

Scotch eggs, rack of lamb, a little work, but worth it

See related *Cheers for Beer* column on Taste front. Recipes compliments of Chef Joseph Styke.

SCOTCH EGGS

1 pound plain sausage meat (ask your butcher to grind it fine)
1/4 teaspoon black pepper
1 cup bread crumbs
2 eggs beaten with 2 tablespoons of milk
6 hard-cooked eggs
Preheat oven to 375°F.
Hard cook the eggs, cool, peel and pat dry. Press an even coating of sausage meat around the egg (carefully, don't crack the egg). Then roll it in bread crumbs and

dunk in egg wash then roll in bread crumbs for a second time.

Place on a cookie sheet and bake for 10 minutes. Turn over and bake another 10 minutes.

RACKLESS RACK OF LAMB

2 racks of lamb with the meat removed from the bone and the bones saved

The marinade

1 cup olive oil
3 cloves fresh garlic
1 sprig fresh rosemary
3 sprigs fresh thyme

Place marinade ingredients in a blender or food processor and pulse until well blended. Place lamb in a glass dish. Pour mari-

nade over lamb, turning to cover and put in the refrigerator overnight.

THE STOCK

1 large onion, large chop
3 stalks celery, chopped
2 carrots, chopped
2 sprigs fresh thyme

Preheat oven to 350°F. Cut the racks of lamb bones into groups of two bones and place into roasting pan and roast for about 1/2 hour stirring once in awhile so as not to stick.

After a 1/2 hour add the chopped vegetables and keep roasting for 1 hour, again, stirring every so often.

Find the biggest pot that will hold everything. Put all the bones and veggies in the pot, pour a little water into the pan and take a spoon and give the roasting pan a good scrape to loosen the brown bits stuck to the bottom of the pan. Pour it into the pot.

Fill the pot with 1 1/2 gallons of water. Bring to a boil, then reduce to a simmer. Add 2 sprigs thyme and simmer until reduced in half. Strain out the vegetables and bones and keep at a gentle simmer, skimming the stuff that floats to the top. Keep reducing to 1 pint. This is going to be some intense stuff.

THE SAUCE

1 pint of the stock
1 bottle Macleays Scotch ale

Tomato paste from a tube (you can get it anywhere and you can put the cap back on and put it in the fridge and use it later on)

Salt and pepper to taste

Whisk some tomato paste into the place to taste and add some ale, once again to taste, it's all up to you. If you wish the sauce to be thicker you can thicken it up with a roux. A roux is equal parts flour and butter.

To make roux: 1/4 cup butter and 1/4 cup flour. Melt butter then add flour and cook, stirring for 3-5 minutes. Whisk small amounts at a time into simmering sauce. Be

careful, you don't want it too thick.

THE LAMB

Heat a pan on the top of the stove that will hold one piece of the lamb. Place the lamb in the pan and sear on all sides to lock in the juices.

After they are both done, put them on a sheet tray and put into a 350°F oven until they reach an internal temperature of 115°F for medium rare. About 10-15 minutes.

To serve — remove lamb from oven. Let rest a moment or two and slice across the grain into medallions. Ladle some sauce onto a plate and then fan the medallions across the sauce.

Pineapple has sweet memories

BY KEELY WYGNONIK
STAFF WRITER
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Sandy Loeffler doesn't see her friend Janet Sass very much. "We met in Maryland," she explained. "I moved to West Bloomfield, and she now lives in Davis, California. But whenever we talk, we just pick up where we left off. We write to each other every so often."

Janet's Scaloped Pineapple is "a rare treat," said Loeffler, and reminds her of Sandy.

"It's a simple-to-make recipe I got from Janet over 20 years ago," she said. "I've made it many times as a side dish or as dessert. It's also good in the summer with barbecued meat or chicken."

Trying to describe the recipe, Loeffler said it's like a sweet bread pudding.

RECIPE TO SHARE

JANET'S SCALOPED PINEAPPLE

3 eggs
1 cup crushed pineapple (drained)
1/2 cup sugar
2 tablespoons flour
1/2 teaspoon salt
7 tablespoons margarine, melted
5 slices white bread, cubed

Preheat oven to 350°F.

Grease an 8 by 8-inch baking pan. Beat eggs. Add pineapple, sugar, flour and salt.

Coat bread cubes with melted margarine.

