

# Quick pasta dishes

# Pastabilities from page B1

Recipes compliments of Lisa and James Pahlman of L&J Imports.

## LEMON PEPPER LINGUINI GARLIC SHRIMP

- 8 ounces Mama Mucci Linguini
- 1/4 cup Mama Mucci extra virgin olive oil
- 3 tablespoons garlic, chopped
- 3 tablespoons shallots or onions, chopped
- 3 ounces roasted red pepper, cut julienne style
- 1 tablespoon lime juice
- 1 pinch saffron
- 1 chopped scallion
- 1 teaspoon cracked black pepper
- Salt to taste

Cook pasta to desired doneness. Heat pan on medium high and add oil. Cook shrimp and add garlic while shrimp is still translucent. Brown garlic, add salt, roasted peppers and shallot. Finish shrimp

and sprinkle or squeeze lime juice over shrimp. Add pasta and toss. Remove pasta when it's hot. Place shrimp on top of pasta with peppers. Sprinkle with saffron and scallions. With a couple of turns from the pepper mill you are out of the kitchen and dinner is ready. Serves 4.

## FOUR CHEESE RAVIOLI WITH BASIL SAUCE

- Mama Mucci's tomato basil sauce, use as much or as little as you want
- 18-20 Mama Mucci Four Cheese Ravioli
- 2 scallions, chopped
- 2 tablespoons olive oil

Cook ravioli to desired doneness. Drain and return hot ravioli to pot, add 2 tablespoons of oil to prevent them from sticking together while bringing the sauce to a slight boil. Mix ravioli and sauce together. Spread on a plate and garnish with scallions. Serves 2.

who runs the business while James is at work. "We're making sacrifices, but this is a good learning experience for them."

"It's a home-based business," said Lisa. "I got to be home with the girls, and answer the phone, fax and e-mail."

James and Lisa talked about someday owning and running their own business, and they are. Mama Mucci's is expanding its customer base, and consumers can now get a product that was only available in restaurants.

"You won't find this stuff at Meijer's," said James. "General customers can't get it. Some people have never heard of Mama Mucci's. Their products are superior, and available for less, or the same price as pasta in grocery stores. You're getting more for your money, and it's a quality product."

If you've been to a restaurant in metro Detroit and ordered pasta, chances are pretty good it was Mama Mucci's.

Products are sent to customers UPS, and sold in two pound, 10 pound and up to 20 pound package sizes depending on the choice of item. That sounds like a lot, but consider a case of Mama Mucci's Tomato Basil Sauce is two (32 ounce) jars for \$7.90, or five pounds of dry pasta, such as tri-color rotini, for \$8.25.

"The more product you purchase the less the shipping," said James. "You can get a lot of different flavors of pasta. You're only limited by your imagination. We recently made up a batch of fresh wild mushroom fettuccini."

L&J Imports offers dried pastas in variety of styles including angel hair, fettuccini, linguine, spaghetti and orzo in over 20 different flavors. Fresh and frozen pastas are available in the same styles as the dried. Custom flavors are also available.

Lisa likes the convenience. "You spend less time cooking, and the product is better. I like the fact that it's all natural, there are no preservatives or additives and my kids like it."

Speaking as a chef, James adds, "You can have a gourmet meal that you would go into a restaurant to have without spending as much money or time."

Lisa says taste is the biggest issue. "If it's good, and makes me look like a gourmet cook, I'll buy it."

Besides dried, fresh and frozen pasta, they offer Italian Arborio Rice, first, second and third press olive oils, truffles, dried mushrooms and dried fruits.

# Recipes offer taste of Old South

Recipes compliments of Classic Cuisine Catering. See related story on Taste front.

## CUCUMBER MINT TEA SANDWICHES

- 1/4 cup loosely packed mint leaves, rinsed, spun dry and chopped fine
- 3 tablespoons unsalted butter, softened
- 3 tablespoons cream cheese
- 6 slices bakery style whole wheat bread
- 1/2 seedless cucumber, cut into very thin slices - best done in food processor

Mix butter, cream cheese and mint together - let sit about 1 hour until flavors are blended together and mixture is spreadable. Cut the crusts off the bread. Spread the bread with butter/cheese mixture, layer cucumber slices, overlapping slightly.

Lightly sprinkle with salt. At this point, cut the sandwiches diagonally for open-face or top the cucumber with another slice of bread and cut with a cookie cutter into different shapes. Eat all the scraps!

