

Chefs share olive oil and balsamic vinegar recipes

Olive oil and balsamic vinegar recipes, see related story on Taste front

BALSAMIC BREAD DIPPER

Crusty bread
Villa Manodori Balsamic Vinegar
Four balsamic vinegar into a small dish. Dive in.

Nutrition information: (Each tablespoon of balsamic vinegar is 15 calories, none from fat, making it a flavorful substitute for butter.)
Recipe courtesy of Bacchus Brokerage.

GRILLED CHICKEN BREAST WITH HERBED GREMOLATA

1/4 cup fresh lemon juice
1 tablespoon coarsely-ground black pepper
1/2 cup Morea Extra Virgin Olive Oil
3 whole, boneless, skinless chicken breasts, halved
For gremolata:
1 tablespoon fresh thyme leaves
2 large garlic cloves, finely diced
1/2 tablespoon grated lemon zest
In a bowl, whisk lemon juice, pepper and salt to taste. Add olive oil in a stream. Whisk until marinade is emulsified.
With a rolling pin, flatten chicken approximately 1/4-inch thick

between sheets of plastic wrap.
In a large, reasonable plastic bag, marinate chicken in the marinade. Refrigerate at least 1/2 hour.

Prepare grill.
In a small bowl, stir gremolata ingredients together.
Grill chicken on an oiled rack until just cooked through, approximately 2 minutes per side.
Serve chicken sprinkled with gremolata and garnish with fresh lemon and fresh thyme sprigs.
Serves 6.
Recipe compliments of Greg Goodman, Chef/Owner, Cafe Bon Homme, Plymouth.

WARM GOAT CHEESE SALAD

8 cups mesclun (mixed baby greens), washed and dried
4 ounces dried cherries
6 ounces mild goat cheese
1/2 pound piece of pancetta (Italian cured bacon), cut into julienne strips
1/4 cup Morea Extra Virgin Olive Oil
1 tablespoon finely chopped thyme leaves
1 tablespoon finely chopped garlic
4 tablespoons Villa Manodori Balsamic Vinegar
In a large serving bowl, combine mesclun and dried cherries. Crumble goat cheese on top and season with coarsely-ground black

pepper.
In a large skillet, cook pancetta in oil over medium heat, stirring until lightly browned.
Four off approximately 3 tablespoons of oil (1/2 cup should remain in skillet with pancetta).
Add garlic and sauté mixture, stirring until garlic is golden brown.
Add thyme and vinegar.
Increase heat and boil mixture one minute.
Add hot vinaigrette to salad and toss. Serve immediately. Serves 6.
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PAN-ROASTED HALIBUT FILET WITH TOMATO, BLACK OLIVES AND EXTRA VIRGIN DRESSING

8 (7-ounce) halibut filets
3 cups ripe tomatoes, peeled, seeded and diced
9 Greek or Italian black olives, pitted and chopped
10 tablespoons Morea Extra Virgin Olive oil
2 cloves garlic, finely minced
3 tablespoons fresh lemon juice
1 tablespoon chopped flat-leaf parsley
1 tablespoon chopped fresh chives
1 tablespoon chopped fresh tarragon

Salt and freshly-ground pepper
Assemble tomato-black olive dressing: In a non-corrosive bowl, combine tomatoes, 8 tablespoons olive oil, lemon juice, garlic, salt and freshly-ground pepper to taste. Mix well.
Heat a non-stick pan with 2 tablespoons olive oil until just "smoking."
Season halibut filets with salt and pepper. Place in pan. Brown well on one side; turn and brown other side. Cook until fish is just opaque, about 135 degrees on instant thermometer, or more well done if preferred.

Just before serving, add black olives and herbs to tomato mixture. Check seasoning.
Spoon tomato-black olive dressing onto each of six warm plates and place halibut filets on top.
Drizzle with a little extra virgin olive oil. Serves 6.
Recipe compliments of Gerald Gramax, Executive Chef, The Rugby Grille, Townsend Hotel, Birmingham.

