

Conquest from page D1

orange, cherry juice, cherries and tea. Just before serving, add the ginger ale and grape juice. Pour over ice in a punch bowl to serve or make a smaller quantity and serve as an appetizer.

200-250°F is perfectly safe for almost any cut of meat.

CAPER GRAVY

- 2 tablespoons butter
- 3 tablespoons flour
- 1/2 cup dripping from lamb (skim off melted fat)
- Pepper to taste
- 1/2 cup heavy cream
- 1/2 cup drained capers

Make a roux (a light sauce made of butter and flour) in roasting pan and cook for 2 minutes. Pour the dripping into the roux and stir to mix well and prevent lumps. Cook 5 minutes. Add pepper and cream. Add capers. Cook for an additional 2 minutes.

Chef's note: The reason for making a butter roux and not using the lamb fat is to achieve a mild lamb flavor. The lamb fat is often too overpowering. If you don't have enough pan juices for the gravy, add warm water to the right quantity. Finally use a whisk in making sauces and gravies.

Chef Carol Haskins is the pastry and consulting chef at Big Rock Chop & Brew House in Birmingham. Haskins was the first certified female executive chef in Michigan.

ROAST LEG OF LAMB

- 6-7-pound leg of lamb (trimmed of all excess fat)
 - 2 tablespoons butter
 - 8 sprigs of fresh rosemary
 - 2 cups of garlic, thinly sliced
 - 1/2 teaspoon salt
 - 1 tablespoon flour
- Wipe meat well. Place in roasting pan and cut shallow slices across leg. Make small cuts with the point of a knife and insert garlic slices. Melt butter—the sprigs of rosemary together and dip it in the hot butter. Brush the meat thoroughly with it. Sprinkle the meat with salt and pepper and dredge lightly with flour. Roast in a slow oven (250°F) for about 3 hours, basting frequently with your rosemary bundle.

You will find that slow cooking is hard to resist. The result is tender, evenly cooked meat with an intense depth of flavor. Use a meat thermometer to reach your desired temperature. Cooking at

Recipes inspired by Awrey Bakeries

See related story on Taste front.

AWREY STYLE STUFFING MIX

- 8 cups dry cubed bread (a 20 ounce loaf of Awrey Stuffing Bread, trimmed of crust)
- 1 tablespoon rubbed sage
- 1 teaspoon dry minced oregano leaf
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1/2 teaspoon black pepper
- 1/2 teaspoon dry minced parsley
- 1/2 teaspoon celery salt

Mix all ingredients together as listed, thoroughly coating cubes of dry bread in the seasoning ingredients. Store in an air-tight container at room temperature to use within 30 days.

To use mix—Melt 1/4 pound butter in Dutch oven over medium heat. Add 1 1/2 cups prepared chicken bouillon or canned chicken broth to the melted butter and stir in stuffing mix to moisten well, keeping the mixture on medium heat until all dry pieces have been moistened in the butter-soup mixture.

Cool, cover and refrigerate until completely cold before applying to the cavities of a 10 to 16 pound turkey prior to oven roasting the bird. Remove stuffing from roasted bird before serving.

Recipe from Betty Jean Awrey, Awrey Bakeries, Inc. Remember when the Fuzzy Navel cocktail was introduced? An Awrey Bakeries employee, who has since retired, invented a recipe for Fuzzy Navel Cake. The cake is no longer offered by Awrey Bakeries, but you can make it home. Betty Jean Awrey prepared this recipe for publication in "Traditions America's Thanksgiving Parade Cookbook" printed a couple of years ago by the Parade Company.

"It's delicious," said Awrey. And you'll discover it's easy to make too.

FUZZY NAVEL CAKE

- 1 box orange cake mix
- 1/2 cup orange juice
- 3/4 cup peach jam

Peach Buttercream Frosting — recipe follows

Using an orange cake mix, prepare the cake according to directions for two 8-inch round cakes. After the cakes are baked and cooled, pour 1/4 cup orange juice over each layer.

Spread one cake layer with peach jam. Place the other cake on top of the jam layer. Finish the cake by frosting it with peach butter frosting. Serves 8-10.

PEACH BUTTERCREAM FROSTING

- 2 cups butter, softened
- 2 cups plus 1/2 cup, plus another 1/2 cup sifted confectioners (powdered) sugar
- 2/3 cup sweetened condensed milk (not evaporated milk)
- 2 large eggs - whites only
- 1/8 teaspoon cream of tartar
- 2 teaspoons water
- 1/2 cup peach jam
- 1/2 teaspoon vanilla extract

Place butter and 2 cups confectioners sugar in a large bowl. Mix at low speed until mixture is smooth. Mix at a higher speed while slowly adding the sweetened condensed milk. Continue to mix until fluffy. Set aside.

In a double boiler, stir together 2 egg whites, 1/2 cup confectioners sugar, 3 teaspoons water and 1/8 teaspoon cream of tartar. Cook over low heat, mixing with a portable mixer at low speed until egg whites reach 160°F. Whip the egg whites until stiff.

Add this meringue slowly into the butter mixture. Add the vanilla and remaining 1/2 cup confectioners sugar. If stiffer frosting is desired, add another 1/2 cup of confectioners sugar. Slowly stir in the peach jam and spread over the entire cake.

Note: You can substitute your favorite buttercream frosting. Add a splash of vanilla and peach jam for flavor.

