

WINE
FROM PAGE B1

Carole Meredith, Ph.D., from the University of California-Davis, discovered a close relationship between zinfandel and the plavac mali grape, which is native to the Dalmatian Coast.

Determined to discover the true origin of zinfandel, Meredith continued her search. On Dec. 18, 2001, through DNA profiling, she concluded that the grape crijenak kastelanski, indigenous to Croatia, and zinfandel are the same grape.

Meredith suspects, however, that although crijenak kastelanski has been grown in Croatia for hundreds of years, it may have originally come from Greece or Albania.

ZIN IN CALIFORNIA

More than 22,000 acres of zinfandel vines are now planted in California wine regions. It ranks second only to cabernet sauvignon in red wine popularity.

Some plantings are 60-100 years old, and generally vines with greater concentration and complexity are crafted from these old and gnarled vines.

When a winery bottles a zinfandel from ancient vines, the label usually indicates this.

Examples are Martini Gnarly Vine, Seghesio Old Vine, Kunde Century Vines, Rodney Strong Knotty Vines and Dry Creek Heritage Clone. Independent of its origins or where it is grown in California, zinfandel's intrinsic deep color, zesty bramble bush berry, cherry and blackberry fruit with complex, spicy characters and great structure

ZINFANDEL PICKS

■ Awesomely delicious:

1999 Louis Martin Gnarly Vine

\$40 and 1999 Mariah \$32

■ Big mouthfuls between \$20

and \$30:

2000 Seghesio San Lorenzo \$30

2000 Seghesio Cortina \$27

2000 Seghesio Old Vine \$26

2000 Kendall-Jackson Great

Estates \$25

2000 Kunde Century Vines,

Shaw Vineyard \$25

2001 Alexander Valley Vineyards

Sin Sin \$22

1999 Ravenswood Sonoma \$21

■ Easy-drinking styles:

1999 Rodney Strong Knotty

Vines \$18

2000 Dry Creek Vineyard

Heritage Clone \$17

2000 Seghesio \$17,

2000 Kunde \$16

1999 Rutherford Ranch, Napa

Valley \$14

■ Delicious deals:

2001 Rancho Zabaco Dancing

Bull \$12

2000 Bogle Vineyards Old Vine

\$12

2000 Buena Vista \$9

All wines mentioned are

available in the metro-Detroit

area.

make it an ideal choice for the Thanksgiving feast. The Healds are Troy residents who write about wine, spirits, food, and restaurants for the Observer & Eccentric Newspapers. To leave them a voice mail message, dial (734) 953-2047, mailbox 1864.

Celebrate Thanksgiving, Hanukkah traditions

(AP) — It's a rare occurrence: The first night of Hanukkah starts the day after Thanksgiving. So, here's a thought: Celebrate the two holidays with one stuffed bird, a turkey stuffed with potato latkes.

Thanksgiving Day and Hanukkah, the Jewish Festival of Lights, are both times to offer thanks with family gatherings and festive meals. Turkey is the Thanksgiving bird of choice, and latke is a traditional dish served during Hanukkah.

This recipe happily celebrates both traditions. The two cooks who have been inspired to create the recipe are Peter Kelly, of Irish descent, chef-owner of four restaurants in the New York area, and Steve Gold, of Murray's Chicken, South Fallsburg, N.Y.

Choose a plump 12- to 14-pound turkey and brine it overnight in the spicy brine formulated by Kelly.

Make the quintessential Jewish specialty, potato latke, using an acclaimed family recipe handed down over the generations.

Stuff the turkey with latke, baste and bake, and enjoy the results along with the

other diners around your

table.

PETER KELLY AND STEVE GOLD'S

ROASTED TURKEY WITH POTATO

LATKES

- 12- to 14-pound turkey
- 4 tablespoons vegetable oil
- 1 gallon water
- 1/2 cups sugar
- 1/2 cups kosher salt
- 3 ounces dark soy sauce
- 4 tablespoons black pepper-corns
- 4 ounces fresh ginger, peeled, sliced 1/4-inch thick
- 6 pieces star anise
- 6 bay leaves
- 1 recipe potato latkes (recipe follows)

Preheat oven to 350° F.

