Treats sure to please guests

front.
Recipes compliments of HDS

Services.
STUFFED MUSHROOMS

16 medium mushrooms with stems removed and finely

- chopped
 1/A cup onlon, finely chopped
 2 minced garlic claves
 1 tablespoon chicken broth
 2 teaspoons flour

- 1/4 cun nonfat milk
- 1 teaspoon lemon juice 1 teaspoon parsley, finely chopped A dash of curry powder
- Salt and pepper to taste 1/4 pound cooked, skinless chicken, finely chopped

Sauté onion and garlic in chicken broth until limp. Blend in flour and cook on low until slightly browned. Add milk and cook until mooth and thick. Add mushroom stems, lemon juice and seasonings and cook for 1 minute. Mix this with the chicken breast.

Soon filling into 16 mushroom caps and place on lightly sprayed baking sheets. Bake at 350°F for

15-20 minutes. Makes 16.
Nutrition information per serving: (2 mushrooms) Calories 40,

CAPPUCCINO BISCOTTI

- 2 cups unbleached all-pur pose flour
- pose flour
 1 cup sugar
 1/2 teaspoon baking soda
 1/2 teaspoon double-acting
 baking powder
 1/2 teaspoon salt
- 1/2 teaspoon cinnamon
- 1/2 teaspoon cinnamon
 1/2 teaspoon ground cloves
 1/4 cup plus 1 tablespoon
 strong brewed espresso,
 cooled
 1 tablespoon plus 1 teaspoon
 milk
- 1 large egg yolk
- 1 teaspoon vanilla
- 3/4 cup hazelnuts, toosted, skinned and chopped coarse
- 1/2 cup semi-sweet choco-late chips

In the bowl of an electric mixer fitted with the paddle attachment blend the flour, the sugar, the bak-ing soda, the baking powder, the salt, the cinnamon and the cloves until the mixture is combined well.

In a small bowl whisk together the espresso, the milk, the egg yolk and the vanilla, add the mix-

See Peggy Evert's story about holiday entertaining on Taste front.

Protein 5g, Fat 0.60g, Sodium ture to the flour mixture, beating until a dought is formed, and stir in fat 13

chips. Turn the dough out onto a floured surface, knead it several times and balve it. Working on a large buttered and floured baking sheet, with floured hands, form each piece of dough into a flattish log 12 inches long and 2 inches wide, and arrange the logs at least 3 inches apart on the sheet.

Bake the laws in the middle of a

Bake the logs in the middle of a preheated 350°F oven for 35 min-utes and let them cool on the bak-ing sheet on a rack for 10 minutes. ng sneet of it ruck to be induced. Reduce the over temperature to 275°F. On a cutting board, cut the logs crosswise on the diagonal into 34-inch slices, arrange the biscotic, cut side down, on the baking sheet, and bake them for 10-15 minutes on each side or until they are pule golden.

are pale golden.
The longer you bake them, the harder they become. Some people like them very crunchy. Transfer the biseatt to racks to cool and store them in artifulat containers. Makes about 32 biscatti.
Nutrition information per serving; (2 slices) 188 Calories, 4g Protein, 7g fat, 80mg Sodium, 30g. Carbohydrates. Percent of calories from fat 35.

Unique from page B1

picces of festive holiday linen, thus creating different levels as a stage for your platters, bowls, etc... Give some thought to your centerpiece, how about some fresh pine branches placed between risers? Holiday ribbon cansended about? Candles are always a nice touch. Colors and textures will lend to your festive holiday tubles. Think of your table as the stage and the food as the actors.

table as the stage and the food as the actors.

■ DAY 5 - Gather you china, serving pieces and linen. Double-check for clennliness and don't forget to polish the silver. This is also a good day for starting some cleaning, and to find your favorite Christmas cards, cassettes and records.

■ DAY 4 - The last place you want to be stuck on Christmas Eve is the grocery store. Go today and buy your fresh produce and dairy products. Don't forget the egg nog and cinnamon.

■ DAY 3 - Pick up your fresh ments and any special orders for cakes that you may have placed.

Start processing vegetables, pick your green beans, cut your earrots, parsnips, etc. If you peel apples or potatoes in advance make sure you store them the water with a little least green control of the water with a little least green control of the water with a little least green control of the water with a little least green control of the water with a little least green control of the water water water was with a little satt, and the piper and butter so that on Christmas Day all you need to do is rehent in oven or microwave and serve. You could also put a little water in the bottom of the pan and steam on the stovetop for a few seconds. Boil, mush, stir and bake. Get all your side dishes ready to go. If you can make sauces shead of time – go for it! Clean lettuce and greens and store with a wet towel covering them. Clean meat and season so it will be oven ready. Set the table.

EDAY I – MEERRY CHRISTMS
Because you were a planner.

Because you were a planner, you can leisurely roll out of bed to enjoy the spirit of Christmas.

