Enjoy almonds in this salad

Recipe courtesy of HDS Services of Farmington Hills. See related story on Tasto front.

ALMOND VINAIGRETTE

- POTATO SALAD 1 1/2 cups (10 ounces) red-skin potatoes
- 3 tablespoons sherry wine
- vineger 3 1/2 teaspoons lemon juice,
- 1/3 cup olive oil
- 3/4 teaspoon salt
- 1/2 teaspoon block pepper
- 1/2 teaspoon red pepper, ished, (optional) 1/2 cup almonds, whole,

4 1/2 teaspoons green onlons, chopped 4 1/2 teaspoons, basil, frash, chopped

Fill a large pot with enough water to cover potatoes. Heat water to boiling and add potatoes Cook potatoes until fork tender, 12 to 15 minutes. Drain water.

In a bowl, whisk together the inegar and lemon juice. Slowly

Children

cry for

food!

Every night children cry

hunger. It doesn't have

to be that way. Help us to feed the children in

in the night from

Food Bank to feed the chuter our community.

V Yes, I want to help the hungry in my community.

I wish to pay by (choose one) Check VISA Mastercard

I wish to donate \$\infty\$ \$1000 \$\infty\$ \$500 \$\infty\$ \$250 \$\infty\$ \$100

add olive oil, salt, black peppe and red pepper. Mix and set a

and red pepper. Mix and set aside. Cut cooked potatoes lengthwise into 4 to 6 pieces per potato. Coursely chop the toasted almonds. In a large bowl, combine the potatoes, almonds, green cainos and basil. Add the vinal-grette dressing and toss lightly. Chill in the refrigerator. Makes six 4-ounce servings.

Nutritional information per serving: Calories, 224; protein, 3.4 g; fat, 19 g, and sodium, 495

Read At Home every Thursday '



Internet access at a low price? Call 734-266-2500 1-800-989-4614 AND THE PROPERTY OF THE PARTY O

Looking for reliable

Individuals can receive a 50% Michigan Tax Credit for Gifts of \$200. Couples filing jointly receive this credit for gifts of \$400. Businesses can claim a credit of up to \$5000. Please make cheek spayable to: Food Bank of Oakland County, FO. Box 431385, Pontiac, MI 48343 Phone (248) 332-1473 • Fax (248) 332-7135 Thank you for your support.

Address_

City/State/Zip

Exp. Date

Signature

Credit Card #_

BANK ONE IS BETTER - Reason #6,7

With rock bottom home equity rates like these, numbers speak louder than words.

line of credit rates as low as

Right now, Bank One is offering our lowest rates in years on home equity loans and lines of credit, especially when your loan is connected to other Bank One accounts. And the interest may even be tax-deductible? Apply now and get an answer in 30 minutes or less. And now, back to the numbers.

1-800-800-LOAN www.bankone.com/800800loan



WHAT'S COOKING

Send Items for Taste calendar at least two weeks in advance of event to Ken Abramczyk, Taste Editor, Observer Newspepers, 36251 Schoolcraft, Livonia, Mi 48150 or e-mail kabramczyk@ po.homecomm.net. Send files in a text format.

SCHOOLCRAFT COLLEGE

ECHOOLERAFT COLLEGE
CONTINUING EDUCATION
Schoolcraft College has scheduled continuing education classes in the culinary arts department. Classes scheduled include

Mediterranean Cooking, Mondays, Nov. 12 and Nov. 19; Your Holiday Table, Saturday, Nov. 17; and Appetizers and Side Dishes for Holiday Entertaining, Tuesdays, Nov. 27 and Dec. 4. For more information, call (734) 462-4448.

OAKLAND COMMUNITY COLLEGE
The Culinary Arts Department
at Oakland Community Col-lege's Orchard Ridge Campus,
27055 Orchard Lake Road, in Farmington Hills, offers luncheon buffets and gourmet din-ners throughout the school year on the third floor of Building J. The luncheon buffets offer a great selection of salads, fruits, vegetables, meats and fish for \$8.25.Dates of the buffets are Thursdays, Nov. 15, Jan. 24, Feb. 7, March 21 and April 4. On Thursday, Dec. 6, diners are enjoy the 14th Annual Wassail Feast, which costs \$55 per per-son.

son. For information on any of these events, call (248) 522-3700.

