

# Delicious tailgate treats fans are sure to cheer

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## HONEYBAKED HAM, SPINACH AND CHUTNEY ROLL-UPS

- 1 (8 oz.) package cream cheese
- 1 cup prepared chutney (any flavor or brand)
- 6 whole wheat lavash wraps (or 8-inch flour tortillas)
- 1 red bell pepper, cut into thin slices
- 2 pounds HoneyBaked Ham slices
- 1 bunch spinach leaves, washed and dried

In a small bowl, mix the cream cheese with the chutney until combined. Spread lavash wrap with the chutney mixture. Layer the ham slices, spinach leaves and red bell pepper over the spread and tightly roll up each lavash. Slice in half and wrap tightly in plastic wrap. Chill for up to two hours. Serves 8

Recipe compliments of the HoneyBaked Ham Company

## HONEYBAKED ROASTED TURKEY, SWISS & APPLE ROLL-UPS

- 2 pounds HoneyBaked Roasted Turkey Breast slices
- 8 Swiss cheese slices
- 1 head red leaf lettuce
- 1-2 Granny Smith apples, sliced thin
- Honey mustard
- 8 Lavash wraps, plain or spinach (or 8" flour tortillas)

Thinly layer each lavash wrap with three turkey slices, one cheese slice, two lettuce leaves,

four apple slices and about one tablespoon of honey mustard. Tightly roll up the lavash. Slice in half, wrap tightly in plastic wrap (you may want to secure with a toothpick). Chill for up to two hours. Serves 8

## Recipe compliments of the HoneyBaked Ham Company

### HONEYBAKED HAM, CORN & WILD RICE CHOWDER

- 1 tablespoon olive oil
- 3 medium carrots, peeled and diced
- 2 celery stalks, diced
- 1 large onion, chopped
- 2 cups wild rice
- 2 cups tomatoes, peeled, seeded and chopped
- 8 cups chicken broth
- 2 cups corn
- 1 pound HoneyBaked Ham, diced

In a large soup pot, heat the olive oil over medium heat. Add the carrots, celery and onion and sauté, stirring for eight minutes until softened. Add the rice and sauté two minutes. Add the tomatoes with juices and the chicken broth and bring to a boil. Reduce the heat to a simmer, cover and cook for 20 minutes until rice is tender. Add the corn and HoneyBaked Ham and heat through. Season with salt and pepper to taste. Serve piping hot from a large thermos.

Recipe compliments of the HoneyBaked Ham Company

### BALSAMIC MARINATED GAME DAY LAMB CHOPS

- 3 8-bone racks of lamb (yields 24 chops)
- 1/2 cup balsamic vinegar

- 1 1/2 cups very good virgin olive oil (not extra virgin)
- 8 cloves of garlic, peeled and cracked
- 2 sprigs of fresh rosemary, chopped
- 2 sprigs of fresh thyme, chopped
- 1 teaspoon kosher salt
- 1 teaspoon fresh ground pepper

Ask your butcher to "French trim" the 8-bone racks of lamb. Allow four chops per person. Whisk together the balsamic vinegar, olive oil and garlic. Put lamb racks into a 9 x 13-inch glass baking dish, cover with marinade and top with rosemary and thyme. Cover with plastic wrap and refrigerate overnight.

The next day cut each rack into 8 individual lamb chops (cut evenly between the bones for consistent thickness). Lightly dry chops so they don't flare up and season with kosher salt and fresh ground pepper. Cook over an ashed gray charcoal fire.

Baste with marinade carefully. Cook for three minutes, then turn and cook three more minutes. Turn back and forh one more time, basting carefully but amply. Remove from grill when correct doneness is achieved. Use an instant meat thermometer - 130°F for medium and 160°F for well done. Serves 6.

Recipe compliments of Executive Chef Gerald Gramzay

### SMOKED SALMON AND CUCUMBER ROLL-UP WITH AMERICAN CAVIAR

- 18 ounces smoked salmon, 3 oz. per person
- 1 English cucumber, split,

- seeded and cut into bias slices
- 1/2 red onion, julienned
- 1/2 red pepper, seeded and julienned
- 1/2 yellow pepper, seeded and julienned
- 2 ounces rice wine vinegar, or white vinegar
- 1 ounce olive oil
- 1 teaspoon dill, chopped
- 1 pinch salt and pepper
- 1 pinch sugar
- 3 ounces Caviar, American Sturgeon

Make salad the day ahead: Mix together cucumbers, onions and peppers. Add olive oil, vinegar, dill and seasonings.

For each person, lay out four slices of smoked salmon (purchased at your favorite specialty store) on a small 7 by 7-inch piece of plastic wrap. Gently flatten out with your hand to create a single salmon "skin" that you can roll up.

Gently squeeze out excess juice from cucumber salad and place in center of salmon. Roll up tightly like a cigar, using the plastic wrap to assist. At meal time, remove plastic wrap and garnish with a lemon wedge, fresh dill sprig and a generous dollop of the American Spoonbill Caviar. Serves 6.

