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Food & Wine XML

Posted on Wed, Sep. 07, 2005

Wine jellies a treat for grown-up palates

By Kim Boatman
Mercury News

You won't find it within shouting distance of a peanut butter and jelly sandwich. No, wine jelly is an adult indulgence, the sort of treat that makes a lovely gift for friends.

Linda Graves picked up a jar at a Christmas boutique, to her husband's delight. Now, thanks to Home Plates readers, she'll be able to make the jelly herself.

Plates regular **Jan Kruse** makes sherry jelly at Christmas, passing out jars decorated with pretty grape-theme tags. Her recipe also works with Madeira, Marsala or port.

If you have Champagne taste, give **Sue Kearns'** recipe a try. Kearns, of Cupertino, makes a microwave Champagne jelly.

COPY THAT: **Nancy Rooks** of Los Altos has a tip for the copycats among you. Through the <http://notcooks.com> Web site, which refers visitors to all sorts of food-related sites, she discovered www.cdktichen.com. And if you visit the site and click on copycat recipes, you'll find a dizzying assortment, all conveniently alphabetized. The selection includes recipes for Baby Ruth candy bar taste-alikes, wannabe Girl Scout cookies and a takeoff on V8 juice, among other goodies.

Request line

• **Judy Barbeau** of San Jose has grown weary of recipes for ``sweet stuff." She wants help with her household's efforts to eat a more healthful diet. How about some easy oven-baked fish recipes, she asks. Or a nice, easy pasta sauce that isn't salt-laden. And while she's at it, Barbeau wonders if readers can offer advice about keeping basil and spinach fresh

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in the fridge.

- ``Loyal reader" **Sue E.** of San Jose loved the beef stroganoff recipe she found on a can of white sauce. Alas, the can and the recipe are long gone. ``I don't remember if it was Aunt Penny's or some other brand. I've never seen it since, and of course didn't tear it off the can. If you or your readers can provide a recipe, I'd be forever grateful."

Send your recipes, food tips and queries to Home Plates, San Jose Mercury News, 750 Ridder Park Drive, San Jose, Calif. 95190. Or e-mail homepl8s@aol.com. Contributions must include name, address and phone number. Recipes are not tested by the Mercury News.



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