

MONDAY, JUNE 17, 1996

TASTE

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TASTE BUDS



CHEF LARRY JONES

Smoking adds intensity to foods

Obviously, 'tis the season for dusting off the grill. However, the Jones Gang never really "put away" their grill. Our deluxe "state of the art" gas grill allows us to enjoy the flavor of the fire all year long.

You can never really run out of good ideas, and lately a bunch of new grilling books have caught my attention. Two books by Cheryl and Bill Jamison that lend a new twist to typically grilled fare, really piqued my interest.

Grill masters

Their books "Smoke and Spice" and "Sublime Smoke" (copyright 1996 and 1994 respectively by Harvard Common Press, \$16.95 each), offer bold new flavors inspired by the old art of barbecue. No one knows the fine art of smoke barbecue better than the Jamisons. All together, they have written five books on the art of backyard fire-influenced cuisine.

I'll never forget the first time I dabbled in smoke cuisine. Robin Mather, (editor of the "Detroit Sunday Journal") and I were asked to teach a sausage making class at Kitchen Glamour.

We met over lunch to discuss our curriculum and decided that one of the dishes would be a smoked Andouille sausage. Robin volunteered the use of her portable smoker and we spent a leisurely fall afternoon making sausage, searching out apple wood sources and sipping cold long necks while the sausage smoked. I lucked out on both experiences because Robin never collected her smoker, and I ended up with great sausage recipes.

Since then, I've smoked turkeys, ducks, venison, beef jerky, salmon, and oysters, mostly without the help of the Jamison's books, relying solely on advice from friends and relatives.

Now I have two books, definitive nature and content, that explain the who, what, when, where and why of smoking. In their book "Sublime Smoke," the Jamisons use smoking not as a curing method, but to smoke and cook foods using a "hot" smoke that adds depth and intensity to the flavor of almost any food.

Barbecue smoking, in contrast to cure smoking, fully cooks food between temperatures of 225 to 300 degrees F., higher than pit masters use to smoke their real barbecue and lower than grill masters use.

In their book "Smoke and Spice," the Jamisons detail the real way to barbecue on a charcoal grill, water smoker or wood burning pit using exotic rubs, mops, marinades and spices. Both books explain the "basics" everyone needs to know about grilling as well as an in depth description of charcoal and hardwoods, and how flavors differ from brand to brand and tree to tree.

If anyone ever discovers a way to fix real barbecue by pushing a button, life will be dull. Cooks add to the soul of the barbecue, and they do it through their fuels and tools. Cigars produce smoke and so does burning fat, but you wouldn't want to cook with either one.

Woods

The smoke flavor in real barbecue comes mainly from the wood. The authors claim that only real hardwoods work best and preferential wood is what usually grows in local areas. Mesquite is exported from South America, Mexico and the Southwest, but nothing beats good old cherry, apple wood, oak or hickory, readily available in this neck of the woods. Steer clear of soft woods like pine, cedar and spruce as they contain too much sap and can make your barbecue harsh and foul tasting.

I would be lying if I said that one man's barbecue is another man's jar of liquid smoke. Even if you're not contemplating the purchase of a smoker, and have nothing more than a cheap piece of tin metal shaped like a grill, these two exemplary books on smoking, and the art of grilling, will be appreciated.

In all honesty though, you know how I can tell that the Jamisons are true die-hard died in the wool lovers of smoke and grill? Their books are loaded with tales that are generously sprinkled throughout the book based on the facts and secrets of real people who created the barbecue tradition. These tales will acquaint you with some of the more notorious barbecue events and traditions throughout the country, and there are many intriguing ones.

Chef Larry Jones is a free-lance writer. He welcomes your calls and comments. To leave a message for him, dial (313) 953-2047 on a touch-tone phone, mailbox 1866. See recipes inside.

LOOKING AHEAD

What to watch for in Taste next week:

■ Prize-winning cakes.

Culinary Classic

SATISFIES HUNGER FOR KNOW-HOW



Culinary Classic: Chef Kevin Enright, an instructor in the culinary arts department at Oakland Community College, and president of the Michigan Chefs de Cuisine Association, presents a delicious sample of what the Culinary Classic has to offer.

BY KEELY WYGNONIK

STAFF WRITER
G over to Oakland Community College's Orchard Ridge Campus Saturday for the second annual Culinary Classic. You'll meet some outstanding chefs, learn more about food and wine pairings and enjoy a taste of some of metro Detroit's finest restaurants.

