

Food from page B1

I'm sure the aroma of roast turkey and other traditional dishes helps you recall some pleasant memories of holidays past. I'd enjoy hearing about them.

Please feel free to ask me any questions you might have about food and preparing it. I'd like to devote a column to answering your questions.

I also have some information about Slow Food membership. Write me at Emily's, 505 N. Center, Northville, MI 48167 or

email me at pigrick@aol.com

**Rick Halberg, chef/owner of Emily's Restaurant in Northville, lives in Farmington Hills with his family.**

**He has established a reputation as one of Michigan's outstanding chefs. Rick is an extensive traveler, and is known for his fine French inspired Mediterranean and Italian cuisine. Look for his column on the third Sunday of the month in Taste**

Thanksgiving from page B1

"It turned out great," said Hayman about the cookbook. "You don't buy this book just for the recipes, you buy it because it's part of Detroit and your heritage. It helps build the image of the city. You'll also see some interesting recipes."

Cohen and Hayman are already thinking about a cookbook for next year - "Generations," that would include some children's drawings, and favorite family recipes, handed down generation to generation.

The cookbook is available at Borders two Birmingham locations, 34300 Woodward, and 31150 Southfield Road, or by calling (313) 923-COOK. It costs

\$10 (plus \$3 shipping and handling).

Tom Preniczyk of Plymouth is surrounded by tradition at Greenfield Village and Henry Ford Museum where he works as a pastry chef. At home, he likes to introduce his family to new foods that have since become their traditions.

"Like every year we have Butternut Squash Soup," he said. It was something he learned how to make while he was studying to be a chef. "My family loved it, now we have to have it."

His advice for getting ready for the big day - "prepare as many things in advance as possible."

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Portside from page B1

the finest offering if available. The 1980 Taylor, about \$52, is drinking well, but is still a baby.

"Even in non-vintage years, we try to make a wine of the vintage," Adrian Bridge said. "Vintage character ports are soft, velvety and a good value. They are much better than a young ruby or tawny port. Pay \$2 to \$3 more and get something better."

Taylor Fladgate First Estate \$17 is a vintage character port filling the bill with its lively rich, black-fruit flavors and mellow oak-toned finish.

But if you like tawny port with all its nuttiness, then Fonseca's 10-year \$28 is excellent. Its vanilla-caramel character is like eating ice cream topped.

A step up in the after-dinner category is 1991 Taylor Fladgate Late Bottled Vintage Porto (commonly LBV) \$18. Bridge's father-in-law Alistair Robertson,

chairman and majority share holder of both Taylor and Fonseca, invented LBV in the late 1960s. The convenience of serving an LBV over a vintage port cannot be overstated. Bottled at six years old, it needs no decanting and is ready to drink. The 1991 sports sophisticated berry fruit and the complexity of a vintage year.

From the flagship and renowned vineyard, 1986 Taylor Fladgate Quinta do Vargellas Porto \$31 has mature aromas and complex flavors. Deep and structured, it is a perfect after-dinner, fireside sipper showcasing the merits of bottling a single vineyard port.

**Look for Focus on Wine on the first and third Sunday of the month in Taste. To receive a voice mail message for the Herald, dial (313) 953-2047 on a touch-tone phone, mailbox 1864.**

**Wine Picks for Thanksgiving**

The varied flavors of the traditional Thanksgiving feast require, for the best match, vibrantly juicy, berry-fruit red wines with good texture and body, but soft tannins. Here are the best under a number of categories:

- **Rosé:** 1996 McDowell Valley Grenache Rosé \$10; 1996 Simi Rosé of Cabernet Sauvignon \$10.
- **Beaujolais:** 1997 Beringer Nouveau Gamay Beaujolais \$7; 1996 Chateau de la Chaze, Brionville \$14.
- **Picot noir:** 1996 Meridian \$14; 1995 Iron Horse \$25.
- **Merlot:** 1996 Tarapaca (Chile) \$7; 1995 Paul Thomas Rattlesnake Red \$9; 1996 Veramonte (Chile) \$10; 1995 Lockwood \$17; 1995 Murphy-Goodie \$18.
- **Cabernet Sauvignon:** 1994 Van Asperen \$17, 1994 St. Clement \$28; 1993 Simi Reserve \$42 (but probably best with a nice, juicy steak).
- **Zinfandel:** 1995 Villa Mt. Eden Grand Reserve Monte Rosso Vineyard \$20; 1995 Villa Mt. Eden California Zinfandel \$12; 1995 Sierra Vista \$13; 1996 Preston Old Clones/Old Vines \$19.
- **French red:** 1995 Domaine du Mas Cremat, Cotes du Roussillon \$12.