## SOUTHERN ICED TEA

- 4 bags English breakfast or Darjeeling tea
- 3/4 cup fresh mint leaves
- 1 cup fresh lemon juice
- 1/2 cup sugar
- Lemon slices
- Mint garnish

Bring a quart of water to a boil, add tea bags. Turn down heat and simmer for 10 minutes, remove tea bags. You now have "tea concentrate." Add sugar to 1 cup water

and make a syrup by boiling for 10 minutes. Add the mint leaves and let sit for at least one hour or until you wish to prepare the tea. Combine tea, sugar/syrup and lemon juice. Taste - add more ice water if tea is too strong and more sugar to taste. Pour into punch bowl, add ice, and garnish with thinly sliced lemon and mint sprigs.

Classic Cuisine Catering is at 28611 W. 12 Mile Road, Farmington Hills. For catering information, call (248) 478-2030.

Kathleen Marraaccio shared these recipes from the "Gone With the Wind Cookbook," offered in 1940 as a premium from Pebecco Toothpaste.

## CHURNING DAY "BUTTERMILK" BISCUITS

- 2 cups sifted flour
- 1 teaspoon salt
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/3 cup shortening
- 3/4 cup buttermilk
- 1 tablespoon melted butter

Sift flour, salt, baking powder, and soda together into mixing bowl. Cut in shortening until mixture resembles coarse crumbs.

Add buttermilk all at once, and stir just until dough follows fork around bowl. Pat out 1/4 or 1/2-inch thick on lightly floured board and cut with biscuit cutter.

Place on greased baking sheet; brush lightly with melted butter, and bake in a very hot oven (450°F) about 15 minutes. Makes 16 medium-size tall biscuits.

# Appetite from page B1

appetite and enjoyed raising eyebrows. The "Gone With The Wind Cookbook," originally published in 1940, has been reissued by Abbeville Press, and retails for \$8.95. Original copies of the cookbook can still be found at used bookstores and "Gone With the Wind" collector's shows.

Kathleen Marraaccio of Royal Oak is the web mistress, answer lady, for Scarlett Fever - www.scarlett.org - a forum for "Gone With the Wind" fans. "Windys" they're called, especially Scarlett O'Hara.

"I've been a fan since I first saw it in 1969. I was about 12," said Marraaccio. "I saw the movie as often as I could. It wasn't on video or TV."

# Food from page B1

wanting to duplicate anything anyone else is using.

## Rules

The rules are pretty simple - no more than two to three ounces of food per course, and prepare a dish that shows off your particular style of cuisine. Each dish generally has several components to plate, and at service time, the fun really begins. We set up an assembly line to plate each dish, and believe me it has to run smoothly to feed everyone in a reasonable time. The assembly line is the most fun, with lots of kidding and fooling around, while at the same

time, exacting detail is demanded.

Everyone has a job, something to put on the plate. My dish, "Duck Confit with Fresh Figs Wrapped in phyllo and Muscovy Duck Breast served on Vanilla Flavored Sweet Potato with Port and Fig Sauce," was relatively simple, but required seven pairs of hands, not including the final wiping of the plate with a lightly vinegared towel (to clean off any sight of film).

By 9 p.m. we finished serving the requisite number of courses, and it was time to parade through the dining room to the rousing applause of the guests.

Now granted, everyone enjoys the praise of the dining public, but for me, the real rewards are being able to work side by side with other respected members of my profession and to enjoy their perspective on what's happening in our world of restaurants and fine dining.

In all the years I've been attending this dinner, never have I encountered any of the chefs to be uppity, egotistical or difficult to work with. This event is one of the highlights of the year for me, and each year I hope to be invited back.

Pete, Pram and Rich, your restaurant is terrific. Thanks again for a great weekend.

Tapawingo is at 9502 Lake St. (County Road 48, one mile east of Ellsworth). For information, call (616) 588-7971.

## Wines from page B1

right, Alsace also produces incredible dessert wines that are rich with ripe fruit and possess great balance and depth. The 1990 Domains Schlumberger Cuvée Christine Gewurztraminer Vendange Tardive (late harvest) 70 is a liquid dessert. For ultimate decadence, serve it with foie gras as an appetizer. No kidding! Another incredible rendition with intriguing fragrance is 1989 Domains Schlumberger Cuvée Anne Gewurztraminer Selection Grand Noble 58/375mL. This is liquid dessert. Don't pair it with anything. Just savor every drop.