The Harmonettes, an outstanding cappella group, will stroll the dining area during the Grand Tasting and sing some of your favorite tunes, and a pianist from Hammill Music will play a Klavierspiel grand piano to add to the festivities.

Browse in the marketplace, under big tent on campus, which offers everything from olive oil to cookware. Professionals will be available to answer questions about kitchen design, and don't forget to place your bids in the silent auction.

Prizes include \$5,000 kitchen cabinetry and installation, a white water rafting trip, a romantic flight for two at the Townsend Hotel in Birmingham, metro area restaurant dining packages, a "Chefs in your Home" package, a Garland Resort package, and more.

Proceeds benefit OCC's hospitality department and a development of a Chuck Muer Culinary Resource Library on campus.

You'll toast the start of your culinary adventure at a champagne breakfast on the deck in

the center of campus behind Tirell Hall overlooking a fountain pond framed by trees, Eaton Nursery of West Bloomfield is decorating the deck for this occasion with potted flowers, floral trees and displays. Flutist Kathy Mokis of Wallied Lake will play light classics during breakfast.

Throughout the morning and early afternoon, chefs and wine experts share expertise in a variety of seminars. Picking which one to attend will be difficult, which one to attend will be difficult, so register early if you can.

There are six offerings 10-10:55 a.m.

■ Carl Segal and Casey Balick, Segal/Ealick Associates, Chicago will educate and entertain anyone who has ever thought of opening his own restaurant.

■ Lorraine Platman of Sweet Lorraine's Cafe in Southfield, Madison Heights (dell) and Ann Arbor will discuss "Ancient Foods Today."

■ Master Chef Miles Chelka of the Golden Mushroom fame, Southfield shares his wisdom while preparing Greek lamb chops, Armenian rice pilaf and curried lamb patties with Indian salad.

■ Scott Finaly, Robert Mondavi Vineyard, will present a Chardonnay Oak Barrel Seminar. Participants will taste the influence of different types of oak on a chardonnay.

■ Madeline Triffon, Master Sommelier and Vice Director of

Matt Prentice's Unique Restaurant Corporation, shares secrets of wine tasting. (Seminar filled) ■ Stephen Arena of the Leelanau Coffee Roasting Co. explains the difference between good coffee and great coffee. More seminars follow 11-11:55 a.m.

■ Former White House chef Henry Haller, who was hired by Lady Bird Johnson, shares memories of "Cooking for Five Presidents and their First Ladies," and recipes from his book, "The White House Family Cookbook."

■ Chef Jim Blake, C.A. Muer Corp., offers tips for perfect barbecuing, including seafood.

■ "You be the Judge!" at an amateur wine judging competition moderated by Karen Wenk, Michigan Grape & Wine Industry Council.

Just before lunch at the Grand Tasting under the big tent featuring a taste of some of your favorite restaurants and award-winning wines from the Great Lakes Regional Wine Competition held in conjunction with the Culinary Classic on June 6, you'll have the opportunity to learn more about food and wine pairings at these seminars.

■ William McMillen, The House of Seagram explains how to distinguish a single-malt from a blend. Taste the differences from various areas of Scotland.

■ Chef Chuck Rachwitz of Rocky's of Northville and Rocky's of Brighton will prepare

CULINARY CLASSIC

When: 9 a.m. to 4 p.m. Saturday, June 22

Where: Oakland Community College, Orchard Ridge Campus, 27055 Orchard Lake Road (Orchard Lake Road at I-96) Farmington Hills

Cost: \$50 per person, call (810) 471-6340 or Ticketmaster (810) 645-6000. Tickets available at the door, but seating at seminars is limited. Early registration recommended.

Schedule:

- 9:10 a.m. - Champagne Breakfast on the Deck
- 9:10 a.m. - Late registration
- 10 a.m. to 12:55 p.m. - Seminars
- 1:30 p.m. - Midday Grand Tasting - restaurants, wines, marketplace, silent auction.
- 3:30 p.m. - Silent auction closes
- 4 p.m. - Results of silent auction

Grand Tasting participants include:

Ritz Carlton
Mac & Ray's
Diamond Jim Brady's Bistro
Sovino Italian Ice
Pike Street
Golden Mushroom
Palace Grille
Tom's Oyster Bar
Rocky's of Northville
Sweet Lorraine's Cafe
Novi Hilton
Loon River Cafe
Birmingham Country Club
Morels
D'Amato's
Alban's Bottle & Basket
Restorante Il Centro
Big Fish Too
Skyline Club
Machus City Grille
Bloomfield Hills Country Club
Renaissance Club
Mitch's Tavern
Stelline Chianti Villa Italia
Michigan Star Clipper

salmon four different ways.

