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balanced fruit and oak of the Hess harmonized better with Crispy Halibut in a Prosciutto Potato and Thyme Crust.

Lesson: Americans like only white wines, but they don't make the best food matches.

The next pairing was a toss-up and here's where individual palate preference came into play, between the 1994 Bouchard Vineyard Pinot Noir and 1994 Louis Jadot Pinot Noir (red Burgundy). Both wines were enhanced by and complemented the Sautéed Squab Breasts with Balsamic

Natural Jus.

Lesson: the touch of balsamic vinegar in the recipe turned up the volume on the wine's fruitiness and made both wines exceptionally appealing with the game bird.

There was an obvious mismatch between the 1994 Concannon Petite Sirah and the 1992 Delas Croze Hermitage from France's Rhone Valley. The Delas wine comes from the northern Rhone where red wines are made from the syrah grape. There is no genetic relationship

between it and petite sirah, which is not even a grape varietal, but rather a blend of a number of ancient grape varieties planted in vineyards during the early development of the California wine industry. The Delas wine filled the bill with the Honey Baked Boucheron over Italian Frites.

Lesson one: if you're going to do multiple wine pairings with the same dish, the grape variety must be the same.

Lesson two: a properly constructed salad with very little

dressing and some cheese (such as boucheron) pairs handsomely with red wine from the Rhone.

A 1992 Clos du Bois "Briarcrest" Cabernet Sauvignon and 1992 Chateau Clarke-Rothschild played in concert with Roasted Baby Lamb Rack, Wild Game Marinade and Poivrade Sauce.

Lesson: the best wine for rack of lamb is merlot, not cabernet sauvignon. Check this week's wine selections for some very good ones.

Buyer Beware: Wine clubs selling wine by mail are prolifer-

ating like rabbits. The latest to come to our attention is Wine Enthusiast Wine Club with slick ad layout, over-stated descriptions and all wines rated 90+ by the Wine Enthusiast Club! Prices are slashed when the cost of California wines is escalating. What's wrong with this picture?

The biggest of the ripoffs included in the summer offerings are Burgundies from the exceptional 1990 vintage and the very good 1989. Why are these wines still around and at discounts of 34 to 46 percent when prices for

these vintages have gone through the roof? The label is owned and controlled by a French mega-negotiator. Yes, the wine's French and it's Burgundy, but not worth the money even at the heavily-discounted price. Best advice: buy from reputable, local wine merchants.

Look for Focus on Wine on the first and third Monday of the month in Taste. To leave a voice mail message for the Herald, dial (313) 953-2047 on a touch-tone phone, mailbox 1864.

Beef from page 1B

steak. But when considering the amazing versatility of beef steaks, it would be a shame to stop there.

"June is National Beef Steak Month," the perfect time to discover the many applications of beef steak.

"The most appealing attribute of beef steak is its great taste," said Kathleen Hawkins, executive director of the Michigan Beef Industry Commission. "It pairs well with a host of flavors, from Mediterranean to Oriental and can be prepared in numer-

ous ways — mixed with pasta for an Italian flavor, in a salad for a delicious steak Caesar or stirred with vegetables. The recipe combinations are limitless."

According to National Panel Dairy Group's 10th Annual "Eating Patterns in America," steak remains among Americans' top choices for lunch and dinner entrees.

Beef steak is not only mouth-watering, it's versatile and easy to prepare," said Mariya Bielunski of the National Cattlemen's Beef Association. "Steaks from

the chuck, for example, are an excellent, economical choice for the grill. When marinated and then grilled medium rare to medium, they are tender, juicy and delicious."

The most economical steaks come from the chuck area; the most expensive from the tenderloin and short loin. For the leanest steaks, look for cuts from the round (eye round, top round,

round tip steak) or the loin (top sirloin, top loin, tenderloin). To ensure tenderness, steaks from the round and chuck should be marinated before cooking.

One of the very best steaks to grill is flank steak. Because it is so lean, flank steak could be tough and stringy. But there are two secrets to successfully grilling great flank steak.

