

Sizzling Hot Summer Cooking Parties

Girls' Night Out

Take a break from the same-old/same-old

Cooking for 1 or 2

Don't settle for peanut butter and jelly, cornflakes or frozen food every night

Cooking with Kids

Have your kids cook for you!

Summer Cooking Party Series Open Sessions

July 6th through
 September 14th

Learn a little...laugh a lot.

For more information contact Susan Nye at (603) 526 7319 or swnye@tds.net

Do you remember your first barbeque grill?

When I moved to Switzerland in the mid '80's home grilling was not common place. Most people lived in apartments and in the spirit of the Swiss motto – "everything which is not forbidden is required" – grilling on balconies was verboten.

I lived in Geneva, ensconced in an in-laws' apartment over the landlord's garage. And as my luck would have it, the apartment had a postage stamp sized yard. With grilling a possibility I went in search of a grill. How hard could it be – Weber was exporting to Switzerland. But, I soon discovered prices were 2 or 3 times higher than those found in the US. Imagine my horror that a simple, little charcoal grill sold for more \$300.

Asian entrepreneurial spirit to the rescue! I found a Weber knock-off. It was a bit rickety, the grill was tiny and it was less than 2 feet high but for about 100 bucks – I was not complaining. That grill was a central feature to many wonderful summer evenings. It was called into action for parties large and small; feeding as many as 50 people in a single evening.

Tragedy struck when my Dad, visiting from the States, backed into the little grill with his rental car. We picked it up and kicked it into something resembling straight. Good old Dad promised a replacement - but got on a plane before making good on his pledge. In spite of the wobbles, I continued to use it and lots of fun evenings were had by all.

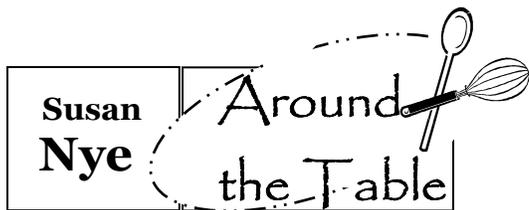


Eventually the rickety faux-Weber's legs demanded retirement. It was left on the curb on recycling day and replaced first with larger knock-off and finally with a gas grill. When I moved back to the States, the grill refused to emigrate and stayed behind with my friends the Aiellos.

And oh - two years ago when I moved into my house on Lakeshore Drive, my Dad finally made good on his promise and presented me with a housewarming gift of a new gas grill.

Bon appétit! –

Susan



Reflections on a Weber Knock-Off

Summer 2006/volume 2

Girls' Night Out Open Sessions

July 6th - Grilled Fish
July 20th - Summer Salads
August 3rd - South of the Border
August 17th - Asian Eating
August 24th - Tapas Party
August 31st - Mediterranean Feast

Cooking with Kids Open Sessions

July 13th - Chicken Little
July 27th - Pasta Party
August 10th - Kabobs Kaboom

Cooking for 1 or 2 Open Sessions

September 7th - Chicken 3-Ways
September 14th - Pasta with Panache

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Rosemary-Lemon-Mustard Marinade

Makes about 2 cups, enough for 2-3 pounds of chicken or turkey

How do you cook dinner for 50 on a 14" grill? I solved this problem in Geneva with whole turkey breasts. While whole turkeys were difficult to find in Switzerland, breasts were easy to come by. And each breast served 6-10 people!

This marinade is good for chicken as well as turkey and is my Dad's favorite. Hope you enjoy it too.

Juice of 1 lemon
2-3 tablespoons fresh rosemary leaves (or 2 teaspoons dry)
1 tablespoon fresh thyme leaves (or 1 teaspoon dry)
3 cloves of garlic
2 tablespoons Dijon mustard (accept no substitutes)
1 teaspoon salt
1/2 teaspoon ground pepper
1/2 teaspoon hot pepper sauce (optional)
1 1/2 cups dry white wine
1-2 tablespoons butter (optional)

Throw everything except the wine in the blender or small food processor. Blend until garlic and herbs are finely chopped, add a little of wine if needed. Slowly pour in wine and process to combine.

Combine marinade and chicken or turkey in a plastic zip lock bag. Store in the refrigerator for 6-24 hours, longer is better.

Remove from the meat from the marinade and grill as usual. Since you have been marinating for hours there is no need to baste. Instead; turn the marinade into a glaze/sauce:

Strain the sauce with a fine sieve, removing herbs and garlic. Put in a pan over medium/ medium-high heat until reduced by half. Add 1-2 tablespoons of cold butter cut in small pieces. Whisk over medium-high heat until the butter has melted and well blended. Use sparingly - it is more glaze than gravy.

The butter is optional, but tasty. You can skip it; but think about it - how bad can 1 or 2 little tablespoons of butter be when shared by 4-6 people?