

Cooks share Passover recipes in community cookbooks

See related story on Taste front. If you're looking for something different to serve during Passover, here are some ideas from "Still Fiddling in the Kitchen," and "From Generation to Generation."

processor. Transfer potato to bowl of ice water, let stand for 5 minutes.

Meanwhile in a small bowl, combine mustard (French dressing) and garlic, mix well. Rinse chicken and pat dry. Brush mustard (French dressing) mixture evenly on meaty side of chicken. Place chicken, bone side down, on foil lined baking sheet. Drain potatoes and dry thoroughly with paper towel. Place in a medium bowl and toss with oil or dressing to coat. Top each piece of chicken with 1/4 cup potato mixture in even layer to form skin. Sprinkle lightly with pepper. Bake in a 425 degree oven for 30-40 minutes or until chicken is no longer pink and potato shreds are golden. If potatoes are not browning, transfer pan to broiler and watch carefully. Garnish with fresh herbs. Serve im-

mediately. Serves 4.
Recipe submitted by Karol Mosley in "Still Fiddling in the Kitchen."

SPINACH AND STRAWBERRY SALAD WITH LEMON DRESSING

1 (10-ounce) package fresh spinach, washed, drained and coarsely torn
1 pound fresh strawberries
Dressing:
1/4 cup sugar
Juice of 1 large lemon
1 egg yolk
6 tablespoons vegetable oil
Chill washed and torn spinach. Arrange strawberries on top and chill. To make dressing, place sugar in mixing bowl. Add lemon juice and whisk. Add yolk. Add oil and continue to whisk until dressing is thick and creamy. Cover the dressing and refrigerate. Before serving, whisk dressing if necessary. Serve cold. Serves 6-8.
Recipe submitted by Ann Zoumer in "Still Fiddling in the Kitchen."

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ISRAELI CHAROSET

1 apple peeled and cored
3 sliced bananas
10 pitted dates
1/2 cup nuts
Juice and rind of 1/2 lemon
Juice and rind of 1/2 orange
1/2 cup dry red wine
1 teaspoon cinnamon
matzo meal
Combine first six ingredients in food processor and process until finely chopped. Place in bowl and

APRICOT PASTRY-PASSOVER

Pasty:
1/2 pound softened sweet butter or unsalted parve margarine
2 egg yolks
pinch salt
1 cup sugar
2 cups sifted cake meal
2 teaspoons grated lemon rind
1 teaspoon vanilla
Filling:
1 teaspoon salt
1/2 cup lemon juice
2 teaspoons grated lemon rind
Cream butter and sugar together until smooth. Add egg yolks, beat until light. Sift flour with baking powder and salt; add alternately with lemon juice, mixing thoroughly after each addition.
Fold in the stiffly beaten egg whites and the grated lemon peel. Fill buttered and sugared pans 3/4 full. Bake at 375 degrees for 20 minutes. Muffins are great with tea and they freeze well.

One 12-ounce or 16-ounce jar apricot preserves
1/4 to 1/2 cup lemon juice
1/4 cup chopped nuts
Combine all ingredients for pastry. Spread 1/4 of dough on the bottom of a greased 9 by 13-inch pan and up the sides 1 inch. Bake at 325 degrees for 20 minutes. Refrigerate remaining dough until needed.
Remove the crust from the oven and while still hot spread preserves mixed with lemon juice. Sprinkle with chopped nuts.
Crumble remaining dough on top and bake an additional 30 to 35 minutes. Serves 18.
Recipe "From Generation to Generation," Sisterhood of Congregation Shaarey Zedek.

Enjoy the taste of fresh lemons in lemonade, desserts

See Larry Jones' column on Taste front.

LEMON MERINGUE PIE

1 1/2 tablespoons shortening
8 tablespoons flour
1 cup sugar
1/4 teaspoon salt
2 cups water
2 egg yolks, beaten
The juice of 1 big lemon
Crust rind of 1/2 lemon
1 plain baked 9-inch pie crust
2 tablespoons powdered sugar
2 egg whites, beaten stiff
Melt shortening. Add flour, sug-

ar, salt water and yolks. Mix well. Cook over hot water until thick, stirring constantly. Remove from heat, add lemon juice and rind and mix well. Four into prepared pie shell.
Cover top with a meringue by beating powdered sugar into beaten egg whites.
Bake at 325 degrees until lightly golden, about 15 minutes. This filling can be used for lemon tarts as well.

