

JOURNAL ENTRY

LIFESTYLES AND EXPERIENCES OF MICHIGAN'S YOUNG PROFESSIONALS

Vol. 1, Issue 1

June 2002

Special Interest Articles:

- Dining and Entertainment
- Wine Country Michigan
- Best Travel Deals
- First-Time Home Buyers Mortgage Guide
- Working on an Advanced Degree
- Throwing the Perfect Dinner Party

*Contact Us at:
young_professional
@hotmail.com*

LETTER FROM THE EDITOR

It is all too often that I pick up a local magazine or newspaper searching for interesting and insightful articles, only to find myself looking solely at the pictures or reading only the captions. It is not that these articles are not well written; it is more that the topics themselves are either so extremely boring or so far removed from any activities of my life that they seem irrelevant. For most of us, it has been many years since we waited in line to see a punk concert downtown, and it will be many years in the future when we will sip champagne on our private yachts on the Detroit River. But we continue to read those articles on events, places and experiences that have little place in our own lives.

Finally, a publication for us! A newsletter that discusses topics that are of actual concern and interest to Metro-Detroit's young professionals. Written from our perspective, JOURNAL ENTRY provides an insightful approach to topics in entertainment, travel, dining, social events, clubs, careers, and business. This newsletter should be entertaining, and hopefully informative.

I hope that you will enjoy the following, and I look forward to hearing your comments.

Roger Mali

DESTINATION: WINE COUNTY MICHIGAN

One of the better kept secrets in Michigan is our pleasant and picturesque wine region. Yes, there is wine country right here in our home state, and a visit to the area is one of the best weekend getaways around. A four-hour drive from Metro-Detroit will put you right into the heart of wine country. Located just north of Traverse City, the Old Mission Peninsula and the Leelanau Peninsula play host to 16 wineries and vineyards. In addition to the spectacular views of Lake Michigan and Grand Traverse Bay, the wineries all possess uniquely beautiful landscapes, consisting of rolling hills lined with grape vines and cherry trees.

(continued on page 3)



Getting To and From Wine Country Michigan

The best way to see this region is by car. From Detroit it is approximately a 4½ hour car ride to Traverse City (you should all know how to get there by now). From Traverse you can take M-37 North to visit the Old Mission Peninsula or M-22 North to visit the Leelanau Peninsula. It is a 15-20 minute drive to the bulk of the wineries on each peninsula. Once you get out there it is no more than a three to five minute drive in between each winery.

It is possible to see multiple wineries, on both of the peninsulas, in one day. It is best to start your day early.

You can also arrange a customized bike tour with *Michigan Wine Country Tours* ((800) 616-7615).

For Eats

Due to licensing restrictions, the vineyards on Old Mission Peninsula do not offer food. To fill your belly during the long day of drinking, try the *Old Mission Tavern* for traditional pub-fare. The restaurant is located on Center Road (M-37) between the Chateau Chantal Vineyard and the Bowers Harbor Vineyard. In the *Tavern* is a relatively modern art gallery, giving the tavern special appeal.

Places to Stay on the Peninsula

Many of the wineries are equipped with guest rooms and eating facilities. All in true bed and breakfast style. Prices and availability vary from location to location so it is best to call ahead or search online. Try www.oldmission.com for links to the various accommodations.

ON OLD MISSION: *The Old Mission Inn* - Where their slogan is "Come as Strangers Leave as Friends." It is one of the many bed and breakfasts in the region. Established in 1869, each of the themed rooms have unique appeal. Prices range from \$80 to \$95 with a shared bath. A private cabin is also available. The gardens and views from the Inn promote totally relaxation. For reservations call (231) 223-7770, or online at www.oldmissioninn.com.

