## **Johnston**

from page D7

salt and pepper as needed.

To make stuffing: paddle (process) chevre with caramelized onions, spinach, and herbs until soft. Season with sall and pepper.

To serve: Pipe stuffing (place cheese mix-ture in a pastry bag and squeeze desired amount) on grilled eggplant slices, roll up, heat in oven. Pour tomato sauce on bottom of plate, place two rolled eggplant (per person) on top of sauce, and serve.

## BRIGANTINO'S SPAGHETINI

Yield: 2 servings

In making this recipe, don't use Angel Hair Pasta (it's too thin) - the thickness of Spaghetini is between regular Spaghetti and Angel Hair Pasta.

1/2 pound of Spaghetini

3 tablespoons olive oil

1/2 piece of fine-chopped celery

2 green onions, finely chopped 1 pound of Fresh Brazilian Clams (in

1/4 cup Italian white wine

1/2 cup Chicken broth

... their shells)

1/2 clove garlic

Fine chopped Italian Parsley (to taste)

Salt and pepper (to taste)

Prepare the pasta according to package directions and cooked al dente ("to the tooth"). In a large saute pan, heat olive oil over medium heat and add celery and onions. Add the clams, wine, chicken broth, garlic, parsley, salt, and black pepper. Simmer until the clams open up.

Drain the pasta, and amalgamate (mix) with the sauce in the large saute pan. Serve as soon as possible.

## TORTA DI MELE

(Apple Cake)

Yield: 6 servings

From the Beautiful Italy book (see ref-erence in introduction) " As in neighbor-ing Trentino, bakers in Alto Adige have devised many uses for the local apples.

Easy and quick to prepare, this cake can also be naked in a ring mold. If the top browns too quickly, you can cover it with parchment."

Unsalted butter for preparing pan

3 tablespoons fine dried bread crumbs

2 pounds cooking apples, halved, cored, peeled, and thinly silced

1/2 cup unsalted butter

2 eggs, lightly beaten

1/2 cup sugar

1 cup all-purpose (plain) flour

1 tablespoon baking powder

Pinch of salt

Preheat an oven to 350 degrees F. Generously butler a 9-in or 21-cm springform pan and dust with the bread crumbs; tap out excess crumbs.

Place the apples in a large bowl. In a deep saucepan over very low heat, melt the butter. Remove from the heat, Add the eggs, sugar, flour, baking powder, salt and melted butter to the apples and stir well to form a smooth mixture. Pour the apple mixture into the prepared pan.

Bake until set, about I hour. Transfer to a wire rack to cool completely. Release the pan sides and transfer to a serving plate.

## Area man elected president of Garden Centers of America

John Darin Jr. of Bloomfield Hills, chief operating officer of English Gardens, was elected 1997 president of the Garden Centers of America.

GCA is the retail garden center division of the American Association of Nurserymen, which is based in Wash-

ington, D.C.
Darin, first elected to the GCA board of directors in 1990, has served on the boards of numerous organizations, including the Michigan Association of Nurserymen, the Garden Council and the Planting Council. He is also past AAN lieutenant governor to Michigan.

Active in the local community as well, Darin is a past board member of the Central Macomb Chamber of Commerce, and past president and board member of the Dearborn Heights and West Bloomfield chambers of commerce.

- Darin obtained a degree in business administration from Michigan State University. As part of the second generation of the English Gardens family, he

joined the company in 1973. English Gardens has a store at 6370 Orchard Lake Road in West Bloomfield.



