

WHAT'S COOKING

Send items for Taste calendar at least two weeks in advance of event to Ken Abramczyk, Taste Editor, Observer Newspapers, 36251 Schoolcraft, Livonia, MI 48150.

INTERNATIONAL DINNERS

Enjoy a gourmet five-course meal prepared by second-year culinary students in the International Cuisine class in the American Harvest Restaurant in the Waterman Center at Schoolcraft College on Haggerty Road between Six and Seven Mile roads in Livonia. Courses are prepared from five different regions under the instruction of award-winning chefs. Wine will be served with each meal. Dinner is served at 6:45 p.m. and costs \$28.95 plus tax, per person, except for French, which is \$31.95 per person.

Dinners are scheduled as follows: regional American, Jan. 11; Mediterranean, Jan. 18; authentic Mexican, Jan. 25; Italian, Feb. 1; French, Feb. 8; German, Feb. 15; South American, Feb. 22; Vietnamese, March 1; Russian, March 15; French, March 22; Italian, March 29; Poland, April 5; regional American, April 19, and French, April 26. Call (734) 462-4488 for information or reservations. Seating is limited. Credit cards accepted.

MASTER CHEFS DINNER

Diners can enjoy an a truly memorable dinner Friday, Feb. 9, prepared by chefs at the top of their profession. Schoolcraft College's Culinary Arts Department will present a nine-course meal prepared by the school's master chefs and invited chefs.

The dinner, to raise funds for a culinary student resource center, will begin at 6:45 p.m. in the newly renovated American Harvest Restaurant in the Waterman Center on the Livonia campus.

Individual tickets to this gourmet feast are \$225, with approximately half of that sum tax deductible.

The chefs are donating their time to prepare the dinner. They are: Certified Master Chef Leopold Schaeff, chef instructor alumnus at Schoolcraft; Certified Master Chef Kevin Gawronski, Schoolcraft instructor and International Culinary Olympics gold medal winner; Certified Master Chef Jeffrey Gabriel, Schoolcraft instructor and owner

of The Farm restaurant in Port Austin; Certified Master Chef Daniel Hugelier, Schoolcraft instructor, coach of the U.S. International Culinary Olympics 2000 team and member of three U.S. International Culinary Olympic teams; Certified Master Chef Joseph Decker, Schoolcraft instructor, one of three Certified Master Pastry Chefs in the U.S. and a member of World Cup Pastry teams.

Also, Brian Polcyn, Schoolcraft instructor, owner of Five Lakes Grill in Milford and culinary consultant to Northwest Airlines; Certified Master Pastry Chef Chris Northmore, executive pastry chef at the Cherokee Country Club in Atlanta; and Certified Master Chef Edward Janos, owner of Cook's Fresh Market in Denver.

Madeline Triffin, master sommelier and wine director of Matt Prentice's Unique Restaurant Corporation, will serve as the evening's sommelier, and Eoon Connors, maître d'hôtel at The Lark restaurant, will fill that role for the dinner. The menu will include hot and cold appetizers, soup, fish, roast, a roast or braise dish, a light salad with cheese, dessert and sweets, petit fours and chocolates.

The \$225 price includes tax and gratuities. Tickets must be purchased in advance, by credit card, are nonrefundable, and will be available from the Culinary Arts Department. Schoolcraft College is located at 16800 Haggerty Road, between Six and Seven Mile roads, just west of I-275.

LEARN ABOUT COOKING

Here is the schedule for Continuing Education classes at Schoolcraft College in Livonia, for the winter semester:

- Winter Soups & Stews, 6-10 p.m., Monday, Jan. 15;
- Cooking Light, 6-9 p.m., Tuesday, Jan. 23;
- Quick Easy Meals, 6-10 p.m., Thursday, Jan. 25;
- Thai & Vietnamese Cuisine, 6-10 p.m., Monday, Jan. 29;
- Heart Smart® Make & Take, 6-10 p.m., Monday, Feb. 5;
- Cakes, Tortas, and Flans, 6-9 p.m., Tuesday, Feb. 13;
- Making the Cut-Learning Cuts of Meat, 6-10 p.m., Monday, March 12;
- Herb-o-mania, 6-9 p.m., Thursday, March 22;
- The Incredible Edible Mush-

room, 6-9 p.m., Tuesday, April 3; ■ European Bread Making (two weeks), 6-10 p.m., Thursday, April 6 and 12; ■ Quilting & Entertaining, 5-10 p.m., Thursday and Friday, April 26 and 27; ■ Four Course Meals to Go (one day only but offered three different dates), 6-10 p.m., Monday, Feb. 19, March 19 and March 26.

ServSafe Sanitation classes also are offered to prepare students for the final examinations administered by the Educational Foundation of the National Restaurant Association.