Put the egg-pineapple mixture in the pan. Top with bread cubes. Bake at 350°F for 40 minutes.

Everyone's got a recipe to share. Send us one of your favorites, and if it's chosen to be featured in Taste, we'll send you an apron and cookbook along with our thanks.

Be sure to clearly write or type recipe, indicating can and container sizes.

Send recipes for consideration to: Keely Wygnonik, Taste editor, Observer & Eccentric Newspapers, 36251 Schoolcraft, Livonia, MI 48150. To fax, call (734) 591-7279 or e-mail kwynonik@oe.homedecor.net

Look for Recipe to Share in Taste on the fourth Sunday of the month.

COOKING CALENDAR

Send items for consideration in Cooking Calendar to Keely Wygnonik, Taste editor, Observer & Eccentric Newspapers, Inc., 36251 Schoolcraft, Livonia, MI 48150, or fax (734) 591-7279.

CHEF LORRAINE PLATMAN

Cooks up healthy dishes at Cooking Smart in '99 a seminar designed for restaurant chefs and owners interested in building their business and broadening their appeal to health-conscious clientele, 8-10:30 a.m. Tuesday, March 2 at Botsford's Health Development Network, 38760 Grand River Ave., Novi. Check in is 7:45 a.m. The cost is \$15 per person. Call (248) 477-6100.

Platman is executive chef and owner of Sweet Lorraine's Cafe in Southfield, Ann Arbor and Madison Heights.

COOKING DEMONSTRATIONS

To celebrate National Nutrition Month, the Crittenton Hospital Weight Management Center is sponsoring cooking demonstrations through the month of March. Join Chef Randy Emert from Paint Creek Cider Mill Restaurant as he conducts low-fat cooking demonstrations featuring a variety of light and healthy dishes, 11:30 a.m. to 2 p.m. Tuesday, March 9 or 6:30-9 p.m. Thursday, March 4, March 11 or March 18. Cooking demonstrations will take place at the restaurant, 4480 Orion Road, Rochester. The cost is \$10 per person and includes recipes and taste testing. Call (248) 652-5628 for reservations.

FOOD & NUTRITION CLASSES

Healthy Eating for Healthy Weight, 2:30 p.m. and 7 p.m. Tuesday, March 9; Eating out Healthfully, 2:30 p.m. and 7

p.m. Tuesday, March 16, at Garden City Hospital, 6245 Inkster Road, Garden City. Cost \$8 per class or three for \$20, call (734) 458-4274 for registration information.

VEGETARIAN COOKING CLASSES

Offered by Lenore's Natural Cuisine, 22899 Inkster Road, Farmington Hills. Call (248) 478-4555 for registration information.

MACRO VAL

Offering a variety of macrobiotic cooking classes, call (734) 261-2856 for information.

DETROIT PUBLIC TV, CHANNEL 56

• Chef Kevin Gawronski of Schoolcraft College presents dishes from Canada during the Great Canadian Cooking Marathon, 2 p.m. Sunday, March 14.

The Community House and The Northern Trust Bank present

Carleton Varney

President and owner of Dorothy Draper & Co., New York and Interior Designer for Grand Hotel, Mackinac Island



(Photo by Don Pomeroy)

Carleton Varney is one of America's best known interior designers. His impressive roster of clients includes superstars from the world of entertainment, fashion and business. He is associated with the restoration and decoration of countless hotels and resorts in Europe, the Caribbean and the U.S.

Thursday, March 4, 1999

The Community House
380 South Bates Street
Birmingham, MI

6:00 - 7:30 pm Reception with Mr. Varney
Tickets: \$50 Includes admission to Presentation

7:30 - 9:00 pm Presentation

"Somewhere for All Time: The Grand Hotel"

Tickets: \$25

Mr. Varney will be signing copies of his book "The Draper Touch" after the lecture

To purchase tickets,
call The Community House at (248) 594-6403.

Observer & Eccentric!

The 1999 Community House Antiques Show

Over 40 dealers from around the country • Silent auction • Grand Raffle
• Educational lectures • Garden Boutique • Cafe

Preview Party:

Thursday, March 18

6:00 pm - 10:00 pm

Show Hours:

Friday, March 19

10:00 am - 6:00 pm

Saturday, March 20

10:00 am - 6:00 pm

Sunday, March 21

12:00 pm - 5:00 pm



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