2 Unique from page D1

to many flavorful variations. Time-honored additions include oysters, figs, apples, sausage, dried fruits, nuts and many more, while thyme and sage are the true nostalgic staples for

Perhaps this year, it might be fun to be daring and sprinkle a little something extra into your bread stuffing and perhaps you will be starting your own new

will be starting your own new majly tradition. Chef Kelli L. Leuton is owner of 2 Unique Caterers and Event Planners in Bloomfield Hills and Aunt Olive's Good Food 2 Go in Birmingham. Lewton is a gradu-ate of Schooleraft College's Culi-nary Arts program. Look for her column in Taste on the second Sunday of the month.

- BASIC SAGE STUFFING 8 tablespoons (or one stick) of unsalted butter
- 4 celery stalks, diced 1 large yellow or white onlon, diced

3/4 cup poultry stock or broth

One loaf (about a pound) of day old white, French or Italian style bread- cubed 2 teaspoons of fresh thyme 3 teaspoons of fresh sage

1/2 cup fresh parsley Molt butter in sauté pan add; bay leaf, onion and celery, then swent (cook at a low heat in a cov-ered pan) about 3-4 minutes until

s are transparent. Remove bay leaf and pour mixture into bowl. Add remaining ingredients and season with salt and pepper to taste.

(Here are some fun and tasty additions to any stuffing: sautéed sausage, dried fruits such as cherries, apricots, currents or raisins; sautéed apples; toasted nuts; rice mixture (rooked firm before adding to base); root vegetables; fresh gin-ger or bacon.)

KELLI'S FAVORITE STUFFING

- 6 tablespoons butter 1 medium white or yellow onlon, diced
- 1 cup of poultry stock
- 1/4 cup sweet vermouth 1/2 cup dried cherries 2 medium green apples, diced
- 1/2 cup toasted walnuts,
- chopped 1/4 cup of dark brown sugar

bread, cubed

1 1/2 pound loaf of heavy European-style cinnemon

Sweat (cook over low heat and cover, without browning) enions, apples and colery in butter.

Stir in awnet vermouth, chicken stock and herbs.

Transfer to a bowl, add remain ing ingredients.

Season with salt, pepper and a pinch of cinnamon.

Recipes courtesy of Kelli Lewton.

Wine

from page D1

planted in 1917 on benchland in the heart of Dry Creek Valley. It is a classic example of the complexity and intensity that old zinfandel vines can produce.

The 1997 Mazzocco Zinfandel, Quinn Vineyard, Dry Creek Valley S22 is a medium-bodied wine with jammy, ripe fruit, and concentrated raspberry flavors, typical of the Dry Creek appellation.

The 12-year-old Quinn Vineyard is located on a hillside site and its fruit is already showing great stuff. When planting a vineyard, it helps to select vines

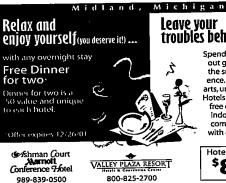
989-837-1010

from a superior gene pool. The budwood used to plant the Quinn Vineyard came from the did vine vineyard of Cuneo and Saini and is showing some of the same class as the hortizage vines from which it came.

The 1997 Mazzocco Zinfandel, Stone Ranch Vineyard, Alexander Valley \$22 has the yummy plum and dried fruit character of zin grown in Alexander Valley's warmer climato. This wine was aged 15 months in French barrels and is bottled unfiltered to preserve its richness and body. preserve its richness and body.

This 80-year-old vineyard is cated in the heart of Alexander

leave them a voice mail message, dial (734)953-2047, mailbox



Leave your troubles behind...

Spend time away without going too far. Enjoy the small town experience. We offer theater, arts, unique shopping. Hotels with jacuzzi suites, free entertainment, indoor pools & sports complexes. Rates vary with each hotel.

Hotel rates start at \$89 for two

Holiday Drn Hotel & Conference Center of Midland Call 1-800-622-4220



INN

989-631-0070