See related story on holiday ap-petizers on Taste front.

PARTY STARTER

- 1 2-liter bottle 7-Up 2 bottles inexpensive sparkling
- I fifth Southern Comfort
- 1 cup pineapple luice 1 cup grapetruit juice 1/2 cup lemon juice 10 cups red food coloring
- Mix all ingredients over ice in a punch bowl and serve. The food col-oring, besides adding a festive color, masks the slightly cloudy nature of the mixture. Serves eight to 10 so-

Roll up beef slices and cut into bite-size portions. Secure with toothpick, Dip into honey mustard sauce and eat. Makes about 3 doz-

ROLL-UPS WITH HONEY MUSTARD SAUCE

- MIDSTARD SACE

 1 pound sliced roast beef

 1 box toothpicks

 Honey mustard sauce;

 1 cup mayonnaise

 1/2 cup honey

 4 cup Dijon mustard

 5 tables roops white prepi
- 5 tablespoons white prepared rseradish, or more to

PINEAPPLE SPREAD

- FINEAPPLE SPREAD

 1 8-ounce package cream
 cheese sottened
 1 10-ounce can crushed pineapple, squeezed as dry as
 possible
 2 tablespoons diced green
- pepper
 2 tablespoons diced onion
 2 tablespoons pimento
 1½ teaspoons Lawry's seasoned salt
- Mix all ingredients together and pread on crackers.

THAIZERS

- bunch leaf lettuce
 cup salted peanuts
 cup red sweet onlon
 cup diced salami

ARTICHOKE SPREAD 1 cup mayonnaise

- 1 cup grated Parmesan cheese
- 1 can artichoke hearts, drained and chopped

1/2 cup lime, diced with peel 1/2 cup peeled and linely

minced ginger root

Place all ingredients in separate
sections of a large platter. Each person makes their own mouth-pleaser
by taking a 4-inch section of lettuce
in the paim of the hand and filling
it with some of each of the ingredients. Twist and fold the lettuce
and est all its own.

minced ginger root

Mix all Ingredients together and spread into quiche dish. Sprinkle with parprika. Serve on crackers.

Simplify from page 1B

"Today, in the metro area, there's a proliferation of food pros who can do most anything for you. Busy people don't have time to prepare a seven-course holiday meal. Stressed people are happy to have companion-ship, and more importantly, to be treated specially.
"Keep this in mind when planning."

See Chef Larry's column on Taste front.

BOURBON BALLS 2 tablespoons cocaa 1 cup powdered sugar 14 cup bourbon whiskey 2 tablespoons light corn syrup 21/2 cups crushed vanilla

waters

I cup chapped pecans

1/2 cup powdered sugar

Gourmet goodies,

m'If you don't have a file system started, begin one this hollday season. Know where you can buy a holiday tort.

Chef shares favorite family recipes

See related Chef's Secrets on Taste front.

LOUISIANA CRAB CAKES

- Crab meat stuffing: 34 cup onlon, chopped very
- fine
 1/2 cup carrots, chopped very
- 1/2 cup celery, chopped very
- 2½ cups backfin crab meat 1 cup heavy cream (whipping
- cream) 1 jar (4 ounce) pimentos,
- chopped ½ teaspoon powdered Cajun

16 cups bread coumbs

145 cups bread crumbs
Heat butter in large, heavy frying
pan. Add finely chopped onions,
carrots and celery and cook until
vegetables are tender, about 10-12
minutes over medium heat. Stir in
crab meat, mix well and remove
from heat.

from heat.
Stir in cream and pimentos, stir to incorporate. Scason with a bit of salt and Cajun seasoning. Stir in bread crumbs and mix well. Cover and refrigerate overnight to blend flavors.

To cook: Shape crab cake mixture into eight circular cakes. Heat 3

tablespoons of oil in a large, heavy skillet and saute 4 crab cakes at a time over medium heat for 3-4 mites. Flip and continue cooking for 4-5 minutes or until golden brown. Repeat with remaining crab cakes. Serve each crab cake with fresh parsley sprigs.

Serves 4 (2 crab cakes each) for an entree or 8 individual crab cake appetizers.

appetizers.
Chef's note: Crah cakes are espe-cially good when served with rice pi-laf and coleslaw.

MISSISSIPPI MUD PIE

- 1 ¼ cups graham cracker crumbs
- crumbs
 4 cup, plus two tablespoons
 butter, melted
 1 package semi-sweet chocolate chips (about 14
 ounces)
- queur (optional) 1/2 cup whipping cream

1/2 teaspoon vanilla extract

In a 9-inch deep dish pio plate, combine graham cracker crumbs and melted butter. Press mixture onto bottom and sides of pie plate and bake at 350 degrees for 5 min-

onto bottom and sides of pie plate and bake at 350 degrees for 5 minutes. Set aside.

Met chocolate chips in the top of a double boller over simmering water and stir until smooth. Set aside. In a heavy saucepan combine heavy cream and marshmallows and cook, stirring constantly over medium heat until marshmallows are melted. Remove from heat and whisk in melted chocolate chips.