The first is to take a look at

the raw steak and note the grain in the meat. Then, when the meat is cooked, be sure to slice thinly across the grain. A trick that results in really tender meat.

The second, and equally important, is the marinade. A good marinade contains lots of flavor and some acidic ingredients such as vinegar or citrus juice, which acts as a tenderizer

to break down tough fibers in meat. Pipok uses French dressing.

For best grilling results, place beef on a grid 4 to 5 inches above medium coals. Grill over an open or covered grill; steak cooks faster in a covered grill, watch them carefully. Turn steak once halfway through recommended cooking time.

Steak shines at summertime barbecues



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GRECIAN SKILLET RIBEYES

2 well-trimmed beef ribeye steaks, cut 1 inch thick (approximately 1 pound)

1 tablespoon olive oil

1 tablespoon fresh lemon juice

2 tablespoons crumbled feta cheese

1 tablespoon pitted, chopped Kalamata or ripe olives

Lemon slices (optional)

Seasoning:

1 1/2 teaspoons garlic powder

1 1/2 teaspoons dried basil leaves, crushed

1 1/2 teaspoons dried oregano leaves, crushed

1/2 teaspoon salt

1/8 teaspoon pepper

Combine seasoning ingredients; press into both sides of beef steaks. In large nonstick skillet, heat oil over medium heat until hot. Place steaks in skillet; cook

approximately 10 to 14 minutes for medium to rare to medium doneness, turning once. Sprinkle with lemon juice.

To serve, sprinkle cheese and olives over steaks; carve into thin slices. Makes 4 servings.

Best of Beef recipe winner from the 1995 Beef Cook-Off.

GRILLED HERB MUSTARD STEAKS

2 well-trimmed boneless beef top loin or rib eye steaks, cut 1 inch thick (approximately 1 pound)

Salt

Herb mustard:

2 large cloves garlic, crushed

2 teaspoons water

2 tablespoons Dijon-style mustard

1 teaspoon dried basil leaves

1/2 teaspoon pepper

1/2 teaspoon dried thyme leaves

In glass measure, combine garlic and water; microwave on High 30 seconds. Stir in remaining mustard ingredients; spread onto both sides of beef steaks.

Place steaks on grid over medium ash-covered coals. Grill top loin steaks uncovered 16 to 18 minutes (rib eye steaks 12 to 14 minutes) for medium rare to medium doneness, turning occasionally.

Season steaks with salt, as desired. Carve steaks crosswise into thick slices. Serves 4.

Recipe from: Michigan Beef Industry Commission



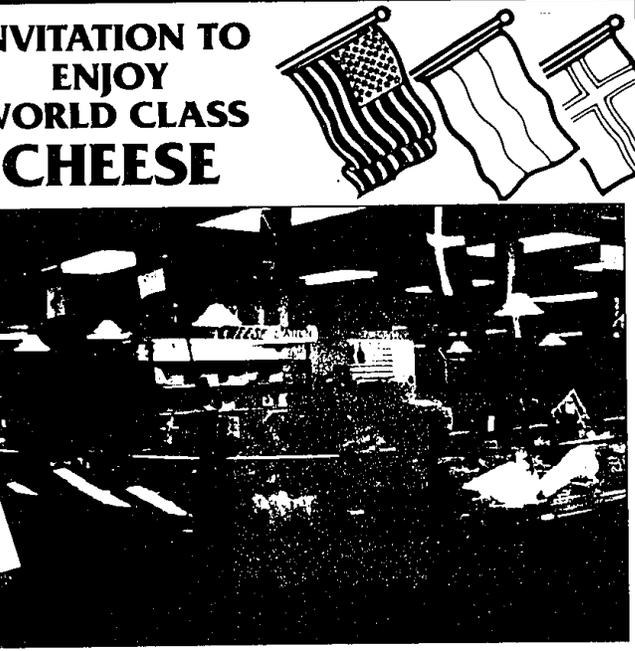
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