

Spoil mom by doing the cooking

See related story on Taste front.

GRANDMA WALSH'S COFFEE CAKE

1/4 cup butter or margarine, softened
1 1/2 cups sugar
3 eggs
1 1/2 tablespoons vanilla
3 cups flour
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
1 1/2 cups sour cream
Filling:
1/2 cup brown sugar, firmly packed
1/2 cup walnuts
1 1/2 teaspoons cinnamon

Heat oven to 350 degrees. Grease tube pan. Combine butter, sugar, eggs and vanilla. Beat on medium speed two minutes. Mix in flour, baking powder, baking soda and salt, alternating with sour cream.

Spread 1/2 of the batter in pan and sprinkle with 1/2 of filling. Pour in remaining batter and sprinkle remainder of filling on top.

Bake about 1 hour or until wooden pick inserted in center comes out clean. Wait 10 minutes before removing from pan.

Recipe submitted by Michael Battersby.

MARINATED FLANK STEAK

1 whole flank steak
2 tablespoons Worcestershire sauce
1/2 cup salad oil
2 tablespoons soy sauce
1 tablespoon dry mustard
1/4 cup lemon juice
Garlic powder and ground ginger to taste

Mix all ingredients together. Pour over flank steak and marinate for 24 hours, turning occasionally. Grill on barbecue for 6 to 7 minutes per side, brush with marinade during cooking. Slice thinly across the grain and serve.

Recipe submitted by Stuart McCracken.

GRATIN DAUPHOIS

2 pounds potatoes (about 7 to 8 cups thinly sliced)
1 egg (beaten)
1/2 pound sharp cheddar cheese
2 large onions (thinly sliced)
1/2 pound Gruyere cheese
2 cups half and half
Salt and pepper to taste

coarsely chopped

2 red bell peppers, diced fine
2 Pasilla peppers (mid green chilies can be substituted)

chopped fine
2 small red onions, chopped fine

6 cloves garlic, chopped fine
1 teaspoon ground cumin
1/2 teaspoon ground coriander

1/2 bunch fresh cilantro, chopped fine
2 cups dry white wine

Juice of 6 fresh lemons (about 1/2 cup)
1/2 cup olive oil
1 cup bread crumbs
6 egg whites

Cook shrimp pieces in a little olive oil for 2 minutes or until they

appear done. Remove from pan. Using the same pan, saute chopped onions for 2 minutes. Add peppers and garlic and cook for 2 minutes. Stir in cumin and coriander, then add white wine and lemon juice.

Blend together with enough bread crumbs to hold mixture together. When the mixture cools, combine it with lightly whisked egg whites. Separate into small patties.

Pan fry patties in olive oil until cooked, about 2-3 minutes on one side, and 2 minutes on the other. Serve with black bean or tomato salsa, if desired. Makes about 15 cakes.

Recipe prepared by Chef Peter Morency of the Gate Five Restaurant in San Francisco.

KEY LIME PIE

1 can (14 ounce) sweetened condensed milk
1 egg yolk
Grated rind of 1/2 lime
4 ounces of lime juice (1/2 cup)
1 drop of green food coloring
Baked pie shell
1/2 pint whipped cream

Mix together the first six ingredients. Pour mixture into pie shell. Bake at 350 degrees for 10 minutes.

Cool pie completely. Top with whipped cream prior to serving.

Recipe submitted by Paul Cullis

Pick up some fresh Michigan asparagus



KEELY WYGONIK

of Wiard's Orchard in Ypsilanti. "We just started picking it."

Spring is finally here, and one of the first Michigan crops — asparagus — is ripe for picking. "It's fabulous this year," said Rose Timbers of Wiard's Orchard in Ypsilanti. "We just started picking it."

■ Girard's Produce Farm has fresh hand-picked asparagus. To get there take I-94 to Exit 187, Rawsonville Road. Go south one mile to West Huron River Drive, turn left, farm is 1 1/2 miles on the right. For information, call (313) 697-1685.

■ Wiard's Orchard's is offering u-pick and hand-picked asparagus. To get there take I-94 to Huron Street (exit 183) at Ypsilanti, then south four miles. For information, call (313) 482-7744.

If your farm is offering fresh asparagus either fresh hand-picked or u-pick, call me (313) 953-2105. We'll update the list every week.

There are lots of good reasons to "pick" asparagus for your family. According to the Michigan Asparagus Advisory Board, asparagus is a good source of potassium, fiber, vitamin B6, vitamin A and C, thiamin and folacin which is necessary for blood cell formation and growth and for prevention of liver disease. Asparagus has more folacin than any other vegetable. Asparagus has no fat, contains no cholesterol and is low in sodium.

Here's a recipe to try.

