

Chilled summer soups refreshing on hot days

See related story on Taste front.

CHILLED GAZPACHO WITH CORN

3 pounds tomatoes, peeled, seeded and coarsely chopped
1 medium bell pepper, coarsely chopped
1 small red onion, coarsely chopped
4-5 cloves of garlic
1/4 cup olive oil
1/4 cup red wine vinegar
1/4 teaspoon cayenne pepper
1 teaspoon ground cumin
Pinch of kosher salt

1 cup fresh-cut corn
3 tablespoons chives, chopped fine
1 tablespoon Worcestershire sauce
1 quart tomato juice

Combine all ingredients except the corn and chives in a large bowl. Place small amounts of the mixture into a food processor; blend but leave chunky. Transfer mixture to a bowl and fold in corn and chives. Refrigerate one to two hours. Adjust seasoning and serve in a chilled bowl or glass with herb croutons. Option: 1 teaspoon shredded crab meat. Serves 6-8

people.

Recipe compliments of Chef Keith Matherly, "Adventures in Dining."

COOL HONEYDEW-MINT

1/2 large honeydew melon (about two pounds), seeded, peeled and cut into pieces
1/4 cup loosely packed fresh mint leaves
3 tablespoons fresh lime juice, or as needed
1 tablespoon honey
Salt to taste
Paper-thin slices of lime

Mint sprigs

Working in batches, place the melon, mint leaves, lime juice and honey into a blender. Process on high speed until smooth and light, about two minutes for each batch. Transfer to a container, cover and chill at least one hour. Before serving, season to taste with more lime juice and salt. Ladle the soup into chilled bowls and garnish with lime slices and mint sprigs. Serve well-chilled. Serves 6

Recipe from "Summer, Recipes Inspired by Nature's Bounty" by Joanne Weir from the Williams-Sonoma Seasonal Celebration (Time-Life Books; June 1997,

\$21.95).

CLARKSTON UNION GAZPACHO

1 cup Roma tomatoes, seeded and diced
1 green pepper, finely diced
1 red pepper, finely diced
1 medium cucumber, peeled and diced
1 small red onion, finely diced
3 cups tomato juice
2 cups red wine
1 tablespoon minced garlic
Dash of hot sauce
Salt and pepper to taste
1 teaspoon horseradish

Celery salt to taste
2-4 tablespoons Worcester-shire sauce

Place prepared vegetables in a large bowl. In a separate bowl, mix together tomato juice, red wine, garlic, hot sauce, salt and pepper, horseradish, celery salt and Worcester-shire sauce. Combine liquid and vegetables and adjust seasonings to your taste. Refrigerate until well chilled. Serve in a chilled bowl and top with croutons. Option: A little fresh cilantro is always nice to add to this dish.

Recipe compliments of Chef Jeff Lee of the Clarkson Union restaurant in Clarkston.

Chef from page B1

dictating what we offer. These are your choices."

Rochelle Feldman of West Bloomfield and Karen Tomczak of Farmington Hills, who work next door to Martin's Butcher Block, often stop by to pick up some ready-made entrees.

"I don't cook. This is an answer to my prayers. Every single week I get dinner, and it carries me through the weekend," said Feld-

man, who often shares the dinners with her 5-year-old grandchild.

"We just have such busy schedules with two jobs, one child at home. You don't want to get hooked on fast foods," said Tomczak.

Feldman said Shier and Math-erly really pay attention to their customers' cravings. "I told them I had a craving for

ambrosia, and three days later it was here."

The two women plan to be customers for a very long time. "We can always count on them to make a really good meal," said Tomczak.

For more information about Adventures in Dining, call (248) 477-1906.

Chef whips up 'simple' crab salad

NEW YORK (AP) — Daniel Boulud explains that his Crab, Mango and Cucumber Salad is a very simple salad.

And the renowned chef-restaurant demonstrates it in the kitchen of Cafe Boulud. His practical ease, his deft chopping and mixing, convince the food writers gathered around him that, yes, it actually is simple.

But not unsophisticated. The recipe is from "Daniel Boulud's Cafe Boulud Cookbook" (Scribner, \$35, due to be published in November), from the section tagged "Voyages," inspired by distant places.

The mint and cilantro seasonings are a Southeast Asian influence, he says. There are not too many ingredients, but they all count — "sweet mango, crunchy cucumber, toasted peanuts and a dressing of just olive oil and lime juice."

His recipe includes directions for making mango coulis, an optional sauce. The full recipe for mango coulis makes about 1 cup, he explains, which is twice as much as you'd need for the salad. You can cut the recipe in half, but he suggests you make

the full amount anyway.

"It will keep for a day and is terrific served as a dipping sauce for simply boiled shrimp or crudités."

CRAB, MANGO AND CUCUMBER SALAD

1 pound fresh lump crab meat, preferably from Maine, picked over for shells and cartilage
1 1/2 tablespoons freshly squeezed lime juice
3 tablespoons extra-virgin olive oil
1 tablespoons finely chopped cilantro leaves, plus 4 whole leaves for garnish
2 teaspoons finely chopped mint leaves, plus 4 whole leaves for garnish
Salt and freshly ground white pepper
Tabasco

1 medium mango, peeled, pitted and cut into 1/4-inch dice

1 cucumber, peeled, seeded and cut into 1/4-inch dice

1 tablespoon unsalted peanuts, toasted and

roughly chopped

Season the crab meat with 1 tablespoon of the lime juice, 1 1/2 tablespoons of the olive oil, 2/3rds of the chopped cilantro and mint, salt and pepper to taste and about 10 drops of Tabasco. Toss the crab meat lightly with a fork or your fingers. If you wish to serve the salad family style, put the crab in a chilled shallow bowl. For individual servings, arrange the crab in 4 chilled shallow soup plates.

Season the mango and cucumber with the remaining lime juice, olive oil, chopped cilantro and mint, salt and pepper to taste and about 10 drops of Tabasco. Mix well and scatter the mixture over the crab meat, in either large or small bowls. Sprinkle the salad with the chopped peanuts and top with the whole cilantro and mint leaves. Serve mango coulis on the side, if desired.

Makes 4 servings.

MANGO COULIS (OPTIONAL)

1 tablespoon extra-virgin olive oil
1 ripe mango, peeled, pitted and cut into small dice
Salt and freshly ground white pepper
1/4 cup water
1 teaspoon freshly squeezed lemon juice

Heat the olive oil in a small pan over medium heat, add the mango, season with salt and pepper and cook, stirring, for about 3 minutes, until the fruit is very tender. Add the water, bring to a boil and then pull the pan from the heat. Stir in the lemon juice, then scrape the mixture into the jar of a mini-blender or, better yet, a container in which you can use an immersion blender. Puree until smooth, let cool and chill until needed. (Make the coulis up to a day ahead and keep tightly covered in the refrigerator.)

Share your chili recipes

The Observer will publish a special section about the Plymouth chili cookoff Sept. 30, and we'd like to include your favorite chili recipes.

Send your recipes to Special Projects Editor Ralph R. Echtnaw, 36251 Schoolcraft, Livonia, MI 48125, or e-mail to rechtnaw@oe.homecom.net.

We will publish as many as we have room for.

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itioned ale made for the 150th anniversary of Fuller, Turner and Smith.

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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 on Taste.

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