

Side dish

Hey Chillheads

The Brooks' Great Lakes Regional Chili Cook-Off is 11 a.m. to 6 p.m. Sunday Oct. 13 at Kellogg Park in downtown Plymouth.

There's also a salsa contest with red chili, green chili and salsa as categories.

To get a contest application, call (734) 455-8538. The deadline is Tuesday, Oct. 1.

At least 60 chili cooks are expected to vie for cash prizes and the chance to advance to the World Chili & Salsa Championship in Reno. You can sample competition chili at 3 p.m. for \$1 per taste.

There's also a Restaurant Chili Challenge to feed the crowd throughout the day. The cost is \$3 per bowl and chili will be served all day.

Cold pumpkins

Bring a scoop of autumn to the dessert table with a pumpkin ice cream treat by Edy's. It's made with Edy's Grand Light Butter Pecan Ice Cream.

Every time a carton of Grand Light is sold, a portion of proceeds go to fund breast cancer research - up to \$250,000.

Enjoy this colorful dish!



PETITE PUMPKIN PATCH

4 tiny pumpkins about three inches in diameter. Edy's Grand Light Butter Pecan Ice Cream. Warm caramel sauce (recipe follows).

Ground cinnamon. Warm caramel sauce ingredients: 1/2 cup butter or margarine, 2/3 cup sugar, 1 egg, 1/4 cup prepared caramel sauce.

Method: Pierce the bottom of each pumpkin with a knife in three or four places. Microwave on high six to seven minutes: until pumpkins are tender when pierced. Slice off tops and scoop out seeds and pumpkin meat, leaving shells intact. Reserve tops. Place one pumpkin shell in the middle of each dessert plate. Add a large scoop of ice cream in center of each pumpkin.

Four warm caramel sauce over ice cream and around pumpkin. Dust with cinnamon and place pumpkin tops to the side of shells. Serve immediately.

Caramel sauce: In a deep microwavable bowl, microwave butter until melted, about 45 seconds. Stir in sugar and egg. Microwave the butter mix on 50 percent power until sugar dissolves and sauce thickens, two to three minutes, stirring once during cooking. Cool slightly then stir in caramel sauce and serve warm.

The Art of tailgating

Football fans are serious about turning tailgate parties into comfortable dining experiences

BY LANA MINI
 STAFF WRITER

Todd and Carrie Lenz planned their tailgate parties with great precision, maybe it's because they both studied engineering and love football.

The U of M graduates, together with their friends, made dishes like ham, onion and cheese omelets; blueberry pancakes and vegetable kabobs for Michigan football games played at home. The couple, who live in Plymouth, said they ate well and comfortably because of good planning and communication with tailgate friends.

"For noon games we'd make breakfast and put pancake batter and blueberries in Tupperware so all we needed to do at the party was pour and cook them on the portable grill," Carrie Lenz said.

The same was done with omelets: Cheese and milk scrambled together and placed in Tupperware and then chopped ham, tomatoes, cheese and other fillings were put in individual bowls. Utensils, silverware, napkins, salt and pepper and more were stored in a Rubbermaid container kept in the back of the SUV — they were always ready for tailgate adventure.

New rules in the Ford Field parking lot make tailgating impossible — nearby Eastern Market is the location for fun. When tailgating less is more, many chefs say. Still Lenz said veggie kabobs marinated overnight, placed on skewers and grilled at the party, is fairly easy. Theme ideas were popular too: When Michigan plays Wisconsin during afternoon games they'd pull out the Bratwurst with cheese.

"We had a collapsible table and some director's chairs so we could eat in comfort," Lenz said.

PASTA SALADS

Pasta salads, fruit salads, hot dogs and vegetable burgers were easy to eat. Lenz said her friends made chili and kept it warm in a Crock Pot or re-heated it on the grill.

During winter months they'd pre-make

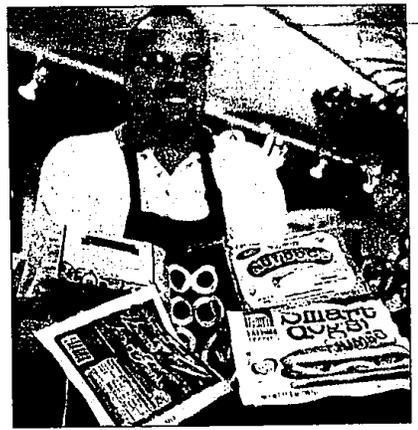


hot chocolate and on milder days serve apple cider.

