

Make homemade cookies in a jiffy using cake mixes

See Larry Janes' column on Taste front.

PEANUT BUTTER COOKIES
1 package yellow cake mix
1 cup peanut butter
1/2 cup vegetable oil
2 tablespoons water
2 eggs
Preheat oven to 350 degrees. Combine all ingredients and mix well. Drop by teaspoon onto an ungreased cookie sheet. With a fork dipped in water, press a cross onto each cookie. Bake 10-12 minutes or until golden.

Cool 1 minute on the sheet, then transfer to wire racks. Makes 4-5 dozen.

CHOCOLATE CHIP COOKIES
1 package white cake mix
1/2 cup oil
2 tablespoons water
2 eggs
1 cup semisweet chocolate chips
1/2 cup chopped nuts
Preheat oven to 350 degrees. Blend together cake mix, oil, water and eggs. Stir in chocolate pieces

and nuts. Drop from a teaspoon onto an ungreased baking sheet. Bake 10-12 minutes (top of cookies will look pale) and cool on sheet 1 minute before cooling on wire racks. Makes 3 1/2 dozen.

MOMMA'S FAVORITE KOOL KOOKIES
1 box lemon cake mix
1 carton (8 ounces) Cool Whip
1 egg
confectioner's sugar
Preheat oven to 325 degrees. Combine cake mix, Cool Whip and egg. Blend well. Form the dough

into 1/4 inch balls and roll in confectioner's sugar. Place on a greased cookie sheet and bake for 15 minutes. Makes about 3 dozen.

COCONUT CHEWS
1/2 cup butter or margarine
1 package white cake mix
1/4 cup milk
3 1/2 ounces flaked coconut
1 cup caramel topping
1/4 cup all purpose flour
Preheat oven to 350 degrees. In a large bowl, cut in butter or margarine into cake mix until very fine.

Carefully stir in milk. Mixture will be crumbly, do not overmix. Reserve 1 cup mixture. Pat remaining mixture into a 13 by 9-inch baking pan. Bake for 15 minutes. Top with coconut. Combine caramel topping and flour, heat until simmering and drizzle over the coconut. Sprinkle with reserved crumb mixture. Continue baking for 20-25 minutes. Cut into bars and remove from pan. Makes about 48 bars.

CHOCOLATE NUGGETS
1 package devil's food cake mix

1/2 cup oil
2 eggs
1 cup semisweet chocolate chips
1/4 cup chopped walnuts (optional)
Preheat oven to 350 degrees. Blend cake mix, oil and eggs. Stir in chocolate chips and nuts. Drop by teaspoon onto an ungreased cookie sheet. Bake 10-12 minutes. Cool on sheet 1 minute before removing to a rack. These are great when frosted with a fudge frosting.

Discover new ways to cook versatile, voluptuous eggplant

See Eggplant story on Taste front.

MARY ANN MARORANA'S STUFFED EGGPLANT
Small Italian eggplant
olive oil
diced onion
small pieces of Italian sausage
garlic
Parmesan cheese
tomato sauce
salt and pepper to taste

Like many good cooks, Marorana doesn't measure, but it should be easy to work out proportions for this Italian dish that will suit your taste. Take a lengthwise slice from a small Italian eggplant. Scoop out the eggplant, being careful not to puncture the shell.

Dice the eggplant, and saute in a little olive oil with diced onion, small pieces of Italian sausage, garlic, salt and pepper, for about 10 minutes. Add grated Parmesan cheese and tomato sauce to mixture. Stuff eggplant shells with mixture; they'll look like double-stuffed baked potatoes. Pour enough tomato sauce in a baking dish to just cover the bottom of the dish. Place stuffed eggplant in dish, pour tomato sauce over each half, and top with grated Parmesan cheese. Bake at 350 degrees for 30 minutes. Add more tomato sauce, if necessary, to prevent eggplant from sticking.