Parade supporters share 'Traditions'

**See related story on Taste front. Recipes from "Traditions: Thanksgiving Parade Cookbook."**

**CRANBERRY QUICK BREAD**

2 cups flour  
1/2 cup sugar  
1 tablespoon baking powder  
2/3 cup orange juice  
2 eggs  
1 teaspoon vanilla  
1/4 cup butter, melted  
1/2 cup pecans or walnuts  
1 1/2 cups fresh cranberries  
Grated zest of 1 lemon

Preheat oven to 350°F. Spray a 9 by 5-inch loaf pan with non-stick cooking spray. Combine flour, sugar and baking powder in a large bowl. Add the juice, eggs and vanilla and mix just to combine. Fold in nuts, cranberries and zest. Bake for 40 minutes or until a toothpick inserted into the center comes out clean. Cool for 15 minutes and remove from the pan. Wrap well in plastic wrap until ready to eat. Makes 1 loaf.

*Recipe by Linda Hayman, parade trustee.*

**APPLE CIDER GLAZED ROAST TURKEY**

One turkey, an size you prefer, cleaned

3 tablespoons, plus 1 cup (2 sticks) butter, melted  
2 cups apple cider  
kosher salt and fresh ground black pepper to taste  
1 whole onion, peeled, but not cut  
1/4 cup soy sauce  
Juice of 1 lemon  
Grated zest of 1 lemon

Preheat oven to 425°F. Combine cider, soy sauce, lemon juice and zest in a medium bowl. Whisk to combine. This is the basting liquid.

Place turkey on a rack (if you have one) or in the roasting pan. Brush the turkey with the melted butter and sprinkle it with salt and pepper. Place the whole onion in the turkey cavity. Tie together the drumsticks in front of the cavity with cotton string or a plastic tie. Roast uncovered for 30 minutes.

Reduce heat to 350°F. Baste the turkey with the basting liquid. Soak a piece of cheesecloth in butter and drape it over the turkey.

Continue roasting, uncovered, for about 10 minutes per pound, basting with the liquid and pan juices every half hour. The turkey is done when juices run clear when pierced with a fork on the thickest part of the thigh. In the last half hour of cooking, remove the cheesecloth and pat with the juices/basting liquid. If the turkey is not "golden" enough, raise heat to 400°F. Watch carefully that the turkey does not become too dark.

Remove the turkey to a serving platter and drape with foil to keep warm while you prepare the gravy.

**GRAVY**

Turkey pan drippings  
1 cup red wine  
Salt and white pepper to taste

2 cups chicken or turkey broth (optional)  
1/3 cup extra fine flour (like Wondra)

Pour drippings off roasting pan. Strain the drippings. Skim or remove the fat from the drippings. Reserve 1/4 cup of the fat.

Place the drippings in a medium saucepan over medium-high heat.

Add the wine and continue cooking the drippings until they reduce slightly. Stir in the reserved fat. Whisk in the flour, a little at a time, until incorporated and the gravy is thickened. Season to taste.

If you need more gravy or the gravy becomes too thick, add chicken broth to thin or stretch the amount. Pour into heated sauce boat or pitcher to serve.

*Recipe from Annabel Cohen, chef, cooking instructor, writer.*

Potatoes with vanilla cream are really 'sweet'

**See Rick Halberg's column on the Taste front.**

**EMILY'S SIGNATURE SWEET POTATOES WITH VANILLA BEAN CREAM**

2 cups heavy cream  
1 vanilla bean, split  
4 pounds (about 8) sweet potatoes  
Salt unsalted butter, to taste

Salt and pepper to taste

Scrape vanilla seeds into the cream. Slowly simmer with cover off to reduce to 1 1/2 cups.

Boil and mash sweet potatoes. Add cream, salt unsalted butter to taste, salt and pepper.

**Thanksgiving**

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