

CHEERS FOR BEER



CHEF JOSEPH STYKE

Bring home the flavors of Jamaica

Last week my neighbor came over with a case of Red Stripe so I made him a deal. "You hold off a day and I make some good jerk mon." Now how could he turn that down?

Jerk refers to a cooking method from the Arawak Indians and the Maroons (runaway African slaves), of cooking heavily seasoned meat, mostly pork, in pits with hardwood lump charcoal. There were no charcoal briquettes back then. To use this cooking method on your grill, you have to buy lump charcoal. Vic's Quality Fruit Market on Southfield Road in Beverly Hills has lump maple, which is really good, but you have to be very careful because it burns much hotter.

In Jamaica mon they use fruit and hardwood coal, but you can add soaked applewood chips, or if you get really carried away, there is a company called Rastafire where you can order wood imported from Jamaica. Their number is (336) 924-9469. Visit them online at www.rastafire.com

Best beer

Of course, the best beer to go with jerk is Red Stripe or Dragon Stout from Desnoes & Geddes Ltd. Kingston. In 1918 Eugene Desnoes and Thomas Geddes got together to make soft drinks. In 1927 when English and German brewers came to the scene, Red Stripe was born as an ale. Then in 1939, with the arrival of reliable refrigeration, Paul Geddes and Bill Mortiniano came up with the present day Red Stripe Lager.

Red Stripe is a nice hazy yellow, with a good head, low hops, and a slightly sweet finish. Dragon Stout is a very dark red with that nice big brown stout head with notes of licorice and a roasty finish.

The jerk rub recipe I am giving you is a wet one, and great on anything, chicken, beef, pork, lamb, fish, you get the idea, it's all up to you. Jerk is hot, sometimes real hot. Feel free to add or subtract hot peppers to your taste. The best way to use jerk is to really rub it into the meat, and let it sit overnight, wrapped, for the best flavor.

Side dish

Now, of course we need a side dish to go with it, and this Lentil Jicama Salad can be served hot or cold. For the curious, a jicama is a tuber, close to a water chestnut in taste and texture. Just peel the skin and the outer layer off, and you are ready to go.

WET JERK RUB

- Makes 2 1/2 cups
- 1/2 cup fresh thyme leaves
- 2 bunches green onions
- 4 tablespoons fresh minced ginger
- 3 Scotch bonnet or habanero peppers
- 1/4 cup canola oil
- 3 bay leaves
- 2 teaspoons ground allspice
- 1 teaspoon ground nutmeg
- 1 tablespoon black pepper
- 1 tablespoon ground cardamom
- 1 teaspoon ground cinnamon
- 1 teaspoon salt
- 1 teaspoon lime
- 2 tablespoons dark rum (my favorite is Appleton Dark)

Place everything in a food processor and blend to a dark thick paste.

This will keep for about 2 months, tightly covered, in the refrigerator.

LENTIL-JICAMA SALAD

- 6 — 1/2 cup servings
- 1 cup lentils
- 16 ounces chicken stock
- 3 tablespoons oil
- 1/4 red onion, diced small
- 1/4 cup red bell pepper, diced

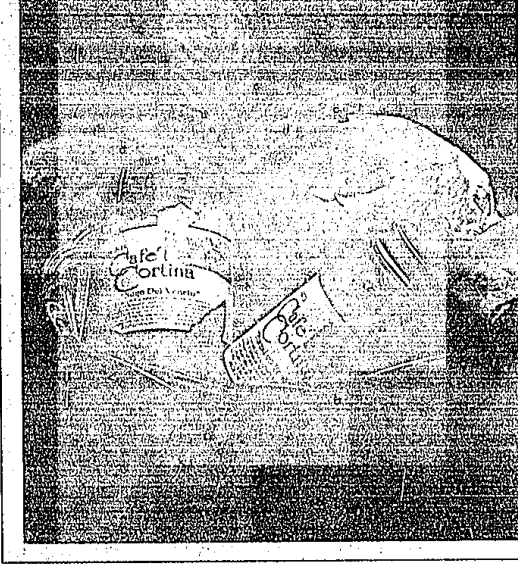
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LOOKING AHEAD

What to watch for in Taste next week:

- Home Sense
- African American Cooking

GARDEN IN A JAR



STAFF PHOTO BY BILL BREWSTER

Garden fresh: Cafe Cortina captures the essence of summer with their garden-fresh pasta sauces.

