

Braised duck, venison stew — a hunter's feast

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CHEF MILOS CHIELKA'S GAME SPICE BLEND

1 cup ground black pepper
1/4 cup ground thyme
1/4 cup ground allspice
1/4 cup ground bay leaves
1/4 cup ground cloves
1/4 cup ground coriander
Combine all ingredients and mix well. Keep in a tightly closed container. This mixture can be used on all game birds and game roasts.

BLAISE DUCK

1 duck (4-5 pounds) cut into serving pieces
flour for coating
2 tablespoons oil

1 cup chicken broth
1/4 cup dry white wine

1 bay leaf
2 onions, peeled and stuck with 3 cloves
salt and pepper to taste

Cut duck pieces with flour. Heat oil in a large skillet and brown duck on all sides. Transfer duck to a casserole, add remaining ingredients, cover and bake 1 1/4 hours at 350 degrees.

GOLDEN ROAST GOOSE

1 goose (8-10 pounds)
3 cups cooked chopped chestnuts (pecans can be used)

What wild game meat tastes like, how to cook it

• Acids tenderize large wild game meat. Deer, bear, moose and elk benefit from marinating in a vinegar, tomato sauce and/or Italian dressing mixture for at least 12 hours.

• Take care not to overcook venison. It has short fibers that toughen easily. Venison is best medium to medium-well done and should never be served rare or well done.

• Venison should be served hot as deer fat congeals when it cools. Use leftovers in stews or hash.

• If the ride home is long and somewhat warm, and your hanging game begins to get a "sticky" film inside, wash with a clean cloth soaked in vinegar.

• Beaver is dark, tender and tastes like roast pork.

• Muskrat tastes like turkey and Porcupines are vegetarians and will taste like the trees they eat (usually pine or aspen). Best barbecued.

• Rabbit tastes like chicken, and

if not careful when skinning, flying hair from the pelt will stick to all meat. Keep a clean towel soaking in hot water to remove pelt hair.

• Rabbit meat can be marinated and is best marinated in ice water with a little baking soda overnight. The meat is dark and sweet.

• Squirrel should also be soaked in ice water for several hours, and since it is not fatty at all, should be cooked slowly with plenty of moisture.

• Dove meat is dark and flavor-

ful and should be cooked slow with plenty of moisture because it has a tendency to be tough.

• Duck has a tendency to dry out during roasting so keep the skin on whenever cooking. Best when cooked with a little baking soda overnight.

The meat is dark and sweet.

• Pheasant can be cooked like chicken and is all white meat. Baste frequently to keep from drying out during roasting.

• Wild turkeys can be treated the same as domestic birds.

Wash and pat dry venison. Place in a large non-metallic bowl and cover with bourbon, vegetables and seasonings, but not the jelly. Allow to marinate for at least 3 hours or overnight, if possible. When ready to cook, remove meat and place in a covered roasting pan with the vegetables. Roast the venison for 2 1/2 hours at 350 degrees. Brush with a sauce made from the marinade and the jelly mixed together. Internal venison temperature should read 170 degrees.

VENISON STEW

4 pounds venison chuck, cut into cubes
1/4 cup butter
6 onions, chopped

1-10 oz. can beef consomme
1/2 cup water or dry red wine

1 teaspoon salt

2 tablespoons Chef Milos' Game spice

1 pound pearl onions

1 pound carrots, sliced

1 pound mushrooms, sliced

Dredge meat lightly with flour. Melt butter in a large dutch oven or covered heavy casserole and add meat in batches with the onion and cook until brown. Reduce heat and mix in consomme, water, tomatoes, salt and seasonings. Cover and simmer 1 1/2 hours.

Add onions, carrots and mushrooms and cover and continue simmering for an additional 45 minutes or until vegetables are tender.

