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most are garnished with whipped cream.

At the Whistle Stop, John Camilleri improvised the traditional graham cracker crust a bit by adding chopped pecans and walnuts. The nuts add a nice crunch to the crust texture, and also balance well with the tangy Key lime filling.

I guess you should really expect a restaurant named Key Largo to feature Key lime pies on its menu, and you're right. Not only is it on the menu, it's been the best-selling dessert since the Walled Lake restaurant opened in 1987.

The technique used for the Key Largo pie filling is very similar to feature Key lime pies on its menu, and you're right. Not only is it on the menu, it's been the best-selling dessert since the Walled Lake restaurant opened in 1987. The technique used for the Key Largo pie filling is very similar to feature Key lime pies on its menu, and you're right. Not only is it on the menu, it's been the best-selling dessert since the Walled Lake restaurant opened in 1987.

"Not only do we use the lime juice in our pie filling, but we also use it in a number of our tropical seafood entrees and salsas," he said.

Chefs at Whistle Stop and Key Largo agree that Nellie and Joe's Key West lime juice makes all the difference in their Key lime pies.

If you read Key lime juice bottle labels carefully, you'll notice a variety of descriptions for what's inside the bottle. Nellie and Joe's product is labeled, Key West Lime Juice. Others call their product Key lime juice. If you travel to that southernmost part of Florida, you'll have difficulty finding an authentic Key lime tree.

And if you go to a produce market such as the Waterfront Market on Williams Street in Key West, they'll tell you that key limes are available only at certain times of the year. If you inquire further, they'll explain that it all depends on when an elderly Cuban man named Joe (we think he's the same Joe as the founder of Nellie and Joe's) delivers them in a small basket. According to Rod Miller pres-

ent owner of Nellie and Joe's, there has not been a commercial production of lime juice made exclusively with Key limes since 1948.

"The Key lime trees which grow in Florida are very limited in number," mostly because they're difficult to grow," he said. They grow on a small fragile tree which is easily injured by the winds and needs to be in a well-drained location.

Nellie and Joe's Key West lime juice is a blend of limes grown in southern Florida. What makes their product different is the percentage of acidity formulated or blended to resemble the flavor of an authentic Key lime.

Before you pass judgment on the Key Lime pies in Birmingham and Walled Lake, you should venture to Southfield and try the pie at the Baker's Loaf on Northwestern Highway.

Here you'll find yet another version made with a graham cracker crust and a filling of sweetened condensed milk, Rose's lime juice and egg yolks which is baked and then topped with meringue. This

popular pie is made year-round. Owners Duane and Paula Christ have been making Key lime pie since they first opened their shop in 1977 according to shop/restaurant vice president Chuck Christ. "They've always been a good seller," he said "but it's incredible how the interest in this dessert continues to grow." So, if you've been looking for authentic Key limes to make a pie you should give up your search. But, when you're in the Florida Keys, look for Joe carrying a basket filled with limes that are a gorgeous yellow in color and have a thin rind.

Now, if you want to take the easy way out, buy a bottle of Key West lime juice found at most gourmet shops including the Merchant of Vino in Birmingham, Southfield, and Troy, and in the Marketplace at Hudson's. Most bottled lime juice has a shelf life of 6-8 months.

According to Rod Miller, Nellie and Joe's lime juice can be stored in the refrigerator 1 to 2 years.

See recipes inside.

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Lime desserts refreshing on hot days

See related story on Taste front.

KEY LARGO'S KEY LIME PIE

- 2 large eggs, separate yolks and whites
- 16 ounces condensed milk
- 2 ounces Key lime juice
- 1/2 ounce natural gelatin
- 1/2 ounce very hot water
- 1 9-inch graham cracker pie shell

Add yolks to mixer bowl. Using the whites, brush them lightly over the graham cracker crust shell. Bake crust in a 350 degree oven for 2 minutes or until golden brown. Set crust aside to cool while preparing the filling.

Whip the yolks until they are light and lemon in color. In a separate bowl, dissolve gelatin in the hot water. When dissolved very slowly add to mixing bowl. Then, slowly add condensed milk. Stir well blending in lime juice.

Pour filling into cooled crust and refrigerate for 4-6 hours. Serve chilled garnished with whipped cream and thin fresh lime slices.

KEY WEST LIMEADE

- 1 cup Key West lime juice
- 1 cup sugar
- 1 cup water
- club soda

Prepare a sugar syrup by mixing the sugar and water in a saucepan until dissolved. Remove from heat and pour in lime juice. Refrigerate mixture. To serve use 1 part lime syrup to 6 parts cold club soda.

