

Beer

stantly. Return the meat to the pot and add thyme, rosemary, dried mushrooms, stock and wine. Simmer covered for 2-1 1/2 to 3 hours. Add chestnuts and simmer one hour longer. Check the meat for tenderness and cook longer if needed, especially if the deer was an older one. Add cream and salt and pepper, simmering for about a 1/2 hour more. Serve the spätzle on the side with some of the gravy from the stew.

Polish and Black Forest mushrooms can be bought at Rafel's Spice Co. in the Eastern Market.

- SPÄTZLE**
- 1 cup sifted all-purpose flour
 - 1/2 teaspoon salt
 - 1/4 teaspoon pepper
 - 1 extra large egg
 - 6 tablespoons milk

Beans

1 can (8 ounces) tomato sauce
1 cup soft bread crumbs
2 tablespoons butter or margarine, melted

Place beans in a Dutch oven; add water to cover by 2 inches. Bring to a boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour.

Drain and discard liquid. Return beans to pan and set aside. In a skillet, cook bacon until crisp. Drain, reserving 2 tablespoons of drippings; set bacon aside.

Sauté onions and gizzards (cubed chicken or turkey) if desired in the drippings until the onions are tender and the gizzards are browned. Add the 4 cups of water, garlic, salt, marjoram, bay leaf, pepper, bacon and onion mixture to the beans.

Cover and bake at 350°F for 3 hours or until the beans are tender. Discard bay leaf. Stir in sausage and tomato sauce. Top bread crumbs and butter; sprinkle over top. Bake uncovered, 25 minutes longer or until golden. Yield 10-12 servings.

Green tomatoes

If you're like me, you've probably got a few green tomatoes clinging to your tomato plants.

Place all the ingredients in the bowl of a food processor and process to blend. Pulse 5 or 6 times until dough is smooth and elastic.

Push the batter through the spätzle maker or colander into a large pot of boiling salted water and cook 5 to 8 more minutes, stirring to keep from sticking. Dough will have to be cooked in batches. Remove with a slotted spoon and place in a bowl of cold water to stop the cooking. Drain and lightly toss with oil until ready to use. To heat, melt 3 tablespoons butter in a sauté pan over medium-low heat, add spätzle and stir to keep from sticking.

Chef Joseph Styke is an award-winning home brewer. Look for his column on the last Sunday of the month in Taste.

Tailgating

gastrological touchdowns.

But what if you want to serve something beyond the usual hamburgers and hot dogs? What if-beer makes you blech, but champagne makes you delightfully giddy. What if you're more pat than potato salad?

Tailgate parties can be "football fancy and fun," said Gerald Gramsny, executive chef at The Townsend Hotel in downtown Birmingham. Go ahead, fans, get out the lobster pot and chill the bubbly.

Gramsny suggests preparing cold smoked salmon roulade stuffed with lump crab or shrimp salad. He's also fond of a cucumber dill salad filling. Simply peel, slice, salt and drain a few cucumbers. Add diced red onion, diced red and yellow peppers, and dress with salt, pepper, sugar, fresh dill and a splash of rice wine vinegar and olive oil.

If football season brings out the meat-eaters in you, Gramsny's grill rack of lamb drizzled with balsamic vinegar will score extra points. One rack usually yields eight small chops. Most football fans can devour at least four chops, so buy at least three or four racks. Choose Australian over New Zealand lamb, but try to get Colorado lamb if possible, said Gramsny. It has a

GREEN TOMATOES

2 pounds, chopped green tomatoes
3 tablespoons olive oil
Salt and pepper to taste
3 or 4 garlic cloves, finely chopped

Sauté garlic in olive oil. Add tomatoes. Cook gently until cooked down. Add salt and pepper to taste. Serve over fresh cooked pasta with a sprinkle of Parmesan cheese. Serves 4.

Everyone has a recipe to share. What's yours? Send us your favorite recipe, and if it's chosen to be featured in Taste, we'll send you a cookbook along with our thanks.

Send recipes to Keely Wagonik, Observer & Eccentric Newspapers, 36261 Schoolcraft, Livonia, MI 48150. To fax recipes call (734) 691-7279 or e-mail kwagonik@homecomm.net

Try this make-ahead tailgate party menu

Bring along a dish of roasted vegetables, some country bread to slice and grill with a sprinkling of Parmesan cheese, and you have a tailgate party with an attitude.

richer, more intense flavor.

Bring along a dish of roasted vegetables, some country bread to slice and grill with a sprinkling of Parmesan cheese, and you have a tailgate party with an attitude.

Of course, Gramsny recommends serving lots of Ily Cafe or Jamaican Blue coffee to go with those chocolate cheesecake brownies.

"Just the smell of that coffee along with those lamb chops will bring everyone to your tailgate."

Whether its brats or caviar, Bud Lite or Veuve Clicquot, enjoy your tailgate party and let the champagne fall where they may. And if you happen to get invited to a tailgate party, just remember: Never tackle the hostess.