In a small glass bowl, combine egg with Tia Maria and beat for 10 seconds. Sit into the chocolate inkture, pour into the prepared pie scends. Sit into the chocolate inkture, pour into the prepared pie scends, sit into the chocolate inkture, pour into the prepared ping cream into a chilled bowl and beat, sprinkling in sugar and vanilatio incorporate and whip until stiff peaks form. Using a pastry bag, pipe whipped cream mixture onto pie and sprinkle with toasted ecconut. Serve immediately. Makes one 9-inch pie.

Chot's nate: To toast eccount.

sprinkle coconut on cookie sheet and bake at 350 degrees for 10 minutes, stirring once.

one size fits all

Egg Wash: 1 egg beaten with 3 tablespoons cold water Pour the hot water into a large bowl with the salt and stir for 1 minute. The salt will reduce in size, but not really dissolve. Add the flour and blend until all the water is absorbed.

flour and blend until all the water is absorbed.

Turn the dough out onto a lightly floured surface and kneed for a few moments until dough is smooth and pliable.

Cover the dough and allow to rest for 5 minutes. Roll the dough out to ½-inch thick on a floured surface and cut out the shapes with cookie cutters. Don's forget to punch a hole at the top for a string to hang.

Place the cookies on a non-stick baking sheet and brush lightly with the egg wash. Bake in a preheated 300 degree oven for I hour and 15 minutes or until golden brown. Allow to cool completely before stringing. We cup powdered sugar
Sift together the vecoa and 1 cup
of powdered sugar. Set aside. In a
small bowl, combine bourbon with
corn syrup and mix well. Stir into
cecoa and sugar mixture. Add vanituwafers and pecans and mix until
thoroughly blended.
Roll mixture into small balls and
roll in ½ cup powdered sugar.
Makes about ½ pound. Keep tightly
scaled for best results.

Recipe from "The Frugal Gourmet Celebrates Christmas," by Jeff Smith, (Copyright 1991, William Morrow, publisher, \$25.)

Send us a recipe for 'his' specialty

We have no doubt that men can cook, so in the spirit of the movie, "Mrs. Doubtfire," we're offering oven mitts to the first 50 men who send us a recipe for their specialty.

We're looking for recipes for their specialty.

We're looking for recipes for himself as an elderly British woman, and gets the job.

oven mitts to the first 50 men who send us a recipe for their specialty.

We're looking for recipes for chill, spaghetti, soup, steak — entrees that are "his specialty," and desserts too.

We'll print the best recipes in the Taste section on Doc. 13. Men who submit the best four recipes of the bunch will also receive a "Mrs. Doubtfire," sweat shirt. So come on guys, get cooking, and send us those recipes.

Send recipes to: Keely Wygonik, Taste/Entertainment editor, Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia MI 48160. If you have any questions, call 953-2105.

"Mrs. Doubtfire," now showing at metro Detroit movie theaters, stars Robin Williams as Daniel Hillard, an out-of-work voiceover actor, who will do anything to be with his three children.

After 14 years of marriage his wife Miranda (Sally Field) has

- 1 egg % cup heavy cream 2 cups miniature marshmat
- lows 5 tablespoons Tia Maria Li-
- 2 tablespoons sugar

9-inch pie. Chef's note: To toast cocanut,

Answers to turkey questions

If you have any questions about cooking or carving your holiday turkey, the folks at Butterball have set up a toll-free turkey hot

HOLIDAY TREE ORNAMENTS

1% cups boiling water

4 cups all purpose flour

line to answer your questions weekdays through Dec. 23, Call 1-800-323-4848.



ELEGANT DINING IN YOUR HOME

WE BRING THE RESTAURANT TO YOU! Complete Gourmet Dinners prepared fresh in your kitchen

Distinctive European and American Regional Culsine for Dinner Parties of 2 or More Also, elegant buffets and hors d'occures Member: Michigan Chef de Cuisine, A.C.F.

Gift Certificates Available

33224 W. 12 MILE Sack 5

(in the Crawley Center) SEAFOOD

Holiday Party Tra

489-5750 MARKET

COUPON

Free Cocktail

Sauce with

Purchase of 1 Lh.

COOKED SHRIMP

Exp. 12/19/93

FARMINGTON HILLS



,....[

Monday-Saturday 10-7

ys Avallable

COUPON

***7**99

ALASKAN KING

CRAB LEGS

Ib, Exp. 12/19/93

641-0904

П

П

Ш





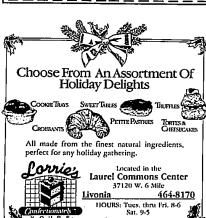


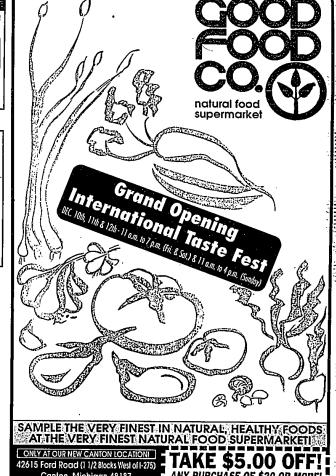


Maximize your eyes with eyelash perming, as seen on TV. Available exclusively at



33028 Northwestern Highway, West Bloomfleld • 932-5950





Canton, Michigan 48187

981-8100

ANY PURCHASE OF \$20 OR MORE!