Upcoming Wine Country Events

- June 27 (and every other Thursday thereafter) Jazz at Sunset located at the Chateau Chantal
- June 30 Five-Course Sparkling Wine Dinner at L. Mawby Vineyard
- July 13 Fish Fly Festival at Black Star Farms
- August 10 Leelanau Peninsula Wine Festival at Haserot Park, Northport (231) 271-9895
- September 14-15 The Harvest Stompede- Winery tour of ten participating wineries, including a wine pour and a serving of pasta. Price is \$17.50. Reservations essential, call (231) 947-1200.

MICHIGAN WINES

continued from page 1

Winery touring and wine tasting is truly a relaxing activity, perfect for a summer or fall afternoon. Practically all of the wineries have tasting rooms, and most of the wineries offer walking tours of the vineyards. If you make the trip up for a day, it is probably a good idea to take a tour of at least one of the wineries. The tour will provide you with endless tidbits of information regarding the production of wine, which you will be sure to forget by day's end.

Don't worry if you are new to this sport - wine tasting is simple. Upon arriving at a particular winery you will be guided to the tasting room. Just follow the smiling faces exiting from what looks like an old garage. If that doesn't work, just follow the well marked signs. Usually there will be a tasting counter located inside. At each winery we visited, the staff was more than helpful with taking us step by step through each wine in the proper order to be tasted. And if you are the curious type, your wine pourers are ready to answer all the stupid questions you can think of. The best part of the whole experience is that the tastings are free or only charge a few dollars. Makes for a great cheap date!

One tip: Be sure to slow down when you are bouncing around from vineyard to vineyard. Eventually all the wines start to taste the same. If you find a wine that you like, purchase a glass of it, stroll the grounds and relax.

For more detailed information and a list of all the wineries, with hours of operation and locations, go to www.michiganwines.com. For additional information on points of interest on the Old Mission Peninsula, along with places to stay, go to www.oldmission.com.

Highlights

Michigan wines tend to be a bit sweeter than the rest. You will probably not find too many Merlots or Cabernets that suit your palate, but some of the sparkling wines and sweet desert wines are excellent. Be sure to try the cherry wines which are truly unique to the Michigan region.

Two of our favorite wineries

Chateau Chantal - Located on Old Mission Peninsula, this winery estate has views of the bay which are second to none. The tasting room is cozy, with an ever friendly staff ready to pour all of their most popular wines. The "Carpe Diem" sparkling wine is excellent, as are some of their Chards. Well worth the trip to the end of the peninsula. Be sure to check out the Jazz at Sunset events every other Thursday, starting on June 27th. Phone: (800) 969-4009, or online at www.chateauchantal.com.

L. Mawby Vineyards - For the best sparkling wine in Michigan, do not miss this vineyard. Tastings are arranged in flights of three to four glasses. Although there is a charge for the tasting, it is well worth the fee. All tastings are accompanied by a side of Michigan whitefish pate. The tasting room is located in what looks like a side garage. As expected, the staff is extremely friendly and helpful in answering all your questions. Phone: (231) 271-3522.

Also, be sure to check out the Old Mission Lighthouse Park. A short walk takes you out to the classic old lighthouse and beach. There are hiking and biking trails located along the way, as well.



DINING

A monthly section dedicated to finding good food for less money. *Best Cheap Eats* will list casual restaurants serving tasty meals in comfortable settings, all with a price your wallet can handle. *Best High-End Deals* will list special dining events at the areas top-rated restaurants.

Best Cheap Eats

Passage to India Restaurant (12 Mile Rd., Berkley (248) 541-2119) - Don't let the dark and dingy atmosphere fool you. What the restaurant lacks in artificial illumination, it well makes up for in its wide array of the most delicious northern Indian dishes. An absolute must for the first-timer to Indian cooking, *Passage* provides new and exotic tastes that most of you meat and potatoes types have been missing. Each dish is unique and the chefs will be more than happy to adjust to your preference of spice. The variety of Indian breads alone is reason for return to Berkley. All meals accompanied by background top-forty sitar music. Suggestions: Chicken Korma (chicken cooked in a spiced butter sauce), Lamb Sagwala (seared lamb with spinach), Nan (Indian bread cooked on a Tandoori oven). Liquor, beer and wine available.