Cafe Cortina puts fresh flavors in sauces

BY KEELY WYGONIK
STAFF WRITER
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You don't have to grow your own tomatoes and spend a lot of time in the kitchen to enjoy garden fresh tomato sauce. Cafe Cortina has captured the flavors of summer in a jar. Since last year they've developed three sauces — Pomodoro Veneziana, Sugo Del Veneto and Aglio Del Veneto.

"People have been requesting for years that we prepare sauce for them," said Rhina Tonon explaining why her popular family-owned restaurant in Farmington Hills decided to offer their pasta sauces for sale.

"They've been very successful. We've been getting wonderful feedback. People are enjoying them."

Rhina credits her son, Adrian for bringing Cafe Cortina sauces to market. "It's something he's done," she said. "I never had the time."

Adrian has enjoyed working on the project. "We're trying to do a variety of sauces," he said. "There are family recipes. We want to stand out, we're known for our authentic Italian food. We want people to experience our restaurant, and the sauces are a sample of what we have to offer."

The first sauce, Pomodoro Veneziana was introduced a year-and-a-half ago. Made with garden fresh tomatoes, onions, celery, carrots, basil and bay leaves, Adrian describes the sauce as "simple, simple, simple."

To serve he recommends sauteing a little chopped onion in olive oil, then add the sauce. You can serve it over pasta, with chicken or veal.

Sugo Del Veneto is a light tomato sauce, with a hint of cream and Parmesan cheese. Just heat and serve over pasta, nothing could be easier.

Both sauces taste homemade. Your family will think you spent the whole day in the kitchen preparing them.

In September, Cafe Cortina's newest sauce — Aglio Del Veneto will be available. That sauce will be a flavorful blend of fresh tomatoes and roasted garlic.

Like Sugo Del Veneto, Adrian says all you'll have to do is open the jar, heat and serve.

Look for Cafe Cortina sauces at Hiller's Shopping Center Market, Westborn, Vic's, Merchant of Vino Whole Foods Market and other specialty stores. You can even find them Up North in Charlevoix. The sauces start at \$4.99 for a 16 ounce jar — four 1/2 cup servings. You can place an order online at www.cafecortina.com

The sauces are also available for purchase at Cafe Cortina, 30715 W. 10 Mile Road, Farmington Hills, (248) 474-3033.

In the future, Adrian would like to "maybe offer a line of pastas."

Cafe Cortina is open for lunch and dinner 11:30 a.m. to 10 p.m. Monday-Saturday.

ELENA'S
ELENA's, a family-owned and operated manufacturer of gourmet pasta and pasta sauces in Auburn Hills, is celebrating its 10th anniversary this year.

ELENA's pasta and sauces, a pan-roasted garlic pasta sauce, was selected as a finalist in the 1999 National Association of Specialty Food Traders Product Awards Competition in the Outstanding Pasta Sauce category.

ELENA's products include the popular tomato based, ELENA's Bread Dipping Sauce, introduced in 1990, and a Pasta Piatto "meal in a bag" line, launched in 1994.

ELENA's pasta and sauces, can be purchased locally at Jacobson's, Merchant of Vino Whole Foods markets, Long Lake Market, Papa Joe's, Kroger-Birmingham, Holiday Market, and Hiller's Shopping Center Market.

ELENA's is company president. To learn more about ELENA, her products, and weekend cooking classes in upstate New York, go to www.greatfood.com/products/grtfood/elena, or call 1-800-72-ELENA.

RECIPES TO SHARE

Showcase your blossoms in beautiful ice bowl

BY BEVERLY L. LEN
SPECIAL WRITER

Are you looking for different ways to display the fruits of your garden labor? Here is a way to combine fruits and flowers that is sure to complement both.

While visiting friends in England, I was invited to a casual barbecue. My hosts assured me it would be nothing fancy. Right.

After a stupefying meal of grilled pork chops, steaks, chicken Tikka and sausage, plus salad, vegetables and several wines, dessert was the farthest thing from my mind.

Then my hostess made a delectable dessert presentation that no one could refuse: Marinated fresh fruit in phyllo baskets, served from an ice bowl of frozen flowers from her garden.

