

WILD IN THE KITCHEN

Food fit for Tribe's return

By Jerry Marlowe

I am so excited about the return of the Cleveland Indians into action. As an old dedicated Tribe fan from way back, I just have to commemorate the return of the Cleveland Indians with a very special treat in today's column.

So to get you into a true Tribe mood, here we go!!! (I should mention that I still have some great Tribe regalia for you to borrow complete with bows and arrows. But you have to promise me you will be very careful with them around the children.)

OK now, please give this formula a try.

As a very interesting aside my wife Willi shared with me years ago that she somehow has a very tiny small minute smattering of real Indian blood in her genes of the past. Because of that I have always steered her away from the hard stuff.

Indian pudding a la Jerry

One half cup of light cream is to be brought to the simmer in a double boiler with 2 ½ cups whole milk. Then you add 3 ½ tablespoons cornmeal and 4 tbs granulate sugar, whisking as you go.

Let that simmer while you beat together three extra large fresh eggs, 2 ½ tbs brown sugar, 4 tbs molasses, a good pinch each of cinnamon and ginger, a pinch of fresh ground nutmeg plus a small pinch of salt.

Now add the heated milk and cream, and blend completely.

Next stir in 5 tbs of good raisins, then pour

into a baking dish, set in a pan containing one inch of boiling water.

Bake that for two hours at 400 degrees Fahrenheit or 200 degrees Centigrade if you are from another planet.

Cole slaw a la Julila Child

When I had the great good fortune of meeting and getting

some lessons from Julia Child years ago, I ask her if she ever made a good cole slaw recipe. She laughed heartily and shared this one for me. Here's how I make it:

4 cups, thinly shredded cabbage

½ cup each of diced green pepper, celery, grated carrot, minced scallions, purple onion and diced red pepper

1 small apple, grated

3 tbs fresh minced parsley

2 tbs each of wine vinegar and fresh lemon juice

1 tbs Dijon type prepared mustard

1 ½ tsp each salt and sugar

2 pulverized bay leaves

½ tsp caraway or cumin seeds

½ cup good mayonnaise or sour cream or a mixture of the two.

Toss together the cabbage, vegetables, apple and parsley. Combine the other ingredients to make a dressing.

Toss with the cabbage mixture, taste it carefully she said, correct any seasonings and toss again and taste it again. Now refrigerate for several hours and serve it. I relish, if I can use that term relish, to mean how much I adored meeting her as well.



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Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.