



CONTEST

Cookie time!

Get your recipes ready to go. You have until Nov. 3 to enter the ninth annual Holiday Cookie Contest. **23**



Pumping pumpkin

Though spicy-good and delicious, pumpkin pie isn't exactly mobile. Maybe that's why some people are making a drink out of it.

■ Pumpkin pie is the latest shake flavor from Jack in the Box (above). Made with pumpkin-flavored ice cream, nutmeg and cinnamon, it's \$1.99 to \$3.29. The pumpkin, a limited edition, will be available through December; it replaces the chocolate malted crunch shake, the previous limited-edition flavor.

■ Pumpkin spice is also the new flavor of Frappuccino, the icy blended coffee drink, at Starbucks. Priced from \$3.30 to \$4.15, it has cinnamon, nutmeg and all the other spices you expect from a slice of pumpkin pie, mixed with the creamy coffee base. It'll be around through the Christmas holiday.

■ Dairy Queen will bring back pumpkin pie as its Blizzard of the month for November. Combining Libby's pumpkin pie mix and pie crust pieces with soft-serve ice cream, the pumpkin pie blizzard is \$2.39 to \$3.19.

Meanwhile, old-school fans can buy the pumpkins themselves, at farmer's markets and grocery stores everywhere.

Texas Taste staff

WINE OF THE WEEK

DeLoach, Russian River, Pinot Noir 2001, \$16.99. It is hard to believe a pinot can be this good for this price, but the DeLoach family has been growing grapes in Sonoma County since the late 1960s. Check out the bright cherry flavors intermingled with spices and toasty oak — perfect with roast pork. Available at Central Market, Centennial, Kroger, Goody-Goody, PK's and United.

Rebecca Murphy

INSIDE

Presidential sweet

A former White House pastry chef has created a trio of cakes for Collin Street Bakery. Might be a nice change from fruitcake. **2G**

Mangle ... oops, I mean mango

Here's the best way to get the most out of a mango. **Two-Minute Expert, 4G**

NEXT WEEK

Tricked-out treats

This year, let someone else do the piping. **Texas Taste**



COMING UP

THURSDAY

All in the family: Meet the family behind Italy's famed Missoni design house. **Fashion! Dallas/Texas Living**



Kuby's bratwurst

Kuby's Sausage House

6601 Snider Plaza, Dallas; 214-363-2231

Hours: Monday-Thursday 6 a.m. to 6 p.m., Friday-Saturday 6 a.m. to 7 p.m., Sunday 9 a.m. to 3 p.m.

Spokesman: Dieter Probson, general manager

The lowdown: This family-owned German market is famous for its house-made cold cuts and sausage, and its meats. "We make hot dogs," Mr. Probson says. "We make smoked bratwurst. We make fine bratwurst, knackwurst, grobe bratwurst (coarser grind), weisswurst." Also smoked Polish kielbasa, Cajun andouille, jalapeño-cheese

smoked pork links, mild and hot Italian, *bauern* bratwurst, *nuremberger* brat and beer brat. Kuby's also sells casings.

Price: \$3.99 to \$4.59 a pound.

Most popular: Smoked bratwurst and weisswurst.

Bring out the best: Uncooked sausages should be simmered in water with a small amount of salt, Mr. Probson says. Some people like to simmer them in beer. Fully cooked sausages are best heated on the grill. "My favorite is the smoked brat and then *nurembergers*," Mr. Probson says. "I make them on the grill. I like to serve them with baked potatoes."

The daily grind

Old Town Market

301 S. Mill St., Lewisville; 972-436-6742
Hours: Tuesday-Friday 9 a.m. to 6 p.m., Saturday 7:30 a.m. to 5 p.m.

Spokesman: Dickie Grant, owner

The lowdown: Varieties include pork sausage, smoked German sausage, hot links, fresh bratwurst, hot and mild Italian links, all-beef salami and jalapeño-cheese salami. "I also make a breakfast sausage, a pan sausage." And Old Town sells casings.

Price: \$2.49 to \$4.49 a pound.

Most popular: "I would say I sell more hot links than anything else. It's not an East Texas hot link," he says, but it's made in that style. "Mine have good meat in them. I don't have a bunch of junk in mine."

Bring out the best: Just slice off the salami, he says; it's fully cooked. "It goes better with a cold Budweiser and some crackers. The brats go good with onions and sauerkraut. The Italian is good on pizza or in spaghetti sauce." Or in a bun with marinara and grilled onions and bell peppers.



