

Prepare bounty according to Spring recipes

See related story on Taste front. Recipes from the Williams-Sonoma Seasonal Celebration: "Spring" (Time-Life Books, March 1997).

RHUBARB AND STRAWBERRY CRISP

Crisp topping
3/4 cup pecan halves
1 1/2 cups all-purpose flour
1/2 cup firmly packed brown sugar
1 1/2 teaspoons grated orange zest
1/4 teaspoon ground nutmeg
1/2 cup unsalted butter

Room temperature
For the fruit filling
1 1/2 pound rhubarb
2 cups strawberries, stems removed and halved lengthwise
3 tablespoons all purpose flour
1/2 cup granulated sugar or as needed

To make the topping: preheat oven to 350°F. Spread the pecans on a baking sheet and place in the oven until lightly toasted and fragrant, 6-7 minutes. Remove from the oven and let cool. Raise the oven temperature to 375°F. Place the nuts in a food process-

or fitted with the metal blade and pulse several times to form 1/4-inch pieces. Transfer the nuts to a small bowl and set aside.

In another bowl, stir together the flour, brown sugar, orange zest and nutmeg. Add the flour mixture and butter to the food processor and pulse until the mixture just begins to hold together. Add the nuts and pulse 3 or 4 more times until evenly distributed.

To make the filling: trim the tough ends and leaves from the rhubarb stalks and then cut crosswise into 1-inch pieces. Place in a bowl with the strawberries, flour, and 1/2 cup sugar, adding more

sugar if the strawberries are not particularly sweet.

Toss until well mixed. Place the fruit in a 2-2 1/2 quart gratin dish or other shallow baking dish and sprinkle topping evenly over the surface.

Bake until a skewer inserted in the center enters without any resistance and the top is golden and bubbly around the edges, 35-40 minutes. Remove from oven and let cool 20 minutes before serving. Serves 6.

SUGAR SNAP PEA AND MINT SALAD

1 1/2 pounds sugar snap

peas, ends trimmed
1 tablespoon Champagne vinegar
1 small shallot, minced
3 tablespoons extra-virgin olive oil
salt and freshly ground pepper to taste
1/4 cup fresh mint leaves, cut into thin strips, plus mint sprigs for garnish

Have ready a bowl of ice water. Bring a large saucepan three-fourths full of salted water to a boil. Add sugar snap peas and simmer until bright green and tender, 1 1/2 to 2 minutes. Drain immedi-

ately and transfer to the ice water to halt cooking. Let stand for 5 minutes, then drain and set aside. To make dressing, in a small bowl whisk together the vinegar, shallot, olive oil and salt and pepper to taste.

To serve, place sugar snap peas and thin strips of mint in a bowl and drizzle with the dressing. Toss to coat ingredients evenly. Transfer to a serving bowl and garnish with mint sprigs. Serve immediately, arranging the salad attractively on each plate, if desired. Serves 4-6.

Gardener's early radishes will add zing to salad classics

(NAPS) - Cobb Salad and Salade Nicoise are perennial favorites, but here's the "news": Both are even better with the crisp crunch of sliced radishes. More nutritious, too, since radishes add a healthy boost of vitamin C.

The following recipes bring the traditional Cobb and Nicoise salads up to date not only by the addition of radishes, but with dressings that are tossed in tune with popular tastes of today. The Cobb Salad gets an Orange Salsa coating. This is simply a bottled salsa (you decide how spicy) with embellishments of orange juice, cider vinegar and orange peel.

Salade Nicoise is bathed with a Tarragon-Lemon Dressing -

another simple blend of reduced calorie mayonnaise, lemon juice, the licorice-scented herb tarragon and a touch of olive oil. Radishes are in good supply year round. Select radishes that are smooth, bright red and well shaped. If tops are attached, they should be a fresh green color. Keep radishes refrigerated.

SOUTHWESTERN RADISH COBB SALAD

6 cups iceberg lettuce (about 1/2 large head) cut into 1-inch chunks
1-1/2 cups sliced radishes (6 ounces)
3 hard-cooked eggs, cut into

wedges
1 can (about 16 ounces) red kidney beans, rinsed and drained
1 can (7 ounces) vacuum packed corn kernels
1 cup Monterey Jack cheese cut into 1/2-inch cubes
1/2 cup crumbled bacon or bacon bits
1/4 cup sliced green onions (scallions) with tops
Orange Salsa Dressing (recipe follows)

In a large serving bowl or 4 individual bowls place lettuce chunks. Top with radishes, eggs, beans, corn and cheese. Sprinkle with bacon and green onions. Just

before serving toss with Orange Salsa Dressing.
Yield: 4 portions

ORANGE SALSA DRESSING

1 cup prepared salsa
1/2 cup orange juice
2 tablespoons cider vinegar
1 teaspoon grated orange peel (optional)

In a small bowl combine all ingredients until well blended.
Yield: 1-1/2 cups

RADISH SALADE NICOISE

2 quarts mixed salad greens, in bite-size pieces

1 can (about 13 ounces) solid-packed tuna, drained and flaked
1 can (about 16 ounces) white kidney beans, rinsed and drained
1 can (about 15 ounces) cut green beans
1/2 cup pitted black olives
1/2 cup diced sweet red bell pepper
1-1/2 cups sliced radishes (6 ounces)
Tarragon Lemon Dressing (recipe follows)

In large shallow bowl place greens. Top with mounds of tuna, kidney beans, green beans, olives and red pepper. Sprinkle with

radishes. Serve with Tarragon Lemon Dressing.
Yield: 4 portions

TARRAGON LEMON DRESSING

1/2 cup reduced fat mayonnaise
1 tablespoon milk
1 tablespoon lemon juice
2 teaspoons olive oil
1-1/2 teaspoons tarragon leaves, crushed
1/4 teaspoon sugar

In a small bowl combine all ingredients until well blended.
Yield: 2/3 cup

COOKING CLASSES

Send cooking class announcements to Keely Wygonik, Taste Editor, Observer & Eccentric Newspapers, Inc. 36251 Schoolcraft, Livonia, MI 48160 or fax (313) 691-7278.

