

# TASTE

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MONDAY, DECEMBER 28, 1992

**TASTE BUDS**



**CHEF LARRY JANES**

## Thanks for your help, best wishes for 1993

I could write about great holiday appetizer recipes and include nifty things to make for holiday gift giving, but if your house is anything like the James Gangs' there's no time left for baking, mixing, freezing let alone the shopping the recipes would all incur. So, bucking tradition, I'm going to pass along my list of holiday thanks and give credit to those who make my cooking experience all the more joyful throughout the year.

**Helpful salespeople**

First off, I would be totally remiss if I didn't mention all the helpful salespeople I deal with throughout the year at Kitchen Glamor and Williams-Sonoma. Anyone who's into cooking knows what I'm talking about when I call and need information from a specific cookbook or on a product line.

If you love to cook as much as I do, Judy, Norma and all the ladies at Kitchen Glamor, and John, Anne-Marie and Kelly at Williams-Sonoma are the best at answering just about anything regarding cooking equipment. Thanks folks, keep up the good work!

**Grocery shopping**

When it comes to shopping for groceries, it's nice to know that I can get whatever it is I need at the Food Emporium/Shopping Center Markets (especially their butchershop) and the James Gang basic staples from the always smiling faces at my local Donny's Market. These folks own a smile when I make a mistake with slightly outdated coupons and never enervate when I come in after a family party with bags of bottles and can returns. May all your cash drawers balance in 1993!

Shopping at local small grocers and specialty stores is always fun and knowledgeable. I shop at Jack's Seafood in Farmington Hills, Superior Fish in Royal Oak, Alencos Italian Grocery in Dearborn, West-Side Oriental in Garden City, Rafael's Spice at Eastern Market, Merchant of Vino shops all over town and the Baker's Acre in Wayne.

It's nice to be called by your first name, and be assured of getting the best from the name of the smaller places in town. May your fish always flop, spices never age, wine never sour and prosciutto never mold.

**Thanks momma**

I guess I should have started this story with a thanks to momma. She just celebrated her 79th birthday and can still cook rings around me. She's always there when I need to know something about technique and will "send dad over in an instant," when the babysitter gets sick or I need something. May your Knusselfel never burn, and may your gravy never lump.

**Great chefs**

A tip of the chef's toque to the great cooks and chefs that have crossed my path and enriched my taste buds and knowledge of cooking. I can't name you all, but you know who you are especially to local favorites at The Frog in Royal Oak, Sebastian's in Troy, Nino's in Warren (for a Caesar salad not better, but as good as mine), DePalma's in Livonia for calamari and veal, Fonte d'Amore for polenta, The American Harvest at Schoolcraft College in Livonia, Opus One in Detroit and The Lark in West Bloomfield. Also, when I visit momma in Wyandotte, a special thanks to the Speedboat Bar and Grill for the best chilli anywhere. If you haven't tried these places, put them on your list for must visits in 1993!

We wouldn't have much of a "Taste" section in Monday's paper without the locals we contact to help keep your hometown in the hometown newspapers. I'm talking about the folks we feature in special stories and that have crossed my path throughout the year.

These are the folks without Jenn-Aire grills and sub-zero refrigerator systems that cook just like you and me and are filled with stories about their own culinary heritage that make me want to get up in the morning and interview. My only wish is that you have the opportunity to pass along your own culinary heritage to your children and friends the way you have passed it to me.

Last, but certainly not least, the biggest thanks of all goes to you, our readers who keep me on my toes and are willing to contact me about recipes, ideas and places to shop. I will never tire of hearing from you at local demonstrations, restaurants, cooking classes, and in the line at the grocery store. Without your input, suggestions, criticisms and best wishes, I wouldn't have a job I love.

Happy holidays to you, and best wishes for a happy, prosperous and tasty new year from everyone at the James Gang house.

Bon Appetit! and if you still have time to cook, take a peak at some of my favorite recipes that won't take a lot of time or money to make.

To leave a message for Chef Larry Janes, dial 953-2047 on a touch-tone phone, mailbox number 1886.

# LOSE the BOOZE

Have a happy holiday without alcohol



Skip the booze on New Year's Eve, and try some of the delicious alcohol-free drinks created by finalists in AAA of Michigan's Zero-Proof Mix-Off non-alcoholic drink contest. Plan not to make alcohol the focus of your New Year's Eve celebration.

BY KEELY WYGONIK  
STAFF WRITER

Whipped up in a jiffy, Stanley H. Brams' "Twelve-Day Delight" made with orange juice, miniature marshmallows, ginger ale and honey is pretty to look at, and delicious.

So is Lisa Bartlett's "The French Hen," a tasty blend of vanilla ice cream, sparkling cider, nutmeg and canned pears.

Both of these drinks were among the 20 winning recipes submitted by Michigan residents in the Automobile Club of Michigan's 12th annual Zero-Proof Mix-Off non-alcoholic drink contest.

"I was quite surprised to find out that I was one of the finalists," said Brams of Bloomfield Hills. Semi-retired from a career in public relations



STAFF PHOTOS BY JINI JARDIS/ELD

Delightful drink: Stanley H. Brams toasts the new year with "Twelve-Day Delight" a tasty blend of orange juice, marshmallows, ginger ale and honey.

and trade publications, Brams is executive vice president of Media Distribution Services in Troy, which he and his two sons own. He also has four grandchildren.

"I like to cook. I've been cooking on and off all my life. I read about the contest and puttered around with ginger ale and orange juice, and refined the recipe with honey and marshmallows to add sweetness."