It's really not about food – it's about enjoying your family and close ones. Your table is set, your side dishes are ready to go, your silver clean, plates out, beverages to be iced one hour before. The only thing left to chance is to meet with family, and coordinate your ment preparation with ment time so that all runs somethly. Make sure children announthis, Make sure children announthis the properties of the clean up.

The 2 Unique family and myself wish you health, happiness, prosperity, tranquility and kindred spirit for the New Year! And to all a good night!

Chef Kelli L. Lewton is owner of 2 Unique Caterers and Event Planners in Bloomfield Hills. A graduate of Schooleraft College's Culinary Arts program, Kelli is a part-time instructor at the college. Look for her column in Taste on the second Sunday of the month.

Sweets make savory gifts

See related 2 Unique Column on Taste front. Recipes compli-ments of Kelli Lewton.

WHITE CHOCOLATE PEPPERMINT BROWNIES

1 pound white choculate
1 pound plus 2 tablespoons

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Stocking

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- 10 whole eggs 1 teaspoon vanilla 1 teaspoon peppermint extract
- 5 cups all purpose flour 1 teaspoon baking powder
- 1 teaspoon baking soda 1/2 cup finely crushed pep-

PEPPERIUGE FARM

BIRMINGHAM

Ahhhh...just in time.

Melt butter and chocolate over double boiler on low heat stirring often. Once melted whip by hand until completely smooth.

In separate bowl beat eggs until smooth thick and pale in color. Add sugar to eggs and continue to beat for 7-8 minutes. Add choco-

See SWEETS, B3

Latkes a tasty favorite

Here are some Latke recipes for Hanukkah from — "Everyday Cooking for the Jewish Home" by Ethel G. Hofman.

These buttery, crusty latkes are caten out of hand in the streets of the Marais, the old Jewish neighborhood in Paris. Use thawed frozen enuliflower florets if you like, to speed up preparation. If served with meat, oil should be used for frying and the mashed potatoes should not contain any dairy products.

CAULIFLOWER-POTATO LATKES

CAULIFLOWER-POTATO LATKES

1 cup cauliflower florets 1 1/2 cups mashed potatoes

- 3 tablespoons matzoh meal
- 2 teaspoons minced garlic 1 teaspoon salt 1/4 teaspoon white pepper
- 1 egg, beaten
- 2 tablespoons kasha
- 4 to 6 tablespoons buller

In a large pot of salted boiling water, cook cauliflower until it is very soft, 10 to 15 minutes. Drain

water, cook cautiliower until it is very soft, 10 to 15 minutes. Drain and pat dry. In a mixing howl, mash cautiflower to small hits with a fork, Add mashed potatoes, mat-zoh meal, gartic, salt, pepper, and egg. Blend thoroughly.

Shape into 12 patties - 3 inches in diameter and about 1/2 inch thick. Sprinkle with kosha, press-ing into both sides.

ing into both sides. Mel; 3 tablespoons butter in a large skillet over medium-high heat. Fry latkes in batches, adding more butter as necessary, until they are browned and crust is crisp, about 3 minutes per side. Drain on paper towels. Serve hot. Mikes 12.

PARMESAN POTATO LATKES

Parmesan cheese adds a distinct

See LATKES, B3



broiled tomato stuffed with spinach for raves for flavor, fiber and "good" eating.

BEEF TENDERLOIN ROAST





1-800-KAP-TEST

- 3 cloves garlic, thinly sliced 1 tablespoon clive oil 3 tablespoons crushed black
- peppercorns

Spray a shallow reasting pan with non-stick spray. Preheat the oven to 425°F.

Wipe the meat and make shal-low slits on all sides. Insert garlic slices, Brush meat with olive oil and press peppercorns into meat. Place the meat in the roasting

Place the meat in the roasing pan and roast until an instant-read thermometer inserted in the thickest part of the roast reaches desired temperature (120°F for rare, 135°F for medium) about 25-45 minutes.

45 minutes.

Remove from oven. Cover the roast loosely with aluminum foil and let stand 15 to 20 minutes.

The roast will continue cooking.

Slice and serve with the wine mushroom sauce that follows.

Serves 6-8 people.

MUSHROOM RED WINE SAUCE

11/2 curs for red wine !!

prefer Red Zinfandel) 1 cup fat-free, sodiumreduced beef bouillon

1/2 cup whole fresh mush

Cook mushrooms until tender in wine-broth mixture. Remove mushrooms. Simmer wine mixture until reduced by half. Return mushrooms to liquid. Reheat

mushrooms to inquasibrielly.

Nutrition facts: (per 3 ounce serving) 181 Calories, 8.7g Fat, 3.3g Saturated Fat, 72mg Cholesterol; 64mg Sodium.

Food Exchanges: 3 lean meat

Look for Main Dish Miracle on Look for Main Dish Miracle on the second Sunday of the month? in Taste, Muried G. Wagner is a registered dicition and nutrition therapist with an office in South field. She publishes "Eating Younger," a quarterly newsletter with recipes and nutrition tips. To subscribe, send a cheek for \$13.50 to "Eating Younger," P.O.: Bax 69021, Pleasant Ridge, MI. 48069.