ROSEMARY GRILLED PORTABELLA TOWER WITH BUFFALO MOZZARELLA, TOMATOES AND FINE-AGED BALSAMIC VINEGAR

6 Portabella mushrooms, stems removed
1 vine-ripened red tomato
1 vine-ripened yellow tomato
1 1/2 pounds fresh Buffalo Mozzarella cheese
1 clove garlic, finely minced
6 oz Morea Extra Virgin Olive Oil
2 oz Villa Manodori Balsamic Vinegar
6 sprigs rosemary, each four inches long and bottom half of leaves removed and chopped. Reserve "skewer"
Salt and freshly-ground pepper
1 pound baby arugula, washed well and drained
1 large shallot, minced fine
1 tablespoon chives, snipped
Slice tomatoes evenly and thinly. Place into a dish and sprinkle with shallots, chives, a little olive oil and balsamic vinegar. Lightly salt and pepper. Marinate for a minimum of 2-3 hours.
Brush mushrooms with olive oil. Sprinkle with chopped rosemary and garlic. Grill over a charcoal, turning every 5 minutes and brush with marinade. Grill until mushroom texture is soft and "meaty."
To assemble: Toss arugula leaves with a little olive oil and salt. Divide into 6 portions and place in center of six serving

plates.
Place portabella in center of greens, with 1/4-inch slice of Buffalo Mozzarella. Lightly oil and season. Top with 2 slices of marinated yellow tomato.
Follow with another Mozzarella slice, seasoned, then red tomato slices and end with cheese slice.
Insert one rosemary skewer into the "tower." Drizzle around "tower" with olive oil and balsamic vinegar.
Recipe compliments of Gerald Gramax, Executive Chef, The Rugby Grille, Townsend Hotel, Birmingham.

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LORD OF THE CASTLE DRESSING OR DIP

1 tablespoon Villa Manodori Balsamic Vinegar
4 tablespoons Morea Extra Virgin Olive Oil
1 tablespoon Morea olive spread
In a small bowl, blend ingredients until smooth. Combine with salad greens just before serving or use as a vegetable dip or as dressing for mushroom or vegetable salads.
Adapted from Bacchus Brokerage recipe by Eleanor Heald.
*Available in stores listed where Morea olive oil is sold for about \$10/7.5oz.

Mix from page B1

the glass-teen in a store. It is an excellent indicator of quality.
In the kitchen
Arvantis suggests that extra virgin olive oil should be stored in a cool, dark place. The shelf life of a bottle is 1-1/2 to 2 years. Balsamic vinegar should be

stored similarly, but with age after opening, it begins to throw a sediment that can be filtered through fine cheese cloth.
"I was bowled over by the quality of the Villa Manodori Balsamic Vinegar," Greg Goodman, chef/owner of Cafe Bon Homme in Plymouth said. "It is vintage quality, phenomenal, truly spectacular and with more viscosity than any other balsamic on the market. It makes an

outstanding match with the fruity Morea Extra Virgin Olive Oil. In a recipe, they are a perfect marriage because they finish well together with a pleasant, lingering aftertaste."
Executive Chef Gerald Gramax at The Townsend Hotel's Rugby Grille in Birmingham remarked about the "mild, not over-powering flavors" of Morea Extra Virgin Olive Oil and liked, in particular, its

"slightly peppery finish."
He was attracted to the "concentrated, rich flavors" of Villa Manodori Balsamic Vinegar. In his original recipe for Rosemary Grilled Portabella Tower, he says that the marriage of the olive oil and balsamic vinegar not only provide "harmony, but act to balance flavors and textures."
Look for his column on the third Sunday of the month in Taste.

