

Fans will cheer for elegant tailgate dishes

See related story on Taste front.

HUDSON VALLEY APPLE CRUMB BARS

(From: John Hadamuskin's "Special Occasions: Holiday Entertaining All Year Round."

Crust
1/2 cup (1/2 sticks) butter

1 1/2-ounce package cream cheese, softened

1/2 cup firmly packed dark brown sugar

1 large egg

1/2 teaspoon vanilla extract

2 cups all-purpose flour

1/4 teaspoon salt

Filling:

1/2 cup sugar

2 tablespoons all-purpose flour

1/2 teaspoon ground cinnamon

1/4 teaspoon grated nutmeg

8 cups thinly sliced tart baked apples

Topping
1 cup all-purpose flour
1/2 cup firmly packed dark brown sugar
1/2 tablespoon ground cinnamon
1/2 cup (1 stick) cold butter

1. Preheat the oven to 375 degrees. Lightly grease a jelly roll pan (approximately 10 x 15 inches).

2. For the crust, cream the butter, cream cheese, and brown sugar together in a mixing bowl, then beat in the egg and the vanilla. Stir in the flour and salt until just blended. Using your fingers, press the dough into the pan in an even layer.

3. For the filling, mix the sugar, flour, and spices in a small bowl and toss this mixture with the apples. Arrange the apples in an even layer over the dough.

4. For the topping, combine the flour, brown sugar, and cinnamon in a small mixing bowl. Cut in the but-

ter until coarse crumbs are formed. Sprinkle the crumbs evenly over the apples.

5. Place the pan in the oven and bake for about 40 minutes or until the apples are tender and the topping is nicely browned. Cool in the pan on a wire rack and cut into 12 inch square bars.

Makes about 3 dozen.

SAVORY ITALIAN PIE CRUST

2 large eggs, lightly beaten
1/2 tablespoon milk
2 1/2 cups all-purpose flour

1 cup cold butter or margarine

1/4 teaspoon salt

Filling:

2 medium leeks, thinly sliced

2 medium onions, thinly sliced

Olive oil for sauteing

1-10 ounce package frozen chopped

spinach, thawed, squeeze off ex-

cess liquid

1/4 cup Parmesan cheese

1 egg, Ricotta

1 cup shredded Mozzarella cheese

1 egg, lightly beaten

6 ounces ham, coarsely chopped

6 ounces salami, coarsely chopped

1/2 cup Sundried Tomato Pesto

1 egg, lightly beaten

For the crust:

Combine eggs and milk. Set aside.

In a large mixing bowl, combine flour, salt and butter. Cut in butter flour until the mixture resembles coarse meal.

Add egg mixture and mix with a fork until just enough begins to gather into a ball. Wrap the dough in plastic wrap and refrigerate one hour.

For the filling:

In a skillet saute leeks and onions

in about 2 tablespoons hot olive oil until tender. Set aside. In a mixing bowl stir together Ricotta, Parmesan cheese, Mozzarella and egg.

Stir in spinach.

Assemble:

Preheat oven to 375 degrees. Roll out the dough and lay a 12 inch circle on a well-floured surface. Place dough in a 9 1/2 inch springform pan (the dough will go about 2 inches up the sides). Line the bottom of the crust with onion mixture. Layer of pesto, ham, cheese mixture, then salami.

Leave for the game, place wrapped pie in 350 degree oven for 1 hour. Wrap foil package in a heavy towel to transport.

Makes 10-12 servings.

SUN-DRIED TOMATO PESTO

2 teaspoons dried basil
3 ounces sun-dried tomatoes in oil, drained, reserving 2 tablespoons of the oil

1 garlic clove, minced

1/4 cup Parmesan cheese

2 tablespoons coarsely chopped wal-

nuts

Salt and pepper

In a food processor, puree all

ingredients, except salt and pepper, until the mixture is smooth. Add salt and pepper to taste.

Makes 1/2 cup.

Hot and spicy

Curry favor with these Indian foods

See Larry James' Taste Buds

Column on Taste front page.

BHUNE KAJU

Spicy Indian Cashews

2 cups raw cashew nuts

2 tablespoons butter

1 teaspoon salt

1/4 teaspoon cayenne pepper

1/2 teaspoon cumin powder

Fry the cashew nuts in the butter over moderate heat until they are golden brown. Drain on paper towels. Combine the spices and sprinkle over the nuts. Toss gently. Serve hot or cold.

SHRIMP CURRY

(serves 4)

1 onion, chopped

3 tablespoons oil

1/2 cup shredded coconut

1/2 cup water

1/2 teaspoon mustard seed

1/2 teaspoon chilli powder

3 tablespoons plain yogurt

5 cloves garlic, crushed

1 cup water

1 lb. shrimp, peeled and deveined

juice of 1/2 lemon

Fry the onion in the oil in a large frying pan until golden. Then add the remaining ingredients except shrimp and lemon juice. Cook for 10 minutes, stirring occasionally. Add the shrimp and lemon juice and cook for 10 minutes. Serve with rice.

TANDOORI CHICKEN

(serves 4)

2 lb. chicken, cut up

marinade:

juice of 1 lemon

1/2 teaspoon ground coriander

1/2 teaspoon chili powder

1 small piece gingerroot

3 tablespoons oil

1 clove garlic, crushed

1 teaspoon paprika

1/2 teaspoon salt

fresh black pepper

sauce:

1/2 cup butter

1/2 teaspoon sugar

1 tablespoon coriander

1 teaspoon salt

1 lb. tomatoes, skinned, quartered

1/4 cup heavy cream

the vegetables are lightly browned. Add the yogurt and cook 3 minutes. Then, add the stock and simmer 10 minutes. Add chili powder and sprinkle with salt and pepper to taste.