SIMPLE LEMON PUDDING

2 cups milk
3 tablespoons honey
3 tablespoons cornstarch
2 eggs, well beaten
4 teaspoons lemon juice
1 teaspoon fresh grated lemon rind
Heat 1 1/2 cups milk and honey in a saucepan over low heat. Mix remaining milk and cornstarch and stir into hot milk mixture. Stir constantly over medium heat until thickened and starting to boil,

about 3 minutes.
Stir about 1/4 cup of the mixture into the beaten eggs, slowly. Dribble the egg mixture into the pan over low heat and cook slowly for 1 minute. Remove from heat, stir in lemon juice and rind. Serve warm or chilled.
LEMON MUFFINS
1 cup butter
1 cup sugar
4 eggs, separated
2 cups flour
2 teaspoons baking powder

1 teaspoon salt
1/2 cup lemon juice
2 teaspoons grated lemon rind
Cream butter and sugar together until smooth. Add egg yolks, beat until light. Sift flour with baking powder and salt; add alternately with lemon juice, mixing thoroughly after each addition.
Fold in the stiffly beaten egg whites and the grated lemon peel. Fill buttered and sugared pans 3/4 full. Bake at 375 degrees for 20 minutes. Muffins are great with tea and they freeze well.

COOKING CALENDAR

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

cheeks, payable to the Metro Detroit Chapter of the Irish American Cultural Institute (I.A.C.I.): I.A.C.I. Treasurer, 16940 W. Thirteen Mile Road, Beverly Hills, MI 48025. For information, call 633-4993.

MUSTARD
Marty Figley, master gardener and columnist for the Observer & Eccentric Newspapers, will offer a taste of her gourmet mustards. Delicious and Mustardicious, 11 a.m. to 4 p.m. Saturday, April 10, at Holiday Market, 1203 S. Main in Royal Oak.

THE LARK
Cooking and dining at the Lark with Chef Marcus Haight 11 a.m. Saturday, May 15 and Sunday, May 16. Join Chef Marcus in preparing a culinary feast, then adjourn to the Lark's dining room for a private luncheon. The cost is \$50 per person. Classes limited to 12 people. For reservations, call 661-4466.

SOUTHFIELD ADULT EDUCATION
There's a lot cooking Southfield. Howard Paice is teaching an International Cookery class for eight weeks beginning 6-8:30 p.m. Monday, April 19. The cost is \$44.

On Tuesdays, 6-8:30 p.m. beginning April 20, he's teaching a class in Creole and Cajun Cooking. The cost is \$4. A series of four Italian Regional Cooking classes will be offered 6:30-9:30 p.m. Thursdays, beginning May 6. The cost is \$29 per class or \$108 per person for the series. For registration information, call 746-8700.

KITCHEN GLAMOR
Elwin Greenwald of Elwin's Tu-Go gives step-by-step instructions for an old-fashioned Sunday chicken dinner, 1 and 7 p.m. Tuesday, April 13 at Novi store; 1

and 7 p.m. Wednesday, April 14 at Redford store, 1 and 7 p.m. Thursday, April 15 at West Bloomfield store, and 1 and 7 Friday, April 16 at Rochester store. There is a \$3 fee for this class. Call 537-1300 to register, or for more information.

TUPPERWARE
Venture Sales, an authorized distributor of Tupperware Brand Products, is offering a Microwave Cooking Class 7-9 p.m. Monday, April 5 at 32783 Manor Park Drive in Garden City. These classes are free. For more information, call 522-9260.

WEIGHT WATCHERS
Weight Watchers Food Advisor Debby Rowe will conduct free cooking demonstrations, open to the public, 11:30 a.m. to 1 p.m. Tuesday, April 6 at Crowley's Livonia Mall, 7 Mile Road at Middlebelt and 2 to 4 p.m. at Crowley's in Farmington, 12 Mile Road at Farmington Road. Sample savory spring dishes, recipes will be available. For information, call 1-800-487-4777. Demonstrations also planned, 7-9 p.m. Thursday, April 22 at Wonderland Mall, Plymouth Road at Middlebelt in Livonia.

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