

# Her adventurous carryouts make a difference

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up with fresh ideas.

BEFORE OPENING her shop Stebbins polled the friends and business people she met through years of volunteer work with the women's auxiliary of the Plymouth Rotary. She wanted to find out what kinds of foods they would like to see in a carryout shop. Many of their ideas were incorporated into her menu selections.

"People are much more health-conscious," Stebbins said. "The trend is definitely toward lighter foods. Beef isn't as popular. It's more fish and seafood."

New recipes are tested at home. Stebbins' husband, Jim, owner of a machine shop, is an accomplished

cook with a fondness for the fiery Szechwan Chinese cuisine.

"He is an excellent critic," Stebbins said. "I think our tastes are extremely eclectic."

Son Patrick, 9, a student at Bird Elementary School in Plymouth, is open-minded and willing to try many of the unusual dishes his parents enjoy.

One of Stebbins' personal favorites is oriental pot-stickers, which is a mixture of pork, onions and oriental spices cooked in sesame oil, stuffed into an egg roll wrapper. The rolls are then simmered in chicken broth. Stebbins also enjoys preparing pastas from scratch, including fettuccine alfredo and lasagna with lemon scallop filling.

THIS MONTH Stebbins began printing a weekly menu of available lunch and dinner choices. Salads are priced at between \$5.50 and \$6.50 per pound. Her popular vegetable melange — fresh vegetables sautéed in olive oil — is around \$3.50 per pound.

Fresh salmon costs \$8.50 per pound. A wedge of quiche is \$2 and desserts are priced at \$2-\$2.50 per slice.

In an effort to cash in on the lunch trade, she is planning to deliver brown-bag lunches to office buildings in the Plymouth area.

"I believe there is a definite market for it," Stebbins said.

In addition to her lineup of fresh foods, she also has a selection of frozen

appetizers in the store's freezer section. These include almond-stuffed dates, phyllo triangles stuffed with chicken and pecans and mushroom-leek turnovers.

So far Stebbins has found her catering jobs most lucrative, followed by the carryout lunch trade.

"The dinners are a little harder to sell," she said.

STEBBINS RECENTLY catered several parties for a Plymouth real estate firm. She prepared such offerings as endive leaves piped with Boursin cheese, mushrooms stuffed with artichoke and grapes dipped in Roquefort cheese and rolled in walnuts. There also were assorted petite pastries, including lemon tartlets, miniature cheesecakes, eclairs and cream puffs.

When a customer wants a truly elegant dessert Stebbins turns to what she calls her "trademark," a rich white chocolate cake wrapped with a band of dark chocolate and topped with layers of edible chocolate leaves.

"It's a very showy cake," Stebbins said. "Of course, presentation is everything." Another favorite dessert, very popular in Stebbins' native Australia, is a confection called Pavlova. It is named after the famed Russian ballerina Anna Pavlova.

The dessert, made with egg whites and a small quantity of sugar, is a meringue which, when baked, is crunchy on the outside and melt-in-your-mouth marshmallow inside. Stebbins serves it with a liqueur-

based sauce, or a chocolate or lemon topping.

Stebbins is currently developing a variety of dishes to meet the American Heart Association's guidelines for lowered fat and sodium. She stressed that her main objective is providing a top-quality product to her customers.

"I thoroughly enjoy what I do," she said. "I get a great deal of satisfaction from people telling me how much they enjoy what I have prepared for them."

Savory Fare Ltd. is at 515 Forest, Plymouth, phone 454-9669. Hours are 10 a.m. to 7 p.m. Monday-Friday, 10 a.m. to 6 p.m. Saturday, closed Sunday.

