King of Patio finalists

3 county men offer main-dish recipes

By MARY CONNELLY
When summer meals move from
the dining room to the patio, bring
some culmary variation into the
change of scene.
Three area men ofter main dish rectipes which won them finalist positions
in Detroit Edison's King of the Patio
contest last week.

in Detroit Edison's King of the Patio contest last week.

Ten finalists were named from male entrants throughout the metropolitan area.

Frederick E. Thompson of Rochester, a three-time finalist in the competition, won this year's citation for shrimp rolled fillets with blender hold-landaise. Thompson is vice-president of the National Bank of Detroit, Rochester

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thousand-year-old airline.

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SHRIMP
ROLLED FILLETS
WITH
BLENDER HOLLANDAISE
4 cup butter or margarine
1 clove garlic, peeled and

rushed
1 small onion, peeled and minced
4 cup minced green pepper
12 fresh or frozen shrimp, shelled

nd cooked
4 cup day-old bread crumbs
1 thsp. snipped parsley
4 tsp. salt
5 tsp. pepper
4 fillets of sole or flounder (1½)

lbs.]
3 egg yokes
2 thsp. fresh femon juice
dash of cayenne
In a large skillet melt 2 tablespoons of butter. Stir in garlic,
onion and green pepper and sautee
until onion is goden. Dice shrimp
and add the shrimp, bread crumbs,
parsley and V. deaspoon saut an
the pepper to the skillet. Remove

the pepper to the skillet. Remove from heat.

Using a wooden spoon, spread 2 tablespoons of the shrimp mixture on the boned side of each fillet. Roll-up each fillet pelly-roll styllet with the side of the side

blender.
Arrange fillets on a platter pour-ing hollandaise over them and gar-nishing each with a shrimp. Pass the remaining hollandaise. Serves four.

four.
William J. Harahan of South-field, a first-time entrant in the con-

Discover the face of new Japan and

offers this recipe for patio flank

PATIO FLANK STEAK
Flank steak
4 cup cooking sherry
4 cup soy sauce
1 thsp. chile powder
1 tsp. powdered ginger
3 or 4 shakes of garlic powder
Mix ingredients for marinate.
Score the meat lightly on the diagonal. Marinate for two hours, in rotating half-hour sessions, a day before
cooking.

ing half-hour sessions, a day before cooking.
Grill five minutes per side under the broiler or on a very hot barbeque. Slice in strips ¼ inch wide.
Decant the top of the marinate with a half stick of butter. Heat in a saucepan and brush or pour over steak.
Four-time veteran of the cooking finals, George Brigolin of Try suggests this recipe for Italian Beef Roll. Brigolin is a manufacturing engineer with Computer Peripherals, Inc., Rochester.

ITALIAN BEEF ROLL
(ROMAN ROLL)
1 ½ to 2 lbs. beef round steak, ½
inch thick

nen tnick

1 slightly beaten egg

½ pound ground pork

¼ pound (¾ cup) ground ham

4 ounces mushrooms (bits and incees)

pieces)
¹/₄ cup (1 ounce) grated Parmesan cheese

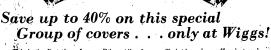
Teenagers attend youth conference

Tina and Quen Dickey of Birmingham are among more than 2,000 Nazarene teenagers from around the world chosen to attend the World Youth Conference in Switzerland this month.

The Christian, teen-centered conclave is a quadrennial event sponsored by the Nazarene Young People's Society, an auxiliary of the Church of the Nazarene.







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