

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: 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.
LEARN ABOUT COOKING
Here are Continuing Education classes at Schoolcraft College in Livonia for the winter semester:
■ Making the Cut - Learning Cuts of Meat, 6-10 p.m., Monday, March 12;
■ Herb-a-mania, 6-9 p.m., Thursday, March 22;
■ The Incredible Edible Mushroom, 6-9 p.m., Tuesday, April 3;
■ European Bread Making (two weeks), 6-10 p.m., Thursday, April 5 and 12;
■ Outdoor Grilling & 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. 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 can call Schoolcraft College Continuing Education at (734) 462-4448.

M-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 offers cooking classes, such as Get into the Game, Feb. 28, at the East Ann Arbor Health Center Demonstration Kitchen, 4260 Plymouth Road, Ann Arbor. Individual class fees are \$30, \$60 for a two-person fee, and \$90 for a series of three classes. Nutrition education class fees are \$20. Pre-registration is required. Register online at www.mfitnutrition.com. Call Nicole Goyaris at (734) 975-4387, Ext. 236 to register by phone.

Other classes offered from 6-8 p.m. Wednesdays, unless otherwise indicated, include: The Joy of Soy, March 14; Oodles of Noodles, March 21 and Going Solo for One (or Two), March 28. Also offered are Warm up to Cajun Cuisine, April 4; Glorious Grains, April 11; To Tell the Truth (About Weight Loss Plans and Fad Diets), 6-7:30 p.m., April 25; Sharpen Up Your Knife Skills, May 8; Magnificent Marinades, May 16, and In the

Herb Garden, May 23.
SAMPLE WINES
The Ann Arbor Art Center will be offering a class on sampling the important grape wines of the world from 7-9 p.m., Wednesday, March 7. Diane MacLean from Partners in Wine will discuss Cabernet and Chardonnay along with other selections. Register by calling the Art Center at (734) 994-8004, Ext. 101, drop by the Art Center at 117 West Liberty in Ann Arbor or visit www.annarborartcenter.org to view courses and workshops online.

CHILI COOKOFFS
The 6th Annual Great Lakes Regional Chili Cookoff is scheduled for 11 a.m.-4 p.m. Saturday, April 7, at the Kennedy Recreation Center on West Road in Trenton during Walleye Week. Competition includes red chili, green chili verde and salsa. Since this event is an International Chili Society sanctioned cookoff, so the winner in each category will advance to the world competition Sept. 30 in Reno, Nev. Admission is free, samples are available after 2 p.m. for 50 cents. Proceeds will help the Penickton Center and Leader Dogs for the Blind. Applications are available through April 1. Call Leo Buk at (313) 974-3263 or Annette Horn at (734) 455-8835.

Taste a little bit of Irish tradition

This is a traditional favorite and much enjoyed on St. Patrick's Day. See related column by Dean Jones on Taste front.

CORNEB BEEF AND PARSHIP MASH WITH MUSTARD AND CIDER SAUCE

- Serves six
- 1 - 3 pound silverside or brisket corned beef
 - 1 carrot
 - 2 celery sticks
 - 2 leeks
 - 1 tsp. Peppercorns
 - 1 cup apple cider or apple juice
 - Parship Mash**
 - 1 lb. potatoes, peeled and chopped
 - 1 lb. parsnips, peeled and chopped
 - 1/2 cup mixture of milk and cream
 - 1 stick of butter
 - 2 tbs. scallions (spring onions), chopped
 - Salt and black pepper
 - Irish Mustard and Cider Sauce**
 - 1/2 stick of butter
 - 1 tbs. flour
 - 1 tbs. mustard
 - 1/2 cup mixture of cooking liquid from the corned beef and apple cider (or apple juice)
 - Dash of cream
 - Dressed Cabbage**
 - 1 head cabbage
 - 4 tbs. butter
 - 3 tbs. bacon drippings or water
 - pinch nutmeg or mace
 - 1/2 tsp. Flour
 - 1 tsp. Pepper

To cook:
Place the beef in a large saucepot. Add the chopped vegetables, peppercorns, and cider. Add enough water to cover the beef. Bring to a boil, then simmer for approx. 2 hours or until the meat is tender. Leave sitting in the liquid until ready to serve.

While the meat is cooking, place the potatoes and parsnips in a large pot. Cover with water and season. Bring to a boil, then simmer until both the parsnips and the potatoes are cooked.