BONNIE'S PATISSERIE
Classes offered 7-9:30 p.m. Mondays, 29229 Northwestern Highway, Southfield. Cost \$25 per class, call (810) 367-4540 to register. Good Food Fast, April 14, fast and easy recipes for busy people; Low-fat desserts, April 28.

Casseroles with Hearty International Flavors

Nancy Beyer offers step-by-step methods for perfect casseroles, plain and fancy at Kitchen Glamor stores - 1 & 6:30 p.m. Tuesday, April 8 (Novi); 1 & 6:30 p.m. Wednesday, April 9 (Redford); 1 & 6:30 p.m. Thursday, April 10 (W. Bloomfield); 1 & 6:30 p.m. Friday, April 11 (Rochester). There is a \$3 fee, no pre-registration necessary, call (313) 537-1300 for information.

CRITIC'S CHOICE
One-day course offered by Henry Ford Community College for individuals who would like to join a professional restaurant critic to rate a local restaurant. Mel Small, former restaurant critic for the Metro Times, will visit a Spanish restaurant on Tuesday, April 22 with students. The cost is \$44 per person, and includes dinner. Call (313) 845-9865 to register.

DELICIOUS VEGETABLES
Vegetable Medley, Joe's Mixed Stir-fried exotic greens, baked sweet potato casserole, 6-9 p.m. Wednesday, April 23, Lenore's Natural Cuisine, Farmington Hills. The cost is \$30, call (810) 478-4465.

DIVINE SOUPS
Learn how to make Cream of Shiitake, Amazing Aduki, and other healthful soups 6-9 p.m. Wednesday, April 2, Lenore's

Natural Cuisine, Farmington Hills. The cost is \$30, call (810) 478-4465.

GROWING AND USING HERBS


One-day class 6:30-9:30 p.m. Wednesday, April 23 offered by Henry Ford Community College for individuals who would like to learn creative ways to add herbs to foods to enhance taste without adding fat. Sally Taylor, a chef and master gardener will demonstrate a variety of recipes that incorporate herbs. Class will meet at the Dearborn Heights Center, 22666 Ann Arbor Trail, the cost is \$35, call (313) 845-9865.

INTRO TO MACROBIOTIC COOKING PRINCIPLES

Understanding the diet, yin & yang, and learning to balance the five states in cooking to reduce food cravings. Tea and dessert served, 7:30-9 p.m. Tuesday, April 29, Lenore's Natural Cuisine, Farmington Hills. The cost is \$20, call (810) 478-4465.

PANCAKES AND WAFFLES
Maple Pecan Pancakes with Sweet Butter & Maple Syrup, Blue Cornmeal Waffles, Millet Pancakes with Tofu Sauce, 6-9 p.m. Wednesday, April 9, Lenore's Natural Cuisine, Farmington Hills. The cost is \$30, call (810) 478-4465.

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PASTA MAKING AND PASTA SAUCE

Three-week class 6:30-9:30 p.m. Fridays, April 11-25 offered by Henry Ford Community College at the Dearborn Heights Center, 22666 Ann Arbor Trail. The cost is \$69, call (313) 845-9865. Learn how to make, roll and cut dough to produce cangeloni and ravioli. Participants also will prepare a variety of pasta sauces and have the opportunity to taste their creations.

PIZZA (HEAVENLY QUILT-FREE)

Naturally leavened whole wheat crust with "Un-tomato Sauce" and tofu cheese and veggie toppings, Lenore's Natural Cuisine, Farmington Hills. The cost is \$30, call (810) 478-4465.

QUICK MEALS

Crunchy Sesame Rice Patties, Millet Scramble with tofu cheese sauce, 6-9 p.m. Wednesday, April 30, Lenore's Natural Cuisine, Farmington Hills. The cost is \$30, call (810) 478-4465.

VEGETARIAN COOKING CLASS SERIES

Join Beverly Price and Nanette Cameron, registered dietitians for their vegetarian cooking class series in Farmington Hills 6:30-8 p.m. Thursdays, April 10, 17, May 1 and 8 or noon to 1:30 p.m. Fridays, April 11, 18, May 2 and 9. The cost is \$85 per person, includes sampling and recipes, call (810) 539-9424 to register.

VEGETARIAN COOKING

Class offered 6:30-9:30 p.m. Tuesdays, April 8 to 22, at Henry Ford Community College's Dearborn Heights Center, 22666 Ann Arbor Trail. The cost is \$67, call (313) 845-9865. Three week, non-credit class for individuals who would like to learn how to incorporate more vegetables and grains into their diets.

Join John Jona, owner of Merchant's Fine Wine in Dearborn, 7-9 p.m. Fridays, April 11 to May 9 at the Fairlane Club, 6000 Fairlane Woods Drive, Dearborn. Cost \$15, call (313) 845-9865 to register. Class topics are: aperitif wines, white wines, red wines, roses, reitlings and champagnes. Each class will feature appropriate wines to complement each wine selection.

WINE AND FOOD TASTING

Introducing March Dinner Specials

Two Nights of All-You-Can-Eat!

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Friday: Fish & Chips Night
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These are just some of the specials going on, call and find out what else we have to offer!

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