The exam is given in the class. These classes will be held 8 a.m.-5 p.m. Tuesdays, Feb. 6 and April 3.

Also, Understanding California Wines will be 5-7 p.m. Monday, beginning Feb. 5 for five weeks. An Italian wine class is scheduled for 5-7 p.m. for five weeks beginning Monday, April 2.

Anyone interested in more information regarding these classes, they can call Schoolcraft College Continuing Education at (734) 462-4448.

FIT CLASSES

Don't let the cold, harsh days of winter drag you down. The M-Fit Culinary team of the M-Fit Community Health Promotion Division has released the winter class schedule for its nutrition education program. The first class scheduled is Comfort Cuisine, featuring meat loaf, mashed potatoes and mushroom gravy; chicken pot pie; perfect roast chicken with lemon and herbs, creamy fettuccini with prosciutto and brand pudding. The class runs from 6 to 8 p.m. Wednesday, Jan. 10, at the East Ann Arbor Health Center Demonstration Kitchen, 4280 Plymouth Road, Ann Arbor.

Individual class fees are \$30, \$50 for a two-person fee, and \$80 for a series of three classes. Nutrition education class fees are \$20. Pre-registration is required. Register online at www.mfitnutrition.com or by e-mail at community.nutrition@mfitnutrition.com

Other classes include: Building Better Sandwiches, 6-8 p.m., Wednesday, Jan. 17, and Winter Soups to Warm Your Heart and Soul, 6-9 p.m. Wednesday, Jan. 24.

Finish the roast dinner with this dessert

Valerie Bogulawski of Farmington Hills offers this recipe for banana cream pudding as a nice "comfort food" for winter or to end your pot roast dinner with a great dessert.

BANANA CREAM PUDDING

- Sauce:
1/4 cup light Karo syrup
1/2 cup packed light brown sugar
1 tablespoon butter
1/4 cup heavy cream
1 tablespoon pure vanilla extract
4 bananas, peeled and diced
4 tablespoons almond slices, toasted

In a small saucepan, stir together Karo syrup, brown sugar, butter and cream over medium heat. Bring to a boil, stirring constantly. Remove from heat. Cool 5 minutes, then stir in vanilla, bananas and almonds. Reserve for use later.

- Pudding:
1/2 cup sugar
2 tablespoons all-purpose flour

- 4 tablespoons cornstarch
2 large eggs
2 cups warm milk
6 tablespoons butter
1 tablespoon pure vanilla extract
- In a large mixing bowl, whip together sugar, flour, cornstarch, and eggs until smooth and fluffy, about 3 minutes. Slowly pour in warm milk. Then pour the pudding mixture into a large saucepan and whisk constantly over medium heat until it comes to a boil. Immediately remove from the heat and whisk in the butter and vanilla.

To assemble, spoon half the pudding into a serving bowl. Spoon the banana caramel sauce on top. Finish with the remaining custard. Chill.

To garnish just before serving, whip 1-cup heavy cream until 90 percent whipped. Then add 2 tablespoons sifted confectioners sugar and continue whipping until cream forms into soft peaks. Smooth the whipped cream over the top of the pudding. Serves six.

Enjoy these sides with your dinner

Enjoy side dishes like garlic mashed potatoes and sautéed greens with honey mustard with your favorite roast, courtesy of the National Cattlemen's Beef Association.

GARLIC MASHED POTATOES

2-2 1/2 pounds all purpose potatoes, unpeeled, quartered

- 16 cloves garlic, halved
3/4 teaspoon salt
Water
1/2 cup milk
1/4 cup butter, softened
1/3 cup finely chopped green onions or chives

In a large saucepan or Dutch oven, place potatoes, garlic and

salt; add enough water to cover. Bring to a boil; cover and cook 10-12 minutes or until tender. Drain.

Mash potatoes and garlic until smooth. Add milk and butter, beating until light and fluffy. If mixture becomes too thick, add additional milk, 1 tablespoon at a time. Stir in green onions. Serve with beef and grains.

SAUTEED GREENS

AND HONEY MUSTARD

- 1 cup chopped onions
2 tablespoons olive oil
2 cloves garlic, minced
1/4 teaspoon crushed red pepper
12 cups or 16 ounces mixed bitter greens such as

escarole, spinach or arugula

- 1/3 cup chicken or vegetable broth
1/3 cup honey mustard

In an 8-quart heavy pot, cook onions in oil over medium heat for 2 to 3 minutes or until tender. Stir occasionally. Stir in garlic and crushed red pepper; cook 1 minute.

Add greens; cover and cook 2 to 3 minutes or until wilted, stirring once. Combine broth and mustard; add to greens. Cover and simmer over low heat 1 to 2 minutes to blend flavors.

Serve with beef and potatoes.

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