Drain well, then mash well with the milk and cream mixture and butter. Whip in the chopped scallions, and season well with the salt and black pepper. Keep warm.

While the meat is cooking, also prepare the Dressed Cabbage. Shred the cabbage. Melt half the butter in a heavy pot, then add the cabbage and toss until covered with the butter. Add bacon stock or water, cover and cook gently for approximately 20 minutes.

By this time the liquid should be nearly absorbed, and the cabbage cooked. Add the nutmeg or mace and the flour and stir well, then add the rest of the butter, and toss until melted into the cabbage. Add pepper to taste.

To make the sauce

Melt the butter and stir in the flour. Cook for a minute or two. Add mustard, and whisk in the cooking liquid and cider mixture. Bring to a boil, then simmer for 3-4 minutes. Stir in the cream and season with salt and pepper to taste.

Serve the corned beef sliced with the parship mash, sauce, and buttery cabbage.

Prepare for Mardi Gras with these Cajun chops

BY THE ASSOCIATED PRESS
With Mardi Gras approaching, perhaps a taste of Cajun cooking with its lively flavors can conjure up some of the Carnival spirit at your dinner table. This low-fat recipe relies on the seasoning to give interest to the lean sautéed meat, without a lot of rich saucing. Another advantage: the dish is very quick to make, so cooking need not encroach too much on party time.

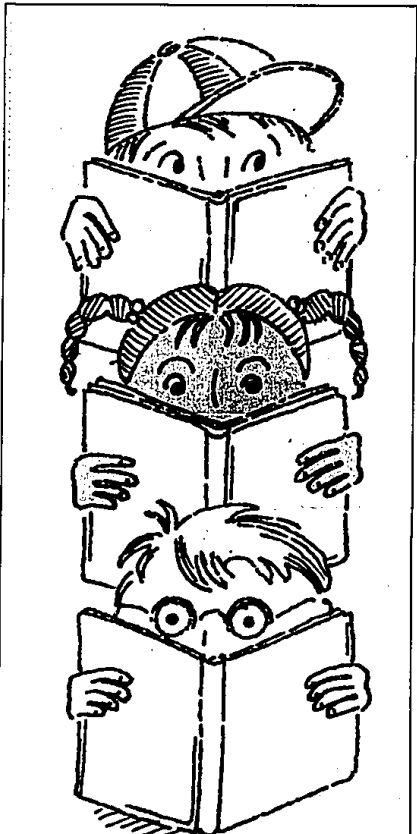
CAJUN CHOPS

(Preparation 5 minutes, cooking time 10 minutes)
1 tablespoon paprika
1 teaspoon seasoned salt
1 teaspoon rubbed sage
1/2 teaspoon cayenne pepper

- 1/2 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 4 lean boneless center-cut pork chops, 1/2-inch thick
- 2 teaspoons butter
- Combine paprika, salt, sage, cayenne and black peppers and garlic powder; coat chops well on both sides with this seasoning mixture.

Heat butter over high heat just until it starts to brown. Put chops in pan, reduce heat to medium. Fry on both sides until dark brown, about 6 to 8 minutes.

Makes 4 servings.
Recipe from Smithfield Lean Generation Pork.



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Extravaganza from page D1

and wine.

Along the way, Norman LePage, owner of Big Rock Chop & Brew House in Birmingham; Joe Beato, proprietor of Detroit's Il Centro, and Reid Ashton, president of Southfield's Golden Mushroom joined the effort and the fate quickly translated into a way for local chefs and restaurants to promote local culinary excellence. The first extravaganza raised \$45,000 and drew more than 800 guests.

Philanthropy aside, the extravaganza's provisions make for a stand-alone evening for local food lovers, said Reid Ashton, Golden Mushroom president and a member of the event's host committee.

"First of all there's going to be fabulous food. Then you're going to have wine pairings with all the food, so this is a chance to learn, to taste wine and taste wine with the right food," he said.

Indeed, wine is a primary component of the extravaganza. Each chef has met with a local beverage purveyor and selected a wine to offer with their dish.

In addition to the wine and food offerings, attendees will be treated to live entertainment by Simone Vitale and have an opportunity to meet and speak with former Michigan Culinary Team chefs. The event also includes a live and silent auction and cash bar.

"You're also going to meet a lot of chefs and restaurant owners. You may even encounter a restaurant you didn't know about," said the Golden Mushroom's Ashton. "It's just a hell of a party."

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