

Chef offers variations of Hanukkah latkes

CARROT-CORN LATKES
1 large carrot
1 package frozen corn, thawed and drained
1 each red and green pepper, seeded and finely diced
1 medium Idaho potato, peeled
4 eggs, lightly beaten
¼ to ½ cup fine bread crumbs or matzo meal
2 tablespoons kosher salt
Freshly ground black pepper
Oil for frying

Grate the potato and carrot, using the largest holes of the grater. Transfer grated mixture to the colander and press out the excess moisture. Transfer to the mixing bowl and combine with the corn and diced peppers. Add the beaten eggs to the vegetable mixture with the wooden spoon. Add just enough bread crumbs or matzo meal until a light batter is formed. Add salt and pepper to taste. Heat ¼ inch of the oil in the saute pan until very hot. Drop the batter by tablespoonful

into the hot oil to fry. Flatten with metal spatula and fry until down side is golden. Gently turn over and continue cooking until second side is golden. Remove each latke from the pan when it is cooked and keep warm on the towel-lined tray in a 200-degree oven while preparing the remaining latkes. Serve as soon as possible with either savory topping. Makes approximately 8 servings.

MUSHROOM-LEEK LATKES
2 pounds assorted wild mushrooms, roughly chopped
1 medium leek, thinly sliced and well washed
1 medium Idaho potato, peeled
4 eggs, lightly beaten
¼ to ½ cup fine bread crumbs or matzo meal
2 tablespoons kosher salt
Fresh ground black pepper
Oil for frying

Grate the potato, using the largest holes of the grater. Transfer grated potato to the colander and press out

the excess moisture. Transfer to the mixing bowl and combine with the mushrooms and leeks. Add the beaten eggs to the vegetable mixture with the wooden spoon. Add just enough bread crumbs or matzo meal until a light batter is formed. Add salt and pepper to taste. Heat ¼ inch of the oil in the saute pan until very hot. Drop the batter by tablespoonful into the hot oil to fry. Flatten with metal spatula and fry until down side is golden. Gently turn over and continue cooking until second side is golden. Remove each latke from the pan when it is cooked and keep warm on the towel-lined tray in a 200-degree oven while preparing the remaining latkes. Serve as soon as possible with either savory topping. Makes 8 servings.

SPICED SWEET POTATO-RAISIN LATKES
1 sweet potato, washed and sweetened
2 cups raisins (mix of light and dark)
¼ cup peeled, cored and dried apple

¼ cup milk
3 eggs, separated (yolks beaten to a pale yellow)
1 teaspoon grated nutmeg
1 teaspoon ground ginger
¼ to ½ cup fine bread crumbs or matzo meal
Pinch of salt
Oil for frying

In a large mixing bowl, combine the sweet potatoes, raisins, apple, milk, beaten egg yolks, nutmeg, ginger and bread crumbs or matzo meal until just combined. Beat the whites in another bowl with a pinch of salt until stiff but not overbeaten. With rubber spatula, gently fold ¼ of the whites to the yolk base. Fold in the remainder carefully, not to overmix. Heat ¼ inch of oil in the saute pan until very hot. Drop the batter by tablespoonful into the hot oil to fry. Flatten with metal spatula and fry until down side is golden. Gently turn over and continue cooking until second side is golden. Remove each latke from the pan

when it is cooked and keep warm on the towel-lined tray in a 200-degree oven while preparing the remaining latkes. Serve as soon as possible with either sweet topping. Makes approximately 8 servings.

ASSORTED TOPPINGS FOR HOLIDAY LATKES

Savory:
SOUP CREAM-CHIVE
1 cup soup cream
1 bunch fresh chives, finely cut
1 teaspoon dry mustard
Zest of 1 lemon

Combine all ingredients, mixing well. Cover and chill. Serve with sweet latkes.