Giorgio's (Greenfield Rd. at 10½ Mile Rd., Oak Park) - Counter-side dining at its best. Located in what should be a coney-island restaurant, this little Italian eatery is nothing short of gourmet. For fifteen bucks you can get a *Lelli's* quality steak dinner, complete with soup, salad and vegetable side. Say hello to Giorgio who will undoubtedly be pacing behind the counter, making sure your homemade pasta dish is just right. Suggestions: Steak Diane, Veal Piccata, or any of the homemade pasta dishes. No alcohol.

Mario's Italian Restaurant (Two Locations: Detroit, 4222 2nd Ave, Just South of Wayne State (313) 832-1616; Troy, at 15 Mile Rd. and John R (248) 588-6000) - Try this Italian eatery for its great weekly specials. Every Tuesday *Mario's* will be having lobster dinners. For about twenty dollars your lobster comes with the traditional anti-pasta deli tray, salad and their famous pasta fagole soup - absolutely wonderful! The lobsters are flown in fresh every Tuesday morning, so be sure to call ahead and make reservations, as they have been known to run out. The Detroit *Mario's*, which has been standing for over 50 years, is an excellent place to eat before any of the downtown events and sports games. Call ahead for free shuttle service, and avoid parking in crowds. Liquor, beer and wine available.

(Continued on page 5)

ENTERTAINMENT

In this section we will try to highlight upcoming events which will undoubtedly provide an upbeat scene with quality entertainment.

The Capital Club - Founded by local talent Tony Fayne, this organization hosts social events at various venues throughout the Metro-Area. *The Capital Club* is an excellent scene for young professionals who want to "kick it up notch." The *Club* is gaining popularity and its next event is shaping up to be its finest production. Check it out on Friday June 14th at the Royal Oak Theatre (Fourth Street, Downtown Royal Oak) when the *Club* presents the Atomic 80's. The event will be followed by a midnight fashion show, Lafayette Cones, and all the funky techno and house you will need to get you through to next week. Price is \$25 at the door, or buy ahead at Ticketmaster. For more information go to www.thecapitalclubdetroit.com.

(Continued on page 6)

Dining

Continued from page 4

Best High-End Deals

During the month of June, *The Unique Restaurant Corp.* is serving up some of the best food and wine deals in Metro-Detroit. For more information on upcoming events log on at www.uniquerestaurants.com.

The Unique Wednesday Wine Bar - The first Wednesday of each month, the folks at *Unique* will be hosting wine tastings at various area restaurants.

- June 5th, at *Duet* (Woodward Ave., Downtown, Detroit (313) 831-3838), old world and new world wines will go head to head. Prime examples include Chardonnay, Cabernet Sauvignon, and Pinot Noir.
- July 3rd, the wine bar changes locales to the *No. VI Chophouse* (Novi (248) 305-5210). Prices and times vary, so call ahead.

Morels, A Michigan Bistro (30100 Telegraph, Bingham Farms (248) 642-1094) presents Italian Fest on June 21st. If you have not been to a formal food and wine tasting, this event will be sure to provide you with best in both areas. Chef Jim Barnett will be taking care to serve up the finest in Italian cuisine, matching it perfectly with select wines. In true *Morels* form, this eight course dinner will be sure to please all of your senses. The price of \$44.95 includes eight courses of food. Alcohol package is additional, price and selection to be determined. Reservations essential.

No. VI Chophouse (Novi (248) 305-5210) presents an evening with Patrick Campbell, head winemaker for Laurel Glenn Winery, on June 20th. Mr. Campbell is renowned as being one of the best winemakers of the Sonoma Valley Region. During this rare event patrons will have an opportunity to taste older 1980's vintage wines along with some of his newer selections. Cost is to be determined, but we have been assured that it will be less than \$75, all inclusive. Reservation essential.

