

Make your own flavored mustard

See Larry Janes' column on Taste front.

stency is achieved. Transfer to jar. Refrigerate or store in a cool, dark place. Mustard is great with pate, ham, meat loaf, and pork.

steamed on vegetables and cold shellfish.

FENNEL SEED MUSTARD

- 6 tablespoons crushed fennel seed
- 3 cups dry mustard
- 1 1/2 cups firmly packed brown sugar
- 1 1/2 cups apple cider vinegar
- 1 tablespoon salt
- 3/4 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-

TARRAGON MUSTARD

- 2 cups dry mustard
- 1 cup sugar
- 3/4 cup tarragon vinegar
- 2 tablespoons dried tarragon
- 1/2 cup olive oil

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

ENGLISH PUB MUSTARD

- 2 cups dry mustard
- 1 cup firmly packed brown sugar
- 2 teaspoons salt
- 1/2 teaspoon turmeric
- 10 ounces fat ale

Combine all ingredients except ale. Slowly add ale while whisking until it is like mayonnaise. Transfer to jar and store in a dark, cold space. This mustard is great with sausages, cold cuts, and cheese.

SWEDISH HOT MUSTARD

- 4 eggs
- 1/2 cup light brown sugar
- 1/2 cup honey
- 1/2 cup apple cider
- 1/2 cup apple cider vinegar
- 1/2 cup dry mustard
- 1 tablespoon flour
- 1/2 teaspoon cardamom, ground
- dash ground cloves

Beat eggs in a large, non-aluminum 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.

Fortant from page 1B

Tolleret wants mature grapes for the chardonnay which is 20-30 percent barrel fermented and aged for six months in oak. "We do not let our chardonnay undergo malolactic fermentation because it spoils the aging process," 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.

"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 long maceration in which the grapes remain in contact with the juice for up to 20 days and give

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MARCH 19, 7 P.M.

Importer Robert Kucher will take you on a French Wine Tour at the Golden Mustang, 10 Mile Road at Southfield Road. Inclusive price for dinner with specially paired wines is \$76 per person. Reservations, 659-4330.

MARCH 22, 7 P.M.

Taste the Alsace wines of Zind-Humbrecht and meet winemaker Olivier Humbrecht 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

See related story on Taste front.

ROAST LEG OF LAMB WITH NATURAL JUS

- 1 leg of lamb, 7-8 pounds, boned, rolled and tied
 - 3 garlic 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 needed (see recipe below)
- Partially untie leg of lamb and season cavity with roasting spices, garlic, and rosemary. Retie. Season surface of meat liberally with roasting spices.
- Sear lamb in large skillet, turning to brown meat (or sear in 450 degree oven for 20 minutes). Preheat oven to 350 degrees. Place rough cut

mirepoix (onions, carrot, celery), on the bottom of a roasting pan, and set lamb on top of mirepoix. Cook lamb for approximately 2 1/4 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 people.

Recipe courtesy Kevin Brennan

ROASTING SPICES

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

Blend spices together. Reserve unused portion for other uses.

NATURAL JUS WITH RED WINE AND ROSEMARY

- 2 cups Burgundy wine
- 1 quart veal or lamb stock (beef may be substituted)
- 3 teaspoons tomato paste
- 1 bay leaf
- 6 Black peppercorns
- 1 sprig of rosemary
- 2 1/2 tablespoons cornstarch, mixed with an equal amount of cold water
- salt and pepper to taste

Degrease roasting pan with wine, add pan juices, mirepoix and wine to a sauce pot. Reduce by 1/2, add remaining ingredients, except cornstarch, and reduce to half again. Add starch/water mixture, bring to a boil, stirring constantly.

Check consistency and seasoning, strain and serve.

PATSY CONNERY'S SODA BREAD

- 4 cups unbleached white flour
- 1 cup wheat germ
- 1 cup whole wheat flour
- Heaping tablespoon each of baking soda and baking powder
- 1/2 cup sugar
- 2 1/2 cups buttermilk
- 1/2 teaspoons salt

Mix dry ingredients. Cut buttermilk 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.

Irish from page 1B

dessert treat when they were children, and a comfort food when they were sick. "I remember my grandmother visiting us when we were children. She would make goody, and we would sit on the floor in a half-circle around her chair, and she would feed it to us out of a spoon," said Connery.

"It's really a recipe for using up stale bread, but my children always loved it. When I would ask them what special dish they wanted, it was always goody," said Patsy 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

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.

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

See recipes above.

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