Recipe compliments of Chef Gerald Gramzay

### ROSEMARY BRUSHED GRILLED VEGETABLE MEDLEY

- 6 plum tomatoes, cut in half
- 6 portabello mushrooms, stems removed
- 3 red peppers, seeded and

- quartered
- 3 yellow peppers, seeded and quartered
- 24 stalks asparagus spears, jumbo size
- 3 zucchini, sliced lengthwise
- 3 yellow squash, sliced lengthwise
- 3 sprigs of rosemary, long and leafy
- 1 pinch kosher salt
- 1 pinch black pepper, freshly ground
- 2 ounces 100-year-old balsamic vinegar
- 2 ounces extra virgin olive oil

Cook vegetables on hot charcoal grill and season with salt and pepper. Use rosemary sprigs to brush on olive oil. (You may briefly sauté vegetables on the stove, lightly marinate with olive oil and rosemary and bake in a 350-degree oven for 12 minutes. Serve the next day drizzled with oil and vinegar.)

Removed cooked but still crisp vegetables from grill and place on an attractive oval serving platter. Drizzle with olive oil and balsamic vinegar. Serves 6.

Recipe compliments of Chef Gerald Gramzay

### EASY FOOTBALL FRANKS

- 1 cup Heinz tomato ketchup
- 1 can (8 oz.) crushed pineapple
- 1/2 cup grape jelly
- 1-2 tablespoons chopped jalapeno peppers
- 1 lb. cocktail franks

Combine ketchup, pineapple, jelly and jalapenos. Cook over medium heat until jelly is melted. Stir in franks and heat. Serve warm with picks. Makes 12-15 servings.

Recipe compliments of Heinz.

### CHOCOLATE CHIP & APRICOT BLONDES

- 1/2 cup butter, softened
- 1 1/2 cups brown sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 1/2 cups flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup pecans, chopped
- 1/2 cup chocolate chips
- 1/2 cup dried apricots, chopped

Cream the butter and sugar on high speed of mixer until light. Add the eggs, one at a time, until well blended. Add the vanilla and mix well. Sift together the flour, baking powder and salt and add to the butter mixture. Mix on lowest speed until just mixed. Removed mixer bowl. Stir in the pecans, chocolate chips and apricots by hand with a wooden spoon.

Spread the batter in a greased 8 x 8 pan and bake in a preheated 350-degree oven for 25-30 minutes or until top springs back when touched. Remove and cool completely before cutting in 16 squares.

Recipe compliments of the HoneyBaked Ham Company.

## Quick Cooking: Rao's Famous Lemon Chicken, 'Pollo al Limone'

BY JUDE MAHONEY FOR AP SPECIAL FEATURES

The odds that the average American will ever be lucky enough to eat at Rao's, New York's legendary Italian restaurant, must be more than a million to one.

Rao's was established in 1898, in a flourishing Italian neighborhood in East Harlem. A century later the neighborhood is mostly gone, but Rao's remains. Its 10 tables booked months ahead by regulars who go there to savor what one critic calls "exquisitely simple Italian cooking."

In "Rao's Cookbook: Over 100 Years of Italian Home Cooking" (Random House, \$40.00) Frank Pellegrino, who inherited the restaurant from his aunt and uncle, says Rao's uses the same ingredients and follows the same recipes today as it did in 1898. High-quality ingredients and flawless execution are the keys to Rao's deceptively simple version of the Northern Italian classic, broiled lemon chicken.

According to the recipe in the book, the chicken is broiled and ready in only about half an hour,

plus a few minutes to heat with the sauce, which you can make ahead or while the chicken is broiling.

You'll need at least 10 lemons to get two cups of fresh juice. Note: Bottled juice will NOT give good results.

It helps to have a long pair of steel tongs to turn the chicken, and keeping the chicken at least 4 inches from the broiler's heat source will cut down on the smoking.

### RAO'S FAMOUS LEMON CHICKEN, 'POLLO AL LIMONE'

- LEMON SAUCE:**
- 2 cups fresh-squeezed lemon juice
  - 1 cup fine quality extra-virgin olive oil
  - 1 tablespoon red wine vinegar
  - 1 1/2 teaspoons minced garlic
  - 1/2 teaspoon dried oregano
  - Salt and pepper to taste

Whisk together all ingredients, cover and refrigerate until ready to use. Whisk or shake vigorously before use.

### CHICKEN:

- Two 2 1/2- to 3-pound broiling chickens, halved
- 1/4 cup Italian parsley, chopped

Preheat broiler for at least 15 minutes before using. Broil chicken halves, turning once, for about 30 minutes, or until skin is golden-brown and juices run clear when bird is pierced with a fork. Remove chickens from broiler, leaving broiler on, cut each half of bird into six pieces (leg, thigh, wing, three breast sections).

Place chicken into deeper broiling pan (with sides), pour half the lemon sauce over each bird and toss to coat well.

Return to broiler, cook for 3 minutes, turn each piece and broil for 1 additional minute. Remove from broiler, divide into six portions on serving plates. Pour lemon sauce into heavy saucepan, add parsley and place over high heat for 1 minute. Pour one-sixth of sauce onto each portion and serve with lots of crusty bread to absorb the sauce.

Makes 6 servings.

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