

uestion **Taste**

By Hilary Keating Callaghan

Make the food the evening's entertainment

The first time I tasted spinach pasta I was disappointed. I had expected an assertive spinach flavor. It wasn't there. I've since discovered that spinach Is added to pasta dough not for its flavor but to make a softer dough and for its color. It is especially pleasing when the color of the sauce being used

when the color of the sauce being used is white or contains tomato.

I have also learned that homemade pasta has a delicious flavor all its own—like homemade bread—that comes from such simple, basic ingredients as flour and water or flour and eggs.

It is almost a shame to bury such pasta under a heave mest saure Its.

It is almost a shame to bury such pasta under a heavy meat sauce. Its delicate flavor shines through when lightly dressed with a fruity olive and some garlie or when tossed with fresh vegetables and topped with fresh yarded Parmesan.

In "The Classic Italian Cook Book."

Agraculta Hazan gives the spains for 2

In "The Classic Italian Cook Book."
Marcella Hazan gives the recipe for a
tomato sauce to top fresh pasta. It
bears no resemblance to any tomato
sauce that comes out of a can or jar. It
is bajarally a pure of tomatoes and
heavy cream. Although the tomatoes
called for are canned (so this can be
year), do not use just any canned tomatoes.

toes.

Take the time to search out Italian plum tomatoes, which are a meatier variety than the others. They can be very difficult to find, but I have had good luck finding them in local A&P stores.

I HAVE TRIED recipes similar to Marcella Hazan's. Some call for tomap paste, flour, garlic, herbs or spices. The beauty of this recipe is its lack of these additional ingredients. It has a delicacy of taste and texture unnatched by more complex sauces. It sits lightly on the stomach, stimulating the appetite rather than deadening it. It prepares the diner for the

course or courses which follow in an Italian meal. The Italians, who make an art of eating, serve and savor each course separately, allowing none to dominate, none to elash. Each complements the others. There is no "main" course. Soup, pastal, fish, meat, vegetables, cheese, salad — each is an individual celebration. The night 1 served Marcella Hazan's Tomato-Cream Sauce with pasta, I fel-weed it with an onion frittal Unilke.

Tomato-Cream Sauce with passa, 1 re-lowed it with an onion fritata. Unlike the French omelet, the Italian is cooked slowly over very low heat, is firm rather than creamy, and is served flat rather than being rolled over.

irint rainer unan creamy, and is served filter ather than being rolled over the first course.

THE FRITATA was accompanied (American-style) by a spinach salad. There was no problem with repeating the spinach that had appeared in the first course.

Since I had ruined the spinach pasta I was attempting, the Tomato-Cream — not as colorid but equally delicate, and the spinach pasta I was attempting, the Tomato-Gream — not as colorid but equally delicate, and the spinach pasta I was attempting to the spinach pasta I was attempting to the spinach pasta in the spinach pasta is generally considered to be an average serving, that is an egg per serving, the spinach pasta is an egg per serving, the spinach pasta is an engage serving that is an egg per serving in the spinach pasta is an informal supper to share with good friends. If you want a more claborate meal, you might precede the pasta with an antipasto — perhaps served with drinks before being seated for dinner.

A jug of red wine would go nicely with the spirit of the meal. Finish up with fresh first and cheese for dessert.

UNLESS YOU make your own pasta

UNLESS YOU make your own pasta from scratch, this menu can be made with a minimum amount of time and Just take great care to obtain the

best quality ingredients — fresh pasta, Italian plum tomatoes, crisp salad greens, your own vinaigrette, good cheese from a specialty store (try a new variety!) and unblemished, in-sea-

creese: 1001 s years, 1001 s years, 200 cm warriety) and unblemished, in-season to be about 100 cm. This lood may be quick to prepare but is not meant to be eaten that way. In Italy, two hours are set aside for the mid-day meal. Stores, shops, and factories shut down for this, the main meal of the day.

Although not practical at mid-day in our culture, this same leisured attitude can prevail at the evening meal. Don't try to squeeze in a menu like the one described above before the theater or a game.

game.

Make the food the evening's enter-tainment. Savor each bite, sit back and bask, for at least a few hours, in la dolce vita.

TOMATO AND CREAM SAUCE

1, lb. butter
3 tbsp. finely chopped yellow onion
3 tbsp. finely chopped evelow onion
3 tbsp. finely chopped carlot
2 tsp. samed Italian tomatoes, with
their juice
2 tsp. salt, more if necessary
1 tsp. granulated sugar

14 tsp. granulated suga 12 cup heavy cream

Put all the ingredients except the heavy cream in a susaucepan and cook at the merest simmer for 1 lour, uncovered. Sitt from time to time with a work of the part of the part

FRITATTA CIPOLLE (Open-faced Onion Omelet) 2 servings 2 medium onions, chopped (1 cup) 1 tbsp. cooking oil

4 eggs 2 thsp. milk ¼ cup grated Parmesan cheese Dash pepper 1 tsp. cooking oil

I tsp. cooking oil Cook onions in the I tablespoon hot oil until brown, about 15 to 20 minutes. Ellend eggs, milk, cheese and pepper. Heat remaining I teaspoon oil in an 8-inch omelet pan. Pour in the egg mixer and cook over low heat until eggs are set and golden on the bottom (surface should still be moist). Sprinkle with browned onions; place under broiler and cook until eggs are thoroughly set on top, about 2 minutes. Slide omelet onto serving plate and cut into wedges.

Plum sauce complements spare ribs

As the Michigan plum crop hits its peak, the state Department of Agricul-ture releases a plum sauce recipe rec-ommended for spareribs or roast loin

ture releases a juint sauce receipe reture releases as a sauce receipe reof pork.

The same prime plum production
rules fourth lighest in the nation. Twotures fourth lighest in the nation. Twotures fourth lighest in the nation. Twotures fourth lightest in the nation. Twotures for the products. The remainder are
tome preserved, used in cakes, tarts,
pies, salads or out-of-hand eating.

PLUM SAUCE

1's pounds fresh plums, halved and
plis remaved
1 cup sugar
1 cup hopped onion
1 clove garlic, crushed
1 thep, salt
Combine all ingredients, bring to boil
and simmer until plums are tender.

Tut in blender and purce (half the mixture at a time). Reheat. Makes two
cups.



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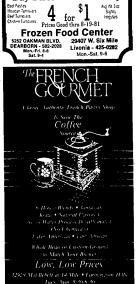
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