If you've noticed, we referred to these wines as Alsace wines, not Alsatian, which is a dog. You can understand why the good folks making excellent wine in Alsace object to hearing their wines called Alsatian wines!

Bourbon Boutique Bourbon on the rise: After laying dormant for almost 35 years, Brown-Forman reopened its nearly 200-year-old Labrot & Graham distillery in Kentucky, the heart of bourbon country. Labrot & Graham Woodford Reserve Distiller's Select \$30 is a six-year-old small batch Kentucky straight bourbon whiskey. Medium-bodied with medium-rich texture and spicy, savory flavors, it's a dram not to be missed for easy-drinking this summer!

Look for Focus on Wine on the first and third Sunday of the month in Taste. To leave a voice mail message for the Healds, dial (734) 953-2047 on a touch-tone phone, mailbox 1864.

## Wines from page B1

also where they may suffer a little image tarnishing. Riesling, which confuses most Americans because they either think it's a sweet wine or they've tried a dry riesling, don't like it because it's too tart.

That's not Alsace riesling, which is dry and delicate with bright bouquet and balanced, fruity aftertaste.

Get over riesling prejudice, if you have it, and try 1995 Domains Schlumberger Riesling, Les Princes Abbes \$16.50 from Alsace. "Its elegance and finesse will complement a fish

such as chargrilled sturgeon," Eveline Beydon-Schlumberger said as she looked over the menu at Northern Lakes Seafood Company in Bloomfield Hills.

Alsace wines are white wines and perfect summertime companions to food. In addition to riesling, there's pinot blanc and gewurztraminer or a blend of all three as in 1995 Domains Schlumberger Reserve \$13.50.

This fun, attractive wine is a fabulous introduction to the wines of Alsace. Try pinot blanc on its own in the signature 1995 Domains Schlumberger Pinot Blanc \$13.

"It's easy to impress with a grand cru wine from Alsace," Beydon-Schlumberger noted. "But to make pinot blanc well is very important to us at Schlumberger." Pair it with spicy foods and you'll be amazed at the great match.

If you've not tried a pinot gris, 1995 Domains Schlumberger Pinot Gris Les Princes Abbes \$20 is as good as it gets. Juicy, delicious and slightly spicy, it will enhance richer foods or those with creamy sauces.

If the vintage conditions are

If you suffer from DEPRESSION you may be eligible for a FREE RESEARCH PROGRAM at the UNIVERSITY PSYCHIATRIC CENTER - Jefferson

Depression is a debilitating condition affecting millions of Americans. Symptoms include feelings of worthlessness or helplessness, significant weight loss or gain, an abnormal amount of time spent alone, sadness or crying spells, irritability, guilt, worry and a sense of hopelessness. Wayne State University researchers are looking for volunteers for a medication treatment program. If you qualify, you will receive free treatment and medication. You must be between the ages of 18 and 65.

Wayne State University is an equal opportunity affirmative action employer. Wayne State University - People working together to provide quality services. UNIVERSITY PSYCHIATRIC CENTER - JEFFERSON 313-945-1363 8:30 am - 6:00 pm

ANNOUNCING THE OPENING OF

Allure

OFFERING PHYSICIAN DIRECTED AESTHETIC SOLUTIONS

LASER SKIN RESURFACING for treatment of wrinkles and sun damaged skin

LASER VEIN TREATMENT for treatment of spider veins

LASER HAIR REMOVAL for elimination of facial and body hair

248.816.6307

Frank A. Neal, M.D., F.A.C.S. Medical Director

Call Today to Schedule Your Free Consultation.

YOU SAW THE MUSICAL NOW GET THE REAL THING.

You don't have to go to Broadway to take in "Cats," because June is Adopt-A-Cat Month at the Michigan Humane Society.

We have a kitty for everyone, with special programs for seniors and anyone who adopts more than one. Plus all our cats come with appropriate vaccinations and a 10-day health guarantee. Get your ticket to friendship; adopt a cat today!

Call 248-852-7429 for info or visit our Web site at www.mhumane.org.

MICHIGAN HUMANE SOCIETY

Detroit • Rochester Hills • Westland

GET LEGAL

Take for a "Test" Career in the Legal Field as a COURT REPORTER

PARALEGAL

Average Income: \$30,000

Financial Aid & Employment Assistance Available, CALL NOW 248-352-4880

ACADEMY OF COURT REPORTING

2111 EVERETT, SOUTHERD