In a large pot or plastic container (large enough to submerge whole turkey) combine water, kosher salt, sugar, soy sauce, peppercorn, ginger, star anise and bay leaves. Stir to dissolve sugar and salt. Remove giblets from turkey's cavity. Submerge turkey in brine and allow turkey to brine overnight in refrigerator (up to 24 hours).

Remove turkey from brine; rinse inside and out under cold running water. Pat dry with paper towels.

Prepare Potato Latkes and

allow to cool (may be prepared 1 day ahead).

Place turkey in roasting pan; stuff cavity loosely with potato latkes. Secure legs of turkey by tying together with kitchen string. Rub outside of turkey with vegetable oil.

Place roasting pan with turkey in preheated oven and roast for 30 minutes.

Lower oven temperature to 375° F and continue roasting for about 2 hours, basting every 20 minutes.

When an instant-read thermometer inserted into body cavity stuffing registers 165° F (fleshy part of thigh will be about 180° F; do not touch the bone), remove turkey from oven.

Allow to rest 30 minutes. Carve turkey and spoon latkes stuffing around platter. Makes 8 to 10 servings.

POTATO LATKES

- (to stuff a 12- to 14-pound turkey)
- 4 large potatoes (about 1 pound), unpeeled, washed
- 2 small onions
- 2 extra large eggs
- 4 tablespoons self-rising cake flour
- Pinch of kosher salt
- Corn oil for frying

Shred the potatoes and the onions in a food processor; place into a large mixing bowl and mix by hand. Put the shredded mixture of potatoes and onions into the bowl of the food processor fitted with the metal chopping blade.

(If making a larger quantity, this should be done in batches.) Add egg and salt, then pulse just to blend (the potatoes and onions will break down further).

Return to the mixing bowl. Sprinkle the flour over the mixture, then stir to mix.

(Self-rising flour has baking powder added and gives the pancakes a little lift.) The mix should have the consistency of loosely cooked oatmeal.

Pour the corn oil into a large skillet to the depth of about 1/2-inch, then heat over medium-high heat. Pour in enough mix to make a 3-inch-diameter pancake. Cook the pancakes until deep golden brown, about 3 or 4 minutes on each side. Drain on paper towels. Once cool, cut the latkes into crouton-size pieces and stuff the turkey.

Peter Kelly is chef-owner of Xavier's restaurants in Piermont and Garrison, N.Y., and Restaurant X and Bully Boy Bar in Congers, N.Y.

COOKIES

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inch balls for the bodies, one-half inch balls for the heads and one-quarter inch balls for the arms, legs and ears. On ungreased cookie sheet, gently press pieces together to form

bears, placing two-inches apart. Flatten bears slightly.

Bake 8 to 10 minutes or just until firm to the touch. (Don't overbake.) Cool two minutes on cookie sheets; remove to wire racks. Cool completely.

Decorate as desired with frosting and candies. Store tightly covered.

Cook's tip: To melt chocolate, place in dry, microwave-safe measuring cup or small bowl. Microwave on high one to two minutes, stirring every 30 seconds, until smooth. Or place in top part of part of double boiler over hot (not boiling) water; stir occasionally until smooth.

See related story on Taste front.

EASY BUTTER CUTOUT COOKIES

- 1/2 cups butter
- 1/2 cups powdered sugar
- 2 egg yolks
- 4 cups flour

Cream the butter and sugar together until light and fluffy. Add egg yolks and continue to beat. Add sifted flour and stir until well blended. Roll out on floured surface until about 1/8 inch thick. Cut out with your favorite shapes and decorate with candies, or colored sugars. Bake at 375° F until golden, about 10 minutes, makes 3-4 dozen depending on shapes used.