BUYING BEANIES

\$8 1/2 lbs. Navy Beans	\$1.00 Garbanzo Beans
Valencia, Leg, Dublin	Tank, Sparty, Seamon
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\$2.00 Any, Sord, Doodle	Liberty
\$2.00 Sody, Beach, Bart	\$4.00 Arctic, Cal
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<p>Regular or Lo-Fat ICE CREAM</p> <p>2/\$5 1/2 gal. square.</p>	<p>IRISH-STYLE POTATO PANCAKES 2 pounds Idaho potatoes, cut into 1-inch chunks 1 cup fat-free or 1 percent low-fat milk 1/3 cup chopped chives 1/4 teaspoon salt 1/4 teaspoon freshly ground black pepper 3 teaspoons butter or margarine 1/2 cup fat-free or low-fat sour cream</p>

Prices & Hours Good Monday, March 16th
Sunday, March 22nd
Check Sale Items in Store

Food from page B1

France. The wines from the Rhone region have always intrigued me. Maybe it's because they are among the oldest vineyards in France, maybe because they always seem to demand food, lots of it, and always full flavors.
The region produces reds, whites and rose wines of great variety. The red wines are full bodied and robust and range from the single grape varietal

Syrah, to the blending of many grape varietals in the wines of Chateaufort du Pape.
This evening's dinner promises to be a very exciting one. We will be tasting a wide range of wines from this region, and of course, we will pair the wines with some wonderful Rhone inspired cuisine. The dinner will be 7 p.m. Wednesday, March 25. Call (248) 349-0505 for reservations/information.

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.

Whiskey from page B1

ter. It finishes round, lush, rich and lively.
■ Bushmills Single Malt \$34 is refined, complex and cork finished. Aging 10 years in American bourbon barrels develops its attractive color and broad spectrum of flavors.
■ Jameson \$20 has floral notes with hints of hazelnut and a distinct oak component. Mellow flavors are complemented by hints of caramel. Annually, over a million cases of Jameson are sold worldwide.
■ Jameson Special Reserve 1780 \$31 is a 12-year-old with rich color and floral, dried apricot aromas. Flavor complexities are enhanced by the blending

fraction aged in sherry casks. It finishes long and lively.
■ Tullamore Duv \$22 (or in cask \$34) has an attractive golden hue, vanilla aromas and a touch of caramel. Sweet oakiness adds dimension to overall good length.
■ John Power & Son \$15 is the number one selling brand in Ireland. It has husky, brawny characters appealing to those liking rustic elements rather than finesse.
■ Kilbeggan \$14 is an overall lighter-style blended Irish whiskey.
■ Tyrconnell Single Malt \$23.60 is matured principally in

once-fill American bourbon barrels imparting malty and vanilla characters. Dried fruit flavors blend with caramel notes in an attractive finish.
■ Erin Go Bragh \$26, the newest Irish whiskey available in Michigan, is a single malt aged an average of six years in American bourbon and Oloroso sherry casks. Mellow and fruity, its caramel and wood notes last long into the finish.
Look for Focus on Wine on the first and third Sunday of the month in Taste. To leave a voice mail message for the Healds, dial (734) 953-2047 on a touch-tone phone, mailbox 1864.

Irish-style potato pancakes festive fare

AP - Celebrate St. Patrick's Day with Conan O'Brien's Irish-style Potato-Chive Pancakes.
The recipe can be served alone with applesauce or as a side dish to corned beef or Irish stew. The pancakes are topped with sour cream.

Place potatoes in large saucepan; cover with cold water. Cover and bring to a boil over high heat.
Reduce heat; simmer uncovered until potatoes are tender, 15 to 20 minutes.
Drain potatoes, return to saucepan. Turn heat under saucepan to medium-low.
Cook potatoes until dry, about 2 minutes, stirring occasionally. Add milk.
Using a potato masher, mash potato mixture until fairly smooth. (Hand-held electric mixer may be used.) Remove from heat, stir in chives, salt and pepper.
Transfer to a medium bowl, cover and refrigerate until cold. (Potatoes will thicken as they cool.)

Form potato mixture into 12 patties about 3 1/2 inches in diameter and 1/2-inch thick.
Melt 1 teaspoon butter in a large nonstick skillet over medium heat until hot and sizzling.
Add three or four patties to skillet, cook until golden brown, about 2 minutes per side.
Keep warm in a 200-degree F oven while cooking remaining patties in remaining butter.
Serve warm with sour cream. Makes 4 servings.
Nutrition facts per serving: 179 cal., 3 g fat, 9 percent calcium.
Recipe from: Milk Processor Education Program