TRAVEL DEALS, DO THEY OR DON'T THEY EXIST?

By Aimee Desautels

Travel deals do exist. However, they may not be the miracle bargain you are searching for. The questions are: How much money are you really saving? Is it worth it to stay in the accommodation offered? Is it convenient to connect in an airport on the opposite side of the country?

Be realistic. If the deal sounds too good to be true, it probably is. The fine print is important. When you find an advertisement for a Caribbean Cruise for \$499.00, it is worth calling. It will be a big surprise when you find out that the \$499.00 does not include the airfare, port charges, taxes, transfers, and other applicable fees, which the agents will assess when they price out your trip. This pushes your cheap little cruise up to \$1200.00, depending upon where you are flying. It is very important to remember that an incredible bargain for one person, may not qualify as a steal for the next person.

Flexibility plays an important role and offers the lowest prices in travel. This is mainly because the flexi-traveler will travel at the lower traffic times, to any destination. This person usually does not mind connecting flights, or red-eyes flights.

Deals still exist for the traveler who needs to go specific places at specific times. The key is to have all the information at your fingertips at all times. Many websites offer the option to personalize your page if you sign up as a member. All of the travel site memberships are free and offer a tremendous amount of information for every destination.

The following websites are very helpful. Remember, that some purchases may be final, and the only reason you will be able to change your ticket is if the flight is cancelled.

(Continued on page 6)

Travel Sites

(Continued from page 5)

- www.travelocity.com: A full service travel site that will allow you to personalize your sign-in page. You pick the airport city pairs to monitor. Every time you sign in you will see the lowest fares offered for your five destinations. Note: As with all airline fares these are the starting fares offered for a given time and will increase as the flight gets booked up, so be sure to plug in your exact dates to see if the price has changed. This site allows you to book air, hotel, car, vacations, and cruises. Be sure to check out their last minute travel packages, where you can find cheap weekends out of town.
- www.expedia.com: A full service travel site offering most of the same services as the travelocity. Expedia though, has a superior hotel search. It also lists good deals for quick last minute getaways.
- travel.americanexpress.com/travel/personal: The best site for accountability. It is nice to be able to pinpoint a person when you are in a jam. With their worldwide travel offices, you are never more than a few steps away from assistance. This full-service travel site uses the same booking engine as travelocity, but you have the American Express name behind it. They usually charge a nominal service fee for their service. Well worth the price.
- www.hotwire.com: Offers really cheap fares and hotel rates. They don't tell you your flights or hotel until after the final purchase. This tends to be a bit better than priceline because you know your price up front and this way you do not have to spend time online haggling with the website.

Entertainment

(Continued from page 4)

Michigan Wine & Food Festival at Meadow Brook (Rochester Hills, Ext. 79 off of I-75) - For a slightly mellower scene trek up to Meadow Brook to sample some of the areas finest food and wines. There will also be live music and cooking demonstrations for those of you who are into that sort of thing. What a better way to spend an afternoon than sipping on alcoholic beverages under the hot summer sun. Friday June 28th from 4 p.m.-10 p.m., Saturday June 29th from noon-10 p.m., Sunday June 30th from noon-5 p.m. For more information call (800)-600-0307 or log onto www.michiganwines.com

WE NEED YOUR RESPONSES!
IF YOU HAVE EXPERIENCES THAT YOU
WOULD LIKE TO SHARE, PLEASE SUBMIT
FOR NEXT MONTH'S ISSUE.

SEND AN EMAIL TO:
young_professional@hotmail.com

CHECK OUT OUR WEBSITE AT:
journal-entry.com
(Still under construction at time of printing)

LIFE WHILE WORKING ON MY M.B.A.

By Jon Calcott

I want to write this article about my experience at Wayne State University. I have been working on obtaining my Masters in Business Administration for just about a year, and I am already more than halfway finished with all of the coursework. Amazing as it sounds, the MBA has been fun at times. Let me explain.