PAN BAGNAT

6 tablespoons red wine vinegar
1 bunch basil, chopped, about 1/4 cup
3/4 bunch Italian parsley, roughly chopped, about 1/2 cup
4 anchovies
1 jalapeno, roasted, peeled, seeded and chopped fine
1 cup extra-virgin olive oil
10 oblong, crusty hard rolls
1 pound oil-packed tuna, drained and flaked (about 4 cans)
5 plum tomatoes, chopped and seeded
1 1/2 cups marinated roasted peppers, chopped (about 1 small jar)
3/4 cup pitted black olives, roughly chopped

WHAT'S COOKING

Send, fax or e-mail items for consideration in What's Cooking to: Keely Wagonik, Taste editor, Observer & Eccentric Newspapers, 36261 Schoolcraft, Livonia, MI 48150, fax (734) 691-7279, or e-mail kwagonik@homecomm.net

MODERN IRISH COOKING

Atacque Moehan will talk on traditional and modern Irish cooking 8 p.m. Thursday, Nov. 11 at the Southfield Civic Center, 26000 Evergreen at Civic Center Dr. Enter the building from the north parking lot. Moehan is the chef at Dish in Temple Bar Dublin. She is also the author of "Brunch with an Irish Flavor." There will be recipe handouts. The program is sponsored by the Metro Detroit Chapter of the Irish American Cultural Institute. The cost is \$5, refreshments will be served. Call (248) 540-6687 for information.

HOLIDAY VEGETARIAN TASTING EVENT

Twelfth annual event hosted by Better Living Seminars with the

Metropolitan Seventh Day Adventist Church Sunday, Nov. 14, at the church in Plymouth. Seatings 11 a.m. to 12:30 p.m.; 12:30 p.m. to 2 p.m. or 2-3 p.m. Tickets \$10 adults, \$3 children ages 6-12. Call (734) 495-3602 for information and reservations.

The event, which features tastings of vegetarian holiday dishes prepared by long-time vegetarians and semi-vegetarians, menu ideas and presentation suggestions, sells out quickly, so advance reservations are a must. A cookbook of all the recipes is available for purchase.

GOURMET GALA

Presented by Crittenton Hospital, 5-8 p.m. Sunday, Nov. 7, Troy Marriott, 200 W. Big Beaver Road, Troy. Tickets \$75 (friend), \$125 (patron), \$175 (benefactor), call (248) 652-5345. Event features many of the area's finest chefs, restaurateurs and vintners. Proceeds will go toward the purchase of a handicapped-accessible passenger bus for the Older Persons' Commission.

Hermit Bars

2 1/2 cups flour
1 teaspoon baking soda
1/2 teaspoon ground allspice
1/2 teaspoon ground cinnamon
1/2 teaspoon salt
3/4 cup butter, at room temperature
1 cup granulated sugar
1/4 cup unsulphured molasses
2 eggs
1/4 cup milk
3/4 cup raisins

Preheat oven to 350 F. Butter and lightly flour a 9-inch by 11-inch baking pan.

Sift together the flour, baking soda, allspice, cinnamon and salt. Set aside. Cream together the butter, sugar and molasses until light and fluffy. Scrape the bowl to incorporate all ingredients fully. Add the eggs, one at a time, blending thoroughly into the batter. Stir in the sifted dry ingredients until just combined. Stir in the raisins gently.

Spread the cookie batter evenly in the prepared pan and bake for 20 to 25 minutes or until the center springs back when pressed with a fingertip. Allow the cookies to cool in the pan before cutting into bars.

Makes 36 bars.

Nutrition information per bar: 110 cal., 1 g pro., 4 g fat, 15 g carbs., 100 mg sodium, 0 mg chol.

MULLED CIDER

2 1/4 quarts apple cider
1 cinnamon stick
4 whole cloves
4 allspice berries
Zest of 1 orange
10 thin orange slices

Optional Garnish:
3 cinnamon sticks
20 allspice berries


Combine all the ingredients except the orange slices in a saucepan. Simmer until the flavor of the spices and orange zest are infused into the cider, about 20 minutes. Strain the cider and serve in heated mugs or glasses (cider may be poured into warm thermos to take out). Garnish each portion with an orange slice and a cinnamon stick and 2 allspice berries, if desired.

Makes 10 6-ounce servings.

Nutrition information per serving: 110 cal., 0 g pro., 0 g fat, 27 g carbs., 5 mg sodium, 0 mg chol.

Brush the insides of the rolls with the remaining dressing. Divide the filling equally between the rolls and firmly press the sandwiches closed. Wrap each

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Volunteers needed for cholesterol study

William Beaumont Hospital's Preventive and Nutritional Medicine Clinic is conducting a research study comparing the effects of two cholesterol lowering medications in post-menopausal women.

You may qualify for this study if you are a woman 60 years of age or older, you are post-menopausal, have high cholesterol, and are not currently taking hormone replacement therapy or cholesterol-lowering medication.

Study participants will receive study medication, diet counseling, physical examinations, ECG's, laboratory tests and bone mineral density testing at no charge. Participants also will be compensated for time and travel.

If you would like more information or would like to volunteer in this study, call Beaumont's Preventive and Nutritional Medicine Clinic toll-free at:

1-888-80-STUDY
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