Enjoy a taste of Michigan

See related story on Taste front. Recipes from the Michigan Cafe at Henry Ford Museum, Dearborn.

PINCONNING CHEESE SOUP

- 1 1/2 sticks margarine
- 2 cups onion, diced
- 1/2 cup celery, diced
- 1/2 cup carrots, diced
- 1 1/2 cups flour
- 1/2 teaspoon nutmeg
- 1/4 teaspoon white peppe
- 2 1/2 quarts water
- 3 chicken bouiting cubes
- 1/2 pint half and half
- 1 pound Pinconning cheese

Sautó vogotables in margarine until tender, Add flour. Cook for 6 minutes. Add water and bouillon. Simmer for 20 minutes. Add cream, nutmeg and pepper. Stir in cheese at the end of cooking.

GREAT LAKES WHITEFISH BOAT
2-3 pounds whitefish, skinned
with pin bones removed, cut into
5 cunce portions
2 sheets puff pastry dough

- Sauce for topping fish
 1 pint sour cream |
 1/4 cup fresh dill, chopped
- 1/4 tenspoon white pepper
- 1/4 teaspoon fresh garlic 1 teaspoon horseradish 1 teaspoon lemon juice 2 tablespoons grated Parme-
- san cheese
- 1 tablespoon melted butter
- 1 egg 1/4 cup milk
- Place 5 cunce portion of white-fish in buttered individual casse-role dish. Season with salt and pepper, brush with butter.

pepper, brush with butter,
Cut puff pastry to fit top of
casserole dishes, using casserole

Beat egg and milk together to make egg wash. Brush puff pas-try tops with egg wash.

Bake puff pastry tops on cookie sheet and fish in casserole dishes at same at 400°F for 10-14

To make sauce for topping fish: Combine sour cream, dill, salt, white popper, garlic, horseradish, lemon juice and Parmesan cheese in a bowl. Set

Spoon 1 1/2 ounces of the sauce onto the fish, and top with prebaked puff pastry. Serves 6-8 people

Conquests from page B1

brown. Turn and repeat on other side. Pat excess oil off with

paper towel.

Pour room temperature herb butter on top and serve.

ASPARAGUS AND MOREL SALAD WITH CHARDONNAY THYME

VINAIGRETTE
Serves 4
For the salad
1 pound fresh Michigan

sparagus
1/2 pound fresh Michigan
nomis

morels
1 pint red pear tomatoes
1/2 pound mixed spring greens
1 medium Vidalia onion, sliced
Small amount of olive oil to
sauté morels

CHARDONNAY THYME

- VINAIGRETTE 4 sprigs of fresh thyme, no
- 1/4 cup Chardonnay
- 1/4 cup office off
- 1/4 cup corn oil
 2 tablespoons cider vinegar
 1 tablespoon lemon juice
- Zest of 1/2 lemon

Salt and white pepper to

To make dressing: Place all ingredients, except oils, in blender, blend until smooth. Add oils slow-ly while blending to form an emuln. Taste and adjust seasoning

To make salads Cut off bottom 2 inches of asparagus and discard. Blanch remaining tips in boiling water with salt, remove and cool in

Cut asparagus 1-inch long on a hins cut. Place in large stainless steel bowl. Clean and cut morels in half from top to bottom then soak in cold, lightly salted water

Quickly sauté morels in small amount of clive oil. Remove and place in bowl with asparagus.

place in bowl with asparagus.

Cut pear tomatoes in half, add
to bowl. Out onion and add to
bowl, along with spring greens.

Toss all ingredients with about 1/2
cup of vinaigrette. Serve.

Chef Randy Smith is the Execu-tive Chef at Big Rock Chop & Bre-House in Birmingham. Look for his next Cooking Conquests o umn on July 18.

Michigan from page B1

they see this," she said.
Her customers also love the pretzel-loving Beer Barrel Mustard from Kalamazo and all the Country Home Creations dips—Chill Con Queso, Horseradiand Bacon, Lemon Cooler and Ambrosia, Lemon Cooler and

Ambrosia.

And if you're fond of chocolate mints, Kuhn carries an assortment of Hanovers candles from St. Johns, the self-proclaimed mint capital of the world. The mints are stamped with an imprint of the state and individually wrapped in foil.

"We sell a lot of these to

Wine from page B1

found elsewhere in Italy, make the region ideal for white wines. But in the warmer microclimates

of the region, red grapes such as

merlot, pinot noir and cabernet

meriot, pinot nor and concrnet sauvignon, ripen with bright red fruit aromas and flavors. Steep hillsides with devigorating soil keep yields low and concentrates flavors in each grape berry.

Perfect summertime

pours

Elena Walch wines, because of
their deep fruit core, are perfect
summortime pours. If you're
looking for some new wine
tastes, we can't think of anything better to recommend than
the following:

thing better to recommend than the following: 21997 Elena Walch Pinot

brides," said Kuhn

Michigania

Michigania

One of the newest products at Michigania in Birmingham, a shop specializing in Michigan asparagus Quacomole. It is distributed by the Michigan Asparagus Advisory Board and comes in mild and hot.

