



Taste

WINE ■ RECIPES ■ SPECIALTIES

Side dish

Hanukkah brisket

Joan Nathan, author of *Jewish Cooking in America* (Alfred, A Knopf Inc., 1998) says brisket is perfect to accompany Hanukkah meals because it's a comfort food.



This year Hanukkah is being celebrated through sundown Saturday, Dec. 7.

Nathan offers tips for a best brisket such as: Cook it slowly until it's fork-tender; keep the pan tightly covered; carve thinly against the grain; cook it ahead of time and refrigerate for a better flavor. Here's her recipe:

BEEF BRISKET

- 4 1/4 to 5 pounds boneless beef brisket, flat cut or boneless beef chuck shoulder pot roast
- 1 clove garlic, peeled and cut lengthwise in half
- 2 tablespoons vegetable oil
- 2 teaspoons salt
- 1/2 teaspoon pepper
- 3 medium onions, diced
- 2 cups dry red wine
- 1 can (14.5 ounces) diced tomatoes undrained
- 2 ribs celery with leaves, chopped
- 1 tablespoon fresh rosemary leaves
- 1 tablespoon fresh thyme leaves
- 1 bay leaf
- 6 to 8 medium carrots, diagonally sliced
- 1/4 cup chopped fresh parsley

Heat oven to 325°F. Rub garlic halves, cut side down, over surface of beef. Reserve garlic. Heat oil in large skillet over medium until hot. Place brisket in skillet; brown evenly. Remove beef and season it with salt and pepper and pour oil drippings.

Add reserved garlic and onions to large deep baking pan. Place brisket over onions. Stir in wine, tomatoes, celery, rosemary, thyme and bay leaf. Cover and cook in 325°F oven, basting frequently with the cooking liquid. Add carrots and parsley to cooking liquid in the pan and now cook uncovered for 30 minutes or until brisket and carrots are tender. Remove brisket and keep warm. Skin fat from cooking liquid; discard garlic and bay leaf. Carve across the grain into thin slices and serve with some of the cooking liquid. Goes nicely with potato pancakes. Serves 6-8.

Celebration

Wilton Enterprises, makers of baking and decorating products, is celebrating its 75th anniversary in 2003 by offering customers a free calendar. To get your calendar, visit www.wilton.com. Headquartered in Woodridge, Ill., To locate the closest Wilton Method Cake Decorating classes, call (800) 942-8881.



Louise A. Angelosanto with a tray of Pignoli, an Italian pine nut cookie.

JIM JACOFILO / OBSERVER & ECCENTRIC

Famiglia traditions

Family enjoys cherished Italian dishes at Christmas dinner

BY SANDRA DALKA-PRYSKY
CORRESPONDENT

See recipes inside. Taste, Page B2.



Louise and Joe Angelosanto cure their homemade sausage in the basement fruit cellar.

It all has to do with family, make that *famiglia*! It's because of the family that Louise Angelosanto of Livonia chooses to spend much of the day in her kitchen for most of the month of December.

"It's important to me to have all the family together for Christmas dinner," says the wife and mother of two sons and grandmother of five. For this reason, Angelosanto gets her holiday shopping done in November so she can cook and bake a traditional

Italian dinner for 35 to 40 family members. And she's done this for more than 30 years, as long as she's been married.

Angelosanto met her future husband at her grandparents' 50th wedding anniversary celebration. Joe was a guest at this large event because his parents and her grandparents were both from the Monte Casino/Santa E'lia area of Italy. Seven months later, they were married and a few months after her wedding, she served her first Christmas dinner for both sides of the family. Now it's a tradition.

"Because of the large number of guests and the number of dishes I serve, I stay up all night Christmas Eve cooking and putting the final touches on dinner," she said. These finishing touches,

with her husband helping, include setting up four large banquet size tables in their basement recreation room and covering the tables with red tablecloths, green placemats and white dishes. "These are the colors of Italy's flag," she added.

Although I often go for more than 36 hours without sleep to get everything done, I love every minute it takes to put on Christmas dinner. There is so much joy and happiness having all the family together. I'm really tired when everyone finally leaves about 9 p.m. - dinner is served at 3 p.m. - but it's all worth it. I love to do things for my family," she said.