**PAN-SMOTHERED PORK CHOPS WITH CLOVE AND ORANGE**  
2 ripe tomatoes (½ pound)  
1 small onion finely diced (about ¼ cup)  
1 teaspoon ground cloves  
1 tablespoon finely minced garlic  
4 thick loin pork chops  
3 tablespoons all-purpose flour  
2 tablespoons salad oil  
2 cups milk  
2 tablespoons white wine vinegar  
1 orange, grated zest only

In food processor pulse together tomatoes, onion, cloves and garlic; or finely chop by hand. Pat pork chops dry and dust on both sides with flour, shaking off excess. Preheat oven to 200 degrees. Heat oil in heavy 12-inch skillet over high heat. Add chops and lightly brown on both sides, about 6 minutes. Tilt skillet to discard remaining oil. Reduce heat to medium and add tomato mixture

and the milk. Let cook, uncovered, about 6 minutes. Turn chops and cook 4 minutes more. (Don't worry when milk curdles during the cooking; you haven't done anything wrong.) Remove chops to plate and keep warm in oven. Increase stove heat to high, add vinegar and orange zest to the cooking puree and cook 1 minute. Arrange chops on a serving platter and strain the sauce over the chops, pushing the puree ingredients in the sieve with a wooden spoon to extract as much of the liquid as possible. Serves 4. (Recipe courtesy of Anna Stebbins)

**WHITE CHOCOLATE CAKE**  
4 ounces white chocolate, chopped  
¼ cup whipping cream  
1 stick unsalted butter, room temperature  
1 cup sugar  
1 teaspoon vanilla  
3 large eggs, room temperature

2 cups all-purpose flour  
1 teaspoon baking soda  
¼ teaspoon salt  
¾ cup buttermilk

**White Chocolate Butter Cream**  
14 ounces white chocolate, chopped  
½ cup whipping cream  
2 sticks unsalted butter, room temperature  
5 large egg yolks  
3 tablespoons creme de cacao

**Syrup**  
½ cup sugar  
½ cup water  
4 tablespoons creme de cacao

Preheat oven to 350 degrees. Grease and flour two 9-by-1½-inch or 9-by-2-inch round layer cake pans, shaking out excess flour. Melt chocolate with cream in top of double boiler over simmering water, whisking until smooth. Set aside to cool. Beat butter and sugar in medium-size bowl with electric mixer on medium speed until light and fluffy, about 3 minutes. Add vanilla and eggs one at a time, beating well after each addition. Mix in melted chocolate on low speed. Stir together flour, baking soda and salt in medium-size bowl. Alternately add flour in fourths and buttermilk in thirds on low speed, beginning and ending

with flour, mixing until batter is smooth. Divide batter between pans and spread with spatula. Bake in 350-degree oven for 25-30 minutes or until cake tester comes out clean and top springs back when lightly pressed with fingertips. The sides will begin to turn golden but the top will remain white. Remove cakes from oven and cool in pans 10 minutes. Invert onto cooling racks and cool completely. Cake may be wrapped and held at room temperature or overnight, or may be frozen. If desired, defrost wrapped cakes at room temperature. Serves 10-12.  
Syrup: Combine sugar and water in heavy small saucepan. Bring to

boil over moderate heat, stirring until sugar is dissolved. Remove from heat and cool to room temperature. Stir in creme de cacao. Syrup may be made ahead and refrigerated, covered, indefinitely.

**Butter Cream:** Melt chocolate with cream in top of double boiler over simmering water, stirring until smooth. Set aside until cool. Beat butter in medium-size bowl with electric mixer on high speed until light and fluffy, about 2 minutes. Beat in egg yolks, one at a time, mixing until well blended. Mix in cooled chocolate and creme de cacao on low speed. Refrigerate butter cream for 20-30 minutes.

## clarification

"Curtain Calls," the cookbook referred to in Larry Jones' column Jan. 1, is no longer available. The cookbook, originally offered by Oakland University's Meadow Brook Theatre Guild, is out of print.

A quote attributed to Rabbi Eli-

melech Silberberg, in the story Jan. 8 on Sara's Glatt Kosher Deli in Southfield, should have been attributed instead to Morris Goodman, who said, only two out of 10 cows are glatt and that, "The theory is that it's a healthier, superior animal."

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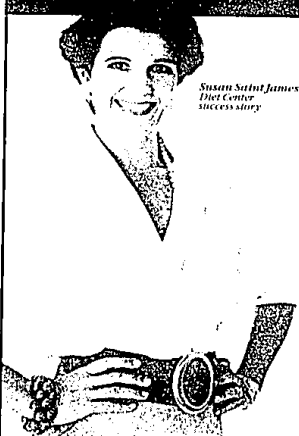
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