

# Potato pierogi, beet soup, hearty dishes for fall

See related story on Taste front. Recipes from parishioners at Holy Transfiguration Orthodox Church in Livonia. The church is at 26075 W. Seven Mile Road, Livonia. For more information about the festival — noon to 6 p.m. Sunday, Sept. 10, call (810) 476-3432.

2 tablespoons of sour cream  
To make filling: Peel and boil potatoes. Peel and chop onions. Sauté onions in butter. Do not burn onions.

When potatoes are tender, drain, but save 1 cup water for dough. Mash potatoes, add onions, cheese and salt and pepper to taste. Cool potatoes. When cool form into balls the size of a large walnut.

To make dough: Combine water, egg, sour cream and salt. Add flour. Knead until dough does not stick to hands. Let rest for 15 minutes.

Take small amount of dough and roll out to desired thickness. Cut into circles and fill with potato filling. Pinch edges and drop in boiling water. Remove when pierogi rises to the top.

Can be frozen for later. Some people like to eat their pierogi boiled, others like to fry them in butter or

oil with chopped onions. Recipe makes about 25 pierogi.

### RICE PILAF

1 cup rice  
2 tablespoons olive oil  
2 1/2 cups broth (chicken or beef)  
Salt and pepper to taste

Heat oil in skillet. Add rice, stirring constantly until brown. Add hot broth. Bring to boil. Stir. Cover and cook on low until rice is cooked. Add salt and pepper to taste.

### BEET SOUP

1 ounce dried mushrooms  
3 cups water  
1 chopped onion  
2 tablespoons vegetable oil  
2 medium beets, chopped  
1 carrot, chopped

1 stalk celery, chopped  
6 cups boiling water  
1 whole onion  
1 bay leaf  
10 peppercorns  
1 tablespoon vinegar  
2 tablespoons tomato paste  
1 cup chopped cabbage  
Simmer 1 ounce dried mush-

rooms in 3 cups of water for 1 hour. Strain through cloth. Save stock.

Saute 1 chopped onion in 2 tablespoons vegetable oil until golden. Add chopped beets, 1 carrot, and celery stalk. Cook 5 minutes. Add 6 cups boiling water, 1 whole onion, bay leaf, peppercorns, vinegar and tomato paste. Simmer 15

minutes. Add 1 cup chopped cabbage. Simmer 20 minutes.

Remove the whole onion, peppercorns and bay leaf.

Add mushroom stock and salt to taste. Cool to let flavors "marry." Serve cold or reheat. Add dollop of sour cream to each serving. Serves 8-10 people.

# Cookie crumb pies are cool

See related Taste Buds column on Taste front.

### ANY CRUMB CRUST

1 1/2 cups favorite crumbs (Oreos, graham crackers, vanilla wafers, etc.)  
1/2 cup melted butter or margarine

Combine all ingredients and mix well. Press into a 9-inch pie plate. Crust can be baked at 350 degrees F. for 8 minutes for a harder shell, or can be chilled and used accordingly. Makes one 9-inch pie crust.

Chef's secret: this recipe can be tripled easily for use with a 10-inch springform pan.

### HALF AND HALF PIE

1 prepared 9-inch pie crust

1 quart vanilla ice cream  
1 quart orange sherbet  
1/2 cup chopped walnuts or pecans  
1/2 cup chocolate chips  
1 tablespoon vegetable oil

Place ice cream and sherbet in separate bowls to soften. Stir to spreading consistency. Spread half the vanilla ice cream onto the prepared crust. Top with all the sherbet. Spread sherbet with remaining vanilla ice cream.

Sprinkle with nuts. Freeze immediately. Meanwhile, melt chocolate chips on the top of a double boiler or in the microwave until smooth. Stir in oil and mix well. Drizzle chocolate sauce over the chilled pie. Return to freezer and chill for at least 2 hours. Serves 6

### CHOCOLATE CHIP MINT PIE

1 prepared 9-inch chocolate cookie crust  
4 (1 ounce) squares semi-sweet chocolate  
2 cups whipping cream  
1/4 cup powdered sugar  
1/4 cup white Cream de Menthe or Peppermint Schnapps

Melt chocolate in a small pan over a double boiler. Stir until smooth. Meanwhile, combine cream and powdered sugar in a large bowl. Beat until stiff peaks form. Fold in cream de menthe or schnapps. Chill for 30 minutes. Drizzle melted chocolate over whipped cream mixture and fold in to combine. Spoon into prepared crust. Freeze for 3 hours. Serves 6.