Angelosanto spends the first 10 days of December making at least 10 different kinds of cookies. On one of the first days of cookie baking, it's a tradition to have the grandchildren over "to help." Son Anthony and his wife, Marcella, of Plymouth, are parents to Annina, age 7, Anthony, 4 and Dominic, 18 months. Son Ron and his wife, Kristie, of Canton, who are expecting their third child, are parents to Alicia, 5, and 2-year-old Ronnie.

"I call my granddaughters my 'Little Miss Betty Crockers,' the grandsons are my 'Molto Mario's,' named after the Italian chef on cable television. We all have such fun on this special day making, baking, decorating and especially, eating cookies," said Angelosanto.

Also at the beginning of the month, Angelosanto makes another traditional Christmas day offering: fruit cakes. "They have to be made weeks ahead of time because they need to be basted twice a day with brandy. The more they are basted, the better they are."

Once the cookies and fruit cakes are done, it's on to making 1,500 raviolis for the large crowd. Everything in this pasta dish is



Louise Angelosanto's little "Betty Crockers" are (from left) granddaughters Alicia and Annina Angelosanto.

PLEASE SEE TRADITIONS, B2

Holiday gifts to please wine enthusiasts

On a holiday gift list, serious wine enthusiast friends or relatives may be difficult to shop for. Gifting with a bottle of wine may seem like bringing coals to Newcastle. That isn't entirely true as we'll explain.

Wine lovers enjoy books about wine. As pinot noir accelerates in popularity, interest in its Burgundy origins have gathered speed. Extensive research is necessary to write a book about Burgundy wines in the modern era, so good books about the region are rare. But "The Great Domains of Burgundy: A Guide to the Finest Wine Producers of the Cote D'Or," Second Edition by Remington Norman \$59.95 is one of them. It's available for the first time in the U.S. and



Focus on Wine

Ray & Eleanor Head

exclusively through the Wine Appreciation Guild (800) 231-9463. In the book's introduction, Christie's of London's Michael Broadbent notes, "In Burgundy, the name of the grower is as significant as that of the parcel of vines he tends ... to know the maker and his domaine is to know the wine." Norman intelligently guides the reader, not only through history and legacy, but often the winemaker's highly personal and independent approach to winemaking.

The chapter on the contrasting modes of different producers is fascinating.

WINE ACCESSORIES

Fermentations (800) 446-7505 or Web site www.fermentations.com delivers nationwide. The company is continually discovering new gourmet foods, unique gifts and accessories for entertaining with wine. A gourmet home cook will be delighted to receive one of the many oils, Balsamic vinegars, sauces, salad dressings, mustards and marinades available. Home accessories with a wine theme, such as grape design serving utensils (\$6.50-\$20 depending on item), Paris flea market plates (set of four, eight-inch \$12.50), Vintages

runner, place mats and throw (\$7.50-\$60 depending on item) are unique and unavailable elsewhere. Wine glass ID tags (set of six \$20) are more colorful and attractive than those we've seen from other sources.

TOKAJ RENAISSANCE

After World War II and communist rule in Hungary, the wine business there was in a shambles. With the mid-1990s reintroduction of capitalism, there is renewed interest in reviving the reputation of Hungarian wines, especially tokaj (modern spelling of the Hungarian toka). Because they are unusual, they make singular gifts for

PLEASE SEE HEADLIPS, B2

WINE PICKS

Global interest in malbec from Argentina is increasing. Try the new 2001 Septima Malbec \$10 and 2001 Septima Malbec Cabernet Sauvignon blend \$9. From California, there's the outstanding 2000 Pine Ridge Onyx \$50, a blend of malbec, tannat and merlot. Cabernet and cabernet blends lead the world of reds.

- Outstanding: 1999 Chateau St. Jean Cabernet Sauvignon Cinq Cepages (blend of all five Bordeaux varieties) \$70.
 - Excellent: 2000 Rosemount Estate Traditional (blend of cabernet sauvignon, merlot and petit verdot) \$30.
 - Very good: 1999 Mazzocco Vineyards Cabernet Sauvignon \$20; 1999 Ferrari-Carano Siena \$27; 1999 St. Clement Cabernet Sauvignon \$32; and 1999 Chalk Hill Cabernet Sauvignon \$64.
 - Best buy: 2000 Domane Saint George Cabernet Sauvignon \$10.
- All wines mentioned are available in the metro Detroit area.

Are there cobwebs on your cultural calendar?

Turn to today's ARTS section. Get inspired with ideas for some worthwhile things to do.