

Sizzling Hot Summer Cooking Parties

Continue through Labor Day

Fall Cooking Parties start September 7th

with more ...

Girls' Night Out

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

Kooking with Kids

Have your kids cook for you!

...and introducing:

Cooking for 1 or 2

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

Easy & Elegant Entertaining

The holidays are right around the corner - are you ready?

Learn a little...laugh a lot.

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

A Spanish tradition, **tapas** are little bits and bites eaten with a glass of wine or beer in the late afternoon or early evening. Translated, tapas means "cover" - and there are lots of explanations for what's being covered. One legend has it that small slices of bread were used to cover wine glasses from marauding fruit flies. Another proposes that Spanish tavern owners in the 16th century served their patrons smelly cheese, free of charge, to cover up the taste of cheap wine.

In Spain tapas can include anything from fried baby squid to marinated olives to a nibble of cheese or sausage. I am a fan of tapas because they are generally strongly flavored with garlic and chilies. Called **mezze** in the Middle East, **dim sum** in China and **grazing** here in the US, these little bits and bites are a delightful way to start, or better yet replace a meal. Grazing on lots of small dishes makes for a great party. I served a grazing menu, complete with mini cupcakes, for my last birthday party for a relaxed, laid back evening. We cooked a little, ate a little, drank a little wine; and chatted and laughed a lot.

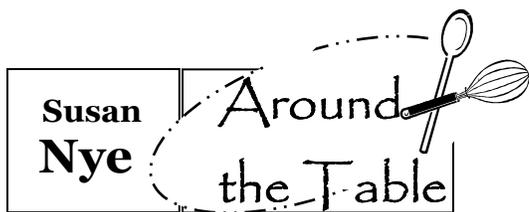
Purists stick to Spanish flavors when serving tapas -but for my grazing menus I look for flavors that work together; regardless of origin. I include dishes which can be purchased or made in advance and served cold or at room temperature such as Mediterranean dips like humus, baba ghanoush and tapenade served with fresh vegetables. I add something hot - spanakopita, shrimp with garlic and fresh oregano or pizza with sun-dried tomatoes, goat cheese and pine nuts. Toss in a wedge of cheese, a few grapes and some nuts and you've got a party.



Or go light; go Asian with peanut-sesame dip with veggies, chicken satay, tandoori shrimp or spicy steak bites and summer rolls. You can skip the cheese - but a plate with fruit and nuts will round out the meal.

Regardless of whether you serve tapas as an appetizer and to replace a meal - have a wonderful evening,

Bon appétit! -
Susan



Grazing on Tapas

Summer 2006/volume 3

Cooking Party
Open Sessions

Girls' Night Out

August 24th

Tapas Party

August 31st

Mediterranean Feast

October 12th

Soup's On

October 26th

French Country Cooking

Cooking with Kids

October 9th

Pasta Party

December 9th

Christmas Cookies

Cooking for 1 or 2

September 7th

Chicken 3-Ways

September 14th

Pasta with Panache

Easy & Elegant Entertaining

November 4th

Hors d'Oeuvre Party

November 11th

Thanksgiving 202

Additional dates and special
programs available by request

For more information contact
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Tapenade

For me, tapenade is a staple – you can always find a jar in the back of my refrigerator. I use it as a dip or spread for parties, planned and impromptu, and everyday on pizza and sandwiches.

8 ounces dry pack, oil cured black Greek olives, pitted
Juice of 1/2 lemon
1 tablespoon olive oil
2-3 tablespoon dry white wine
Grated peel of 1/2 - 1 lemon
3 cloves of garlic, roasted
1 teaspoon dry thyme (or for a change, herbs de Provence)
1/2 teaspoon dry chili pepper or to taste

To roast the garlic, put the garlic in a small, oven proof cup (I use a 4 ounce custard cup or make a cup out of a double layer of tin foil); drizzle with a little olive oil and cook at 350° until soft, 10-20 minutes. Cool to room temperature.

Throw everything in a food processor. Blend until finely chopped and well mixed. Store in the refrigerator for 4 hours or overnight before using to combine the flavors.

Serve with crackers, bread or raw bell peppers and cucumbers.