Light, simple and elegant; perfect for a sultry summer day.

BOWL

- 2 nested smooth sided bowls, with at least 1-inch difference in size

Flowers from your garden, preferably flat types such as pansies or daisies

Place blossoms in largest bowl, breaking off a few petals

Fill bowl half full of water

Place the second bowl into the first forcing water and flowers in between. Place both bowls in the freezer overnight until ready to use. (You may have to lightly weight the second bowl to keep it submerged.)

FRUIT MIXTURE

Two or three hours before serving, cut up 1 cup each of fresh strawberries, blueberries, pineapple and grapes. Marinate in 1/2 cup of Cognac.

SERVING BASKETS

Place 3 staggered layers of phyllo dough in lightly greased large muffin tins to create a flared effect.

Bake at 350°F until crisp. Cool and remove

Prepare whipped cream
TO SERVE

Place phyllo dough on serving plates

Sprinkle each basket lightly with powdered sugar

Spoon a dollop of whipped cream into each basket

Place several layers of paper toweling on platter, cover with cloth napkin.

Unmold frozen ice bowl by running warm water inside bowl to remove, then run water on bottom of large bowl to remove ice bowl. Place on prepared platter. Surround ice bowl with clear ice cubes.

Fill ice bowl with marinated fruit, garnish with a sprig of mint or a blossom.

Beverly Len is a Liconia resident and freelance writer.

Everyone has a recipe to share.



What's yours? Send original recipes for consideration in Taste to Keely Wygonik, Taste editor, Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia, MI 48150. To fax (734) 591-7279 or e-mail kwygonik@oe.homecomm.net. Look for Recipes to Share on the fourth Sunday of the month in Taste. If your recipe is chosen to be featured in Taste, you'll receive a cookbook along with our thanks.

Farmer Jack, Northwest offer 'WorldPerks'

BY KEELY WYGONIK
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Farmer Jack has a new partner. Northwest Airlines. Beginning today, Farmer Jack Bonus Savings Club members will be able to earn one WorldPerks Bonus Mile for every dollar they spend at the store.

You need to accumulate at least 20,000 miles before you have enough for a trip, but Jay Yoshioka, manager WorldPerks Partner Marketing, suggests using your Northwest Airlines Visa card to pay for groceries, that way you'll earn another WorldPerks Bonus Mile for each dollar spent at Farmer Jack.

The partnership was announced Thursday at the Farmer Jack store on Big Beaver Road at John R in Troy.

"Our mutual customers will benefit tremendously from this partnership," said Craig Sturken, president Farmer Jack Supermarkets. "We are proud to partner with Northwest Airlines and reward our Farmer Jack customers with frequent flyer miles."

Farmer Jack began courting Northwest Airlines a year ago. They have a lot in common.

"We have over 1 million Bonus Club members in Southeast Michigan," said Dennis Eidson, vice president of merchandising for Farmer Jack. "Northwest has over a million WorldPerks card holders in the area. Both cards are popular. It's one more way to add value to the Bonus Club card. It's more than a card, it's a club."

By enrolling in the Northwest Airlines WorldPerks program, you'll be on your way to free travel to more than 500 destinations in nearly 100 countries on six continents. To begin earning WorldPerks Bonus Miles you need to become a member of the Farmer Jack Bonus Savings Club. Stop by any Farmer Jack Supermarket Customer Service Desk, it only takes a couple of minutes to fill out the form. There is no charge to join the club.

If you're already a member, you'll need to get a Northwest Airlines WorldPerks card. You can enroll online at www.nwa.com or call 1-800-225-2525.

Once you have both cards there are three ways to enroll in the program.

- Enroll online at www.farmerjack.com, or
- Fill out an enrollment form at the Farmer Jack Customer Service Desk, or
- Call 1-877-FLY-FREE (1-877-359-3733)

"WorldPerks Bonus Miles will start to accrue on grocery purchases about 14 days after enrollment," said Eidson. The program excludes alcohol products, and miles are based on net purchase after all applicable savings, discounts and coupons. There is a limit of 25,000 WorldPerks Bonus Miles per year allowed in the Farmer Jack program.

After a customer enrolls, grocery dollar Bonus Miles will be reported on their Northwest Airlines WorldPerks statements.

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