2 apples, cored, peeled and sliced

1 onion, chopped

1 tablespoon butter

1/4 cup dry white wine

1/4 cup all-purpose flour

1/4 cup Cognac or brandy

Rinse and dry goose. Sprinkle cavity and skin with salt and pepper. Sauté onion in butter until tender. Combine with remaining ingredients and molasses with Cognac. Stuff goose loosely. Place breast side up on a rack in a roasting pan. Roast for 1 hour at 400 degrees. Spoon or

siphon off fat every twenty minutes during roasting. It is not necessary to baste the bird. Reduce the oven temperature to 300 degrees and continue cooking until the thermometer (Total cooking time about 3 hours).

GOOSEBERRY SAUCE
(great with the goose)

1 can (about 1 pint) whole gooseberries

1/2 teaspoon lemon juice

Combine ingredients in a small saucepan and heat. Purée in blender or mash and press

through a sieve to remove seeds. Reheat just before serving.

CRISP FRIED RABBIT

2 rabbits, cut into serving pieces

1 tablespoon lemon juice

1/4 cup milk

1/4 cup cornmeal

1/4 teaspoon oregano

3 eggs

1/2 cup breadcrumbs

salt and pepper to taste

oil for frying

Place rabbit in a large saucepan, cover with water, add lemon juice and boil for 5 minutes.

Drain and pat dry. Sprinkle with salt, "pepper" and "oregano." Combine milk and egg. Dip rabbit pieces into cornmeal, then the egg wash, then into the seasoned breadcrumbs. Heat oil in a large frying pan until hot. Add breaded rabbit pieces and brown on all sides. Cook until juices run clear, about 10-12 minutes. Drain and enjoy.

VENISON WITH BOURBON

1/2 cup bourbon

4 pounds venison steaks, chops or sliced roasts

1 carrot thin sliced

1 onion, sliced thin

6 whole peppercorns

6 whole cloves

1-10 oz. jar red currant jelly

salt and pepper to taste

Vintage port ages 2 to 2.5 years in cask; the remainder of its life is spent slowly aging in a black-glass bottle for at least 10 and frequently up to 30 years. Vintage port throws a heavy crust in the bottle and therefore must be set upright for 24 hours and carefully decanted before serving.

Most consumers decide to buy port on Friday and open the bottle Saturday. This is exactly why it is important to learn something about vintage port before you buy it when bought. There are four caskings about vintage, age, decanting or the like, and the price is much more reasonable.

Wood ports are divided by type into ruby, tawny (produced from red

grapes), and white. Fermentation is aided by addition of brandy, yielding a sweet wine with 19 to 20 percent alcohol. Young red port is a deep-purple color. It gradually turns ruby (red), then takes on brown hues and eventually becomes tawny (brown or dark amber). Port gains flavor and diminishes in body and color as it ages. It throws a crust in the cask rather than the bottle.

Tawny ports are lighter, more delicate and aromatic, and more expensive than ruby ports due to extended aging in the bottle. They produce a tawny color and a woody nutty flavor. Better tawny ports have an average age stated on the label. The older wines develop a paler color, lighter body, and caramelized character that is particularly attractive.

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THE DECISION to "declare" a vintage is made by the shipper with the approval of the Instituto do Vinho do Porto. Vintage port is always blended from wines of the best vineyards, grown in a single year of recognized quality, and has exceptional aroma and taste characteristics.

WINE SELECTIONS

OF THE WEEK

The following are quality examples and offer a good introduction to the various types of port.

Taylor, Fladgate First Estate Port (\$18) is a fruit-jelly style crafted from traditional port grapes. With a aroma of cherry, red plums and currants followed by jammy flavors, it will enhance any fresh fruit dessert accompanied by blue-veined cheeses, particularly stilton.

Delafosse "His Eminence's Choice" (\$17) is a mature tawny port blended from aged reserves ports ranging six to 30 years old. The dried fruit and nutty character in the both the aroma and flavor make it perfectly to a fruit compote dessert.

Quinta Do Noval's Noval Porto LB (\$17) showcases classic vintage character with its rich blackberry and dark red fruit aromas. It is full bodied, generous, smooth, and rich with expressive port character in the finish.

Taylor, Fladgate Late Bottled Vintage Port 1985 (\$18.50) is full, rich, viscous and loaded with cherry-berry fruit. A remarkable depth of flavors last through the substantial finish. This is dessert!

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