

Molly's Picks



Restaurant veteran Molly Abraham noshes around town, tracking down some top spots.

OLLIE'S LEBANESE CUISINE: A sunny corner space in a new strip mall houses the airy, high-ceilinged room where Ali Hojaij dishes up well-prepared shish tawook, shish kafta, marinated chicken, lentil soup, fresh salads, and all the other dishes of his native country that have become immensely popular in the metro area. Fresh raw fruit and vegetable drinks accompany the fare, along with Arabic coffee. *L & D daily, 16351 Ford Rd., Dearborn; 313-253-1010. \$14* ☉ ♿



> **MIX IT UP** Fattoush salad is among the offerings at Ollie's Lebanese Cuisine in Dearborn.

BROADCAST BOOTH: You may think it's a sports bar, but it's really a restaurant with a sports theme. The kitchen gets equal time with Red Wings memorabilia, pool tables, and television screens. Chef Chris Denman, an alumnus of the Cooking & Hospitality Institute of Chicago, has put together a menu that offers the expected bar snacks, but also real food from big deli-style sandwiches to notable steaks. *L & D daily, 6550 Allen Road at Southfield Road, Allen Park; 313-389-5050. \$12* ♿



> **GET HOOKED** Chargrilled salmon with pineapple-cucumber salsa and saffron rice at Broadcast Booth.

Symbols: ☉ Smoke free ☺ Cigar friendly ♿ Handicap accessible
Note: Dollar amount is the average entree price

BITES //

Stephen Jalbert, formerly of the Orchard Lake Country Club and the Ritz-Carlton Dearborn, has taken over the top chef role at **NOMI** in Northville, while former NOMI chef James Leonardo is now at **Mosaic** in Greektown, as the chef shuffle continues. Veteran chef Elio Petrovich, whose Elio's Bistro had a brief fling on restaurant-heavy Orchard Lake Road in Farmington Hills, is now heading the kitchen at the **Commerce Grille** in Commerce Township. ... Add **Diamond Jim Brady's Bistro** in Novi to the growing ranks of non-smoking restaurants. ... At a recent Canadian Federation Culinaire Canadienne competition in Windsor, chef Michael Jensen of the Arriba Restaurant at the Renaissance Hotel in Toronto took top honors. Taking second place was Anthony Dalupan of **Bamboo**, the interesting restaurant at the Art Gallery of Windsor, where the menu blends French, Asian, and Spanish influences with a view of downtown Detroit. ... *Fork in the Road with Eric Villegas* has been named one of Michigan's notable books for 2008. **Chef Villegas**, whose PBS-TV series spawned the book, will be the keynote speaker at "A Night for Notables" honoring the winning authors on April 19. A private reception at the governor's residence will be followed by a public program at the Library of Michigan. — *Molly Abraham*

RECIPE //

Nice 'n' Spicy

Rakesh Sabharwal cooks up an aromatic, authentic chicken curry

Rakesh Sabharwal named his Livonia restaurant Haandi Cuisine of India, for the traditional pot in which food is cooked. He says this recipe, a favorite of his, is "very authentic and liked by people of all origins," and notes that "it has a beautiful appearance and aroma." — *Molly Abraham*

> CHICKEN CURRY

2 pounds boneless chicken breast cut into 2-inch cubes and boiled for 15 minutes in 2-1/2 cups water, along with 1/4 teaspoon turmeric and 4 bay leaves
4 medium onions
1 cup water
1/2 cup salad oil, plus 3 tablespoons
6 cloves garlic
2-inch piece of fresh ginger
4 medium tomatoes or small can of whole tomatoes puréed in blender
Salt to taste
1 tablespoon paprika
1/4 teaspoon turmeric
1/4 teaspoon cumin
1/4 teaspoon coriander
1/4 teaspoon garam masala (grind together 6 green cardamoms, 6 black cardamoms, 10 cloves, 4 bay leaves, 1 tablespoon cumin seeds, 1 tablespoon coriander seeds, 1/4 teaspoon powdered nutmeg)
4 bay leaves
1 tablespoon lemon juice
1 tablespoon chopped cilantro



Boil the roughly chopped onions with 1 cup water and 1/2 cup salad oil. Grind boiled onions and set aside. Grind ginger and garlic into a paste and add onion paste. Heat 3 tablespoons of oil and sauté ginger-garlic paste. When it has browned, add tomato purée, along with remaining spices. Add the ground onion paste and cook until the oil separates. Add chicken pieces and 1/2 of the stock in which the chicken was boiled. Cook 5-6 minutes and add lemon juice. Garnish with fresh cilantro and julienned ginger. Serve hot. Makes 4 servings.

PHOTOGRAPHS BY JOE VAUGHN