

# Surprise is non-alcoholic

The first three recipes are from the AAA Great Pretenders Party Guide. There's regional contest finalist Lynne Lorenz's Crankshaft Sangria and first place winners Caddy Nod Punch by Peggy Peters of St. Clair Shores, Rev-Me-Up Raspberry Carntail by Betsy Tajkies of Rothbury, and Rumble Seat Mary by Shirley Auer of Chippewa Lake. Also included are recipes for Jenni Fratellone's Calypso Cobbler and Keith Jackson's Zebra Shake, first and second place winners respectively in the National Shake Yourself a Winner contest sponsored by the American Dairy Association.

**cream**  
2 cups dairy eggnog  
1 pint and 12 ounce bottle club soda  
1 cup whipped cream  
1/2 cup crushed peppermint candy  
red food coloring  
16 peppermint sticks

Spoon ice cream into punch bowl. Add eggnog and chilled club soda, mixing well. Stir in a few drops of food coloring. Spoon whipped cream over surface. Place stick of peppermint in each cup before serving. 16 4-oz. servings.

## REV-ME-UP RASPBERRY CARNTAIL

1 cup Schweppes raspberry ginger ale  
1 cup raspberry shortbot  
1 cup crushed fresh or frozen raspberries  
1 cup orange juice  
1 cup crushed ice  
1 teaspoon lemon juice  
whipped cream  
4 fresh raspberries

Combine ingredients in blender. Blend on high speed 2-3 minutes or until slushlike. Serve in goblet glasses with doppel of whipped cream and fresh raspberry on top. 4 servings.

## CADDY NOD PUNCH

1 pint soft peppermint ice

# Oysters, caviar make new year treat

See related Taste buds column on Taste front.

I can't imagine eating cooked oysters, although I have, on occasion, cooked a few of the cheaper varieties. Save the expensive, more exotic ones for slurping with a splash of lemon.

This special dish is made in two stages. Serve on a bed of green pasta.

## OYSTERS ST. MORITZ

16 Olympia oysters (any will do)  
1/4 cup whipped cream or creme fraiche  
1 tablespoon dry white vermouth  
2 tablespoons Chardonnay (drier the better)  
1 egg yolk, beaten  
Pinch saffron  
2 tablespoons butter

10 leaves spinach, cut into strips  
Grated nutmeg, to taste  
Salt and pepper, to taste  
Open the oysters, reserving their liquor in a saucepan. Set the oysters aside and scrub the bottoms of their shells.

Bring a saucepan of water to a boil, add the bottom shells and boil for 10 minutes. Drain and set aside. Place oyster liquor in a clean saucepan and add 2 tablespoons of vermouth and Chardonnay. Boil until reduced by half. Remove from heat and beat in the egg yolk, saffron and remaining cream. Melt the butter in a skillet, add the spinach and toss lightly until just barely tender. Season with nutmeg, salt and pepper. Toss the warm spinach with 2 cups cooked pasta. Spoon pasta onto a large platter.

Arrange the oyster shells on the pasta mixture, return the oysters to their shells and cover each oyster with a dollop of the sauce. Place platter under a hot broiler for a few minutes, just enough to warm the sauce and pasta. Makes 10 oysters, enough for just me or 4 of my friends.

Recipe from "Oysters, A True Delicacy" by Shirley Line, copyright 1995, Macmillan, \$12.95.

Here's a nice and easy recipe for busy working people. You don't need a blini pan to make these and the thicker they are, the better. Of course, serve with the best caviar you can afford.

## BLINI

1 1/4 cups all purpose flour, sifted  
1/4 teaspoon salt  
3 eggs

1 1/4 cups of 2 percent milk  
1/4 cup butter (1/2 stick)

Prepare the batter. Combine the flour, salt, eggs and milk in a blender or food processor. Process for 1-2 minutes or until smooth.

Strain the batter into a pitcher and allow to stand for 30 minutes. Melt the butter in a small saucepan and pour a little into a large non stick skillet.

Pour enough of the batter into the pan to make a blini, each about 1/4-inch thick. Allow to cook for about 10 minutes on each side over moderate heat. When the blinis are cooked, transfer them to a wire rack, piling them loosely on top of each other to keep them moist. Keep them warm in a low oven while making remaining batter, remembering to add a little more melted butter to the skillet when necessary. Serve the blini warm, with heaps of caviar. Makes 8 blini.

# Holiday greetings

## Welcome your guests with appetizers

See related story on Taste front.

## MUSHROOMS IN GARLIC SAUCE

6 tablespoons butter at room temperature  
1 tablespoon minced garlic

1 1/2 pounds mushrooms, cleaned and stemmed  
1 1/2 cups Gloria Ferrer Sonoma Brut sparkling wine  
Salt and pepper to taste  
1-2 tablespoons minced fresh

parsley or fresh herbs

In a 10-inch skillet, melt 3 tablespoons of butter over medium heat. Add garlic. Cook and stir garlic until lightly browned. Add mushrooms. Cook, stirring occasionally, until lightly browned, about 5 minutes.

Add Gloria Ferrer Sonoma Brut and bring mixture to a boil, simmer until liquid is reduced to 1/2 cup (about 10 minutes).

Taste and adjust seasoning with salt and pepper. Remove from heat. Whisk in remaining butter, bit by bit until sauce is slightly thickened.

Arrange mushrooms in a serving dish with a toothpick inserted in each. Pour sauce over mushrooms. Garnish with minced parsley or fresh herbs. Serves 18.

Recipe courtesy of Gloria Ferrer, Sonoma, California.

## VANILLA-CHAMPAGNE SHRIMP

4 dozen medium shrimp, peeled and deveined  
1 1/2 tablespoons minced garlic  
1 medium white onion, peeled and finely chopped  
3-4 tablespoons vanilla extract  
1 1/2 teaspoons freshly ground black pepper and salt to taste  
1 1/2 cups chicken broth  
1/2 cup butter  
6 tablespoons olive oil  
3/4 cup non-vintage Mumm Chou de champagne or dry white wine

Place shrimp in a large bowl. Add garlic, onion, 2 tablespoons vanilla; 1 1/2 teaspoons pepper and salt to taste. Marinate in refrigerator for 2 hours.

Place chicken broth in saucepan and boil, uncovered, until reduced to 1/2 cup.

Heat butter and oil in a large skillet. Add shrimp and saute, turning as needed. Season to taste with remaining vanilla pepper and salt.

Remove shrimp from skillet. Stir in wine and chicken broth and cook until sauce thickens. Return shrimp to pan and reheat.

Serve with rice. Serves 4-6.

Recipe compliments of O.H. Mumm Champagne, Reims, France.

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