

# 'Weber's Art of the Grill' features creative recipes

Recipes from "Weber's Art of the Grill," (Chronicle Books, \$35) written by experts at Weber-Stephen Products Co., the manufacturer of Weber barbecue grills and accessories. Look for it in bookstores beginning May 1.

## JALAPENO-CITRUS TUNA STEAKS

- Direct/Medium Heat**  
**For the tuna:**  
3 tablespoons olive oil  
2 tablespoons finely chopped fresh oregano  
1/2 teaspoon cayenne pepper  
1 teaspoon kosher salt  
4 1/2 tuna steaks, each 7 to 8 ounces and 1-inch thick  
**For the relish:**  
4 small oranges, about 6 ounces each  
1 lime  
1 teaspoon honey

1 jalapeno chile, seeded and minced  
1 teaspoon red pepper flakes  
1/8 teaspoon ground cumin  
In a small bowl, mix together the olive oil, oregano, cayenne pepper and salt. Brush the mixture over both sides of the tuna steaks. Cover with plastic wrap and marinate in the refrigerator at least 15 minutes or as long as 45 minutes.  
**To make the relish:** With a sharp knife, cut the skin and outer white pith from the oranges. Slide the knife down one side of each orange segment, then down the other side, removing the segments as you go.  
Cut the segments into 1/2-inch pieces and place them in a bowl. Follow the same procedure for the lime and combine with the orange pieces. Add the honey, jalapeno chile, red pepper flakes and cumin.

Stir and toss to mix well.  
Grill the tuna steaks directly over medium heat, turning once, for 4 minutes total for rare or as long as 8 minutes total for well done.  
Serve warm with the citrus relish. Serves 4.  
**COFFEE-AND-PEPPER-CRUSTED NEW YORK STEAKS**  
**Direct/High Heat**  
2 tablespoons whole coffee beans  
2 tablespoons whole black peppercorns  
4 New York (strip) steaks, each about 3/4 pound and 1-inch thick  
Vegetable oil for brushing  
Kosher salt to taste  
Coarsely grind the coffee beans

and peppercorns in a food processor or coffee grinder. Press mixture evenly on both sides of the steak.  
Lightly brush the cooking grate with vegetable oil. Grill the steaks directly over high heat, turning once, for about 8 to 10 minutes, or until cooked to desired doneness.  
Remove the steaks from the grill. Season both sides with salt. Allow to rest for 2 to 3 minutes before serving.  
Serve warm. Makes 4 servings.  
**S'MORES ALL GROWN UP**  
**Direct/High Heat**  
Peel of 1 medium orange, with most of the white pith removed, cut into 1/4-inch wide strips  
2 cups plus 2 tablespoons sugar  
8 graham crackers, each one split in half

8 thin squares (2 inches each) premium chocolate such as Valrhona  
8 large marshmallows  
4 long metal skewers (or 4 long bamboo skewers soaked in water for at least 30 minutes)  
Bring a small saucepan filled three-quarters with water to a boil. Add the orange strips, blanch for 2 minutes, and then drain.  
In the same small saucepan, bring 2 cups water and the two cups sugar to a boil, stirring to dissolve the sugar.  
Reduce the heat to a simmer, add the orange strips, and simmer stirring occasionally, until tender, about 10 minutes.  
Have a small bowl ready with the remaining 2 tablespoons of sugar in it. Drain the orange strips and quickly put them in the bowl

of sugar, tossing them with a fork or tongs. Allow the orange strips to dry on a rack at room temperature for 24 hours.  
Place each graham cracker half on a plate, setting a square of chocolate on top of each one. Add 1 or 2 pieces of candied orange peel to each piece of chocolate. Thread 2 marshmallows onto each end of each skewer. Hold the marshmallows just above the cooking grate directly over high heat and turn slowly until lightly browned, 2 to 3 minutes.  
Slide a warm marshmallow onto each square, placing the remaining graham cracker halves on top. Gently press together and wait until the marshmallows melt the chocolate slightly, about 1 minute. Serve immediately.  
Makes 8 S'Mores.

## COOKING CALENDAR

Send items for consideration in Cooking Calendar to Kelly Wyonik, Taste editor, Observer & Eccentric! Newspapers, Inc., 36251 Schoolcraft, Livonia, MI 48150, or fax (734) 591-7279.

### GROCERY STORE TOUR

Sandra Dalka-Przybyl, author of "Slow but Sure" will show shoppers how to best fill their grocery carts to achieve their weightless goals. 11 a.m. to 1 p.m. Sunday, May 2 at Kroger on Maple at Woodward in Birmingham. Her book, which chronicles the journey that led to her losing 170 pounds will be available for purchase. "Having a book signing at a grocery store may be unusual, but this will allow me the opportunity to help others become more familiar with low-calorie and low-fat food items," said Dalka-Przybyl. "I'll remind shoppers of the importance of reading food labels and how eating proper food portions can make all the difference in shedding pounds."

