

# Hearty dishes perfect for Mardi Gras party

See related story on Taste front.

**SHRIMP CREOLE**

1/2 cup butter or margarine  
2 onions, finely chopped  
2 cloves garlic finely minced  
2 celery stalks, finely chopped  
2 pounds raw shrimp, peeled and deveined  
4 tablespoons flour  
1 teaspoon salt  
2 teaspoons chili powder  
2 cups milk  
4 tablespoons catsup  
2 tablespoons finely chopped parsley  
chicken broth or white wine to thin sauce

Use a heavy skillet — melt butter and sautee vegetables. Add shrimp and sautee a few minutes longer. Combine the salt, flour and chili

powder and add to the skillet. Gradually add the milk, and cook for five minutes at low heat.

Add catsup and parsley. Cover and continue to cook an additional 10 to 12 minutes. Add chicken broth or white wine to thin sauce to desired consistency. Serve on fluffy white rice tossed with lightly sauteed sliced mushrooms. Serves 4 to 6.

**STUFFED MUSHROOMS**

2 dozen mushrooms, stems finely chopped  
olive oil  
4 tablespoons margarine  
1/2 cup crabmeat flaked  
1 onion, finely minced  
1 stalk celery, finely minced  
1 garlic clove, finely minced  
1/2 teaspoon salt

dash cayenne pepper  
3 slices white bread, made into crumbs in blender  
Parmesan cheese

Wash and remove stems. Brush each cap with oil inside and out. Place on cookie sheet. Melt margarine in skillet and saute onion, celery and garlic until soft. Add finely chopped stems, flaked crabmeat, parsley, salt, pepper and bread crumbs. Stir well. Blend. Mound each cap with this mixture and sprinkle with Parmesan cheese. Bake at 325 degrees for 25 minutes.

**CAFE BRULOT**

The peel of 1 orange  
The peel of 1 lemon  
36 ounces hot brewed French roast dark coffee  
1 cup sugar  
1 cup bourbon  
1 tablespoon whole cloves  
2 sticks cinnamon

Put all the ingredients except coffee in a pot and mash together while bringing to a boil.

Remove from the heat, set the mixture on fire. When the alcohol has burned off, add coffee. Let the mixture stand a few minutes to improve the flavor. Strain and serve.

**RECIPES FOR SHRIMP CREOLE, STUFFED MUSHROOMS AND CAFE BRULOT, supplied by Chef Carol Huskins of the Townsend Hotel, Birmingham**

**JAMBALAYA**

2 tablespoons oil  
8 pieces chicken, trimmed of all excess fat and skin  
4 tablespoons salted butter  
1/2 cup finely chopped onion  
2 cloves garlic, minced  
1/2 cup finely chopped green pepper  
1/2 cup finely chopped celery  
1 cup peeled, seeded and chopped fresh tomatoes, or 1 1-pound can peeled tomatoes, peeled and chopped  
1/2 cup finely chopped parsley  
1 1/2 cups long-grain rice  
3/2 cups boiling water  
1 teaspoon salt  
1/4 to 1/2 teaspoon cayenne pepper  
1/4 teaspoon dried thyme, or a few fresh sprigs of thyme  
1 bay leaf  
Freshly ground black pepper  
1/4 pound boiled ham, julienne  
1/2 pound uncooked shrimp, peeled and deveined  
Chopped parsley for garnish

In a large, heavy saute pan, heat the oil and brown the chicken well on all sides. Remove and set aside. In the same pan, melt the butter. Add the onion and sautee over low heat for 5 minutes until softened, stirring often to prevent coloring. Add the garlic and sautee a few more minutes, stirring constantly. Add the pepper and celery and sautee a few more minutes. Add the tomatoes and cook until the mixture has thickened and most of the liquid has evaporated. Stir in the parsley and rice and sautee until the rice is hot.

Four the boiling water over the rice mixture and stir in the spices and seasoning. Return the chicken to the pan. Bring the liquid to a boil, cover, and simmer until the chicken is cooked and most of the liquid has been absorbed by the rice, about 35 minutes.

