

Celebrity cooksPeel County
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Funny — she doesn't look like a pyromaniac

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What does a former Miss Mississauga have under her bed?

Dianne Wainman cannot speak for past reigning beauties but she can testify she has collected so many cookbooks that this is the only place left to store them in her Etobicoke apartment.

The 27-year-old model enjoys cooking best in a natural setting such as a cottage and would rather cook for others than for herself.

"Someone should start a store for single people," said Miss Wainman, sitting in her plush powder blue and white living room. "They could sell things like half-loaves of bread because food doesn't last that long."

As a busy woman who has taught skating and modelled for eight years, Miss Wainman says she has no specific eating schedule; she eats when she's hungry. Luckily, non-fattening foods such as fish and chicken are her favorite meals. Miss Wainman admits she is luckier than most models who have weight and complexion problems. With no food limitations, she says 'no partying the night before a modelling job' is her only rule.

"I like modelling, it has flexible hours," said Miss Wainman. "I meet all kinds of different people, and let's not kid ourselves, the money is good. I can't do it for many years because that's the nature of the business. It will always be a limited career."

As a single woman, Miss Wainman likes to eat at good restaurants and prefers the places where the customers can watch the meal being prepared at the table.

She's adopted flambé-style cooking for her own dinner parties at home.

STEAK DIANNE

½ cup thinly sliced fresh mushrooms
2 tbsp. minced onion
1 clove garlic, crushed
¼ tsp. salt
1 tsp. lemon juice
1 tsp. worcestershire sauce
¼ tsp. snipped parsley
2 tbsp. butter or margarine
1 lb. beef tenderloin, cut into 8 thin slices

Cook and stir mushrooms, onion, garlic, salt, lemon juice worcestershire sauce in ¼ cup butter until mushrooms are tender. Stir in parsley and keep sauce warm.

Melt two tbsp. of butter in the flambé skillet, turning once. Cook tenderloin slices over medium high heat for about three minutes on each side. Serve sauce over the meat.

"This recipe takes less talent and time to cook than a roast," said Miss Wainman. "It's a lot of fun and people think it's something. A cook doesn't have to spend all the time hidden in the kitchen. And once I start flambéing a meal, I continue on through dessert and coffee."

BANANAS FLAMBE

4 bananas
3 tbsp. butter
¼ cup fruit sugar
¼ cup brown sugar
4 oz. wine glass full of Jamaica light rum.

Peel and half bananas lengthwise. Brown in butter in chaffing dish over a flame. Sprinkle with mixture of half fruit and half brown sugar. As the second side is browning, add the rest of mixture. The sugars will begin to caramelize. During this process, add rum and stir until bananas soften and mixture begins to smell good. Add a good dash of brandy. Flame when hot enough.

SPANISH COFFEE

Prepare Spanish coffee glasses by rubbing a lemon around the rim and rolling the rim in a saucer of sugar until it's coated. Pour an ounce of brandy in glass and heat over a flame. Let flame touch brandy and pour in coffee. Top off with whipped cream and kahlua.

Accidents involving a table burner and flambé cooking has not deterred Miss Wainman.

"A friend was assisting me one night and spilt some of the burner fluid," she said. "He carefully mopped it up but when he tried to light the chaffing dish with a short paper match the table cloth went on fire. A friend threw her paper napkin on it and it fell to the rug. The carpet caught fire. A hunk of the rug had to be replaced but I still flambé."

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WAINMAN, Dianne



MORRIS LAMONT/THE TIMES

Dianne Wainman's recipes will set your taste buds aflame