

Sense *from page D1*

Q. Can I buy a cheese ball or special cheese sauce and freeze them for later?

A. It depends on the variety of cheese. Hard cheeses such as Cheddar, Swiss, Mozzarella or Colby can be frozen safely, but these cheeses will be drier and more crumbly after freezing. Only soft cheeses frozen for about three months. Throw in the refrigerator.

Q. What is the liquid measurement of an egg? How do you measure part of an egg?

A. For a recipe that gives a measurement instead of a number, use this rule of thumb:

- 1 large egg (2 ounces) equals 1/4 cup
- 1 medium egg (1 3/4 ounces) equals 1/5 cup
- 1 small egg (1 1/2 ounces) equals 1/6 cup

To use only part of an egg in a recipe that you have to cut in half, beat the egg slightly, measure out 1/2, beat the egg lightly to equal part of an egg.

Q. Why won't my fudge get harder?

A. Fudge that doesn't "set up"

basin's been cooked long enough. Scrape it back into the pan and add a couple of tablespoons of water. Keep cooking and stirring. Use a candy thermometer and watch the temperature. Some things cannot be hurried.

Q. How do I use gingerroot?

A. Gingerroot is used just by peeling. It can be sliced, grated or made into a paste. It is used in Asian dishes or as a dry food.

Q. Are egg substitutes safe in a raw product?

A. Yes, because frozen egg replacers are made from eggs that have undergone pasteurization at temperatures to kill microorganisms. Pasteurization does not cook the eggs or affect its color, flavor or nutrient content. Do not eat raw eggs, you may get sick.

Do you have more questions? Call the Food and Nutrition Hotline (248) 858-0904 with your questions.

Let's M. Thirleke of Birmingham is a member of the Home Economist for the Michigan State University/Oakland County Food Extension.

Wine *from page D1*

- **Flavor:** Champagnes have subtler fruit elements and often have higher acidity which is masked by sugar added to the dosage at final bottling. California fruit achieves balance naturally on the vine and can therefore be made drier than a number of champagnes.
- **Higher technically, it takes only three weeks to get bubbly, by law in the Champagne region, a minimum of 45 days must be used. 18 months on the yeast in the bottle before disgorging when the yeast sediment is expelled.**

Characteristics

Vintage champagne must be aged in the bottle longer aging can give the vintage in the bottle important characteristics that make it the most characteristic of any bubbly.

- **Bouquet:** When the cork is popped, you should sense aromas such as freshly risen bread dough, toast or biscuit.
- **Tastore:** The wine should be rich with a soft bubbling action that lasts a long time in the glass.
- **Finish:** Never plodding, but

◆ Champagne should be served chilled at 40 degrees F.

always with a lift at the end inviting the next sip.

We personally enjoy champagne sparkling twice a year or two after divorcing. In that time, they develop more richness and palate weight.

That's one of the reasons from Horse sparties appeal to us. The disgorging date is on the bottom right hand side of every label. No guessing how long the wine has been on the shelf.

Champagne should be served chilled from the refrigerator at 40°F or from a champagne bucket filled with half water and ice. Glasses should be either tall flutes or long tulip-shaped. A 750mL bottle serves five glasses.

Plan on two to three glasses per person at a sparkling cocktail party and 2/3 of bottle per person at an all-sparkling wine dinner.

Bubbly styles

Golden Wyckes
 Bismark's labeled Blancs de Bismark are always 100 percent chardonnay. They are delicate and dry. It is traditional to smother them with oysters, smoked salmon, *carrot* or *poté*. They pair well with soft cheeses, such as brie, goat cheese and gorgonzola.

General Blend
 These are the most common and are generally a product of a style. They are generally blends of chardonnay and pinot noir. Vintage-dated birds represent the characteristics of a particular year, and are generally only made in top vintages. Both take to salty foods like salmon and steaks of French cuisine—Burgundy cheese, prosciutto or freshly-popped popcorn (no kidding).

A Sparkler labeled Extra Dry is slightly sweeter than Brut.
 A Blanc de Noir is made from pinot noir and takes to dry dish with mushrooms. It also excellent with game birds or poached salmon. For dessert or ushering in the millennium in a special way, serve it with chocolate.

dipped strawberries and amaze your guests.