KEY LIME PIE

- 1 9-inch graham cracker pie crust
- 1 14-ounce can sweetened condensed milk
- 8 ounces non-dairy topping (Cool Whip)

- 1/4 cup fresh lime juice
- 1/4 cup fresh lemon juice

Mix condensed milk with non-dairy topping until blended. Add lime juice and lemon juice to mixture and blend well. Pour into graham cracker crust. Refrigerate 3 hours before serving. Top with whipped cream (optional).

Recipe from Eugene Bielak, "Amazing Taste," cookbook published by the Alter Guild of St. Hugo of the Hills Church, Bloomfield Hills.

NORMAN VAN ANK'S KEY LIME SNOW

- 2 envelopes Knox unflavored Gelatine
- 1/2 cup cold water
- 1/4 cup sugar
- 1/2 teaspoon grated Key lime or lime peel
- 1/2 cup Key lime or lime juice

- 1 1/2 cups boiling water
- 4 egg whites

In a large bowl, sprinkle unflavored gelatine over cold water. Let stand 5 minutes. Stir in sugar until blended. Add boiling water; stir until gelatine is completely dissolved, about 3 minutes. Add lime peel and juice. Chill until slightly thickened, about 16 minutes.

In a medium bowl, beat egg whites until stiff. While beating, gradually add gelatine mixture; beat until soft peaks form. Spoon into 8 dessert cups or a serving bowl; chill until firm about 2 hours.

Garnish, if desired, with twisted lime peel. Makes about 8 servings. Recipe from Knox Gelatine's Great Chefs-Great Taste series.

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because fat is a natural flavor enhancer. When you remove the fat, the flavor may also be decreased.

This recipe also calls for 1/4 cup of shredded cheddar cheese. It is a good habit to learn to visualize the amount of a package you will need before you start measuring. For example, with shredded cheese, 2 ounces is equal to 1/2 cup. But, if you pack the cheese into the cup you can actually have

twice the amount the recipe calls for.

This is where "hidden fats" can ruin a good low-fat recipe. So always try to visualize the amount of the total product you will need. Cheese usually comes in an 8-ounce package, you would only need 1/4 of the package for this recipe.

If you have a favorite recipe and would like a lower fat version,

please send it to Keely Wygonik, Taste/Entertainment Editor, The Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia 48160 or fax recipes via 691-7279. We will consider all recipes submitted. For a complimentary issue of the "Laura's Fat Free Kitchen" newsletter, send a self-addressed, stamped envelope to H.W. Publications, P.O. Box 9324, Livonia 48151-1324. Subscription price is \$12 a year.

Barbecue sauce perfect for pig roast

See related Taste Buds column on Taste front.

If the idea of roasting a pig is interesting, but overwhelming, call 1-800-967-5904 on a Touch-Tone phone to request Item PIGS (7447). We'll fax you an eight-page guide on the preparation of whole roast pigs. Have your MasterCard or Visa ready for the \$6.95 charge.

Here's a great barbecue sauce recipe. It makes enough for a crowd.

BARBECUE SAUCE

- Two 15-ounce cans tomato

- juice
- 1 cup dill pickle juice
- 1 cup honey
- 1/2 bottle (about 1 cup) Worcestershire sauce

Combine all ingredients and mix well. Serve with a roasted pig. Makes 1 quart.

LOOKING AHEAD

What to watch for in Taste next week:

- Meet families in the Wendover Woods subdivi-

sion in Troy who say farewell to summer and hello to their neighbors by hosting an annual summer picnic.

Farm markets are filled with Michigan corn. Joan Boram talks to area farmers and shares new ways to enjoy Michigan corn.

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. Or fax to 591-7279.

LES SAISONS
Les Saisons - Expressions in Cooking will feature specialties of the Lark restaurant in West Bloomfield with Chef Marcus

Haight, 6-8 p.m. Monday, Aug. 23 at Les Saisons, 304 W. Fourth Street Royal Oak, 645-3400. Cost \$30 per class.

LENORE'S NATURAL CUISINE
Learn how to make hot and sour soup, stir-fried beef, clay with tofu and other dishes at a Chinese Stir Fry class offered 6-9 p.m. Wednesday, Aug. 25 by Lenore's Natural Cuisine in Farmington Hills. The cost is \$28. Call 478-

4455 to register.

THREE CHEFS SERIES
Chefs Milos Cihelka, Golden Mushroom; Edward Janos, Avenue Diner; and Brian Foley, Pine Street, Chikayo and Acadia will offer their Three Chefs Series cooking class 9 a.m. to 2:30 p.m. Saturday, Aug. 28 at Acadia Restaurant, 3880 Lapeer Road, Auburn Hills. Cost \$150 per person. For details, call 684-0809.

SUMMER Specials

Schoolcraft College - Livonia, MI Student Activities presents

DONNY DENE and his Two Fisted Art Attack

Saturday, August 28, 1993 at 2 p.m.

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