"We cannot keep it in. People look at it and go, 'Esck,' but if they try it they come back and buy it by the dozen. Wo've shipped it to Toxas. Wo've shipped it everywhere,' said manager Debbie Carpenter.

Bianco \$10 has the lively, expressive fruits of pears and apples. Fruity, dry and very bal-anced, it makes a perfect aperitif sipper or will pair well with light fish.

sn. ■1997 Elena Walch Chardon-

■1997 Elena Walch Chardonnny \$12 is grown in the family's
village of Tramin. Gergeous
fruit bowl aromas and depthful
flavor intensity make it a pleasant departure from oak
chardonnay versions that come
across too concentrated on a hot
day. This is a delicious wine to
serve with grilled chicken, pasta
salad, seafood salad or grilled
whitefish.
■1997 Elena Walch Pinot Gri
gito \$12 has dominant pear aromas and is crisper than either

Customers also love the Benjamin Twiggs Three Pepper Lemon and Apple marinade, said Carpenter. "It's great poured over cream cheese with crackers. I have used it as a heating sauce for barbecue chicken on the grill. You just warm it up a bit and it spreads just nice."

Michigania ships. Michigan.

sprends just nice."
Michigania ships Michiganmade products, including Vernors Ginger Ale and Sanders HotFudge, all over the country.
Denise Yacky, public information officer for the Michigan
Department of Agriculture, said
a particularly delicious new
Michigan product is Peterson

the Pinet Biance or Chardennay, It's high-toned fruit finish and creamy texture make it a match for any seafcod preparation. This bottling takes this all-too-often boring varietal to new heights of greatness.

■1997 Elena Walch Gewurz-traminer \$14 is positively the best bottling of this tongue-twisting variety we've tasted in a

best bottling of this tongue-wisting variety we've tasted in a long time. It's dry like the Alance atjo of gewurztraminer, but without the plodding finish and high alcohol. It is hall-marked by ripe fruit, lychee nut notes, spicy finish and refreshing acidity. It makes a great accom-paniment to all sorts of Oriental dishes, especially those kicked up with lots of hot peppers.

Farms "pie kit," available in peach, cherry and blueberry.
Yacky, a busy mother of two young children, appreciates the kit's convenience. Everything comes in one package — crust, fruit and filling. The product is available at most Meijer supermarkets.

New Michigan-made food products continue to enter the marketplace all the time. Visit specialty food stores in your neighborhood or read labels when you shop at your favorite supermarket. You'll be surprised at just how much of Michigan is on grocery store shelves.

#1996 Elena Walch Merlot \$12 has sprightly, bright cherry aromas and flavors. We've criti-cized a significant number of Italian merlots for thin middles and awkward finish. The Elena Walch is a winner and a bargain at this price.

watch is a winner and a bargain at this price.

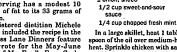
We detected vanilla hints in this wine and suspected some new French oak: "No new oak," said Walch. "Vanilla character is

Lemony chicken ready in 30 minutes

AP — Sweet-end-sour sauce is the engine that powers this quickly prepared dish from ho-hum to Asian delight in less than 30 minutes. The rest of the recipe's ingredients are easily assembled, so shopping is a breast too.

THAI LEMONY CHICKEN STRIPS

1 tablespoon plus 2 teaspoons yegetable oil

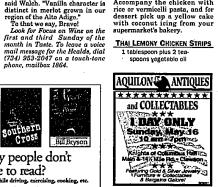


recipe's ingredients are easily assembled, so shopping is a breeze, too.

A serving has a modest 10 grams of fat to its 33 grams of protein.

Registered dietitian Michele Peters included the recipe in the Express Lane Dinners feature she wrote for the May-June issue of Mr. Food's Easy Cocking magazine.

Hor serving auggestion: Accompany the chicken with reco or vermicelli pasta, and for densert pick up a yellow cake with ecconut icing from your supermarket's bakery.



1/4 pounds beneless, skin-less chicken breast halves, silced into thin strips
 3/4 teaspoon salt
 1/4 teaspoon black pepper

- 4 cucumbers (about 1 1/4 pounds), pecled
- 1 onion, sliced

In a large skillet, heat 1 table-spoon of the oil over medium-high heat. Sprinkle chicken with salt and black pepper. Add half of the chicken to the skillet and cook 4 minutes; turning once, until light-ly browned. Transfer the chicken a plate. Repeat with remaining

Using a vegetable peeler, slice Osing a vegetable peeler, since cucumbers lengthwise into thin ribbons, or with a knife, cut them into very thin rounds. In the same skillet, heat remaining 2 teaspons oil over medium-high heat. Add onion and cook 2 to 3 min-Add onion and cook 2 to 3 min-utes, or until slightly softened. Add the chicken, cucumbers and sauce. Cook 3 to 4 minutes, or until heated through, stirring con-stantly. Stir in mint. Makes 4

Nutrition facts per serving: about 265 calories, 10 grams of fat, 86 milligrams of cholesterol, 665 milligrams of sodium, 10 grams total carbohydrates, 2 grams of fiber, 33 grams of pro-tein.

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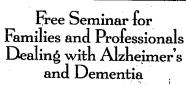


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