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He called his product Zorba Loukaniko because "Zorba the Greek" was a popular movie at the time.

Hatz put the sausage business on hold and returned to engineering when the economy improved. At this time, he also became more involved in his other love, his Greek Orthodox faith. He became a deacon at St. George Greek Orthodox Church in Bloomfield Hills.

Opting for priesthood

Then, a family tragedy led to a life-changing experience.

In 1985, the Hatz's lost their 25-year-old daughter, Maria, when she was hit by a drunk driver. "My faith was really challenged. There was a spiritual battle inside of me. Eventually, God won, and that's when I decided to begin study and become a Greek Orthodox lay priest."

In this role, Hatz serves as a supply priest and is assigned where needed in the Detroit diocese. Currently, he is serving at St. Nicholas Greek Orthodox Church in Troy, and is qualified to handle all the duties of a priest, including services, ministering to the sick and performing marriages.

Now 75 years' old, Hatz loves being a Greek Orthodox priest.

He also loves his sausage.

"When I first started making loukaniko 20 years ago, it was such a good product. This is why I was drawn back to the business in 1999," he says.

This time, Hatz went full steam (this sausage, however, is not steamed, but smoked) into sausage making. He's not alone in this venture. His daughter, Tula, 39, is his partner. The Hatz's also have a son, Michael, 53.

Tula, an economics teacher at Wayne State University, serves as Zorba's president, economic advisor and marketing administrator. Hatz handles product development and quality control.

Twice a month, Hatz goes to Winter Sausage Co. in East-pointe, which he contracted to produce his products, and makes sure that the pure pork sausage is made to his specifications. He adds the spices - his secret ingredient - and wine and orange rind before the meat is mixed.

Why sausage?

Of all the foods that Hatz could have chosen to produce, why was sausage the choice?

Sausage is a Greek staple, according to Hatz. Every village in Greece, in fact, just about every family, has its own recipe.

Some of these recipes call for onions; some for garlic and heavy spices. "When I created my recipe, I wanted it to be in the middle of the road in taste... something that would be popular taste-wise with just about everyone."

"Our sausage has no garlic nor onion in it," he says. He adds proudly that, "it doesn't repeat on you!"

The Zorba line includes the all-pork mild and hot sausage, which is a beef jerky. The summer and shopped sausages are seasonal products sold in the fall.

The products are available at a number of suburban stores, including Hiller's, Vic's and Salvaggio stores. In addition, they are available at more than 30 grocery stores in Detroit and in Toledo markets, and will soon be available in Chicago and New York. Tula has acquired her father's love of being in the sausage business. "The only problem," she says, "is that sometimes we live the business too much. It's not unusual for my dad to have an idea at midnight and want to discuss it when all I want to do is go to bed!"

But she puts up with these inconveniences because, according to her, she knows her father's input and ideas are good. "They

are among the reasons that the Zorba line has been so successful!"

An Easter dish

Zorba loukaniko will be on the Hatz table and those of their many Greek customers when they celebrate the Greek Orthodox Easter on May 5.

"Our Easter is based on the Julian calendar and usually follows other Christian celebrations by 13 days. This year, due to the new moon cycle, which is also taken into consideration, there is a greater distance between Easter observances."

According to Hatz, other traditional foods served at Easter dinners include lamb and magorita, a cream soup of lamb liver, green onions, parsley, spices, egg and lemon sauce.

Zorba loukaniko isn't reserved just for Easter at the Hatz's house. Helen adds the sausage to various dishes, including her spaghetti sauce. In addition, Hatz gives serving suggestions to customers when he does periodic food demonstrations at area stores. "Our Zorba sausage is a great taste any time of the day!" he proclaims.

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sticking to the grill. Also there is wet marinade, in which you should soak meat up to 24 hours (refrigerated) before grilling. This helps to flavor and tenderize meats. Be sure not to overload the grill and again oil the grill before placing meats to prevent sticking.

When grilling fish, round-shaped fish such as salmon can be placed directly on the grill. To prevent sticking, again oil the grates, oil the fish with a fine coat, don't over do it! Keep the grill on high and don't over load. Grill for four minutes on each side and if it is not done, place it on the top shelf and let it finish slowly. You can grill your flat-style fishes like sole or flounder in a fish rack so the fleshy pieces don't fall through.