They also brought water to quickly rinse the utensils and containers afterward — and then rushed to the game. No one wants an egg-encrusted spatula sitting in a hot car for hours, Lenz said.

The couple won't attend as many tailgate parties this year as in the past since they don't have season tickets. A little pre-planning made their events fun, easy and smooth, she said.

PLEASE SEE TAILGATING, B2



ELIZABETH CARNEGIE | OBSERVER & ECCENTRIC
 Gary Leeper, a manager at the Good Food Co. in Troy, displays several newer varieties of tailgate staple hot dogs including Turkey Franks and Smart Dogs Veggie Dogs.

BRATWURST IN BEER

- 6 Bratwursts
- 1 large onion
- 2 teaspoons minced garlic
- 1 teaspoon brown sugar
- 3 tablespoons butter
- 1/2 pint of mustard
- 3 bottles of beer
- 2 tablespoons vinegar
- 2 Bay Leaves
- 1 teaspoon caraway seed (optional)
- 1 teaspoon dried thyme
- 1 teaspoon Worcester Sauce
- 1/2 teaspoon dried Marjoram
- 6 bread rolls

Poke a bunch of holes in the Bratwurst and then combine everything except the

rolls into a covered pot. Heat on medium-high until boiling. Boil for 25 minutes stirring occasionally.

Pull the brats out, let them cool down and put in a freezer bag or container then back in the fridge until you're ready to pack the cooler for the tailgate party. Strain the onions and cool and then pack in aluminum foil.

At the party just heat them on the grill for a few minutes while turning them. Place the onion pack on the grill for 10 minutes and place on a roll and serve.

From www.tailgateruss.com

More recipes inside on Page B2

What's new is news at Alderbrook

One of the first questions we ask at a winery or of a winemaker is, "What's new?" In the case of Alderbrook, located at the confluence of the Dry Creek and Russian River Valleys in California's Sonoma County, the answer is nearly everything.

That includes the owners, packaging, winemaker, vineyard and winemaking techniques. All of which have improved the wine style.

In 2000, to help define and vitalize the wine image, Alderbrook's owners approached the Terlato family, owners of Paterno Wines International, an importing and marketing firm based in Illinois. Recognizing Alderbrook's potential, the Terlato developed a long-range



Focus on Wine
 Eleanor & Ray Heald

plan that now includes the Terlato family as majority owners of the winery.

WINEMAKING VISION

The location of Alderbrook's 65 acres of estate vineyards experience a perfect blend of weather conditions for grapegrowing. They are influenced by the hot afternoon heat that is typical of Dry Creek Valley. Yet,

they also benefit from the cool night air and fog that creeps up the Russian River Valley from the Pacific Ocean. This temperature differential creates an ideal climate for ripening grapes to their full flavor potential. Then for a great wine to be bottled, it takes the skill of a talented winemaker to put all the pieces of the winemaking puzzle together. Prior to harvest 2000, 35-year-old T.J. Evans had the opportunity to test his bag of skills at Alderbrook. These include not only his master's degree in enology, earned at the University of California Davis, but global work experience at Far niente and Robert Mondavi Winery in the

PLEASE SEE WINE PICKS, B2

WINE PICKS

Spanish wines are "hot, hot, hot" and very well priced. The 1992 Marques de Caceres Gran Reserva Red \$26 lets you taste the beauty of an aged wine without the hassle of cellaring it. The 1998 Marques de Caceres Crianza Red \$13 is a stylish version with less oak aging.

■ **Awesome:** 2000 David Bruce Russian River Valley \$35.

■ **Splendid:** 2000 David Bruce Sonoma County \$25.

■ **Delicious:** 2000 Domaine Chandon, Carneros \$29; 2000 Clos LaChance, Santa Cruz Mountains \$28; and 2000 Robert Mondavi Reserve, Napa Valley \$50.

■ **Get prepared for the first chilly evening and the ceremonial lighting of your fireplace with a bottle of Rosemount Estate Old Benson Tawny Port \$25/500mL.**

Win a \$1,000 Home Furnishing Shopping Spree!

Fabulous FURNITURE!

Check the Fabulous Furniture section in today's paper and be sure to enter. You could win! —\$12,000 will be given away during this exciting contest!