Professors – First and foremost, the professors have been excellent. This was originally my biggest reservation about doing my MBA at Wayne. My original reservations have been proven dead wrong. Most of my professors are young, energetic, personable, intelligent, and are keyed into applying theory to the real business world. Also, as I was recently sick, I found that each of my professors was kind enough to accommodate me so that I was able to finish my classes. In short, my professors have taught me many valuable lessons about the business world.

Content of the Classes – I am generally satisfied with the content of the classes as well as the curriculum offered. WSU's MBA curriculum is rather straight forward, making it applicable to a variety of industries. This wide application is good on one hand, but also falls short when you want to learn about a non-mainstream industry. For example, I would like to learn more about the restaurant and hospitality business, but the program fails to offer anything in this field. Separately, Wayne offers students credits for business internships, and I have found this very rewarding (great hands-on experience).

Classmates – I have found the people to be friendly for the most part. As with any commuting school, people are busy with their own lives and do not tend to hang out after class. But, I have studied in groups many times and have become friends with some good people. It is also nice to meet businesspeople who, for the most part, will continue working in the Detroit area after they complete their MBAs.

Lifestyle and Location – I spend very little time downtown as classes meet only once per week for 3-4 hours. I like Wayne's campus for the most part. There is a great new workout facility. A great lunch spot is Harmonie Garden (Cass and Palmer), where I eat most of my lunches downtown. The commute from the suburbs has not been a problem. As I am working 2 jobs in addition to school, I have found myself applying lessons learned in class to my jobs and vice versa.

In short, I am really happy working on a MBA at Wayne. Please email me at joncalcott@hotmail.com if you have any other questions.

For more information on taking classes and applying to Wayne State University go to www.gradschool.wayne.edu. Wayne offers MBA classes at both the Detroit campus and the Oakland campus, located in Farmington Hills.

The University of Michigan, Dearborn and University of Michigan, Ann Arbor both offer evening MBA classes in the local area. Check out their website at www.umich.com.

In addition, Michigan State University now offers an accelerated MBA program, which can be completed on weekends and evenings. Classes are taught locally, so you won't have to make the long haul to Lansing. Contact MSU directly for more details.

STILL RENTING?

By Brandie Todd

As many of us are getting older and "settling down," the purchase of a house is a logical and practical investment. Before you spend your next twelve Sundays at every open house in Oakland County, you may want to first evaluate your financial position, to better guide you in your search.

Purchasing a home is not as difficult or expensive as one may think. There are many incentives for first time buyers. The first step in the process must be to contact a mortgage professional to evaluate your financial situation and credit history. You will need to be pre-approved for financing before you are able to make an offer on almost all homes.

Important things about credit

It determines your interest rate

It determines whether or not a down payment is required

It determines the program you are eligible for

A monthly payment to a creditor can never exceed 30 days passed the due date

Outstanding utility bills show on a credit report as a collection (think back to college, these can be a problem when trying to purchase!)

A few of the many programs available

- FHA - 30-year fixed rate and the buyer has to place a down payment of only 3% of the purchase price (loan amount cannot exceed \$172,000 in Oakland County).
- Zero down - must have good credit and interest rate is slightly higher.
- 103% financing - buyer can take an extra 3% of the purchase price to cover closing costs.
- 80/20 - 80% of the purchase price for the first mortgage and the remaining 20% on the second mortgage. Result is no money down, although you will have two separate payments.

Some terms to be familiar with

PMI/MI - mortgage insurance is necessary from the bank when a buyer has less than 20% down. The amount depends on the purchase price and down payment. This is a monthly fee on top of the mortgage payment. Note: Buyer can avoid the PMI with the 80/20.

Escrow account - taxes and homeowners insurance broken down monthly and added to your mortgage payment.