The whole key to grilling is basic: Season the grill, keep it maintained throughout the season and enjoy yourself while grilling.

A resident of Northville, Golden Mushroom Chef Michael Trombley is a Certified Executive Chef. Located on Ten Mile Road at Southfield Road in Southfield, the Golden Mushroom is one of Michigan's oldest and most established fine dining restaurants. Over its 28 years, the Golden Mushroom, its staff and owners have earned more culinary awards and critical acclaim than any other Michigan restaurant.

GRILLED DRUNKEN VEGETABLES

SERVES 2

- 1 each sweet red or yellow pepper, cleaned and de-seeded and sliced
- 1 small red onion, cut into thick rings
- 1 cup sliced broccoli
- 2 Portobello mushrooms, de-stemmed
- 1/2 cup asparagus, with ends snapped off, cut to 3 inches
- 2 ounces balsamic vinegar
- 4 ounces olive oil
- 1 tablespoon Dijon mustard
- 1 tablespoon chopped garlic
- 4 ounces good beer

Saute all ingredients, being sure to cut into appropriate sizes. Place in a mixing bowl and marinate for several hours. Place vegetables on grill and cook for approximately 2 minutes. Flip over and cook other side. If vegetables remain crunchy, place them on a higher shelf to finish cooking and prevent from burning. Serve with Grilled Pork Loin.

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Eggs from page B1

Thicken custards, soups, and sauces.

Form coating and glaze on breads and cookies to hold seeds on the surface or produce a soft crust.

Clarify soup.

Keep oil and liquid in mayonnaise or other sauces from separating. (Stabilizing agent)

Retard crystallization in ice cream, frosting, and candies.

Add color garnish to many dishes.

Are convenient, quick and easy to prepare.

Many cooks think that adding salt to the water prevents eggs from cracking when they are being boiled. The truth is that the salt does not prevent cracks. Cracking occurs when the eggs are boiled too rapidly and too hard. Be gentle with them to prevent cracks. You do not want to have cracked eggs, if you are planning to decorate them for the holiday.

Caring for eggs

If you have purchased eggs and found you can't use them right away, they can be kept refrigerated up to four or five

weeks. Keep them in their original carton and store in the colder part of the refrigerator. The longer you keep eggs stored, the more the quality declines, the whites come thinner and the yolks flatten. These are not unsafe but may not cook or bake into a light and fresh tasting product. Hard cooked eggs can be refrigerated for up to one week.

The grading on the egg cartons is based on the appearance, thickness of the white, firmness of the yolk and size of the interior air pocket. Most recipes call for large eggs, so if you buy the small ones, you may need to adjust the recipe.

We usually think of eggs for breakfast, but needless to say, they can be served anytime of the day. They can be made plain or glamorous. Think of eggs as the "simple black dress" in your closet. They can go anywhere!

Lola Thieleke is a Birmingham resident home economist for the Michigan State University, Oakland County Extension. For answers to cooking questions, call (248) 858-0904.

Salmon with rhubarb sauce a welcome taste of spring

In an era when people chatted over the fence rather than the Internet, back yards had rhubarb patches. They may not exist in many home gardens any more, but there is a big commercial industry to supply the demand for rhubarb, from early winter through early summer, with a peak from April to June.

Although rhubarb has traditionally appeared in desserts, it is now turning up in soups, steews and other savory dishes. Chefs use its tart, piquant flavor to add a bright note to many dishes as well as sauces.

Rhubarb has been around for about 4,000 years, but used as a food only for the last few hundred. Native to Northern Asia, rhubarb was used for centuries for medicinal purposes. The first recipe using rhubarb has been traced to the 1783 *The London Art of Cookery*, which suggests slicing the stalks and cooking them as you would gooseberries.

The word rhubarb has even found a place in sports writing and, therefore, colloquial English, to describe an acidic, bitter dis-

pute. It was originally a theater term: actors in mob scenes would say "rhubarb" over and over to simulate the angry, confused sounds of a mob.

When shopping for rhubarb, look for firm, crisp, unblemished stalks with a lot of pink or red color. Field-grown rhubarb, which has more pronounced flavor than the greenhouse variety, is cherry red, while the latter type is pink. The leaves should be fresh looking and bluish-free, but, because they contain toxic oxalic acid, they should be discarded when the stalks are prepared for cooking.

Rhubarb is highly perishable. If you're not using it right away, wrap the rhubarb in plastic and refrigerate - but not for more than a few days.

