Seasonal dishes showcase Michigan strawberries

See related story on Taste

front. Chef Josef Foreman of Giaco-Chef Josef Foreman of Giaco-mo's Fine Italian Dining in Clarkston has provided the fol-lowing recipes. The restaurant serves fried strawberries regu-larly. The salad and salsa are offered as specials.

FRAGOLINI FRITTI

(FRIED STRAWBERRIES)

- 1 pound strawberries, cleaned 1/2 cup sugar 1/2 cup sweet liqueur such as Maraschino
- 1/3 cup All-purpose Flour

- 2 tablespoons unsalted butter, softened
- oil for frying
- 1/2 cup Brandy Powdered sugar

Mix the sugar with the liqueur and add the berries. Mix well and

In a bowl mix together the flour and both mix together the nour and butter. Add the egg and brandy. Add enough milk to make a smooth batter.

Beat the egg white until stiff and then fold this into the batter. Heat the oil to 375°F. Dip the berries into the batter and fry until golden. Drain on paper tow-els, sprinkle with powdered sugar and serve. Makes four servings

STRAWBERRY SALSA (a nice addition to poultry or seafood)

- 1 fresh Serrano or Jalepeno
- 1 cup finely chopped strawber-
- 1/2 cup finely chapped white
- onion
 2 tablespoons finely chopped
 fresh corlander
 1/2 teaspoon fresh lime juice
 1/2 teaspoon sait
- 1/2 teaspoon sugar if desired

Wearing rubber gloves remove and finely chop. In a bowl, serve

together chili and remaining salsa ingredients. Salsa may be made several hours ahead and chilled, covered. Makes four servings.

- SPINACH STRAWBERRY SALAD
 6 ounces cleaned and
 trimmed fresh spinach
 2 tablespoons vegetable oil
 2 tablespoons red wine vine-
- 1/4 teaspoon pepper 2 cups thickly silced strawber-1 small thinly sliced red onlan

Tear spinach into bite-sized pieces and put in a salad bowl.

STRAWBERRY VINAIGRETTE

In a food processor or blender add 1 cup strawberry slices, oil, vinegar, salt and pepper and puree until smooth. If not using immediantil smooth. If not using immediately cover and refrigerate. Add to spinach and toss lightly. Add strawberries and onion and toss lightly. Sprinkle with sesame

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Chicken and nutty noodles ready in just 30 minutes

By The Associated Press — Asian noodles can be an inter-esting starting point for a cre-ative cook to produce some-thing rather special — in next

to no time. This recipe for chicken with Japanese noodles is a sugges-tion from Cooking Light maga-zine's May issue, and calls for a total cooking time of about 30

minutes.
You can find the noodles and
Asian condiments in many
supermarkets special sections,
as well as in Asian grocery

Note that the chicken breast tenders called for are ideal for hectic schedules.

They don't need to be cut or trimmed, and the smaller pieces cook more quickly than chicken breast.

The nempt seven gives the

The peanut sauce gives the dish a rich and satisfying taste, although a serving has only a little more than 10 grams of

The dish tastes good served

cold.
Add a touch of warm water to loosen the noodles if you serve it cold.
Broccoli would be a suitable accompaniment, with Asian slaw as a pleasant side dish (recipe follows).

CHICKEN AND NOODLES WITH

PEANUT SAUCE (Total preparation and cook-ing time 30 minutes)

- Ing time 30 minutes)
 5 ounces uncooked
 Japanese curly noodles
 (chucka soba)
 1/2 cup fat-free, less-sodi-um chicken broth
- 1/3 cup hoisin sauco 1/4 cup creamy peanut but-
- 2 tablespoons rice vinegar 2 tablespoons ketchup 1/4 teaspoon crushed red
- 2 teaspoons dark sesame
- 1 pound chicken breast ten-
- 11/2 cups red bell pepper
- 1 tablespoon bottled ground
- fresh ginger 1 teaspoon bottled minced
- 1/2 cup chopped green

Cook noodles according to ackage directions; drain.

Combine broth, hoisin sauce,

peanut butter, rice vinegar, ketchup and red pepper in a bowl; stir well with a whisk.

Hent 1 tenspoon oil in a large nonstick skillet over medium-high hent. Add the chicken;

saute 4 minutes. Add bell pep-per; saute 3 minutes. Remove from heat. Combine chicken mi ture and noodles in a large bowl.

ture and noodles in a large bowl. Heat 1 teaspoon oil in pan over medium heat. Add ginger and garlie; cook 15 seconds. Stir in borth mixture; cook 30 seconds, stirring constantly. Add the broth mixture and 1/4 cup green onions to noodle mixture; toss well. Sprinkle with 1/4 cup green onions.

Nutrition information per serving: 353 cal., 10.9 g total fat (2 g saturated fat), 28.5 g pro., 36 g carbo., 2.3 g fiber, 53 mg chol., 663 mg sodium.

ASIAN SLAW

- 1 tablespoon low-sodium soy
- 2 teaspoons dark sesame
- bage and carrot (coleslaw)

Combine sugar, vinegar, soy sauce and sesame oil. Pour dressing over cabbage and car-rot, and toss to coat. Chill until

Makes 5 servings

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