Smokin' dishes flavorful summertime fare

See related Taste Buds column on front.

If you're looking for ways to elevate the art of smoke cooking to new heights, check out these recipes, compliments of Cheryl and Bill Jamison.

RED EYE BUTT

2 cups strong coffee
2 cups cider vinegar
1 medium onion, chopped fine
1/2 cup dark molasses
1/2 pork butt (about 3 1/2 to 4 pounds)

The night before you plan to barbecue, combine the marinade ingredients in a blender or food processor. Pour the marinade over the pork in a plastic food storage bag. Refrigerate the meat overnight. Before you begin to barbecue, drain the pork, reserving all of the marinade and adding 1 cup of water to the marinade if you plan to baste the pork during cooking (optional). Allow the pork to sit at room temperature for 40 minutes before starting.

Prepare the smoker and bring the temperature to between 200 F. and 220 F. Bring the reserved marinade to a boil over high heat. Reduce the heat to a simmer and cook for 10 minutes. Transfer the pork to the smoker and cook it for 4 hours. Baste the meat with the warmed marinade at 45 minute intervals. After 4 hours, wrap the pork in heavy duty foil, pouring 1/2 cup of the marinade over the meat. Discard any remaining marinade. Seal the edges of the foil well. Return the pork to the smoker for 2 more hours, cooking it to the fall apart stage with an internal temperature of 190 degrees F. Serves 6.

SMOKIN' WALDORF

3 unpeeled apples
2 tablespoons oil, preferably walnut
2 ribs celery, chopped
2/3 cup raisins
2/3 cup chopped walnuts
1/3 cup mayonnaise
1/3 cup plain yogurt
The juice of 2 limes
1 1/2 teaspoons sugar

Prepare the smoker for barbecuing, bringing the internal temperature to between 200 F. and 225 degrees F.

Coat the apples liberally with the oil and place in the smoker. Cook for 1 hour, until the apples are deeply browned and softened. Remove from the smoker and set aside until cool enough to handle. Peel the apples and slice into bite sized chunks. Combine apples with remaining ingredients. Toss gently. Serves 4.

VEAL TOP CHOPS

Paste:
1 cup fresh sage leaves
4 cloves garlic
1/4 teaspoon salt
2 tablespoons dry Marsala wine
The juice of 1 lemon (about 2 tablespoons)
3 tablespoons olive oil
4 thick cut veal chops, about 10 ounces each
4 slices bacon, cut into thirds

At least 2 hours and preferably 4 hours before barbecuing, make the sage paste. Combine the sage, garlic and salt in a food processor or blender and process until sage is minced.

With the motor running, add juice and oil and process until a paste is made. Apply the paste thickly to the chops, wrap the chops in plastic and refrigerate.Prepare the smoker for barbecuing, bringing the internal temperature to between 200 F. and 225 degrees F.

Remove the chops from the refrigerator and allow to sit at room temperature for 20 minutes. Drape the top of each chop with three pieces of bacon. Transfer the chops to the smoker and cook for 1 1/4 to 1 1/2 hours. The chops are ready when the internal temperature reaches 150 degrees F. for medium rare. Remove the chops from the smoker. Discard the bacon, serve hot garnished with fresh lemon and sage. Serves 4.

These recipes from "Smoke and Spice" by Cheryl Jamison and Bill Jamison, (copyright, 1996. Harvard Common Press, $16.95 paperback).

Bronzed and beautiful, smoked whole chicken makes simple yet festive centerpieces for picnics and other gatherings. This chicken gets its moistness and great tang from mayonnaise – either regular or low fat!

MAYO RUBBED PICNIC CHICKEN

Rub:
1 tablespoon mayonnaise
1 teaspoon chili powder
1/2 teaspoon salt
8 ounces beer or dry white wine
Two 3 1/2 pound whole chickens
Paste:
1/4 cup mayonnaise
2 teaspoons chili powder
1 teaspoon paprika
dash salt

The night before you plan to smoke the chickens, combine the rub ingredients and rub underneath the skin (on the meat) of the chicken coating it well.

In a small bowl, combine the paste ingredients and mix well. Massage the chickens thoroughly inside and out with the mixture. Place the chickens in a plastic food storage bag and refrigerate them overnight. Bring the smoker to its appropriate cooking temperature (between 200 degrees F. and 225 degrees F.)

Remove the chickens from the refrigerator at least 30 minutes before smoking begins. Transfer the chickens to the smoker, breast side down. Cook chickens until their legs move freely and the internal temperature is about 180 degrees F. (about 3 to 3 1/2 hours cooking time).

Turn each bird breast side up halfway through the cooking time. Great hot or chilled! Serves 6.

Swedish Club celebrates Midsummer Festival, June 23

Swedish pancakes and other delights await at the Midsummer Festival 10 a.m. to 4 p.m. Sunday, June 23 at the Swedish Club, 22398 Ruth Street, which is (near the spot where Orchard Lake Road becomes Merriman) in Farmington Hills. Call (810) 478-2563 for (810) 646-4073 or information.

