the order recommend-ed by the manufacture. Program the machine for the white bread occle, when the bread has finished baking, remove the pan from the machine with potholders or oven mits. Turn the bread pan upside

LEMON POPPY SEED BREAD

Zest 1 lemon 2 tablespoons popply seeds Your favorite bask white or wheat bread recipe.

When the read recipe. Grats the sets of 1 lemon and add 2 tablespoons of popy seeds to the dry ingredients of your favorite ba-sic white or wheat bread recipe, or to a prepackaged bomemade or store bought mitz. This recipe is just as delicious if you eliminate all added fat from the ingredients. Place all the ingred-ients in the bread pan in the order recommended by your manufactur-r. Program the machines for the white or what bread cycle and baking, remove the pan from the machine with pot holders or own mitter. Turn the bread has in finished baking, the bread has in the bread has mitter. Turn the bread has not updide down and shake the loaf out of the pan. Place bread on a wire rack to cool.

Readers request more recipes from Chef Larry Janes

See Chef Larry Janes' column

See Chef Larry Janes' column on Tästs front. B How many of us professional diciers and lovers of leaner cui-sine have had it with cheap non-stick cookware that latted about as long as the ornelst it was cooked in? Short of dropping a wad on a set of professional non-stick cookware that has to be pempared and specially eleaned, nothing good are Until now. You won't apecially eleaned, nothing good are Until now. You won't belive when cooking with the latter from Berndes Cookware dubbed "GRANIT." This cookware has an affordable heat retention and distribution. Couple that with three layers of non-stick surface and stay cool handles and you have a winner. Jant more? It comes with with Kitchen Witch in Northville, all Kitchen Gamor stores and Wil-liam-Sonoma. B Dorio Bavenport of Birming-ham called to compilment me on the actish group that ma a few

Dorie Davenport of Birming-ham called to compliant me on the caffish story that ran a few weeks back. Dorie calima she nev-er would have tried catfish think-ing, like me, that it was a bottom feeder and real "fishy tasting." Now she's catfish covert, and would like to prepare blackened catfish. Well Dorie, where there's smoke, there's flavor. This dish, tute, gives plenty of both. BLACKENED CATFISH

BLACKENED CATFISH 2 tablespoons sweet Hungari-

an paprika 2½ teaspoons salt 2 teaspoons lemon pepper seasoning 1½ teaspoons garlic powder

1½ teaspoon cayenne pepper 1½ teaspoons dried basil, crushed

1 teaspoon onion powder 1 teaspoon dried thyme

Farm raised catfish fillets 1 cup unsaited butter or margarine, molted

Lemon wedges Heat a lorge cast from skillet or heavy sluminum skillet over very high heat for 10 minutes. In a small, bowl, combine spices and season: into melick butter and roll in sea-soning minture. Place on ward pa-per. Place three fillets at a time in the hot skillet. Cook, uncovered for 2 minutes. Distale seah fillet with 1 tespoon melick butter. Filp and continue cooking for 2 minutes. Remove from pan and continue

continue cooking for 2 minutes. Remove from pan and continue with remaining fish. Serve with lemon wedges. Serves 6. Chefe secret: Don't try this at home in an unvented hicken! You can get the same results outside oper hot coals.

con get the some results outside oper hot cold. Marcia M.Golden of Rochester called requesting a recipe that was. printed several years ago for my momma's famed barbecus. If that wasn't enough, a friend atopped ms at the groory store and requested the same. I didn't even have to call momma on this one folks, it's a steple hore at the Jance Gang house, Clip this one and save for a blueter day

house. Clip ture sure blustery day! MONIMA'S BARBECUE out into 1 inch

1 pound pork, cut into 1 inch pieces (I use pork shoulder) 1 pound beef, cut into 1-inch pieces (I use stewing beef) 1 can (10% ounces) tomato

soup 1 medium onion, chopped 1 medium onion, chopped 4 cup suger 5 cup vinegar 5 cup Worcestershire sauce 4 cup water or boor 4 tesspoon garlic powder 5 tesspoon garlic po Combine all ingredients in a heavy Dutch oven or casserole. Cov-er and bake at 350 degrees F. for 3 hours. When baking is complete,

mash with a fork and serve. Even better the next day! Easily serves 6.







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