FRESH CUCUMBER CHUTNEY

(serves 6)

1 cucumber
juice of 1 lemon
1/2 teaspoon chili powder
few drops of vinegar

Peel the cucumber and slice thinly. Mix the lemon juice, chili powder, vinegar and salt and sprinkle the mix over the sliced cucumber. Cover and chill before serving.

CHAPPATI

(makes 8)

2 cups whole wheat flour

1/2 cup water (approximately)

Put the flour and salt into a large bowl and mix. Make a well in the center and slowly add the water, mixing after every addition to make a firm, soft dough. Knead well for 15 minutes. Divide into eight portions. Roll each into a circle, sprinkling the rolling pin with flour to reduce sticking. Fry each chappati in a very hot cast iron frypan without fat. When the top surface shows signs of bubbling, turn the chappati over and cook for 30 seconds. Place under the broiler until it puffs, about 1 minute. Spread with butter and fold. Serve hot.

(Tomato can be omitted, if desired.)

MUSHROOM CURRY

(serves 8)

2 onions, chopped

3 tablespoons tomato puree

1/2 teaspoon ground cloves

1/2 cup plain yogurt

1/2 cup butter

1/2 teaspoon ground cinnamon

4 cups mushrooms, sliced (1 lb.)

1 cup balloon

Fry the onions in the oil in a large frying pan. Add tomato puree, cinnamon and cook, stirring constantly for 5 minutes. Add mushrooms and a few drops of water. Cook, stirring till

you are at 25 to 30 lbs overweight for instance, and you sincerely want to solve your weight problem, make an appointment for our highly successful **ProHealth® Program for Permanent Weight Loss**.

The **ProHealth®** program is a remarkably different and proven approach to weight loss. It is regarded as regular good health and you'll get real results making the changes that will make your success last. You'll find it affordable, too. The fee is reasonable, and most clients find that their insurance will cover a good deal of it.

Call us for more details, information and find out how to qualify for the program & insurance coverage. There is no obligation.

CALL:

DR. RALPH P. KEITH, Ph.D.
20256 FRANKLIN RD.
SOUTHFIELD, MICHIGAN 48084

746-0844
pro*health

PROGRAM FOR PERMANENT WEIGHT LOSS

Chili champ faces world cookoff

With Paul Huyck of Farmington Hills good luck. The winner of the 13th Annual Michigan Chili Cookoff is headed for the World Cookoff to be held Sunday, Oct. 20 at the abandoned Trocadero Gold Mine in California's Mojave Desert.

"I've been working every weekend to get ready for it," said Huyck. "There will be 80 cooks from around the world competing, some from as far away as Australia and Europe. No one from Michigan has ever placed in the top five. I'm going to try to place in the top five, and hopefully, win it."

The World Chili Cookoff recipe can a little help in last week's paper, and Bell Makarenko's recipe for fruit compote was cut. Here it is:

FRUIT COMPOTE

Cut into slices whatever fruit you have on hand: apples, plums, peaches, frozen raspberries, etc.

Place the fruit in a saucepan and add 1/2 cup water. Sprinkle sugar enough to taste and simmer on low heat, stirring frequently, until the fruit is tender and the water has cooked down.

Looking for a good raspberry patch close to home? Shirley Downs of Garden City said the picking is good at Burt's Berry Patch, at Hannan and Pennsylvania

nia in the southwest corner of Romulus. Call 941-1037 for more information.

What do you do with green tomatoes? Phyllis Marks of Farmington Hills wants to know. She has about 10 tomato plants, and about 25 green tomatoes. We called home economist Lois Thielke for help.

The **White Dutch** recipe can a little help in last week's paper, and Bell Makarenko's recipe for fruit compote was cut. Here it is:

THIELEKES

1/2 cup green tomatoes, (about 32 medium) peeled, chopped and cored

2 quarts chopped cabbage (1 large head)

2 cups chopped green pepper (about 4 small)

1 cup chopped onion (1 medium)

1 1/2 cups brown sugar

1/2 cup salt

2 tablespoons mustard seed

1 tablespoon celery seed

1 tablespoon horseradish

4 1/2 cups cider vinegar

Sprinkle salt over vegetables, mix thoroughly and let stand 3 to 4 hours on the kitchen counter. Drain thoroughly, squeeze to remove excess liquid. In a large Dutch oven or soup pot add sugar, spices and horseradish to vinegar simmer 15 minutes. Add vegetables bring to a boil and pack into hot jars. Leave 1/4-inch headspace. Adjust caps, process 10 minutes in a boiling water bath.

Yields about 7 pints.

If you have any questions about food, or comments about what you read in the Taste section please call me, 953-2105.

PRICES GOOD OCTOBER 15 THRU OCTOBER 21

Fresh Approach

QUALITY MEATS, PRODUCE & DELI

35243 Grand River • Farmington

In the Drakeshire Plaza across from Bob Saks • PHONE 442-2150

6 MONTH RE-GRAND OPENING

LOOK FOR US IN YOUR MAILBOX!

We will have a four page circular going into homes in Farmington Hills for the next two weeks. It will be in your homes each Monday or Tuesday.

PEPSI COLA ASSORTED FLAVORS

2 8-PAKS 20-20 PLAS. BOYS. \$5

PLUS DEPOSIT+LIMIT 2

MICHIGAN POTATOES

10-lb. BAG 88¢

GROUND CHUCK

\$1.28

lb.

BREYERS ASSORTED ICE CREAM

1/2-GAL. CTN. \$1.99

LIMIT 2 PLEASE

1/2-GAL. CTN. \$1.99

L