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Pair zinfandel with lamb

See Focus on Wine column on Taste front.

The following recipe was created by chef Matt Pinsonneault of Sierra Nevada Tap Room and Restaurant in Chico, Calif., to specifically accompany Amador Foothill Winery Zinfandel.

**GRILLED LAMB LOIN WITH
ZINFANDEL SAGE MOREL
SAUCE**

Marinade:
2 tablespoons olive oil
fresh minced rosemary, sage

and garlic to taste.
Coat the 8-oz. lamb loin with olive oil, herbs and garlic.
Marinate for 2 hours at room temperature. Grill lamb to your liking.

Sauce:
2 oz. fresh morel, sliced thin (shitake or oyster mushrooms may be substituted)
1 cup Amador Foothill Zinfandel
1 teaspoon fresh sage, minced
1/2 teaspoon fresh rosemary,

minced
1 teaspoon black pepper
2 tablespoons sweet butter

In a small saucpan, combine mushrooms, zinfandel, sage, rosemary and black pepper. Cook over medium heat, reducing volume by 1/3. Add butter and simmer until sauce thickens, stirring constantly. Slice grilled lamb thinly and serve over a bed of the sauce. Accompany with roasted new potatoes, fresh seasonal vegetable and of course Amador Foothill Zinfandel. Serves 2.

Chili from page 2B

"The artist is R.C. Gorman of Arizona. It will retail for \$20, and \$15 will go to Make-A-Wish. We'll also have T-shirts for sale, and anyone who wants to can make a donation to Make-A-Wish."

"After the chili is submitted for judging, you can buy samples for 25 cents a taste. Local restaurants, including Plymouth Landing and Station 885, will be making chili and selling it for \$2 a bowl. Western barbecue dinners, hot dogs and other foods will also be offered for sale."

Chili cook-offs always benefit a charity, and that's one reason why people who like to make chili, compete. It's not cheap. It costs \$60 to \$100 to make a pot of chili for competition. International Chili Society rules don't allow beans, pasta or other fillers.

"My first experience was in 1983 when I went with a group of friends to a chili cook-off in Saline," said Horn. "Everyone was having way too much fun, and I wanted to be a part of it. I thought, 'I can make chili.'"

Annette and Ken competed in the cook-off two years later. "I was trying to think of a name for our chili, something with a theme. First I thought hot lips, then I changed my mind to fireworks - like the Fourth of July, an explosion of flavor. Out of 80 cooks we placed eighth; our goal was to place in the first 10," she said. "In 1987 we placed first and qualified for the World

Championship Cook-off. That was it, we were hooked."

Ken competed in the 18th Annual Michigan Chili Cook-off Sept. 8 at Five Lakes Grill in Milford, while Annette minded the gallery. "It was fall festival weekend," she said.

Marilyn and Ray Frederick of Farmington Hills also shared the Horns' passion for chili, competing in the World Championship Chili Cook-off Oct. 4-6 in Reno, Nevada.

Marilyn won the Wyandotte cook-off to qualify for the semi-finals on Oct. 6. Ray won the Michigan Chili Cook-off to qualify for the finals, Oct. 6 and \$25,000 first prize. Marilyn was one of 100 cooks competing in the semi-finals. If she placed in the top 20, she qualified for the finals.

This year Marilyn and Ray competed in cook-offs in Michigan, Ohio and Illinois. They will be competing against each other at the Plymouth cook-off.

Lots of husbands and wives compete against each other in chili cook-offs.

"I think my chili is better than his," said Annette. "He thinks his is better than mine. I give him my suggestions, and we rely on each other's senses. My taste, his smell. When I liked how the chili tasted, and he liked how it smelled, we knew we had a winner."

"He cooks an extremely different recipe from mine," said Marilyn Frederick about her husband

Ray's chili. "He makes a real smooth Western-style chili. Mine is more Midwestern; it's hotter and sweeter."

What is the secret to good chili? "Everyone thinks their chili is the best chili, and I won't dispute this," said Annette. "The recipe develops over time. The chili we made in 1987 isn't the same chili we make today. Seasoned chili cooks use pure ingredients; they make their own spice blends. They use the best quality meat."

Frederick agreed - "Try to make it as simple as possible. Some people use too many different seasonings - Worcestershire Sauce and soy sauce. Chili is meat, tomato sauce, green chilies, and a combination of garlic powder, onion powder and other spices."

Sponsors for Plymouth's Great Chili Cook-off are: The Observer Newspapers, NBD Bank, Young Country 99.5 FM Detroit, Blackwell Ford, Kroger, McMahon's Side Street Pub of Plymouth and Gourmet Jose Authentic Salsa of Onsted, Michigan.

To compete in the Salsa contest at Plymouth's Great Chili Cook-off, bring 1 pint of your salsa for judging at 3 p.m. to the Masonic Temple, next to the Gathering in downtown Plymouth. You must be at least 18 years old to enter the contest. The entry fee is \$10. There are no rules as to ingredients or preparation. Call (313) 455-8838 for details.

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Information, cooking, instructions and recipes available at the store!

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