### MICHIGAN INTERNATIONAL WOMEN'S SHOW

Thursday, April 29 to Sunday, May 2 at the Novi Expo Center, 43700 Expo Center Dr., Novi features national and local celebrity chefs including Martin Yan, Rick Rodgers, Joy Martin, Jimmy Schmidt, Kathleen Hawkins, Executive Director of the Michi-

gan Beef Industry Commission, and Chef Michael Bush of the Kroger Co. of Michigan. Other highlights include fashion shows & entertainment, health & fitness information, food sampling. Show hours are 10 a.m. to 9 p.m. Friday-Saturday, 11 a.m. to 6 p.m. Sunday. Admission \$7 at the door, \$6 in advance at Kroger stores. Children 4-12 are \$3; children under 4, free. For more information, call (800) 849-0248 or www.southernshows.com

### MICHIGAN JEWISH FOOD FAIR

Congregation Shir Tikvah, 3900 Northfield Parkway, Troy is hosting the Michigan Jewish Food Fair, noon to 4:40 p.m. Cooking competitions, children's entertainment and other surprises. Admission is \$12 adults, \$7 children ages 5-12, children under 5, free — includes 5 tasting tickets. For more information, call (248) 647-6035.

### VEGETARIAN COOKING CLASSES

Offered by Lenore's Natural Cuisine, 22899 Inkster Road, Farmington Hills. Call (248) 478-4455 for registration information.

### MACRO VAL

Offering a variety of macrobiotic cooking classes, call (734) 261-2856 for information.

## Toasted ravioli with salsa quick, easy

AP — This low-fat recipe for Toasted Ravioli with Italian Salsa uses some smart ways of ensuring that diners don't feel they've been deprived. In fact, it includes some tasty bonuses. It suggests baking the ravioli instead of deep-frying them and serving them with a zippy salsa flavored with herbs and seasonings commonly used in Italian cuisine.  
The recipe is from the American Heart Association's "The Low-Fat, Low-Cholesterol Cookbook" (Times Books, \$26) the revised, updated second edition of this collection of recipes and advice.  
The recipe makes enough ravioli to serve 10 people as an appetizer, or five as an entree. It is quick and easy to make; the ravioli can be prepared for baking up to 8 hours ahead, and

salsa can be made up to 4 days ahead of serving time.

### TOASTED RAVIOLI WITH ITALIAN SALSA

- 16 ounces frozen beef ravioli (30 pieces, see note)  
Vegetable oil spray  
1/4 cup nonfat or low-fat Italian salad dressing  
1/2 cup dried bread crumbs  
1 1/2 teaspoons salt-free Italian herb seasoning  
**ITALIAN SALSA**  
14 1/2-ounce can no-salt-added tomatoes with juice  
1/2 small red onion, quartered  
1 hot banana pepper or 1/2 green bell pepper, seeded and ribs removed  
1 tablespoon chopped fresh oregano or 1 teaspoon dried  
1 tablespoon chopped fresh basil or 1 teaspoon dried  
1 clove garlic, halved, or 1/2 teaspoon bottled minced garlic  
1 teaspoon balsamic vinegar or red wine vinegar  
1/4 teaspoon sugar  
Vegetable oil spray  
Cook ravioli according to package directions, omitting salt and oil. Drain and cool for at least 10 minutes.  
Meanwhile, lightly coat 2 baking sheets with vegetable oil spray. Set aside. Using a pastry brush, lightly coat top of each of the ravioli with salad dressing. Place on baking sheets. Mix bread crumbs and herb seasoning. Sprinkle over ravioli. The ravioli can be refrigerated for up to 8 hours at this point.

Place all salsa ingredients in a blender or food processor and process for 15 to 20 seconds. Set aside. (Salsa will keep in the refrigerator for up to 4 days.)  
Preheat oven to 400 F. Lightly spray tops of ravioli with vegetable oil spray. Bake the ravioli for 9 to 11 minutes. Drizzle the salsa over the ravioli or use the salsa for dipping.  
Makes 10 servings as an appetizer or 5 servings as an entree.  
Note: Some prepared ravioli may be high in sodium and fat. When shopping, select the one with the lowest sodium and fat values.  
**Nutritional facts per serving:** 126 cal., 6 g pro., 20 g carbs., 2 g total fat, (1 g saturated fat, 1 g monounsaturated fat), 7 mg chol., 220 mg sodium.

## Cheers from page B1

on brown.  
Slide spatula under the fish, tilt pan and replace fish skin side down. Cook 2 minutes, remove and place fish on a baking sheet.  
Change the oil, if needed, and repeat with the other fillet. Place

in a preheated 350°F oven and bake for 10 minutes, serve. Serves 2.  
**Summer Festival**  
Mark your calendars, the hugely successful Michigan Brewers Guild Summer Festival

is returning to Greenmead Historical Village in Livonia on July 24.  
We'll keep you updated as it gets closer to the event.  
For more information, visit [www.michiganbeerguide.com](http://www.michiganbeerguide.com) on the Internet or call Rex Halfpeny, publisher of the Michigan Beer Guide (248) 628-6584.

Chef Joseph Styke is sous chef at the Water Club Seafood Grill in Plymouth, and an award-winning home brewer.  
Look for his column on the last Sunday of the month in Taste.

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