COOKING CLASS CALENDAR

Send items for consideration in Cooking Class Calendar to Keely Wygonik, Taste editor, Observer & Eccentric Newspapers, 38261 Schoolcraft, Livonia, MI, 48150, fax (734) 691-7279 or e-mail kwygonik@oe.homecomm.net **DECORATE A DELICIOUS HOLIDAY TREAT! (GRADES K-8)**

Learn basic cake decorating and create a delightful edible gift box, "toys" and gingerbread cookies. Learn how to use the basic tools of cake decorating to create delicious treats, 4 a.m. to noon, Saturday, Dec. 4, Seaholm High School, 2436 W. Lincoln, Birmingham, Room C103. The cost is \$13, call (248) 203-3800 to register.

CHOCOLATE CANDYMAKING

Learn to make delicious chocolates, create delectable assortments such as dips, molds and creams, and experiment with a variety of flavors. Great ideas for parties and gifts, 7-8:30 p.m. Tuesday, Dec. 7 at Berkshire Middle School, 21707 W. 14 Mile Road, Beverly Hills, Room 108.

The cost is \$16. Call (248) 203-3800 to register.

POLISH CHRISTMAS TRADITIONS

Two-session workshop about the culture and culinary traditions of Poland's Christmas celebration includes visit to Hamtramck for traditional Polish Christmas dinner. First session 6:30-9 p.m. Tuesday, Nov. 30; second session 11 a.m. to 1 p.m. Saturday, Dec. 4. Offered by Henry Ford Community College's Center For Lifelong Learning, 22536 Ann Arbor Trail, Dearborn Heights. The cost is \$39, call (313) 317-1600.

HOLIDAY BAKING

Learn how to make a variety of holiday cookies and elegant party foods in classes offered by Henry Ford Community College's Center for Lifelong Learning at the college's main campus in Dearborn and Dearborn Heights Center. Classes start Wednesday, Dec. 1. Call (877) 855-6252 for more information, or visit the Web site www.hfccc.net.

A RECIPE TO SHARE

Cookbook benefits children with arthritis

If you're shopping for a holiday gift for someone who likes to cook, consider "A Slice of Life Cookbook."

Published by the Arthritis Foundation Michigan Chapter, the cookbook is a delicious collection of kitchen- and family-tested recipes. There are even some recipes by local chefs.

Cookbook proceeds benefit children with arthritis. "A Slice of Life Cookbook" is available for \$12.95 at many local bookstores, or by calling (248) 424-9001.

Cookbook co-chairwoman Lori Lipshaw called to share one of the recipes submitted by Executive Chef Jeff

Baldwin of Mac and Ray's Restaurant in Harrison Township.

ROASTED GARLIC MASHED POTATOES

- 4 pounds red skin potatoes, washed well (unpeeled)
- 3 whole garlic bulbs, peeled into individual cloves
- 2 tablespoons olive oil
- 1/2 cup heavy cream
- 3 tablespoons whole butter, softened
- 1 cup julienne cut fresh spinach leaves
- Salt and white pepper to taste

Preheat oven to 400°F. Coat garlic cloves with olive oil and roast in oven until golden brown, about 10 minutes. Remove from oven and reserve. Boil red skin potatoes until fork-tender and thoroughly drain.

While red skins are cooking, heat cream in a pot on a stove top until simmering. Add roasted garlic cloves to cream. Continue to simmer on low heat to thoroughly combine flavors. Mashed cooked red skins with a fork or potato press. Add butter, roasted garlic, cream, salt, pepper and spinach. Keep warm until ready to serve. Serves 5.

New Shipments Arriving Every Day!

SEARS OUTLET STORE

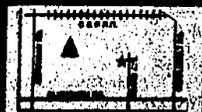
Now is the time to buy!

- Washers! • Dryers!
- Refrigerators!
- Ranges!
- Big Screen TVs and more!

15-50% OFF

APPLIANCES NOW

GRAND WAREHOUSE OUTLET
13001 SEARS AVE.
LIVONIA
1 MILE WEST OF MIDLAND
OFF PLYMOUTH RD.
PHONE: 488-8788
Now more ways to buy at Sears



This Week's Special
Take An Additional
\$50 OFF
the already low outlet price on a
Kenmore 90 or 90 series washer.
Sale Dates: Four Days Only!

CORRECTION NOTICE

In our November 28 insert, we advertised a Free \$50 Best Buy Gift Card with the purchase and activation of any wireless phone. The gift card is available after a mail-in rebate.

We apologize for any confusion or inconvenience this may have caused.



The OAKLAND VASCULAR INSTITUTE, P.C.
FOR THE TREATMENT OF VARICOSE VEINS
Performed by a Vascular Surgeon

- In office procedure
- Minimal discomfort
- No time off work
- Most insurance companies cover it
- FREE Initial Consult



CALL: (248) 858-3060, Bloomfield Hills
or (313) 582-0363, Dearborn

Plum Pudding
Winter Holiday Gift Show

December 1 & 2, 1999

Wednesday, 10 AM - 7 PM

Thursday, 10 AM - 5 PM

Present this ad for \$1 off admission.

An eclectic, upscale collection of gifts for the home and garden.



380 South Bates Street, Birmingham, AL (205) 644-5832

Show managed by Carol & Greg Cushman