

Fans will cheer for elegant tailgate dishes

See related story on Taste front.

HUDSON VALLEY APPLE CRUMB BARS
(From: John Hadamucin's "Special Occasions: Holiday Entertaining All Year Round.")

Crust:
1 cup (1 1/4 sticks) butter
1 3-ounce package cream cheese, softened
1/4 cup firmly packed dark brown sugar
1 large egg
1 teaspoon vanilla extract
2 cups all-purpose flour
1/4 teaspoon salt
Filling:
1/2 cup sugar
2 tablespoons all-purpose flour
1/4 teaspoon ground cinnamon
1/4 teaspoon grated nutmeg
8 cups thinly sliced tart baked apples

Topping:
1 cup all-purpose flour
1/4 cup firmly packed dark brown sugar
1 tablespoon ground cinnamon
1/4 cup (1 stick) cold butter
1. Preheat the oven to 375 degrees. Lightly grease a jelly roll pan (approximately 10 1/2 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 in. 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 2-inch square bars.
Makes about 3 dozen.

SAVORY ITALIAN PIE CRUST

2 large eggs, lightly beaten
3 tablespoons 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
1-10 ounce package frozen chopped spinach, thawed, squeeze off ex-

cess liquid
1/4 cup Parmesan cheese
1 cup Ricotta
1 cup shredded Mozzarella cheese
1 egg, lightly beaten
6 ounces ham, coarsely chopped
6 ounces salami, coarsely chopped
1/4 cup Sanidri 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 'til mixture resembles coarse meal. Add egg mixture, mix with a spoon just until dough 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 two-thirds of the dough into a 12-inch circle on a well-floured surface. Place dough in a 9 1/2 inch spring-form pan (the dough will go about 2 inches up the sides). Line the bottom of the crust with onion mixture. Layer with pesto, ham, cheese mixture, then salami.
Roll out remaining dough and place it on top of the pie. Crimp edges of top and bottom crust to seal. Make a few slits in the top to let steam escape while baking. Brush the remaining egg over the top of the pie with a pastry brush. Bake in oven until golden brown, about 50 minutes. Let cool 10 to 15 minutes. Remove sides of pan.

To serve for tailgate picnic, wrap room temperature pie, in foil and place in refrigerator overnight. Be-

fore leaving 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
2 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 walnuts
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 1/4 cup.

Hot and spicy

Curry favor with these Indian foods

See Larry Jones' 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
1/4 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
1/4 cup shredded coconut
1/4 teaspoon turmeric
1/4 teaspoon mustard seed
1/4 teaspoon chili 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 1/2 lemon
1/4 teaspoon ground coriander
1/4 teaspoon chili powder
1 small piece gingerroot
3 tablespoons oil
1 clove garlic, crushed
1 teaspoon paprika
1/4 teaspoon salt
fresh black pepper
saute:
1/4 cup butter
1/4 teaspoon sugar
1 tablespoon coriander
1 teaspoon salt
1 lb. tomatoes, skinned, quartered
1/4 cup heavy cream

Wash, skin and thoroughly dry the chicken. Make cuts all over the chicken. Mix the ingredients for the marinade and rub the mixture over the chicken pieces. Allow to marinate. Refrigerate overnight or for at least 4 hours.

Place the chicken pieces in a baking pan. Baste with the oil. Cook at 400 degrees for 30 minutes, basting with the juices. Combine remaining ingredients except cream to make the sauce. Blend in a blender 'til smooth. Cook, uncovered for 15 minutes. Remove from heat and stir in the cream. Add the cooked chicken pieces and heat but do not boil.

(Tomato can be omitted, if desired.)

MUSHROOM CURRY
(serves 5)
2 onions, chopped
3 tablespoons tomato puree
1/4 teaspoon ground cloves
1/4 cup plain yogurt
1/4 teaspoon chili powder
1/4 cup butter
1/4 teaspoon ground cinnamon
4 cups mushrooms, sliced (1 lb.)
1 cup bouillon
Fry the onions in the fat 'til golden. Add tomato puree, cinnamon, cloves and cook, stirring constantly for 5 minutes. Add mushrooms and a few drops of water. Cook, stirring 'til

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 1/2 lemon
1/4 teaspoon chili powder
few drops of vinegar
salt to taste
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.

CHIAPPATIS
(makes 8)
2 cups whole wheat flour
pinch of salt
1/2 cup water (approximately)
Put the flour and salt into a large bowl and mix. Make a well with a hollow 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 chappatti in a very hot cast iron frypan without fat. When the top surface shows signs of bubbling, turn the chappatti over and cook for 30 seconds. Place under the broiler until it puffs about 1 minute. Spread with butter and fold. Serve hot.

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Chili champ faces world cookoff

Wish Paul Huyck of Farmington Hills good luck. The winner of the 15th Annual Michigan Chili Cookoff is headed for the World Cookoff to be held Sunday, Oct. 20 at the abandoned Tropic Gold Mine in California's Mojave Desert.

"I've been working every weekend to get ready for it," said Huyck. "There will be 88 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."

The Winner Dinner recipe ran a little long in last week's paper, and Bella 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 sauce pan and add 1/4 cup water. Sprinkle enough sugar 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 Grosse Pointe said the picking is good at Burt's Berry Patch, at Hannan and Pennsylvania



tidbits
Keely Wygonik

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 15 tomato plants, and about 25 green tomatoes. We called home economist Lois Thieleke home economist for the Cooperative Extension Service in Oakland County.

Thieleke said tomatoes don't ripen in the sunlight. To ripen green tomatoes, wrap them in tissue or paper towel and put them in the basement on a cookie sheet. Be patient, it takes awhile for them to ripen. You could have some as late as Thanksgiving.
For those who can't wait, green tomatoes are delicious fried with onions, or in relish. Piccalilli is a sweet/sour relish made with green tomatoes that tastes great on hot dogs, sausage, and burgers.

PICCALILLI
4 quarts 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)
1/4 cups brown sugar
1/4 cup salt
2 tablespoons mustard seed
1 tablespoon celery seed
1 tablespoon horseradish
4 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.

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