Old Town: Salami and a cold Bud

Hirsch's Specialty Meats

1929 W. Parker Road (near Custer), Plano; 972-964-5593
Hours: Tuesday-Saturday 10 a.m. to 6 p.m.

Spokesman: Gary Hirsch, owner

The lowdown: Mr. Hirsch blends his signature pork-based, smoked Texas sausage with jalapeño, garlic and cumin. He also makes Italian sausage from a recipe "given to me by a Sicilian friend of mine back in Detroit 20 years ago." Also, fresh kielbasa from a family recipe; smoked kielbasa; fresh and smoked Cajun andouille; and fresh, pork-based "jolly-peno." Mr. Hirsch named the latter for the friend who first gave him jalapeños out of his garden. He also makes his own smoked summer sausage with cheese. Some specialized sausages are made fresh, then frozen, including South African *boerewors* in several varieties, turkey sausage and English bangers. Hirsch's sells casings as well.

Price: \$3.99 to \$4.99.

Most popular: Fresh, Bavarian-style bratwurst.

Bring out the best: "I'm working on pairing wines with sausage. Your Italian goes with a hearty red, like a zinfandel; I just love that with that fennel." Try bratwurst with a good chardonnay, he says, adding, "Go crazy. Get a Cakebread. For smoked sausages, believe it or not, I like sangiovese."



NATALIE CAUDILL/Staff Photographer; styling by JAMES FORREST/Staff Designer; food styling by KAREN ELIZABETH WATTS/Special Contributor

Hirsch's: Zin is in with Italian.

Sausage fans have a bounty of choices at local markets

By KIM PIERCE
Special Contributor

When Jimmy's Food Store in East Dallas was destroyed by fire on Oct. 7, the avalanche of calls prompted co-owners Paul and Mike DiCarlo to improvise a plan for making their popular Italian sausage for the holidays.

The calls were reminiscent of what happened

Jimmy's update
and more markets, 3G

when another famous store closed, taking its Italian sausage off the market. Even today, fans still search for the holy grail of Al's Imports, gone nine years from its Park Lane-Greenville location.

Jimmy's was just one of the stores that stepped up to fill the void.

Whether your personal affection is for East Texas hot links, Sheboygan brats, Cajun andouille or English bangers, somewhere in North Texas, a butcher makes it. Some even grind chicken and turkey into sausage and add ingredients as diverse as blueberries, Hatch chiles and teriyaki sauce.

The butchers here note that because they start with leaner cuts of meat than most commercially produced sausage, their house-made varieties are lower in fat and typically contain no additives or filler. And in case you want to try your hand at making some, we've included recipes: Sausage is, after all, simply a blend of ground meat and seasonings. But what blends are conjured up!

Here's a look at some places where house-made sausage has its finest hour, including an update on Jimmy's.

Kim Pierce is a Dallas freelance writer.

DEFINING AND COOKING SAUSAGES

What's the difference between smoked and summer sausage? Read on:

Dried sausage: Smoked sausage that has been smoked, or dehydrated, until most of the moisture has been removed. Examples: salami, pepperoni.

Fresh sausage: Fresh meat, seasoned and ground; may be stuffed in casing or sold bulk. Must be cooked before serving. Links may be cooked in the oven, grilled, boiled in water or pan-sautéed. Grilling or sautéing work best for bulk patties.

Smoked sausage: Fully cooked; needs warming only by microwave, oven, stovetop or grill. Examples: some bratwursts, smoked Polish kielbasa.

Summer sausage: Smoked or slowly heated, then aged under refrigeration, which adds tartness to the flavor. May be stored without refrigeration.

SOURCES: Food Lover's Companion, Foodspell, Internet; butcher sources

UPDATE

Jimmy's Food Store

4901 Bryan St. (at Fitzhugh), Dallas; Hours: closed until further notice

Spokesman: Paul DiCarlo, co-owner

The lowdown: Before Jimmy's burned on Oct. 7, the store was famous for its Italian sausage in hot and regular, or sweet. Now devotees wonder: Will there be Jimmy's for the holidays? "I'm sure of our Christmas," says Mr. DiCarlo. "We'll be making sausage somewhere. I don't know where or when or how, but some store will share their place with us." There's even an outside chance that other Christmas items such as Italian panettone will also be available. He and brother Mike, who own the store together, want to rebuild. But it's too early to get more specific, he says. Watch Texas Taste for updates and details as they develop, including where and when the sausage will be available.

Price: \$3.99 a pound.

Bring out the best: For Italian spaghetti sauce with sausage, Mike DiCarlo says, bake the links in a preheated oven at 375 F for 20 minutes. Turn the links, and bake 20 minutes longer. Then add them to your favorite marinara sauce and simmer. Serve sauce over pasta.