

Chef Larry Janes shares reader-requested recipes

See Larry Janes' column on Taste front. Chef Larry is a free-lance writer for the Observer & Eccentric Newspapers. To leave a voice-mail message for him dial (313) 953-2047 on a touch-tone phone, then mailbox number 1836. Here are more reader-requested recipes.

■ Carmen and Jamie Sappiro of Bloomfield Hills just returned from the Hot Air Balloon Festival in Albuquerque, New Mexico. While there, they enjoyed some venison chorizo sausage that was grilled with a mixture of peppers at a trendy restaurant.

They were hoping I could locate a recipe. This was an easy one. Carmen and Jamie, and we hope you enjoy it.

VENISON CHORIZO
8 dried mild red chilies, preferably ancho

1½ pounds venison
¼ pound salt pork, cubed
¼ cup minced onion
2 tablespoons vinegar, preferably white
10 cloves garlic, minced
2 teaspoons cumin seeds, toasted and ground
2 teaspoons dried oregano, crushed
1½ teaspoons salt
1½ teaspoons fresh ground pepper
½ teaspoon ground coriander
Pinch cinnamon

Preheat the oven to 300 degrees F. Break the stems off the chilies and discard seeds. Place the pods in a single layer on a baking sheet and roast them for 5 minutes. Break each chili into several pieces. Transfer the chilies to a blender or processor and process until evenly ground. In a medium bowl, grind

the venison with the salt pork and the onions. Combine remaining ingredients and mix well. Cover and refrigerate at least 24 hours. Stuff into casings or use chorizo in bulk form. Makes about 2 pounds.

Chef's secret: You haven't shopped till you've shopped the La Colmena Grocery. Buy authentic Mexican market. Located at 2443 Bagley (at 17th) in the heart of Mexicantown. The offer a great selection of Mexican foods, chorizo, pinatas, spices and authentic Mexican culinary supplies. Call (313) 237-0235 for information.

■ Jim Dennison of Troy called hoping I could find a really good homemade substitute for Mexican Coffee Liqueur.

MEXICAN COFFEE LIQUEUR
2 cups water
¼ cup plus 2 teaspoons in-

stant coffee granules or powder
¾ cup granulated sugar
1 vanilla bean, split
1 tablespoon glycerin (optional)
2½ cups good vodka
¼ cup good brandy or cognac
½ teaspoon chocolate extract
1 drop red food coloring

Heat water in a medium saucepan. When hot, add coffee and stir until dissolved. Add sugar and vanilla bean, stirring till dissolved. Bring to a boil, stirring constantly. Boil 1 minute. Remove from heat and cool.

Pour glycerin, vodka and brandy, coffee, extract and food color. Mix well. Cap and allow to age in a cool dark place for 3 weeks. After initial aging, strain liqueur through a cheesecloth lined fine mesh strainer over a large bowl.

Repeat until desired clarity is

reached. Bottle, cap and allow to age at least 1 week.

■ Pat Horlato of Plymouth called requesting a punch recipe for the holidays.

CONSTANT COMMENT CHAMPAGNE PUNCH WITH FROSTED FRUIT MOLD

Mold:
4 Constant Comment tea bags
6 cups boiling water
Assorted fruit such as green grapes, sliced oranges, sliced lemons, sliced star fruit, kiwi or strawberries

Punch:
4 Constant Comment Tea Bags
4 cups boiling water
½ cup sugar
½ cup Grand Marnier
1 bottle extra dry champagne, chilled

To make Mold: Place tea bags in a heat-proof bowl or pitcher. Pour boiling water over and steep until tea reaches room temperature. Remove tea bags. Pour enough tea into a 6-cup ring mold to fill about ¾ full. Refrigerate remaining tea. Freeze mold until firm. Arrange fruits over top of frozen mold, top with remaining tea. Freeze until firm. (Mold may be frozen up to two weeks ahead).

To make Punch: Place tea bags in a heat-proof bowl or pitcher. Pour boiling water over and stir in sugar. Allow to steep until tea comes to room temperature. Remove tea bags. Refrigerate until well chilled. Before serving, pour tea into punch bowl. Stir in Grand Marnier. Pour in champagne. Add ice tea mold. Makes 16 (4 ounce) servings.

Recipe from *Martina Samuels' "Entertaining On The Run,"* (copyright, 1994, William Morrow Publishers, \$25).

Start your day with breakfast made hearty by oakmeal

See related story on Taste front. Recipes from the Quaker Oatmeal Kitchens.

MAPLE APPLE OATMEAL
3 cups unsweetened apple juice
½ teaspoon ground cinnamon
¼ teaspoon salt (optional)
1½ cups Quaker oats (quick or old-fashioned, uncooked)

½ cup chopped fresh or dried apple
¼ cup maple-flavored syrup
½ cup chopped nuts (optional)

In medium saucepan, bring juice, cinnamon and salt to a boil; stir in oats, apple and syrup. Return to a boil, reduce heat. Cook 1 minute for quick oats or 5 minutes for old-fashioned oats, stirring occasionally.

ly. Stir in nuts if desired. Makes 4 servings.

Microwave Instructions: In a 3-quart microwaveable bowl, combine all ingredients except nuts. Microwave at High 6-7 minutes for quick oats or 9-10 minutes for old-fashioned oats or until most of the juice is absorbed; stir. Let stand until of desired consistency. Stir in nuts.