# Wine from page CONTINUED ON NEXT PAGE

(S15). Borrello briefly discusses each of over 130 wineries in the region from Wisconsin's Door peninsula across Indiana, Michigan, Ohio, Ontario and into New York's Finger Lakes region. If you're planning a fall color tour and would like to stop at a winery, this soft-cover edition, available at Borders and other area bookstores, gives you everything you need to know in advance of your visit.

If you've experienced a corked bottle of wine, the musty, awful smell that develops from a poorly manufactured cork, relief is on the way. The first steps to solve the problem were taken by St. Francis Winery in Sonoma Valley's city of Kenwood. Several years ago, the winery changed from natural corks to a synthetic material trade-named Cellukork. St. Francis did extensive experiments before making the change. Wines aged just fine, but consumers and restaurant wait per-

sonnel complained that they could not get the closure out of the bottle with conventional corkscrews.

The inventive society that we are has come up with a product that's superior to Cellukork. It's trade named SupremeCork. Again, St. Francis took a wine problem by the proverbial neck and has changed to the new synthetic. You can be one of the first to open a bottle of wine with this new cork if you purchase 1994 St. Francis Chardonnay (\$12). Hopefully, this yellow-tan cork will not be the whole attraction, the wine is terrific and an excellent value!

When something's good, word travels fast and Murphy-Good Winery in California's Alexander Valley was swift to act. The 1994 Murphy-Good Pinot Blanc (\$12.50) has a purple SupremeCork closure. "Now, I am able to guarantee the quality of every bottle of our Pinot Blanc," said winemaker Christina Benz.

If you don't know pinot blanc and you like chardonnay, try this one: It was 100 percent barrel fermented in a combination of 55 percent new French and air-dried American oak. The wine's interplay of fruit and oak is very harmonious.

It's Wine Shootout time again! Don't miss the area's best tasting of the year, 7-9 p.m. Tuesday, Sept. 12 at the Oaks (13 Mile, between Orchard Lake and Middlebelt). Rochester Hills Ye Old Wine Shoppe owner Dennis Walsh has an imposing list of wines this year and a light buffet to accompany. All for \$17.50 per person. Call (810) 852-5533 for reservations.

Go ahead — Pamper your palate 7:30-9:30 p.m. Mondays, Sept. 18 through Oct. 9 at the "Great Wines of the World" seminar at the Townsend Hotel in Birmingham. For reservations, call (810) 644-0443. To leave a message on the Head's voice mail — dial (313) 953-2047, mailbox 1804.

# Surprise guests with strawberry soup

(AP) — Strawberry soup is a light, refreshing dessert for summertime and early fall entertaining.

The recipe was chosen as the grand-prize winner of the California Strawberry and Cooking Light magazine Recipe Contest. Julie DeMatteo of Clementon, N.J., won the \$1,000 cash prize.

### STRAWBERRY SOUP

Two 10-ounce packages frozen sliced strawberries in syrup, thawed  
1/4 cup sugar  
1/4 cup lemon juice  
8-ounce carton strawberry low-fat yogurt  
1/2 cup sugar  
1 1/2 cups sliced strawberries  
1 cup chopped, peeled mango  
1/2 cup chopped pineapple

Three 8-ounce cartons strawberry low-fat yogurt  
1 cup (1/2 inch) cubes low-fat pound cake  
1 cup sliced strawberries  
Mint sprigs (optional)

Drain strawberries, reserving 1 cup juice. Combine drained strawberries, the 1/4 cup sugar, lemon juice and 1 carton yogurt in a blender, process until smooth.

Pour mixture into an 8-inch square baking dish; cover and freeze until firm, stirring occasionally.

Combine reserved strawberry juice and the 1/4 cup sugar in a small saucepan. Cook over medium-high heat 2 minutes or until sugar is dissolved, stirring constantly. Let cool slightly.

Combine juice mixture, the 1 1/2 cups sliced strawberries, mango, pineapple and three cartons yogurt

in a blender, process until smooth. Pour into a bowl, cover and chill. Place pound cake cubes on a baking sheet; broil 1 minute or until toasted, stirring halfway through cooking time.

To serve, spoon 1/4 cup soup in each of 8 small bowls; top each with 1/4 cup sorbet, 2 tablespoons cake cubes and 2 tablespoons sliced strawberries. Garnish with mint, if desired. Makes 8 servings.

Note: Substitute 2 cups sliced fresh strawberries for the two 10-ounce packages of frozen strawberries and 1/4 cup sugar, if desired. Combine strawberries and 1/4 cup sugar; stir well.

Let stand 1 hour; drain, reserving juice. Add drained strawberries, lemon juice and 1 carton yogurt to the blender; process until smooth. The sorbet can also be made in a 1-quart ice-cream freezer.

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