MOUSSAKA
2 medium eggplants
1/2 cup water
1 tablespoon olive oil
1 medium onion, chopped
1 pound ground lamb or beef
1 tomato, peeled and chopped
1 eight-ounce can tomato sauce
1 teaspoon oregano
1 teaspoon salt
1/2 teaspoon nutmeg
1/4 cup Parmesan cheese
Slice unpeeled eggplant into 1/2-inch slices. Place in a skillet, add water and cook 5 to 7 minutes or until almost tender. Drain very well and set aside. Heat oil in the same skillet. Sauté onion and brown meat. Pour

off fat. Stir in remaining ingredients, except cheese. Simmer until reduced. In greased 2-quart casserole, layer half of eggplant and half of meat mixture. Repeat. Top with velvet sauce. Bake at 350 degrees, 30 to 40 minutes. Remove from oven, sprinkle with cheese. **VELVET SAUCE**
2 cups milk
2 tablespoons flour
1/4 cup butter
1/2 cup grated Parmesan cheese
4 eggs, well beaten
salt and white pepper to taste
Melt butter in a saucepan. Add flour gradually, stirring constantly

with a wooden spoon. Remove from heat and slowly stir in milk. Cook over low heat, stirring constantly, until mixture thickens. Remove

from heat, and gradually stir in sauce the four beaten eggs, alternating with the cheese. Salt and pepper to taste.

Chef shares recipe

See Chef's Secrets on Taste front.
GRILLED CHOPS
4 veal or pork chops
3 or 4 sprigs fresh rosemary
broken up or 1 tablespoon dried
3 tablespoons olive oil (divided)

Squeeze of fresh lemon juice
salt and pepper to taste
Rub olive oil, rosemary, salt and pepper into meat. Marinate 1/2 hour in the refrigerator. Turn meat over, rub one more time with olive oil. Grill until done. Squeeze fresh lemon juice on meat, and brush one more time with olive oil before serving.

California's vineyards threatened by microscopic pest

If you haven't heard about phylloxera, the microscopic louse that is devouring California's vineyards, you soon will. The devastation resulting from this ancient nemesis may eventually increase the price you pay for wine. It may cost up to a billion dollars to replant vineyards. The good news is that by the end of this decade, wine quality should be significantly improved. Phylloxera is a microscopic vine louse indigenous to the United States. It kills vines by sucking life-giving nutrients from the roots. European grape varieties known as Vitis vinifera are particularly susceptible to this louse, but native American concord varieties (Vitis labrusca) are not.

In the mid-19th century, as shipping between the United States and Europe improved, this louse was exported from the U.S. to France in a sample of experimental vines. By the 1870s, evidence of phylloxera damage began to spread throughout the famous vineyards in Bordeaux, Burgundy and throughout Europe. A vineyard infected with phylloxera produces less fruit, unripe grapes and the vines' leaves yellow and fall prematurely as though the plant was under stress. Since this pest has no known predators and is unaffected by pesticides, the vineyards of

Europe were eventually destroyed. Two solutions were suggested through agricultural research. The first was to develop phylloxera resistant varieties by crossing American and French varieties. These crosses, known as French-American hybrids, eventually found homes in the eastern U.S., including Michigan because in addition to phylloxera resistance, they also proved to be winter-hardy. The second solution was to plant resistant American grape varieties as rootstock and graft the preferred European varieties onto them. This is the method that was used to replant vineyards throughout Europe. In a

sense, America provided the solution to the problem it created by exporting phylloxera to France in the first place. Although rootstock has no effect on grape or wine taste, some rootstocks are better than others because of their ability to limit the quantity of fruit a vine can produce. There's a large variety of rootstocks available for use when planting vineyards. Most of the vineyards in California, Oregon and Washington are planted on a rootstock known as AxR#1, a cross between a European vine

and an American variety. And there's the rub. The rootstock's European heritage is probably the reason for the current problem. The University of California at Davis recommended AxR No.1 for many years because it seemed to be a resistant rootstock with the added advantage of promoting higher yields. On the other hand, European academics discouraged its use since 1913 because of its European parentage. Why has this pest become a problem recently? U.C. Davis maintains that the louse currently rampaging the vast coast vine-

yards is a mutation called Biotype B. It has adapted to the AxR#1 rootstock through evolution. This theory seems to have some validity because grape growers we talked to say that the original phylloxera would destroy a vineyard in 10 years, but it takes only three years for the new strain. Motto, Kryla & Fisher, wine industry consultants, estimate that the grape supply in Napa and Sonoma counties will decrease from 284,000 tons in 1991 to 180,000 by 1997, a decrease of 37 percent. This will have the big-

Wine selections

Here are six flavorful examples of California Sauvignon Blanc, also known as Fume Blanc.

1991 Bogle Fume Blanc \$6;
1990 Cypress Fume Blanc \$6;
1991 Clos du Bois Barrel Fermented Sauvignon Blanc \$8;
1991 DeLoach Sauvignon Blanc \$10, 1991 Morayville Sauvignon Blanc \$12; 1990 Dry Creek Vineyard Reserve Fume Blanc \$14.

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