A Brut Road and rack of lamb is seasonal. Sterling says that he likes Brut Road with steak or Mediterranean cuisine, including grilled tuna with a tomato, olive oil and garlic sauce. It's her first choice with duck or venison.

A boldly dattified top-to-curve is the top wine in that line.

Chateau or sparkling wine, in a 1.5L bottle, also called a magnum, has the best taste. No one really knows why, but it's true. Domaine Carneros Brut Vintage Millennium bottles (both 1994 and 1996 vintage) are available in magnum at \$63. The bottle has been dattified in the label with the old 2000 screened out from the front. Good looks and great taste. Domaine Carneros is owned by Taittinger Champagne of France.

Look for focus on *Wine on the first and third Sunday of the month in Taste*. To leave a voice mail message, call the Honda, dial 734-955-2047 on a touch-tone phone, press mailbox 6.

Manly from page D1

Meat, Men and Flame, Men and Big Food, Men and Fermentation and Brass Tacks. With practice, any man worth his T-bones can make Spaghetti and Meatboulders (with freshly grated Percorino Romano or Parmesan cheese, please), Stovetop Deep-Fried Turkey (how manly can you get?), and the artery-busting Cadillac Mac and Cheese.

Although there's an entire chapter devoted to potatoes, this is far more than a meat-and-potatoes cookbook. Bowers goes into detail on the tools and techniques needed to produce just the right dish. Every thing starts with a good knife, he says. Or a good cast iron skillet.

"If I had to choose only one frying pan, this would be it. A

■ ('Davis) Bowers enhances the basics. A well-cooked steak, he says, needs little to adorn it besides a glass of strong red wine and a baked potato.

'Bake it Like a Man' cookbook

seasoned cast iron pan is the most durable and highest-performing cooking utensil you can have.

Bowers enhances the basics. A well-cooked steak, he says, needs little to adorn it besides a glass of strong red wine and a baked potato. However, in the chapter "Men and Meats," he includes several sauces —

blue cheese, horseradish, mushrooms, red wine and herb butter. To improve upon perfection. In the same chapter, he also ventures into Wiener Schnitzel, Roast Pork Loin with Crackling, and Roast Bone-In leg of Lamb with Mint Sauce.

For the home handy' with a propensity for there's a red-hot edition on flaming. Once you've experienced the thrill of a lick of blue flame flaring toward the ceiling, you will want to flambe everything," said Bowers. He offers recipes for Whiskey Chicken, Steak Diane, Rotterdam Flaming Bananas, and even Glogg, the "viciously potent" Swedish Christmas punch.

There's even a whole section on baking bread, improving

the old adage, "Man does not live by bread alone." Bowers is asked to make his bread by hand. Bread-making machines are for wimps, he believes.

Forget the new circular saw or orbital sander, girls. Don't even think about routers and planers. Get the man in your pentry something you'll both enjoy, "Bake It Like a Man."

David Bowers, an artist and illustrator who worked for many years in restaurants in London, Montreal and New York. He ran his own restaurant in Dublin. He currently lives in New York with his wife, Sharon. Bowers is food writer and editor of "Bake It Like a Man." is published by William Morrow and Co. Inc. and retails for \$18.

Beef *from page D1*

an oven, uncovered without the addition of water.

Always use a meat thermometer since the internal temperature is the best indicator of doneness. An ovenproof meat thermometer is inserted prior to roasting and remains for the entire cooking time. An instant-read thermometer is not ovenproof; use it toward the end of the cooking time. Insert it deep enough to get a temperature reading, about 10 to 15 seconds.

The USDA says beef roasts need only be cooked to medium rare or an internal temperature of 145 degrees F. Remove the roast when the thermometer reads 10 degrees less than the desired internal temperature.

For example, for medium rare doneness, remove the roast from the oven when the

thermometer registers 135 degrees F. For medium doneness, remove the roast when the temperature registers 150 degrees F. During the standing time, the temperature continues to rise to reach the desired doneness.

Every magnificent holiday roast or steak deserves a great side dish or two. Johnson has baked potatoes with thyme and some dressed-up baked beans with his steak. But you can't beat a baked potato and a salad, he said. "If I want to go overboard, I'll do crab legs on the side."

When asked if Johnson cleans up after he cooks, Po snickered a bit. "Is this going on the paper? No, he doesn't clean up. Does he serve himself? No."

See recipes on page D3.

[illegible]