Pro-rations - money that will be needed at closing to set up an escrow account.

Seller concessions - the sellers agree to pay a portion of the closings costs.

PITI - a mortgage payment generally consists of Principle, Interest, Taxes and Insurance.

EMD - Earnest Money Deposit - money you give to a realtor to hold in escrow when presenting an offer. Monies are used toward the down payment or closing costs.

For more information and to answer all your questions, contact Advance Mortgage Solutions at (248) 642-7320.

THE PERFECT DINNER PARTY

By Jon Nicols

So you want a recipe for a spectacular time? Here it is, take eight of your closest friends, place them at your dining room table, and add your great cuisine. That's right, your cuisine. I will leave it to you to find eight friends and a dining room table. What I am going to do is try my best to help you make great cuisine. It is really not difficult. A little respect for technique and a lot of attention to detail and you will be the neighborhood Escoffier before you know it. The journey to learn the craft of cooking is one that lasts a lifetime, so the sooner you start the better. I can assure you that it will be fun, fulfilling and well worth your time.

Over the next four articles we will be stepping through an elegant New Orleans four-course dinner party. We will cover some basics around the kitchen and give you ample time to practice the recipes before the big event. Yes, you have to practice. If you are already cooking well, that's fantastic. Hopefully, you will learn something new as we revisit the basics. Let's get started.

Is the Kitchen up to Snuff?

Not having the right equipment in the kitchen can be like showing up to the ski slope with one pole. You can get up and down the mountain, but you won't have as much fun (depending on how many hot rum and ciders consumed), and you will definitely not look elegant doing it. Don't worry, I'm not going to tell you to run out to Williams-Sonoma and peg the limiter on your Chase Manhattan. I think you will be surprised though, how little it takes to cook effectively. And, in case you are wondering you will never hear me say the phrase "go to Williams-Sonoma".

Most Basic Kitchen Inventory

- 2 - at least 8" diameter Saute Pans, ideally, one should be 10 or 12"
- 1 - 2 1/2 quart saucepan
- 1 - 1 quart sauce pan
- 1 - 5 qt soup pan
- 2 - baking sheet pans

Basic Set Suggestions

- 8" Chef Knife
- 3" Paring Knife
- Serrated Bread Knife

Other Equipment

Colander, Strainer, Veggie Peeler, Cheese Grater, Wire Whisk, Spatula, Wood Spoon, Stainless Steel Tongs, Measuring Cups and Spoons, Decent Sized Cutting Board, Knife Sharpening Steel, Digital Thermometer

Pots and Pans

Anodized Aluminum or Stainless Steel are your best options for pan material. Either works well, just make sure it has a thick, heavy bottom. I use Calphalon Professional Anodized Aluminum pans. They perform very well and will outlast me. I prefer Aluminum because it conducts heat better than Stainless Steel. Aesthetically, the polished stainless is nicer. I suggest you go to Bed, Bath, and Beyond and scope out your options. There will be a set there that matches your style and budget, just a remember thick bottom. A big ole' butt, to spread that heat out nice.

Knives

Two things asked of a knife, it has to be comfortable and sharp. It's up to you to keep it sharp. Length of the blade, handle design, and weight are the basic factors that influence comfort. So select the knife that fits you best. Another note, knife price is highly dependent on style with not much, in any, compromise in function. So unless you are determined to impress friends with your knives, you don't have to pawn your Tag.

