

Serve this with a nice fresh green salad and you have a perfect, light spring lunch or brunch item. This recipe is slightly different from most quiche recipes, but I think you will notice the difference.

- One 10-inch pie shell with fluted edges (preferably home made)
- 4 large eggs, plus 1 yolk, beaten together
- 1-pint light cream or half and half
- 4 ounces small cubed Swiss cheese (1/4-inch dice)
- 1/2 pound fresh green asparagus
- 1/2 pound fresh white asparagus
- 1/2 teaspoon kosher salt
- 1/4 teaspoon ground white pepper
- 1/4 teaspoon fresh grated nutmeg

Keep pie shell refrigerated until the filling is ready. Cut the bottom 1/2 inch of the asparagus off and discard. From the head to the base, gently peel the outer skin of each asparagus stalk.

Heat the light cream in a saucepot. Cut the top flowers from each spear and reserve. Cut the stalks in thin slices (1/8" each thick). Gently simmer until stalks in the cream until tender (about 4 minutes). Strain the stalks from the milk and reserve them in a food processor and reserve. In a sauté pan gently sauté the flowers for about 2 minutes and reserve. Slowly blend the warm milk into the beaten eggs with a wire whisk. Add the asparagus puree and the seasonings to the mix and blend well. Take out the pie shell and line the bottom of the shell with the Swiss cheese. Pour 1/2 of the cream mixture into the shell. Place the shell on a cookie sheet and bake in a pre-

heated 350-degree oven for about 10 minutes. After 10 minutes pour the balance of the cream mixture into the center of the pie shell and sprinkle the sautéed asparagus tips evenly in the mixture. Place back in the oven and continue baking for another 40-50 minutes or until the center of the quiche is firm and springy to the touch. The top of the quiche and the crust should be a light golden brown. Let the quiche cool for 15 minutes before slicing into wedges.

Bruce Konowalow is the director of the Culinary Arts Department at Schoolcraft College and a Taste columnist. Konowalow is the former director of the New York Restaurant School in New York City.

If you have a cooking question for Konowalow, please drop him a line, care of Ken Abramczyk, Taste Editor, Observer Newspapers, 36251 Schoolcraft, Livonia, MI 48150 or kabramczyk@goe.homecomm.net

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The recipe for Not-Your-Everyday Turkey Sandwiches was worked out by Cynthia Nicholson, food editor of Country Living magazine, as a solution to the perennial dilemma of how to contrive healthful snacks that don't sacrifice flavor or demand hours in the kitchen.

This light dish succeeds on both counts. It takes about 15 minutes to assemble and is low in fat.

In addition, the cranberry-dried plum relish that's part of the recipe can be used on ham and chicken sandwiches, or can be used as a stir-in to yogurt.

Note: dried plums is the new term now being used for prunes.

Most packaging still bears the two names.

cooked turkey, smoke
or plain

In food processor, process cranberries, dried plums, orange, pecans and sugar until coarsely chopped, pulsing on and off.

In small bowl, mix together cream cheese and sage until blended.

To assemble sandwiches, spread cream cheese mixture evenly on four slices of bread. On each slice, layer one-fourth of turkey, 1/4 cup relish and 1 lettuce leaf over cheese mixture; close with second slice of bread. Reserve remaining relish for later use; store, covered, in refrigerator for up to 1 week.

Recipe from California Dried Plum Board.

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.

M-FIT CLASSES
The M-Fit Culinary team of the M-Fit Community Health Promotion Division offers cooking classes, such as Sharpen Up Your Knife Skills, Wednesday, May 9, at the East Ann Arbor Health Center Demonstration Kitchen, 4260 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. Call Nicole Goyarts at (734) 975-4387, Ext. 236 to register by ubopn.

Other classes offered from 6-8 p.m. Wednesdays, include In the Herb Garden, May 23, taught by Peter Stark, who is featured in today's Taste section.

for information.

Employees at Baskin-Robbins ice cream specialty stores plan to scoop up spring fun during Free Scoop Night from 6 to 10 p.m. Wednesday, May 2.

Baskin-Robbins officials expect more than 200 scoops per second will be distributed

nationwide to an expected 3 million customers.

For every free scoop served, Baskin-Robbins will make a donation to First Book, a national nonprofit organization that provides free, new books to children from low-income families.

Strawberries will abound in prodigious numbers at the annual St. Florian Strawberry Festival, set for Saturday and Sunday, May 5 and 6, at the parish grounds in Hamtramck.

There will be homemade strawberry pies, tarts, candies, sundaes as well as plenty of other good things to eat and drink. A variety of bands will perform throughout both days. And \$4,000 in raffle prizes will be awarded.

The festival runs from noon to 9 p.m. both days and there is no admission charge.

St. Florian is easy to reach. Just take I-75 to the Holbrook-Caniff exit, go to Holbrook and

turn east and head for the majestic church spire. From I-94, exit at Mt. Elliott and head north. Again, just aim for the unmistakable spire a mile to the north. All proceeds from the festival benefit St. Florian School.

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