

# Chef Larry answers reader requests for recipes

See Larry Jones' Taste Buds column on Taste Front.

## SEASONED COATING MIX

1/2 cup all purpose flour  
1/2 cup cornmeal  
1/2 teaspoon salt (optional)  
1/2 teaspoon fresh ground black pepper  
1 teaspoon paprika  
Dash cayenne pepper

Combine ingredients, and mix well.  
Sandy Walker of Livonia called to say she has about 1/2 an acre of backyard that will soon be blossoming with dandelions. She was looking for recipes. We hope Sandy doesn't use chemical fertilizers, and that her dandelions are natural.

Here's a traditional Pennsylvania Dutch recipe.

## WALTED DANDELION SALAD

6 thick slices lean bacon  
1 egg  
2 tablespoons sugar  
1/2 cup half and half  
3 tablespoons vinegar  
6 cups tender dandelion greens  
Fresh ground pepper

Cut the bacon slices into small pieces. Fry them in a large skillet over low heat until cooked but not crispy brown, about 3-5 minutes. Meanwhile, in a small bowl, mix together the egg, sugar, cream, and vinegar until well blended. Take the bacon out of the fat and set it aside. Reduce the heat under the fat to very low. Pour in the egg mixture and stir it around briskly so the egg doesn't scramble. As soon as it begins to thicken, dump in the bacon and dandelion greens. Immediately remove the skillet from the heat and toss until the greens wilt.

Season to taste with pepper. Makes 8 cups.

Phyllis Messerling of Livonia called to ask about using phyllo dough any other way than brushing each layer with calorie clogging butter or margarine. Yes Phyllis, you can spray phyllo with non-stick coating sprays (i.e. Pam, Mazola) and use as desired. The sheets brown and crisp and the calorie count is almost nonexistent.

Doug and Gordon from Plymouth called to say their friends are going bananas over their mashed potatoes. What's their secret? Try a light sprinkling of dry ranch type dressing mix when mashing. I tried it and I loved it!  
Donna Gordon of Troy was unpacking her groceries when the entire carton of eggs slipped from her fingers and ended up well scrambled on the floor. Anyone who has ever dropped an egg on the floor knows that it's almost impossible

to "pick-up" but Donna said she sprinkled plain old table salt generously over the eggs and within 5 minutes, simply swept up the mess with a broom. Great thinking Donna!

Patricia O'Connell of Canton called to protest the high prices for bottled barbecue sauces in the grocery stores. Well Patricia, my guess is that you probably have all these goodies in your pantry so why not make up a quart and keep it in the fridge for steaks, ribs, chicken and even burgers!

## TANGY BARBECUE SAUCE

1 medium onion, chopped  
1 1/2 tablespoons olive oil  
2 tablespoons chili powder  
2 teaspoons ground cumin  
1/2 cup vinegar  
1/2 cup beer  
1/4 cup bottled ketchup  
2 tablespoons Worcestershire Sauce

2 tablespoons brown sugar  
1 teaspoon dry mustard (or 3 tablespoons prepared)  
2 cloves garlic, chopped very fine  
1/2 teaspoon Tobasco Sauce (more if you like it hotter)  
1/2 teaspoon salt  
1/2 teaspoon fresh ground pepper.

Cook the onion in the olive oil in a heavy saucepan for 3 minutes. Add the chili powder and cumin and cook for 1 minute. Stir in remaining ingredients and bring to a boil. Reduce heat to low and simmer for 15 minutes or until slightly thickened. Pour into jars, date and refrigerate.  
Makes about 1 1/2 cups so double the recipe for a jar full.  
Chef's Secret: Don't use an aluminum pan to make this because the vinegar and ketchup will cause the sauce to discolor.

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## COOKING CALENDAR

To get your classes or events listed in this column, send items to be considered for publication to: Heely Wygonik, Taste Editor, The Observer & Eccentric, 36251 Schoolcraft Road, Livonia 48150. Or fax to 591-7279.

**THREE CHEFS SERIES**  
Miles Cihelka, Ed Janos and Brian Polcyn join forces to present three cooking classes, 9 a.m. Saturdays April 16, 23 and 30 at Acadia restaurant in Auburn Hills. Cost is \$150. Call 684-0809 for

registration information.

**CRITTEYTON HOSPITAL**  
Vegetarian chef Denise Keegan, low-fat brunch cooking demonstration 7 p.m. Wednesday, April 13 at the hospital in Rochester. There is a \$5 fee. Call (810) 652-6259.

**KITCHEN GLAMOR**  
Bread puddings and scones with Kathleen Prentz 1 and 7 p.m. Tuesday, April 12 through Friday,

April 15 at Kitchen Glamor stores. There is a \$3 fee. Call (313) 637-1300 for class locations and to register.

**FOR KIDS**  
Half pints in the kitchen, a cooking class for little chefs ages 5-8 will be offered at the YMCA, 248 Union Street, Plymouth, 9:30-11 a.m. Saturdays beginning April 16 to May 21. Cost is \$25 for full members, \$35 for program members. Call 453-2904, during business hours, to register.

## CLARIFICATION

The kids center upstairs in the Table Tavern, on the northeast corner of 14 Mile and Van Dyke in Sterling Heights is open to children ages 3-10. There are games for older kids downstairs including pool tables and darts.  
Hours are 9-9 p.m. Monday-Thursday, noon to 10 p.m. Saturday, and 3-8 p.m. Sundays. Call (810) 795-3777 for more information and/or reservations.

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