SALMON WITH RHUBARB SAUCE

- 1 tablespoon unsalted butter, divided
- 1 small carrot, thinly sliced
- 1 small onion, finely chopped

- 2 rhubarb stalks, thinly sliced
- 1 large shallot, finely chopped
- 1/3 cup white wine or white wine vinegar
- 1 cup clam juice
- 12 ounces salmon fillet, in one piece
- 1 pound fresh spinach, stemmed and washed

Preheat the oven to 325°F

Wrap salmon in foil and bake until cooked through, about 30 to 40 minutes.

Meanwhile, in a medium saucepan, heat 1 teaspoon butter over medium-high heat until hot but still golden. Sauté carrot, onion, rhubarb and shallot until onion softens, about 5 minutes. Add wine or vinegar and boil until reduced by half, about 10 minutes. Add clam juice and simmer 15 minutes, until vegetables are very soft.

In a large pot, place spinach, with any water clinging to leaves. Cover and cook over medium heat until spinach is wilted and just tender, about 5 minutes. Uncover and set aside.

Transfer vegetable mixture to a blender and puree. Gradually blend remaining butter into sauce. Season sauce to taste with salt and pepper.

Gently squeeze most of water from spinach. Arrange a bed of it on each of four plates. Add one-fourth of salmon to each plate. Spoon one-fourth of sauce over each serving of fish. Serve immediately.

Makes 4 servings.

Nutrition information: Per serving: 241 calories, 13 g. total fat (4 g. saturated fat), 3 g. carbohydrate, 21 g. protein, 4 g. dietary fiber, 418 mg. sodium. Recipes and information from the American Institute for Cancer Research.

Eggs go great in souffles for any meal

The following recipes containing eggs come from the American Egg Board.

CUCUMBER BLENDER SOUFFLE

Borrowed straight from the

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sauce often served with Greek gyros is the light, refreshing blend of cucumber, dill weed and garlic. Using chives, rather than onion, coordinates with the pretty green flecks of cucumber skin. More sturdy than a whipped souffle, this blender version can stand on its own for a light luncheon or accompany a roast at dinner.

- 6 servings
- 6 eggs
- 1 1/4 cups (10 ounces) reduced fat (1 percent) cottage cheese
- 1 ounce reduced-fat feta cheese
- 1 clove garlic, halved
- 8 ounces cucumber, seeded

- and shredded (about 1 cup)
- 2 tablespoons flour
- 1 teaspoon dried OR 1 tablespoon fresh dill weed
- 1 tablespoon freeze-dried chopped OR
- 3 tablespoons fresh snipped chives

Place eggs, cheese and garlic in 6-cup blender container. Cover and blend at medium speed until smooth, about 30 seconds. Blend at high speed an additional 10 to 15 seconds.

In medium bowl, stir together cucumber, flour and seasonings until well blended. Gently stir in egg mixture. Carefully pour into 1-quart souffle dish or straight-sided

casserole. Bake in preheated 350 degree F oven until puffy, delicately browned and knife inserted near center comes out clean, about 60 to 70 minutes.

Serve immediately.

PEAR BREAKFAST SOUFFLE

- 2 tablespoons margarine
- 5 slices enriched white bread, cut in half
- 3 eggs, beaten
- 1 cup evaporated skimmed milk
- 2 teaspoons sugar
- 1/8 teaspoon ground nutmeg
- Dash salt
- 2 USA Bartlett pears, pared, cored and sliced
- Lemon juice
- 4 ounces low-fat sausage, cooked and drained
- 1/4 cup shredded low-fat Cheddar cheese

Spread half of margarine on one side of each slice of bread; place spread-side down in bottom of 8-inch square baking dish. Spread remaining margarine on tops of bread. With sharp knife, cut bread into 1-inch squares. Combine eggs, milk, sugar, nutmeg and salt; pour over bread. Cover and refrigerate overnight. Let stand at room temperature 30 minutes before baking. Dip pears in lemon juice to retard discoloration. Top bread mixture with layer of sausage then with sliced pears.

Bake at 325 degrees 45 to 55 minutes or until bread mixture sets. Sprinkle with cheese and bake 5 minutes longer or until cheese melts. Makes 4 servings.

Recipe can be doubled; use a 13 x 9 x 2-inch baking dish.

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