(continued on next page)

INGREDIENTS FOR SHRIMP REMOULADE

Remoulade Sauce

- ¼ cup Zatarain's Creole Mustard
- 2 tbsp Paprika
- 1 tsp Cayenne Pepper
- 4 tsp Salt
- ½ cup tarragon vinegar
- 1 1/3 cups Olive Oil
- 1 ½ cups coarsely chopped scallions, including 3" of the green tops
- ½ cup fine chopped celery
- ½ cup fresh flat leaf Italian Parsley
- 2 tbsp prepared horseradish

Other Ingredients

- 3 pounds 10/15 Unpeeled Shrimp (10/15 means 10-15 per pound)
- 1 Lemon, quartered
- 1 celery stalk
- 4 black peppercorns
- 2 14 oz cans clam juice (optional)
- 1 bay leaf
- 2 qts cold water

Let's Cook

Now that you got your kitchen outfitted like a Michelin 4 star, you are ready to do some hard-core cooking. Lets start off with a bold rendition of a Creole classic: Shrimp Remoulade. I made this at my last dinner party and a lovely lady that was in attendance quoted the following, "I don't want to drink anymore wine because I don't want this flavor to leave my mouth."

Shrimp Remoulade

Boiled Shrimp in a tangy red Creole Sauce

Remoulade is easy. Make the sauce first so that it has time to develop full flavor, at least 4 hours before serving. If the shrimp you buy are frozen, make sure you give them ample time to thaw, usually overnight is adequate. This recipe will make enough for eight people.

Combine the mustard, paprika, red pepper, horseradish, and salt in a bowl and stir with a wire whisk until well mixed. Whisk in vinegar. Then, while whisking continuously, pour in the oil in a slow, thin stream and continue to whisk until the sauce is smooth and thick. Add the scallions, celery, and parsley and mix well. Cover bowl let the sauce rest at room temp for 4 hours, refrigerate after that period.

Boiled Shrimp

Shell the shrimp reserving the shells. Devein the shrimp by making a small incision along the back of the shrimp and remove the intestinal vein that runs inside, usually dark sometimes white which means you really don't have to remove it.

Add the remaining ingredients and reserved shrimp shells to your new 5 qt pot and bring to a boil. Some scum (coagulated proteins from the shells) will form at the top, skim this off before adding shrimp. Add shrimp, and cook for about 3 minutes or until shrimp are pink and firm to the touch. Pour the contents of the pan into a colander and quickly pick out the shrimp. Dump out the colander and return the shrimp to it cover with ice and run cold water over the shrimp until they are cool. The key is to work fast here because you want to stop the cooking process so the shrimp do not overcook. Once chilled, place shrimp in a bowl with some ice and place in the refrigerator until service.

(continued on next page)

Finishings

1 head iceberg lettuce
1 head radicchio lettuce
8 lemon wedges, seeded

Assemble and Garnish

Cut both heads of lettuce into quarters and then cut across the wedges in ½ inch increments resulting in ½" wide strips of lettuce. Mix the two lettuces well. Take eight chilled salad plates and cover the bottom of each plate with the lettuce mixture. In a large bowl, add the remoulade sauce and shrimp and toss to evenly distribute the sauce on the shrimp. Transfer four shrimp to each of the eight plates and spoon over any remaining sauce among them. Garnish with lemon wedge and serve.

Conclusion

So that was pretty easy and the taste is awesome. Next edition we are going to cover setting the table and preparing the main course, Grilled Marinated Lamb Chops.

JOURNAL ENTRY

LIFESTYLES AND EXPERIENCES OF MICHIGAN'S YOUNG PROFESSIONAL

EDITOR ROGER MALI

RESEARCH AND DEVELOPMENT AIMEE DESAUTELS

SPECIAL THANKS TO CONTRIBUTING WRITERS

JON CALCOTT, JON NICOLS, BRANDIE TODD, AIMEE DESAUTELS

SEND US YOUR RESPONSES, STORIES, IDEAS, COMMENTS, AND ANY OTHER THOUGHTS
CONCERNING YOUR LIFE AND EXPERIENCES

young_professional@hotmail.com

And visit our website (later this month) at
journal-entry.com

JOURNAL ENTRY
LIFESTYLES AND EXPERIENCES OF MICHIGAN'S YOUNG PROFESSIONAL
www.journal-entry.com
email: young_professional.com

Journal Entry is a product of Journal Entry, Inc.