

# Make Super Bowl Sunday a winner



RUTH MOSSOK JOHNSTON

Sunday, Jan. 26 is Super Bowl XXXI at the Louisiana Superdome in New Orleans. This is a great time to throw a simple, fun and exciting party - make Super Bowl Sunday a big winner with your guests!

Buffet the food and let guests fill their own plates with goodies and return to their designated seats around the TV. Make things that are easily handled without utensils (if serving chili, or something stewy, you will need spoons or forks - if your food needs utensils, use a few as possible).

Have big bowls of snacks around on side tables; plain popped popcorn, popped popcorn flavored with taco seasoning or sprinkled with sugar, baked, not fried potato chips, toasted pita bread (sprinkled with Parmesan cheese) cut into wedges etc.

If staying away from sweet flavored crispy snacks, make sure you have some dips and salsas on hand - dips can be made totally fat free if your New Year's resolutions are still in full force. The old sour cream base has been traded in for heavy strained yogurt (Laban) you can make at home or purchase in all Middle Eastern Markets.

Salsas are easy to make, or there are thousands on the market to choose from - here are some fun options:

SalsaExpress Corp. has a 32 page catalog with bottled salsas, mixes, hot sauces, and interesting snacks. They even have a Dallas Cowboy Hot Sauce, a Steelers Hot Sauce, and a Redskins Hot Sauce. This fun stuff is delivered right to your door - 100 N. Tower Rd., Alamo, Texas 78516 (1-800-437-2572 / 1-

800-43-Salsa).

Mo Hotta Mo Betta® catalog loaded with delicious hot stuff, salsa included - P.O. Box 4136 San Luis Obispo, California 93403 (1-800-462-3220)

All of our local specialty food shops and produce stores have shelves of tasty salsas to choose from.

Sandwiches are always an easy eat - preparation as well as devouring. Hot (trendy, not temperature) sandwiches this year are wrapped - those made with lavash bread, opened pita, or tortillas. If doing sandwiches, combine interesting ingredients like low-fat cheese, turkey pastrami and sliced dill pickle, hommous, tabbouleh and deep green lettuce leaves, smoked meats and interesting mustards, or roasted veggies topped with freshly grated Parmesan cheese ... don't forget the potato salad if doing sandwiches!

Pizza is another hot Super Bowl food. As with any party, have your beverage set-up planned. It's best to have a variety of beverages available. Be sure to have ample storage space for ice cubes.

### VEGETABLE - POTATO SALAD

Yield: 8 servings

This potato salad is traditional in flavor with some added veggies - adjust seasonings to taste - and do supply forks!

- 4 cups cooked potatoes, medium dice
- 1 cup celery, medium dice
- 1/2 cup red bell pepper, seeded, and cut into medium dice
- 1/2 cup carrot, peeled and shredded
- 2 tablespoon red onion, minced
- 2 tablespoons green onion, chopped (green part only)
- 1/4 cup fresh parsley, chopped
- Sugar
- Salt and freshly ground black pepper
- 3 hard boiled eggs

1 1/2 cups sour cream or laban (heavy strained yogurt)

1/2 cup mayonnaise (regular, light or low-fat)

1/4 cup vinegar

1 teaspoon prepared mustard

Combine cooked potatoes, celery, pepper, carrot shreds, red onion, green onion, parsley, sugar, salt and pepper (to taste) gently toss using rubber spatulas.

Separate the yolks from the whites of the hard boiled eggs - dice the whites and add to the potato mixture.

Mash the yolk of the egg and add sour cream, mayonnaise, vinegar, and mustard. Add dressing mixture over potatoes and gently mix. Let stand for approximately fifteen minutes before serving to let the flavors blend.

### BUFFALO SALAMI BREAD WITH ROASTED GARLIC

Yield: 2 loaves

This bread is absolutely delicious - great for sandwiches or just smeared with roasted garlic. A grilled cheese

sandwich never tasted so good! Buffalo salami can be purchased at Butcher Boy Meat Products (810-779-0600) in Warren, or mail ordered through The Denver Buffalo Company (1-800-Buy-Butf).

2 - 1/2 teaspoons fast rise yeast

1 cup warm water

2 cups bison/buffalo salami (ground in food processor)

2/3 cup freshly grated Parmesan Cheese

2 tablespoons flour for dusting salami and cheese

2 tablespoons canola oil

4 egg whites (at room temperature)

3-3/4 cups all purpose flour

1/2 teaspoon ground peppercorn melange (variety peppercorns)

1 - 1/2 teaspoons sea salt

Flour for dusting board

No stick cooking spray (made with canola oil)

See Johnston, page G9

Presented by Carl J. Crespi & Mark Bronoff

## STOCK VS. (SEMI) CUSTOM CABINETS

The line between stock and custom cabinets may have become blurred over the past decade, but there are still some basic differences worth noting. Stock cabinets are manufactured in standard widths (from 8 to 48 inches, in 3-inch increments). That, they may require "filler" panels to bridge gaps or finish off a run. Because they are quite uniform in size, stock cabinets are the most affordable. They also have a great deal to offer in terms of accessories, styles, and finishes. Custom cabinets are made-to-order and fit the dimensions of a kitchen exactly. Although they are more expensive and take longer to fabricate, the payoff is no filler and a huge choice of styles, finishes, and hardware. Semi-custom

lines, which are made in standard sizes and still require fillers, offer a greater range of options than stock cabinets do. MODERN KITCHEN & BATH welcomes the opportunity to help you create a kitchen that is functional, beautiful, and adds value to your home. Expand your horizons with Amera Fine Cabinetry. With 47,000 design options, you'll be sure to find the look that suits your personal taste and budget requirements. We cordially invite readers to visit us at 819 E. Fourth Street or call us at 546-0660 for service, value, and convenience. **NOTE:** to add visual interest to a kitchen, have cabinets installed at varied, or stepped, heights.

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