HORSE RADISH-MUSTARD
2 tablespoons horseradish
¼ cup each of smooth and coarse mustards
¼ cup heavy cream
1 teaspoon chopped fresh parsley

Combine all ingredients, mixing well. Cover and chill. Serve with sweet latkes.

well. Cover and chill. Serve with savory latkes.

Sweet:
GRAND MARNIER-APPLESAUCE
1 teaspoon Grand Marnier
1 cup chunky applesauce
1 teaspoon ground cloves
Zest and juice of 1 orange
1 tablespoon brown sugar

Combine all ingredients, mixing well. Cover and chill. Serve with sweet latkes.

CRANBERRY-PINEAPPLE
1 jar cranberry jelly or other preserves
1 can crushed unsweetened pineapple (reserve juice)
Juice and zest of 1 orange
Pinch of kosher salt and fresh ground black pepper

Combine all ingredients, mixing well. Add enough reserved juice to form a smooth sauce. Cover and chill. Serve with sweet latkes.

Trini & Carmen's does not measure up to the original

Continued from Page 1

Baby back ribs also offered that evening were very good, and very meaty. In contrast to what we expected, the barbecue sauce served on the side was sweet and mild. This entire should have been served with rice or something other than the tasteless fries that were suspiciously like the kind we buy in the freezer section.

BUT BACK TO THE NACHOS. They are great, especially with margaritas. Because they come in three sizes (micro to super) and five varieties (cheese, chicken, beef, beans and chicken, or beans and beef), there's enough here for any occasion and appetite. This is a warm friendly place, like it always was. The service is good and the decor is interesting. Its warm Southwest theme is carried

out with striking fabric-and-copper-trimmed light fixtures and a terrific array of Mexican baskets, framed posters and colorful ceramics. We just hope the brothers Martinez can bring this restaurant back up to the quality of the restaurant founded by their parents. While some entrees are good, the quality just isn't consistent. Trini and Carmen probably burned entrees now and then — but

they didn't serve them. Details: Trini & Carmen's, 1019 W. Maple east of Crooks Road, Clawson, 280-2626. Also at 50 N. Territorial in Ann Arbor and 1715 N. Telegraph in Pontiac. Hours: Monday-Friday 11 a.m. to 11 p.m.; Saturday noon to midnight, Sunday 1-10 p.m. Reservations accepted for parties of eight or more. Carryout available. Prices: \$3.75 for micro nacho to \$13.95 for a rib dinner. All major credit cards.

Value: Sporadic quality, reasonable prices. Rating: **

RATING GUIDE
★ average (lots of places with similar quality)
★★ Good
★★★ Very good
★★★★ Excellent
★★★★★ Consistently superb — a rare honor

Make these edible decorations

See Larry Jones' Taste Buds column, Page 1B.

BAKER'S CLAY
4 cups sifted flour
1 cup salt

Combine flour and salt together, add water 'til a soft dough forms. Shape the dough into free-form shapes and place gently on kitchen-parchment lined baking sheets. Bake

at 225 degrees for 1½-2 hours or until firm and dry. Creations can then be painted with food coloring, if desired.

SNOWFLAKE CLAY
1 cup salt
¼ cup cornstarch
½ cup plus 2 teaspoons water

Mix cornstarch and salt together. Bring water to a boil and slowly add to mix stirring until mixture begins forming a ball. Keep in air-tight containers until ready to roll out. Roll out small batches of the dough at a time and use small cookie cutters to make star shapes or other creations. Bake at 250 degrees for 15 minutes to dry.

cooking calendar

CONTEST WINNERS

Deborah Dudek of Livonia took first prize in a contest to make gingerbread houses, held recently at Williams-Sonoma at Laurel Park Place in Livonia.

Second prize went to Paula Rahal of Plymouth, and third prize to Sue Wilcox of Dearborn. The gingerbread houses are on display in the store window at Williams-Sonoma. Contest judges were: Michael Buescher, marketing director of Laurel Park Place; Diana Dimitroff, manager of the Coffee Beanery at Laurel Park Place; and Ebel Simmons, food editor of the Observer & Eccentric.