The festive day begins in the club chalet with a Swedish Pancake Breakfast 10 a.m. to noon. Maypole raising is at 12:30 p.m. followed by a program featuring the ladies and mens choruses. There will be folk dancing, games, crafts, imports, baked goods, and a deli of Swedish food. A Smorgasbord dinner will be served at 2:30 p.m.

SWEDISH PANCAKES

3 large eggs
2 1/2 cups milk
1 1/4 cups all-purpose flour
1 tablespoon granulated sugar
1/2 teaspoon salt
2 tablespoons unsalted butter, melted
Approximately 1 teaspoon unsalted butter, for cooking the crepes
2 to 4 tablespoons unsalted butter for serving (optional)
1 cup fruit topping or jam of your choice

Whisk together the eggs and 1 cup of the milk in a bowl.

Sift the dry ingredients together and then add to the egg mixture, whisking well.

Whisk in the remaining 1 1/2 cups milk and the melted butter.

Melt 1/2 teaspoon butter in a 10-inch non-stick skillet over medium heat. Swirl the butter around in the pan to coat it as well as possible and heat until it's melted and very hot.

Pour 1/4 cup of the batter into the hot skillet, and, working quickly, rotate the pan with a turn of the wrist so that the batter evenly coats the bottom of the pan. Cook the crepe until golden brown on the bottom, or about 1 1/2 minutes.Turn the crepe over and cook it 1 minute longer. Remove to a plate. Continue with the remaining batter, adding a bit more butter to the pan if the crepes begin to stick and stacking the crepes as they are finished.

If serving the crepes the same day, cover them with a kitchen towel until ready. For later use, wrap the crepes well in plastic and refrigerate or freeze. Warm, wrapped in aluminum foil in a 350 degree F. oven.

Just before serving, brush the crepes lightly with the remaining melted butter, if desired, and dust with confectioners' sugar. Fold into quarters and place on dessert plates. Top with a spoonful of topping of your choice. Makes 18 crepes.

Recipe from "Sheila Lukins All Around The World Cookbook," (Workman Publishing, copyright 1994).

COOKING CALENDAR

Send items to be considered for publication to: Keely Wygonik, Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia 48150, or by fax (313) 591-7279.

• ALL ABOARD TRAVEL

Join Chef Larry Janes on Costa Cruises' new flagship the MS Costa Victoria for a cruise designed for gourmets who enjoy great tasting, low-fat foods. All Aboard Travel has organized the complete package, which includes cooking demonstrations, cruise, meals, entertainment and ports of call.

Fifty cabins have been set aside for the March 30, 1997 sailing at $845 per person, based on double occupancy, for an outside ocean view cabin.

Port taxes are $121 per person, air travel from Detroit (round trip) was $329 at the time of this release.

Learn more about the cruise 7 p.m. Thursday, June 20 at Kitchen Glamor in the Orchard Mall, Orchard Lake Road at 15 Mile Road in West Bloomfield. The program will include a preview video of the ship, description of the cooking program, refreshments and door prizes.

Book your reservation that night with a $200 per person deposit.

Ports of call include St. Thomas, St. John, Casa de Campo, Serend Cay and Nassau. Call (313) 591-3322 or (313) 464-8624 to RSVP, or (313) 591-3322 for a descriptive brochure.

• THE COMMUNITY HOUSE

Variety of classes offered this summer.

Offerings include: "Cooking With Silvana" the Natural Way, 7:30-9:30 p.m. Tuesdays, July 19 (summer picnic), July 16 (Italian cooking), July 23 (Exquisite entrees).

Fundamentals of Wine: Ordering, Serving & Pairing with Food, 7:30-9:30 p.m. Wednesday, June 19; Summer Whites, 7:30-9:30 p.m. Wednesday, June 26.

Summer Porch Desserts 7:30-9:30 p.m. Wednesday, June 19. Classes at 380 S. Bates. Class fees range from $16 to $19 per session. Call (810) 644-5832 for registration information.

• SUPERIOR FISH COMPANY

Seafood cooking demonstration featuring Executive Chef Roger Sutton, Peabody's Restaurant, 10 a.m. to noon, Saturday, July 13, 309 E. 11 Mile Road, Royal Oak, (810) 541-4632.

• MAC & RAY'S HARBORFRONT RESTAURANT

Chef Jeff Baldwin will share his culinary skills throughout the summer. Classes meet 10 a.m. to 2 p.m., include class, luncheon, tax and gratuity. Cost is $30 per class, seating limited to 40. The restaurant is at 30675 North River Road, Harrison Township. Call (810) 463-9660 to register.

Upcoming classes: June 22, Summer Party, "East Meets West" July 13, Michigan Theme party with local foods & wines, July 27, Low fat cooking with meats Aug. 17 and "Going for the Gold!" foods from the Culinary Olympic team.

• VEGETARIAN COOKING CLASSES

Offered by Lenore's Natural Cuisine in Farmington Hills. Call (810) 478-4455 for registration information. This week, beginning cooking 6-9 p.m. Monday, June 17, Cool Pasta Salads 6-9 p.m. Wednesday, June 19.