Mushroom stew flavored with beans

By THE ASSOCIATED PRESS

The crimini mushrooms used
in this provencal style stew
sometimes are called baby portabellas, but they can be used like
white mushrooms when you
want more flavor.

OUICK MUSHROOM

- AND WHITE BEAN STEW
 2 tablespoons olive oil
 1 pound (about 5 caps) fresh
 crimini mushrooms, silced
- 1 cup chopped onion 1 teaspoon minced garlic
- 3/4 teaspoon dried thyme
- 2 cans (13 3/4 ounces each)
- chicken broth

 1 can (14 1/2 ounces)
 stewed tomatoes, cut into
 bite-size pieces
- 1/4 cup dry white wine or
- 2 cans (15 ounces each) cannellini beans, drained

In a Dutch even or large sauce pan, heat oil until het. Add mush-rooms, enien, garlic and thyme;

tender and mushrooms are slightly golden, about 7 minutes. Add chicken broth, tomatoes with their liquid, and wine; bring to a boil; cover and simmer to blend flavors, about 15 minutes.

In a small bowl, mash 1 cup of the beans until smooth; add to the stow. Stir in remaining beans; heat until hot. Serve immediately with a mound of steamed rice.

Makes 4 servings, Recipe from:

Wine from page D1

tovina Sangiovese, also at \$12. Amador is California's best home for this Tuscan-origin grape variety, the base of all great chiantis. Try it with salmon or pork. The full-throttle wine of Amador is zinfandel. Vintage

Amador is zintandei. Vintage 1997 was great for Amador zins. At \$11 (and we've seen it on special for as low as \$91), the 1997 Montevina Zinfandel is a steal. Look no further for your best everyday red.

Farms organically

"Amador's thin, rocky soils in a warm climate with cool nights, is the ideal place to grow barbera.

Jeff Meyers

workers and to protect the environment by reducing the use of peaticides and herbicides, in 1992. Montevina began farming its vineyards organically. Today, all but the youngest vines on the eatne are certified organic by the California Certified Organic

Farmers organization

Look for Focus on Wine on the first and third Sunday of the month in Taste. To leave a voice mail message for the Healds, dial (734) 953-2047 on a touch-tone phone, mailbox 1864.

Dining from page D1

for this year.

"I was involved before I got into the wine business because I love the center and its mission," said Dunn, who now holds a seat on Sarah Fisher's board of

"Our key to success is we offer a casual atmosphere in beautiful surroundings, and we try to pro-vide the very best food and wines that we can."

In return for pouring hundreds of bottles of wine, Dunn said

himay spertu full kitchens

wineries and their distributors hope to increase recognition for their labels.

"Restaurants get exposure for their places and we look for the same," she said. "Hopefully, the next time a guest welks into a restaurant and looks at the wine list, they will remember a label from The Garden Party and order it.

"Boyond that, it's a great was spend a day and help a very worthy cause."

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Conquests from page D1

solved, remove from the heat and add 3 teaspoons of mixture to the warm rice. Stir and allow to sit a few minutes so rice absorbs the liquid.

Spread salmon rectangle on a piece of plastic wrap. Cover with another piece of wrap and gently pound thin. Remove the top layer of wrap and spread a thin layer of sticky rice over the salmon. Place the asparagus in the center of the rice and sprinkle caviare venly over the spear.

Holl up toward you using the plastic wrap. Chill 1 hour.

Using a very sharp knife, slice into 1 inch thick pieces. Serve with a bowl of soy sauce. Yield 2-4 servings.

ORIENTAL ASPARAGUS

- 1 1/2 pounds green aspara-
- Zest of one orange, finely
- 1 1/2 tenspoons granulated

- teaspoon rice wine vineger or sherry
 teaspoon toasted sesame

seeds
Slice the asparagus on an
angle to give it an Oriental
appearance. Blanch in simmering water until crisp-tender,
when A minutes.

ing water until crisp-tenner, about 4 minutes.
Drain and refresh with ice water, Pat dry.
Mix the orange zest, sey sauce, seame oil and rice wine vinegar or sherry in a bowl. Add the asparagus and toss to coat.
Refrigerate 1 to 3 hours. Serve cold topped with sesame seeds. Yield: 6-8 servings.

FRESH ASPARAGUS WITH RICE

- 2 1/2 pounds asparagus 1/2 cup dry white wine
- L cup uncooked rice
- 1/2 cup each Parmesan and grated Gruyere (mixed togather) 6 teaspoons butter

Salt and pepper to taste Peel asparagus. Cut off tough



end. Cook in salted water until tender (about 9 minutes). Steam the rice in 1 1/2 cups of water to which you have added the wine. Bring to a boil uncov-ered. Lower the heat and sim-mer covered tightly until all liq-uid is absorbed (about 26 min-utes).

utes).

In a shallow buttered casserole dish, layer the cooked rice with the asparagus, saving a few nice spears for the top. Sprinkle with

Dot with butter. Place in the broiler until cheese melts and is nicely browned. Yield: 4-6 serv-

CREAMED ASPARAGUS ON TOAST

- asparagus

 1 cup bolling water

 1/2 teaspoon salt
- 1/8 teaspoon sugar
- 1 sprig mint 2 teaspoon i
- 2 egg yolks
- 2 teaspoon butter 1/4 cup light cream
- 4 slices toasted bread, but

1/16 teaspoon nutmeg

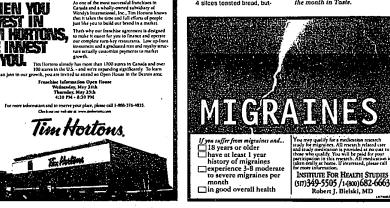
1/16 teaspoon nutmeg
Freshly ground white peoper
Using a swivel vegetable peeler, peel the skin from each stalk
of asparagus.
Remove the hard woody base.
Slice the asparagus into 1-inch
lengths. Put all but the tops into
salted boiling water and simmer
9-12 minutes.
Drain - reserving 1/4 cup of
liquid. Place asparagus, seasonings, reserved cooking liquids,
butter, cream, and asparagus
tops into a saucepan. Simmer
gently 8-10 minutes. Beat egg
yolks and temper into the cream

your and temper into the cream mixture.

Simmer 1 minute. Turn out on buttered toast and sprinkle with nutmeg and white pepper. Yield: 2-4 servings.

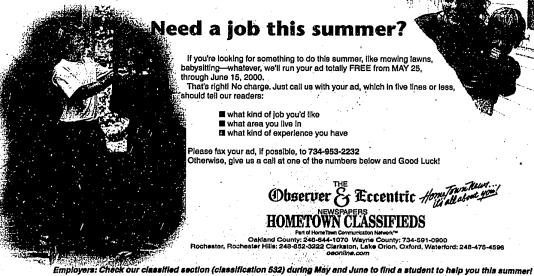
Chef Carol Haskin is the pas-

try and consulting chef at Big Rock Chop & Brew House in Birmingham. Haskin holds the distinction of being the first certi-fied female executive chef in the state of Michigan. Look for her column on the third Sunday of the month in Taste.



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