Source: www.parentingteens.com

CINNAMON APPLE BUTTER SPRITZ COOKIES

- 1/2 cup apple butter
- 1/2 cup butter, room temperature
- 1 cup granulated sugar
- 1 egg yolk
- 1 teaspoon pure vanilla extract
- 3/4 teaspoon cinnamon
- 2-1/2 cups all-purpose flour

Preheat oven to 350° F. In mixing bowl, cream apple butter, butter and sugar together

until light and fluffy. Add egg yolk, vanilla, cinnamon and mix. Mix in flour until blended. Roll dough into logs and fill cookie press. Using desired shapes, press cookies onto ungreased cookie sheet. If desired, dust cookies with sprinkles, before baking 10-12 minutes or until light golden brown. Cool two minutes on cooling grid. Remove from cookie sheet and continue to cool on grid. Makes 3-4 dozen cookies.

ORANGE SPRITZ COOKIES

- 1 cup butter, softened
- 1 cup granulated sugar
- 1 egg yolk
- 2 tablespoons orange juice
- 2-1/4 cups all-purpose flour
- 1 tablespoon orange rind, finely chopped
- 1/4 cup finely chopped pecans (optional)

Preheat oven to 350° F. In mixing bowl, cream butter and sugar. Beat in egg yolk and orange juice. Mix in flour, orange rind and optional pecans. Mix until combined. Dough should be soft, but not sticky. Place dough into cookie press, and using desired shapes, press cookies onto ungreased cookie sheet. Bake 10-12 minutes or until edges are lightly browned. Cool two minutes on cooling grid and remove from cookie sheet. Makes about five dozen cookies.

THUMBPRINT COOKIES

- 1/2 cup butter or margarine, softened
- 1/4 cup brown sugar
- 1 egg, separated
- 1/2 teaspoon vanilla extract
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 1 teaspoon water
- 1 cup finely chopped walnuts
- Wilton's Candy Melts, red, green, dark cocoa mint
- Confectioners' sugar (optional dusting)

Preheat oven 350° F. In a medium mixing bowl, cream butter or margarine with brown sugar until light and fluffy. Add egg yolk and vanilla.

Mix well. Toss flour and salt together and add to creamed mixture. Mix until ingredients form a ball.

In a shallow dish, beat egg white slightly with one teaspoon water. Shape dough into one-inch balls. Roll balls in egg white, then in nuts. Place on cookie sheet, bake 6 minutes. Make thumb impression in cookie and bake additional 7-10 minutes. Remove from cookie sheet, top with desired candy melts pressed lightly into cookie. Cool. Dust with confectioners' sugar, if desired.

Store cookies in an airtight container several weeks or freeze for two months. Do not dust with sugar if you plan to store. Makes two dozen cookies.

ALMOND SNOWFLAKE COOKIES

- 1 cup butter, softened
- 1/2 cup granulated sugar
- 1/2 cup confectioners' sugar
- 1 egg
- 1 tablespoon clear vanilla extract
- 2-1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup toasted slivered almonds, ground
- Confectioners' sugar
- Nonpareils (for decoration)
- Wilton's Cake Sparkles (for decoration)

Preheat oven to 350° F. In large bowl, cream butter and sugars. Add eggs and vanilla. Stir in 2-1/2 cups of flour, then baking powder and salt. Add ground almonds. Mix thoroughly to form stiff dough, adding additional flour, if necessary. On lightly floured surface, roll out dough 1/4 inch thick. Using lightly floured snowflake cutters, cut out cookies and place on cookie sheet. Sprinkle heavily with confectioners' sugar and nonpareils or cake sparkles.

Bake 10-12 minutes or until edges are a light golden brown. Cool two minutes and remove from cookie sheet. Continue to cool on cooling grid.

Makes about two dozen assorted size cookies.

Recipes Courtesy of Wilton Enterprises

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