

LOCAL FLAVORS

DEARBORN, MICHIGAN

by TERRI PETERSON SMITH

► **Around 1.7 million fans** of American history, hot cars, and super-cool manufacturing flock to Dearborn, Michigan, every year. In this Detroit suburb, visitors can tour 300 years of American innovation at Greenfield Village and Henry Ford Museum (thehenryford.org). After exploring the past, they can see futuristic manufacturing in action at Ford's famous Rouge Complex where mechanization, robotics, and skilled workers come together to build one Ford F-150 truck per minute.

Since Henry Ford opened his Rouge plant in the 1920s, auto workers have flocked to Dearborn, many from the

Middle East—Lebanon, Syria, and Yemen, for example—giving Dearborn the nation's highest percentage of Arab Americans and a reputation for some of the best Middle Eastern food outside of the Fertile Crescent. So, in addition to all things Ford, you'll want to explore the distinctive culture and tradition on view at Dearborn's Arab American National Museum (arabamericanmuseum.org), and sample the cuisine at fantastic restaurants such as Al-Ameer (alameerrestaurant.com) and awesome baklava and other sweets at Shatila bakery (shatila.com). dearbornareachamber.com

The Legacy Gallery at Henry Ford Museum takes you on a journey through time.



Winnebago Spirit 31K

In the spirit of celebrating Henry Ford's empire, check out the Ford E-450-based Spirit 31K that can sleep up to seven. This 32-foot, 9-inch Class C houses a U-shaped dinette and sofa in its single slide, making for a roomy cooking and relaxing area. The kitchen's appliances are all housed on the curbside and the solid-surface countertop is spacious. The bedroom with a walk-



around queen bed and split bathroom (26-by-30-inch shower on one side, toilet and sink across the hall) are separated from the living area with a sliding door. winnebago.com

WHY WE LIKE IT Open and family-friendly floorplan | Options for sofa configurations | Three convertible sleeping areas up front

On the Menu

Grilled Lamb Kebabs

These easy-to-make lamb skewers marinate in an exotic blend of spices, oil, and lemon. The result is juicy lamb with flavors of the Middle East. Serve with couscous and tomato salad with feta cheese.



YOU'LL NEED

- 1½ lbs of lamb cut into 1½-inch cubes, seasoned to taste with salt and pepper
- 1 onion, cut into eighths
- 1 green and 1 red (or orange) bell pepper, cut into large chunks

Marinade

- 1 medium yellow onion
- 3 garlic cloves
- 1 tsp allspice
- ½ tsp nutmeg
- ½ tsp cardamom
- 1 cup packed fresh parsley
- ½ cup extra-virgin olive oil
- Juice and zest of 1 lemon

MAKE IT

- 1) Finely chop onion, garlic, and parsley. Mix with the rest of the marinade ingredients.
- 2) Pour marinade over lamb and mix. Cover and let sit at least half an hour.
- 3) Thread lamb chunks onto skewers alternating with pieces of onion and pepper. If using wooden skewers, soak in water first.
- 4) Grill over high heat (or use a broiler) turning kebabs until meat is browned all over, about 7–9 minutes for medium rare. Do not overcook!

PHOTOS: TERRI PETERSON SMITH, COURTESY HENRY FORD MUSEUM, COURTESY WINNEBAGO

FINE PAIRINGS

When pairing wine with lamb, consider that the meat is often prepared, like our kebab recipe, with spices such as cloves and plenty of garlic, and grilled resulting in a slightly charred flavor. To match those tastes, try **Le Canon De Cote Montpezat Rose 2020**, from Bordeaux, France. It's very dry with floral and fruity notes. \$15.

Many prefer to pair lamb with a bold red wine. The South African **Spier Creative Block #5 Red Blend 2018** is a combination of cabernet sauvignon, merlot, petit verdot, and cabernet franc, which results in a full bodied wine with layers of blackberry, fig, and currant at \$25. ■

