Make your own flavored mustard

See Larry Janes' column on Taste front.

FENNEL SEED MUSTARD

6 tablespoons crushed fen-nel seed 3 cups dry mustard 11/2 cups firmly packed brown

sugar 11/2 cups apple cider vinegar 1 teblespoon salt ¼ cup peanut oil

Using a mortar and pestle or food processor, crush fennel seed. Add dry ingredients and mix well. With the machine running, add vinegar then add oil in a slow stream until a mayonnaise con-

Transfer to jar. Refrigerate or store in a cool, dark place. Mus-tard is great with pate, ham, meat loaf, and pork.

TARRAGON MUSTARD

2 cups dry mustard
1 cup sugar
% cup tarragon vinegar
2 tablespoons dried tarragon

Combine all ingredients except olive oil and mix well. Slowly add olive oil and blend until mixture resembles mayonnaise. Pour into a jar, store in a cool, dark place. This mustard is excellent on

steamed on vegetables and cold shellfish.

ENGLISH PUB MUSTARD

2 cups dry mustard 1 cup firmly packed brown

2 teaspoons salt 1/2 teaspoon turmeric 10 ounces flat ale

Combine all ingredients except ale. Slowly add ale whils whisking until it is like msyonnaise. Trans-fer to jar and store in a dark, cold space. This mustard is great with sausages, cold cuts, and cheese.

SWEDISH HOT MUSTARD

Tolleret wants mature grapes for the chardonnay which is 20-30 percent barrel fermented and aged for six months in oek. "We do not let our chardonnay undergo malolactic fermentation because it speeds the aging procasa," said Tolleret. "We want to retain the fresh fruit character in our wines."

To increase the intensity of the syrah, Tolleret draws off 20 percent of the juice before fermentation. This leaves less juice in contact with the skins and offers greater concentration and color. 4 eggs ½ cup light brown sugar 12 cup light town sugar
12 cup apple cider
12 cup apple cider vineger
13 cup dry mustard
1 tablespoon flour
12 teaspoon cardamom,

ground dash ground cloves Beat egy in a large, non-alumi num saucepan. Add remaining ingredients and mix well. Cook over low heat, stirring constantly until mixture thickens, about 10 minutes. Cool, transfer to a jar, store in a cool, dark place. Serve this mustard with sausages.

tact with the skins and offers greater concentration and color.

"At Fortant de France, we achieve easy-drinking red wines by avoiding the harsh tannins we get in the south of France," Tolleret said. "We get flavor and length on the palate by employing a longmaceration in which the grapes remain in contact with the juice for up to 20 days and give

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CORK BOARD

MARCH 19.7 P.M.: Importer Robert Kacher will take you on a French Wine To at the Golden Mushroom, 10 Mile Road at Southfield Road Inclusive price for dinner with specially paired wines is \$75 per person. Reservations, 559-4230.

Taste the Alsace wines of Zind-Humbrecht and meet winemaker Olivier Humbrecht maker Olivier Italia read during dinner at Mon Jin Lau, Maple Road at Stephenson Highway. Inclusive price: \$60. Reservations, 689-2332

the wines just a touch of barrel age."

Cousins share favorite family recipes

ROAST LEG OF LAMB WITH NATURAL JUS

- 1 leg of lamb, 7-8 pounds, boned, rolled and tied
- boned, rolled and tied 3 gardic cloves, chopped 1 sprig of fresh rosemary, chopped 1 medium Spanish onion, rough cut 1 carrot, pared, rough cut 2 celery ribs, rough cut Roasting spices as nee (see recipo below)

Partially until leg of lamb and season cavity with roasting spice, garlic, and rosemary. Retie. Season surface of meat liberally with roast-

Scar lamb in large skillet, turning to brown meat (or sear in 450 degree oven for 20 minutes). Preheat oven to 300 degrees. Place rough cut

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dessert treat when they were children, and a comfort food when they were side.

"I remember my grandmother risiting us when we were children. She would make goody, and we would ait on the floor in a half-circle around her chair, and she would feed it to us out of a spoon," Said Connery.

mirepoix (onions, carrot, celery), on the bottom of a reasting pan, and set lamb on top of mirepoix. Cook lamb for approximately 2½ hours, or until internal temperature reads 128 degrees on a quick-read thermometer. Let meat stand 20 minutes to set juices. Slice and serve with natural jus. Serves 8-10 peo-

e. Recipe courtesy Kevin Brennan

ROASTING SPICES

- 2 cups Kosher salt 1 tablespoon dry mustard 2 teaspoons freshly ground
- black pepper 11/2 teaspoons ground white
- pepper 2 teaspoons fresh chopped
- parsley
 1 sprig fresh rosemary,
 chopped
 2 teaspoons finely chopped

"It's really a recipe for using up stale bread, but my children at-ways loved it. When I would ask then what special dish they want-ch, it was always goody," said Fatsy Connery, This year, the Bloomfield Hills Country Club opened with a St. Patrick's theme dinner buffet. In addition to leg of lamb, there was

Blend spices together. Reserve nused pertion for other uses.

NATURAL JUS WITH RED WINE AND ROSEMARY

2 cups Burgundy wine 1 quart veal or lamb stock (beef may be substitute 3 teapoons tomato paste

- ck peppercoms
- 1 sprig of rosemary 2½ tablespoons comstarch, mixed with an equ amount of cold water salt and pepper to taste

Deglaze roesting pan with wine, add pan juices, mirepoix and wine to a sauce pot. Reduce by 4, add remaining ingredients, except cornstarch, and reduce to half again. Add starch/water misture, bring to a boil, stirring constantly.

salmon, braised cabbage and other vegetable dishes, white soda bread with caraway seeds and currents, and rice pudding.

"Irish flavors are very good," said Connery, who also visited Ireland recently, "Pork and lamb roasts are typical, with vegetables roasted in the pan.

PATSY CONNERY'S SODA BREAD

4 cups unbleached white flour 1 cup wheat germ 1 cup whole wheat flour Heaping tablespoon each of bading sode and bading

- powder
 1/2 cup sugar
 2/3 cups butte
- 1/2 teaspoons salt

Mix dry ingredients. Cut butter-milk into mixture with a fork until it forms a doughball. Can cook in a greased 8-inch cake pan, or a cheesecake springform pan. Bake in a 350 degree oven about 45 minutes, or until it sounds hollow when you rap on the bottom of the loaf.

"The foods you had as a child stay in your mind. Besides goody, I remember tea with sods bread and rough-cut Irish marmalade. There's always something to eat in an Irish home, not fancy, but good."

See recipes above .

Food questions answered

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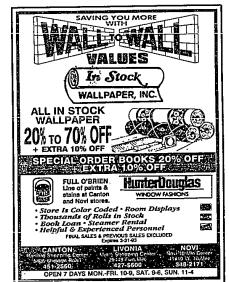


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