Add the ham and shrimp to the rice, cover and continue cooking until the shrimp is pink and the ham is heated through, about 5 minutes. Fluff the jambalaya with a fork to distribute the ingredients and serve sprinkled with additional parsley.

Recipe from "Home Cooking Sampler, Family Favorites From A to Z," Peggy K. Glass, (Frenette Hall Press, 1989, hardcover, \$19.95)

**MARDI GRAS SPECIAL EVENTS**

**DINNERS:**

- Mardi Gras Celebration 7:30 p.m. Friday and Saturday, Feb. 19 and 20 Schoolcraft College-Waterman Cir. Tickets \$50 per person Call 462-4117.
- Mardi Gras French-Style Dinner 7:30 p.m. Tuesday, Feb. 23 Townsend Hotel, Birmingham \$60 per person Call 953-2047; mailbox 1864.

**COOKING CLASSES:**

- Mardi Gras New Orleans Style I and 7 p.m. Tuesday, Wednesday, Thursday, Friday, Feb. 16-19 Kitchen Glamor stores \$3 class fee Call 637-1300 for class locations
- Creole and Cajun Cooking 6-8:30 p.m. for eight weeks, beginning April 20 Southfield Lathrup High School Cost \$44, non-residents \$47 Call 746-6700 weekdays, 8:30 a.m. to 4:30 p.m. to register

**CARNIVAL:**

- Mardi Gras Carnival St. Anne's Church, Detroit 8 p.m. Saturday, Feb. 20 Cost \$50 per person Call 496-1701

## Celebrate from page 1B

A grassy-style sauvignon blanc can't be beat. You can stick with French and use a Sancerre from the Loire Valley or choose one from California. These are some of the best: 1990 Paul Thomas Sancerre, Chavignol "Les Commasses" (\$16), 1991 Lockwood Sauvignon Blanc (\$7), 1991 Simi Sauvignon Blanc (\$9), 1991 Fetzer Barrel Select Sauvignon Blanc (\$10).

With Andouille, the most popular Cajun smoked pork sausage, a spicy southern Rhone wine, such as a Chateaufort-du-Pape, is in order. Dry Creek Vineyard's owner Dave Stare, the grandson of a former Louisiana governor, is a Louisiana cooking aficionado. Wherever possible, winery events are centered around his food preference.

Dry Creek Winery chef Richard Nolleaux makes the best Duck and Andouille Gumbo we've tasted (see recipe inside). Dry Creek Zinfandel is used in the recipe and a glass of it makes a great match at the table.

With gumbo and duck preparations, we also like pink notes. Here again, you can select a French or red Burgundy or one of the bottlings from the Carneros region of California.

Ham dishes or tasso call for a rose or light red wine from Provence or one of the newer market entries from the Languedoc-Roussillon region of southern France.

The strong flavors of jambalaya and the fact that it often contains tomatoes make it difficult to pair with wine. Here the recommendation is a dark premium beer or Bass Ale.

To leave a Voice Mail message for the Heads, dial 353-2047 on a Touch-tone phone, mailbox 1864. See recipe inside.

# Dry Creek Winery chef shares recipe

See related wine column on Taste front. Recipe provided by Richard Nolleaux.

**DUCK AND ANDOUILLE GUMBO**

Seasoning mix:  
1 1/2 teaspoons garlic powder  
1 teaspoon dried thyme  
1/2 teaspoon ground sage  
1 teaspoon salt  
1/2 teaspoon each black pepper, white pepper and cayenne

1 teaspoon ground juniper berries  
Roux:  
2 cups vegetable oil  
2 cups flour  
Remaining ingredients:  
5 cups minced white onions  
2 cups minced green onion (white and green parts)  
1 1/2 cups minced yellow bell pepper  
3 cups minced celery  
4 cups duck meat (from

breast, leg, thigh)  
3 tablespoons vegetable oil  
2 andouille sausages, diced 1/4 inch (approximately 1 1/2 cup)  
1 1/2 cups dry red wine, Dry Creek Zinfandel  
5 quarts rich duck stock (or chicken stock)  
1/4 cup Worcestershire sauce  
2 tablespoons finely minced garlic  
2 tablespoons salt  
1 1/2 teaspoons cayenne  
3/4 cup tomato puree

utes until duck cooks slightly. Remove duck to same plate as andouille; deglaze pan with 1 1/2 cups dry red wine.