Brams said his "Twelve-Day Delight" is something you can whip up quickly in the blender and serve to guests.

Lisa Bartlett's "The French Hen" is also quick and easy to make.

"I'm not a very good cook, but like concocting drinks," she said. "I went to the store and picked out what looked good. It took a few tries to

come up with the exact amounts for the recipe."

Bartlett, who has a 6-year-old daughter, and works in the produce department at the Food Emporium/Shopping Center Market in Walled Lake.

Both first time competitors, Brams and Bartlett said it was exciting to see what everyone's ideas were.

The contest was held in September and finalists were selected based on their drinks' taste, appearance, originality of name, and adherence to the "Twelve Days of Christmas," theme.

"If you care about your guests, you want to keep them healthy, safe and happy and alcohol-free beverages are a delightful and delicious way to do this," said Peg McEwen, manager of employee health services at the Redford office of Aid Association for Lutherans, an organization that offers insurance products and volunteer activities to its 1.6 million members nationwide.

Therese McNeil, executive director

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Fruity cocktail: Lisa Bartlett's "The French Hen," is made with ice cream, canned pears and sparkling cider.

## Celebrate in style with delicious meal



**WINNER DINNER**  
**BETSY BRETHEN**

In contemplating with relief the end of yet another hyperactive holiday season, it struck me how often we overlook the obvious and often even take it for granted.

Take, for example, the dawning of a new year. It is a gift that is presented to each one of us and arrives with the inherent potential of providing more joy and happiness than anything that can be purchased in a store. We have within us the power and freedom of choice to claim each day as our very own and shape it to fit our personal objectives.

And yet, somehow the magnitude of this daily gift gets muddled among the pressures, often self-imposed, of every day living. We must remember that each morning provides us with a new beginning; a time when we can choose to put enthusiasm into whatever needs to be done. As 1992 winds down and we look forward to the new year, it is my sincere hope that the small, simple pleasures that are the essence of each day bring you and your loved ones much happiness and joy.

This week's Winner Dinner, submitted by Henry Gordon of Birmingham, will help you celebrate in style the simple pleasure of a delicious meal. Gordon is a senior vice president at the Birmingham office of PaineWebber Inc. He is an avid cook, modern art collector, and enjoys traveling with his wife, Marsha. A 16 year member of the Chaine de Rotisseurs, a professional and amateur group interested in, and devoted to good eating, Gordon often gets together with

friends for evenings of cooking and elegant dining.

Each year at the end of March, he and a group of friends drive to Stratford, Ontario for a weekend of cooking classes at Rundles, a well-known restaurant that converts to a cooking school for professionals in the winter.

Cooking is a hobby that has brought him and those who partake of his meals much happiness. Thank you Henry Gordon for sharing your delicious recipes with us and congratulations on being selected this week's Winner Dinner Winner. Happy New Year to all.

Submit recipes to be considered for publication in this column, or elsewhere, to: Winner Dinner, P.O. Box 3503, Birmingham, Mich. 48012.



JERRY ZOLANSKY/STAFF PHOTOGRAPHER

Winner Dinner: Henry Gordon's cheesecake is the perfect ending for a meal featuring braised lamb shanks and tossed vegetable salad.

OBSERVER & ECCENTRIC  
**Winner Dinner Recipes**

**BRAISED LAMB SHANKS**

- 5 lamb (or veal) shanks (7-8 pounds)
- Seasoned flour for dredging the lamb
- ¼ cup olive oil
- ¼ cup garlic cloves, coarsely chopped
- 6 onions, each cut into eighths
- 1 cup dry red wine
- ½ cup dry white wine
- ½ cup chicken broth
- 6-8 new potatoes, peeled and halved
- 4-6 carrots, peeled and cut into thirds

Dredge the lamb shanks in the flour, shaking off the excess. In a large skillet, heat the oil over moderately high heat until it is hot but not smoking. Brown the lamb shanks in the oil, transferring them as they are browned to paper towels to drain.

Add the garlic and the onions and cook the mixture over moderate heat, stirring until the onions are softened and begin to turn a golden color.

Return the lamb to the skillet, add the wine, the broth, salt and pepper to taste, and bring the liquid to a boil. Simmer the shanks, covered, stirring occasionally, for 1½ hours and then add carrots and new potatoes.

Continue cooking for an additional 1½ to 2 hours, or until meat is tender. Serves 5.

**TOSSED VEGETABLE SALAD**

- 1 red pepper, diced

- 1 can artichoke hearts, quartered (13 ounces)
- 1 can hearts of palm, sliced (14 ounces)
- 1-2 tomatoes, diced
- 1 can water chestnuts, sliced (8 ounces)
- 8-10 black olives, sliced
- 3-4 leaves fresh basil, chopped
- Salt to taste
- Freshly ground black pepper to taste
- Olive oil
- Balsamic vinegar

Prepare the vegetables and combine in a bowl. Drizzle a small amount of olive oil over the vegetables so that they are very lightly coated and then add a splash of balsamic vinegar. Toss gently and season with salt and freshly ground pepper to taste.

**HENRY'S CHEESECAKE**

- 1½ cup graham cracker crumbs
  - 2 cups sugar, divided
  - ¼ cup butter, softened
  - 3 pounds cream cheese, softened to room temperature
  - 9 eggs
  - 1 teaspoon vanilla extract
  - juice of one lemon
  - 1½ cup sour cream
- Make crust by mixing together graham cracker crumbs, ¼ cup sugar and softened butter. Lightly butter 10-inch round cake pan that is 3

See WINNER, 2B