OPEN HOUSE

Oakland Community College's hospitality department will present a Culinary Arts Open House 7-9 p.m. Thursday at Tirrell Hall on the Orchard Ridge Campus in Farmington Hills. Admission is free.

Culinary arts students will demonstrate a variety of techniques relating to the food service industry including cake decorating, tableside cooking, vegetable carvings and napkin folding. Advanced students will present a culinary arts salon and competition, which will be judged by some of the metropolitan area's top chefs.

How do you celebrate that ounce for ounce Philly has ½ the calories of butter or margarine?

DOLL HOUSES TO DREAM HOUSES
• Pre-assembled
• Pre-decorated
• Pre-furnished
SALE
The Doll Hospital & Toy Soldier Shop
3947 W. 12 Mile • Berkley 543-3115
M-Sat. 10-5 Tues. & Fri. 10-4 Sun. 12-4



Anna's Fresh Seafood Mkt.
24050 Joy Rd. • Redford
(across from Randazzo's Fruit Market)
BEST DEAL IN TOWN!
Prepare For Your Holiday Parties
SHRIMP, SPECTACULAR!
\$30.00 5 lb. BOX
(shrimp) Approx. 40 shrimp per lb.
WHOLE CRAB LEGS (less) **\$16.99** lb.
ORDER NOW FOR YOUR LIVE MAINE LOBSTER (4-6 hours delivery)
OPEN SUNDAYS FOR THE HOLIDAYS 9 A.M. - 4 P.M.
255-2112
HOURS: M-Th 9-7 • Fri. 9-9 • Sat. 9-8
Food Stamps Accepted On Fresh Fish

Brent Furniture
Storewide Floor Sample Sale Now In Progress!
1914 Telegraph Bloomfield Hills 338-7716

ROPERT'S TURKEY FARM
SAME LIVONIA LOCATION SINCE 1948
FRESH DRESSED TURKEYS AVAILABLE NOW FOR CHRISTMAS!
SMOKED ROPERT TURKEYS
Delicious **\$3.39** lb.
DEARBORN HAMS
No Fat Not Salty **\$2.80** lb.
TIED OF THAT DRY, DRY, TASTELESS STORE TURKEY?
Try A Juicy Roper Turkey ONCE And You Will Never Go Back To That Other Kind Again!
WHY A ROPERT TURKEY?
• Corn Fed
• Less Cooking Time
• 4 Months Old
• No Preservatives
• Dressed a Day Before Pick-Up
• Cooking Instructions Included
• Guaranteed - Juicy and Tasty
• Ideal for Gifts (Presents or Business)
HENS 14 to 22 lbs. **\$1.99** lb.
TOMS 22 to 35 lbs. **\$1.90** lb.
34700 FIVE MILE ROAD, LIVONIA ¼ Mile West of Farmington Road 7 AM-6 PM **464-6546**

With a toast of course.
PHILADELPHIA CREAM CHEESE
As always, 1/2 the calories of butter or margarine.
Butter your bread with Philly instead.

PASTIES
Bring in this ad and receive 50¢ off your order OR 10% Off Seniors. One coupon per person per visit.
We don't claim to be the best. We'd rather let our customers be the judge.
Jean's Pasty Shop
19373 Beech Daly 537-5581

PEPPERIDGE FARM Bakery Gift Store
announces
TREASURE HUNT SALE
X Marks The Spot For Big Savings
ALL COOKIES/CRACKERS WITH 1 X MARK: **40% OFF** sugg. retail
ALL COOKIES/CRACKERS WITH 2 X MARKS: **50% OFF** sugg. retail
SALE STARTS MONDAY 12-10-90 ENDS 12-31-90
BIRMINGHAM 1950 Southfield (corner of 14 Mile) 642-4242
LIVONIA 29115 Eight Mile (Just E. of Middlebelt) 477-2046
ST. CLAIR SHORES 28519 Little Mack (At 10th Mile) 777-3337