In large heavy bottomed pot make a roux with oil and flour. When it turns a mahogany color, add white onions, green onions, yellow bell pepper and celery. Stir constantly for about 8 minutes, add duck stock, deglazing liquid from above and bring to a boil. Reduce to medium heat and add garlic, duck andouille mixture, salt, cayenne, Worcestershire and tomato puree. Stirring occasionally, let cook over medium heat for about 2 hours. Skim surface occasionally.

Refrigerate overnight. The next day, remove any fat that remains on top. Reheat for service.

Serve in large soup bowl, add 1/4 cup cooked rice. Gumbo can be made hotter with your choice of Tabasco, etc.

# Spend some time cooking with Julia Child

See Larry Jones column on Taste front. Recipes from Julia Child's "The Way to Cook," (Knopf, 1989, hardcover \$50)

**AGO BOUIDO (GARLIC SOUP)**

1 or 2 large heads of garlic, (2 heads are not too much), the unpeeled garlic cloves separated and mashed  
2 quarts water  
seasonings:  
2 teaspoons salt  
a big pinch of freshly ground white pepper  
2 whole cloves  
1/4 teaspoon sage  
1/4 teaspoon thyme  
1 medium imported bay leaf  
6 parsley sprigs

3 tablespoons fruity olive oil  
3 egg yolks  
1/4 cup olive oil

Combine all the listed ingredients except the egg yolks and olive oil in a saucepan, bring to a boil, and simmer partially covered for 30 minutes. Strain into a bowl, pressing the juices out of the ingredients, and return to the saucepan.

Correct seasonings. Whisk the egg yolks in a soup tureen or a mixing bowl for a minute or two until thick and sticky; by droplets, whisk in the olive oil to make a thick, mayonnaise like cream.

Just before serving, beat a ladleful of hot soup into the egg yolk mixture and then gradually whisk in the remainder of the soup. Serve immediately, passing bread and grated Parmesan cheese separately. Serves four to six.

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**GRATIN OF RUTABAGA OR WINTER SQUASH**

1 1/2 pounds rutabaga or winter squash, cut into a 3/4-inch dice, 4 to 5 cups  
1/2 teaspoon freshly grated ginger  
1 large clove garlic, minced  
3 tablespoons butter  
3 tablespoons flour  
2 cups milk  
3 tablespoons fresh white bread crumbs  
3 tablespoons grated Swiss cheese

Place the diced rutabaga or squash in a steamer basket with ginger and garlic. Cover and steam over 1-inch of water for about 10 minutes, until almost tender. Remove the steamer, boil down the steaming liquid to 1/4 cup; whisk into the sauce.

Make a white sauce by melting the butter in a saucepan and whisking in the flour and milk and cooking over low heat until thickened. Preheat oven to 325 degrees.

Fold the rutabaga or winter squash into the white sauce, and turn into a buttered baking dish.

Spread on the crumbs and the cheese. Bake in the middle level of an oven for 1 1/2 hours; the top should be nicely browned and the sauce almost completely absorbed. Serves 6.

**COOKING CALENDAR**

To get your classes listed in this column, send items to be considered for publication to: Katelyn Wagonik, Taste Editor, The Observer & Eccentric, 36251 Schoolcraft Road, Livonia 48150.

**AMERICAN HEART ASSOCIATION**

Heart Smart Cooking demonstration, 3-5 p.m. Monday, Feb. 15, Room 2055 Education and Research Building, Henry Ford Hospital, 2799 W. Grand Boulevard, Detroit. Cost \$26 per person, Call 972-1919 for information.

**COOKING ADVENTURE**

The Mystery and Excitement of the Black Truffle, one hour demonstration by Chef Keith Fennie at Les Salaisons in Royal Oak, 6 p.m. Tuesday, Feb. 23, followed by five course dinner, complete with wines for each course. Cost \$75 per person not including gratuity and tax. Limited seating, call 645-3400.

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