BAHAMA-ORANGE DATE OATMEAL
2 cups orange juice
1 cup water
¼ teaspoon salt (optional)
½ teaspoon ground nutmeg
1½ cups Quaker oats (quick or old-fashioned, uncooked)
¾ cup chopped dates or raisins

1 medium rip banana, mashed

In medium saucepan, bring juice, water, salt and nutmeg to a boil; stir in oats and dates. Return to a boil; reduce heat. Cook 1 minute for quick oats or 5 minutes for old-fashioned oats, stirring occasionally. Stir in banana. Let stand until of desired consistency. Makes 4 serv-

ings.

Microwave instructions: In a 3-quart microwaveable bowl, combine all ingredients except banana. Microwave at High 6-7 minutes for quick oats or 9-10 minutes for old-fashioned oats or until most of the juice is absorbed; stir. Stir in banana. Let stand until of desired consistency.

COOKING CALENDAR

Send items to be considered for publication to: Kelly Wagon, Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia 48150, or by fax (313) 951-7279.

CLASSES

LEONARD'S NATURAL COUSINE
Beginning cooking 6-9 p.m. Monday, Nov. 27; 6-9 p.m. Wednesday, Nov. 29; 6-9 p.m. Saturday, Dec. 2. 22979 Wacker Road, Farmington Hills.

(810) 478-4455

MELORA LOWRY SCHOOL OF COOKING
The Comfort Foods of Winter, 6:30-9:30 p.m. Monday, Nov. 27, and Jan. 31, Ann Arbor. (313) 741-8098

FEEDING YOUR WHOLE SELF
Holiday Baking Class, 7-10 p.m. Friday, Dec. 1; Kids in the Kitchen, for ages 6-10, Holiday Cookies, 10 a.m. to noon, Saturday, Dec. 9, Ann Arbor. (313) 954-5549

Pumpkin recipes — before it's too late

AP — Although the most popular food use for pumpkin is the traditional pumpkin pie, pumpkin can also be used in a variety of dishes — from soups and stews to breads and desserts. In the recipes below, pumpkin cheesecake ripple coffee cake can be served for breakfast, brunch or dessert. Pumpkin walnut pie is a delicious variation on tradition.

Some other facts about pumpkin:

- Pumpkins are grown in almost every state. The top five pumpkin-growing states are New Jersey, Pennsylvania, New York, California and Illinois.
- Pumpkins generally weigh from 18 to 25 pounds, but have been recorded weighing over 200 pounds. Miniature pumpkins

vary in size from a few ounces to just over a pound.

- Pumpkins are a good source of potassium and vitamin A.
- Canned pumpkin is easy to use and available year-round, but if you decide to make your own cooked pumpkin, be sure to buy a pumpkin that is meant for cooking and is no larger than 4 pounds.

PUMPKIN CHEESECAKE RATTLE COFFEECAKE

Pumpkin Cheesecake Filling (recipe below)
Streusel Topping (recipe below)

1 cup (2 sticks) butter
1 cup granulated sugar
1 teaspoon vanilla
3 eggs
2½ cups all-purpose flour
2 teaspoons baking powder
1 teaspoon cinnamon
¼ teaspoon salt
½ teaspoon baking soda
½ cup sour cream
½ cup canned solid pack pumpkin

Prepare pumpkin cheesecake filling; set aside. Prepare streusel topping; set aside.

Preheat oven to 350 degrees F. In a large bowl cream butter, sugar and vanilla until light and fluffy. Add eggs, one at a time, beating

well after each addition.

Combine flour, baking powder, cinnamon, salt and baking soda. Add to butter mixture alternately with sour cream and pumpkin; beat until smooth. Spread half of the batter in a buttered 13-by-9-inch baking pan; spread evenly with pumpkin cheesecake filling. Spoon remaining batter over filling; swirl gently with knife. Sprinkle with streusel topping. Bake in a 350-degree F oven for 50 to 55 minutes. Serve warm. Store, covered, in refrigerator; bring to room temperature before serving. Any leftovers can be frozen, wrapped securely in heavy-duty aluminum foil, and frozen up to one month. Makes 13-by-9-inch cake.

Pumpkin Cheesecake Filling: In a small bowl, beat 8-ounce package cream cheese, ¼ cup granulated sugar, 1 egg, ½ cup canned solid pack pumpkin, 1 tablespoon cornstarch and ¼ teaspoon vanilla until smooth.

Streusel Topping: In a small bowl, combine ½ cup firmly packed light brown sugar, ¼ cup all-purpose flour and cinnamon. Cut in ¼ cup softened butter until mixture resembles coarse crumbs. Stir in 1 cup chopped pecans or walnuts.

PUMPKIN WALNUT DATE PIE
1 cup flour
1 cup firmly packed brown sug-

ar
½ cup (1 stick) butter, chilled
1 cup canned solid-pack pumpkin
2 eggs, beaten
1 cup evaporated milk
1 teaspoon ground cinnamon
¼ teaspoon ground cloves
½ cup chopped dates
½ cup chopped toasted walnuts

Whipped cream

Preheat oven to 350 degrees F. In work bowl of food processor, combine flour, ¼ cup of the brown sugar and the ¼ cup butter. Process until mixture resembles coarse meal. Press evenly onto bottom and sides of 9-inch pie plate. Prick bottom several times with fork. Bake in a 350-degree F oven for 5 minutes; remove from oven. Increase oven temperature to 375 degrees F.

In medium bowl, combine pumpkin, eggs, milk, remaining ¼ cup sugar, cinnamon and cloves. Stir in dates and walnuts; pour into prepared crust. Place pie on cookie sheet. Bake in a 375-degree F oven for 45 to 50 minutes or until knife is inserted near center comes out clean. Cool completely. Serve topped with whipped cream. Makes one 9-inch pie.

Recipe from: American Dairy Association and Dairy Council Inc.

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