SPRING ASPARAGUS AND BISCUITS

2 cups (8 ounces) cut, trimmed, fresh asparagus or 2 cups (10 ounces) frozen, cut asparagus

1 cup plus 2 tablespoons packaged buttermilk biscuit mix

1/2 cup milk
3 tablespoons margarine
3 tablespoons flour
1/2 teaspoon white pepper

2 cups milk
2 teaspoons instant chicken bouillon
1/2 cup cooked, sliced carrots

1 cup diced, cooked chicken
1/2 cup Parmesan cheese
1/4 cup toasted, slivered almonds, optional

Cook asparagus in small amount of water until crisp-tender; drain. Set aside. Using biscuit mix and 1/2 cup milk, prepare biscuits according to package directions. Cut biscuits with 2 1/2-inch cutter. Bake according to package directions.

Meanwhile, in 2-quart saucepan, mix together margarine, flour and pepper. Cook over medium heat, stirring constantly, until mixture starts to bubble.

Add milk and bouillon. Continue cooking and stirring until mixture boils. Cook and stir 1 minute longer. Add remaining ingredients except almonds. Cook about 3 minutes longer or until thoroughly heated, stirring frequently. Serve over hot biscuits. Garnish with almonds. Serves 4.

Keely Wygonik is Taste and Entertainment Editor. She can be reached at (313) 953-2105. Keep reading Taste for information on u-pick farms and farm markets.

Dishes are San Francisco treats

See Larry Jones' Taste Buds column on front.

CRISPY POTATO AND LEEK PANCAKE

2 tablespoons butter or oil
1 large russet potato (or other good bakers)
White part of a medium leek, sliced very thin
1/4 cup shiitake or other mushrooms, sliced very thin
sour cream, smoked salmon etc., to garnish, if desired

Peel the potato and grate into fine strips. Place in a bowl of cold water and stir with your hand to wash away the excess starch. Allow to soak while preparing other items.

When ready to cook, squeeze all the water from the potatoes. Combine potato with thin sliced leek and mushrooms. Toss to mix.

Heat butter or oil in a non stick skillet. Place potato mixture in a heap and press to flatten in heat for 3 minutes or until golden.

Carefully flip pancakes over and continue cooking for 2-3 minutes. Serve with sour cream, smoked salmon, if desired. Makes 4 pancakes.

Recipe prepared by Chef Eric Lenard of the Savoy Brasserie, San Francisco.

PRAWN CAKES

2 pounds shrimp pieces,

coarsely chopped

2 red bell peppers, diced fine
2 Pasilla peppers (mid green chilies can be substituted)

chopped fine
2 small red onions, chopped fine

6 cloves garlic, chopped fine
1 teaspoon ground cumin
1/2 teaspoon ground coriander

1/2 bunch fresh cilantro, chopped fine
2 cups dry white wine

Juice of 6 fresh lemons (about 1/2 cup)
1/2 cup olive oil
1 cup bread crumbs
6 egg whites

Cook shrimp pieces in a little olive oil for 2 minutes or until they

appear done. Remove from pan. Using the same pan, saute chopped onions for 2 minutes. Add peppers and garlic and cook for 2 minutes. Stir in cumin and coriander, then add white wine and lemon juice.

Blend together with enough bread crumbs to hold mixture together. When the mixture cools, combine it with lightly whisked egg whites. Separate into small patties.

Pan fry patties in olive oil until cooked, about 2-3 minutes on one side, and 2 minutes on the other. Serve with black bean or tomato salsa, if desired. Makes about 15 cakes.

Recipe prepared by Chef Peter Morency of the Gate Five Restaurant in San Francisco.

Restaurants plan special Mother's Day menus

For those who prefer to let someone else cook on Mother's Day, Sunday, May 8. Here are a few options.

■ Family Style dinner — Water Club Grill, 39500 Ann Arbor Road, Plymouth, (313)454-0600. Cost \$14.95 adults, \$5.95 children.

■ Cafe Cortina, 39715 W. 10 Mile in Farmington Hills will be open noon to 7:30 p.m. Call 474-3033 for reservations.

■ Seven course sit-down dinner — 3 p.m., Genitti's-Hole-In-Wall,

108 E. Main, Northville, (810) 349-0522. Adults \$19.99, children until 12, \$10.99, under 5 eat free. (Bring your own high chair)

■ Matt Brady's, 10 a.m. to 6 p.m. brunch, inside the Holiday Inn, 38123 W. 10 Mile Road, Farmington Hills. Adults \$15.95, seniors \$13.95, children 6-11, \$6.96, children under 5 eat free. Call (810) 478-7780.

■ Buffet — 11:30 a.m. to 6 p.m. Sunday, May 8, American Polish Cultural Center, 2975 E. Maple Road at Dequindre, Troy. Adults

\$12.50, children 6-12 \$6. Reservations for groups of 8 or more. Call (810) 689-3636.

■ Brunch and music — 11 a.m. to 2 p.m., Prentiss Court, Detroit Institute of Arts, 5200 Woodward, Detroit. Tickets \$18 for DIA Founders Society members, \$21 general admission. Children ages 5 to 10, \$7.50; children under 5

free. Call (313) 833-1857 for reservations. Includes brunch, admission to the museum and special exhibition Art of the American Frontier: The Chandler-Polart Collection.

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