uick Beef dishes

QUICK BEEF BURGUNDY

- Total preparation & cooking time: 30 minutes 1 package fully-cooked, heat-and-serve boneless beef pot roast (1 3/4 to 2 1/2
- [abnuoq 10 ounces uncooked egg noo
- dies 1 pound smatl mushrooms 2 small onlons, cut into thin wedges, separated
- 2/3 cup Burgundy or dry red
- 3/4 teaspoon dried marjoram leaves, crushed 1 tablespoon cornstarch dis-
- solved in 3 tablespoons wate
- Chopped fresh parsley (optional)

Cook noodles according to pack-age directions; drain and keep

Meanwhile, remove pot roast

from package; transfer liquid to Dutch oven. Cut pot roast into 1-inch pieces; set aside.

Add mushrooms, anions, water and mushrooms, anions, water and marjoran to liquid. Bring to a boil; reduce heat to medium-low. Simmer, uncovered 7 to 8 minutes or until vegetables are a limost ten-der; stir occasionally.

Add beef. Bring to a boil. Cook 2 to 3 minutes or until beef in heated through; stir occasionally. Stir in cornstarch mixture. Bring to a boil; cook and stir 1 minute or until thickened. Servo over noo-dlee; sprinkko with paraley if denired. Makes 4 servings. vinalgrette

Cook's tip: Strips of ready-to-serve dell roast beef or slices of heat-and-serve beef tri-tip roast can be substituted for the beef

Preheat oven to 400 F.

STEAK, PEAR & WALNUT SALAD

S cups cooked tender beef steak strips 1 package (10 ounces) mixed salad greens

- 1 firm ripe pear, cut into 12
- wedges 1/4 cup crumbled blue cheese

cheese 1/4 cup coarsely chopped toasted walnuts 1/4 cup prepared balsamic

In large bowl combine steak, greens, pear, cheese and walnuts. Drizzle with dressing; toss to gen-tly cont. Makes 4 servings.

Main dish salad: Steak Pear & Walnut Salad made with strips of cooked beef, packaged salad greens and prepared salad dressing can be on the table in 15 minutes.

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AP — Savory Potatoes Span-ish Style is a winner. The recipe combines seasoned onions, gar-lic and chunky potatoes topped with toasted bread crumbs and cheese. The side dist could be adapted for a vegetarian main course.

The recipe won first prize for Henry Flynn, a student at the City College of San Francisco, in the 1998 Foods From Spain con-test for student chefs at the nation's culinary schools.

SAVORY POTATOES SPANISH STYLE

potatoes

6 cups peeled and cubed

4 cups vegetable or chicken

Small quantity of olive oil to oil baking dish 4 tablespoons olive oll 2 cups thinly sliced onions 2 tablespoons chopped garlic

broth

2 tablespoons paprika 1/2 teaspoon salt

3 tablespoons sherry vinega 1 tablespoon fresh chopped tarragon, or 1 teaspoon dried tarragon

1/4 cup soft or dry bread crumbs 1/4 cup grated Manchego cheese (see note)

bowl, combine bread crumbs, Manchego cheese and remain-ing 2 tablespoons olive oil. Sprinkle over patatoes. Bake until topping is browned and cheese is melted, about 25 min-utes. Garnish with parsley if desired. Serve immediately. In large saucepan, bring pota-toes and broth to a boil. Reduce heat and cook, covered, until potatoes are tender, about 15 minutes. Droin potatoes, reserv-ing 1 cup broth; set aside. Makes 4 to 6 servings.

Ing 1 cup protit; set aside. Lightly oil a 1/2-quart bak-ing dish with olive oil. In a large skillet over medium-high heat, heat 2 tablespoons olive oil until hot. Add onions, garlie, paprika and salt. Cook over medium heat, stirring occasionally, until onions are very tender, about 10 minutes.

Stir in vinegar, tarragon and reserved broth; heat to a boil. Stir in potatoes. Remove from heat. Transfer mixture to pre-pared baking dish. In a medium

Makes 4 to 6 servings. Note: "The Cheese Compan-ion: The Connoisseur's Guide" (Running Press, \$24.95) by Judy Ridgway, says Manchego cheese is a mild, hard cheese.