■ Vincent Senatore, Tyfield Importers, and Gianni Gagliardi, Gagliardi Diffusione SRL, offer advice on Italian food and wine affinities.

■ Brian Polcyn, Five Lakes Grill, explains how to prepare low fat, high flavor fresh asparagus salad, herb breaded chicken breast and honey vanilla cheesecake.

■ Can you pick out all the flavors in a Fume Blanc? Scott Finaly, Robert Mondavi Winery, will help seminar participants enhance their palate through a component tasting.

■ Dr. Su Hua Newton, Newton Vineyard, will discuss "The Pairing of Food & Wine," explaining nuances of matching food and wine flavors.

■ Michael Harding, Churchills, and Sam Awdish, Remy Amerique, explain differences in selecting, cutting, storing and smoking cigars, and Cognac. You'll learn how to savor the finest after-dinner drinks.

• See recipes inside

Spanish winery releases 1970 vintage

BY REXANOR & RAY HEALD
SPECIAL WRITERS

A 1970 Rioja was just released from a winery in Spain. To date's correct and this is not a re-release. It's the first release of 1970 Bodegas Montecillo Gran Reserva. What's the scoop?

In 1973, Osborne y Cia, Spain's largest producer of wines and spirits, purchased Bodegas Montecillo winery, originally founded in 1874 by the Navas family in the Rioja region. Back then, the Osborne family's main business was sherry and brandy, but they were interested in investing for the future and their grandchildren. To accomplish this, Osborne did a number of smart things after the purchase. Not least among them was to buy additional land for a state-of-the-art winery to insure quality. To make the wine in this facility, they hired one of the first female winemakers in Spain, Maria Martinez Sierra.

Martinez Sierra is not a believer in the chateau concept where a winery owns its vineyards and produces estate wines. She convinced the Osborne family to sell the vineyard holdings of Bodegas Montecillo and to purchase grapes from the best growers with the best vineyards in the

central Rioja Alta region. This practice allows production of 100 percent varietal wines blended for complexity from a number of top sites.

Tasting the wines of Bodegas Montecillo it's easy to see the Martinez Sierra imprint on the wines. "I don't believe in wines of fashion," she said. "Wines must represent the tradition of the region, but be made by the most modern methods from the very best grapes. I make wine only from grapes that are indigenous to our region. At Bodegas Montecillo, there is no pressure to make wines from a poor vintage, but there is always the demand for consistent quality."

And this is true. No red wine was made from the inferior 1992 vintage. There will be a 1993 Crianza, but no Reserva or Gran Reserva from this vintage. But 1994 and 1995 are so excellent that all levels of wine will be made. Never before have there been two back-to-back exceptional vintages for Rioja. The average is one every eight to 10 years.

Bodegas Montecillo produces only one white wine, Vina Cumbre Blanco 89 made 100 percent

WINE SELECTIONS

Outstanding bubbles for summer entertaining:

- 1991 Schramsberg Blanc de Blancs \$22.75 - serves with fresh seafood, pasta with herb sauce or a quiche.
- 1992 Schramsberg Brut Rose \$22.75 - wonderful with fruit pastries, ham or Aspic.
- 1988 Schramsberg Blanc de Blancs \$24.50 is sufficiently hearty to accompany veal, pork tenderloin, smoked fish or a creamy mushroom risotto.
- Value chardonnays. Prices on your favorite white wine keep climbing, but we've found a few gems.
- 1995 Santora Chardonnay (from Spain) \$7 - exceptional at this price
- 1994 Chateau Souverain Chardonnay \$12 - delicious but
- 1994 Mirasou Chardonnay, Harvest Reserve \$15 - complex and oaky
- 1994 Mirasou Pinot Noir, Harvest Reserve \$15 with a sensational fruit profile. Serves it with scallop, lobster, grilled scallops or any poultry preparation.
- Pinot Noir is the perfect accompaniment. Chill the bottle 20 minutes in the refrigerator before serving with lamb, smoked meats or salmon.
- 1993 Mirasou Pinot Noir \$8.25 - fresh and tasty
- 1994 Charles Krug Cabernet Pinot Noir \$9 - very good value
- 1994 Davis Bynum Pinot Noir - luscious fruit
- 1994 Iron Horse Pinot Noir \$18 - If you think it's pricey, check the cost of a French Burgundy of equivalent quality. It will be twice the price and perhaps not as flavorful!