

Ode to Indian Summer

Fall 2006/volume 5

Visit my new web site!

www.susannye.com

Fall and Holiday Cooking Parties

Girls' Night Out

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

Easy & Elegant Entertaining

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

Cooking for 1 or 2

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

Kooking with Kids

Have your kids cook for you!

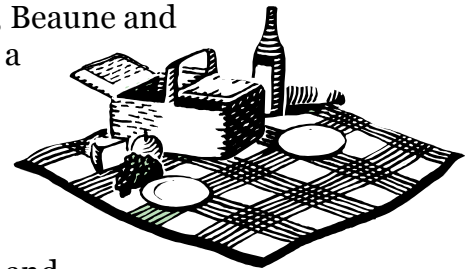
For more information visit the web at www.susannye.com or contact Susan Nye at 603/526 7319 or aroundthetable@tds.net



I think that September is my favorite month of the year. With September comes Indian Summer and I love Indian Summer. I love the warm, sunny days and the cool, crisp nights. I love seeing the first leaves of the swamp maples turn red.

September is a great time for sports. I try to free up at least one Saturday to watch my nieces bound up and down the soccer fields. And knowing that harsh winds and snow are coming soon makes kayaking on Pleasant Lake all the more special.

When I lived in Europe, I always tried to take a sports holiday in September. The crowds thin out as the days shorten and the air cools down. Bicycling through the French countryside is a delightful way to spend an early autumn vacation. One of my favorite trips was a ride through the Bourgogne region. Starting in Dijon, famous for its mustard, cycling through the wine capital, Beaune and south to Macon is a glorious way to spend a long, September weekend. You ride over rolling hills, past fiery yellow vineyards where wine makers busily prepare for harvest. Along the way you meander through charming villages – perfect for leisurely breaks for big cups of café au lait and croissants and picnics of freshly baked bread, local cheeses and wine. And after exercising all day, you really can have your cake and eat it too!



In September when cooking moves off the grill and back into the kitchen, fond memories of French vacations inspire me. Comfort food comes back to the table - Boeuf Bourgogne, Cassoulet, gratins and soups brimming with oven roasted vegetables are back on the menu.

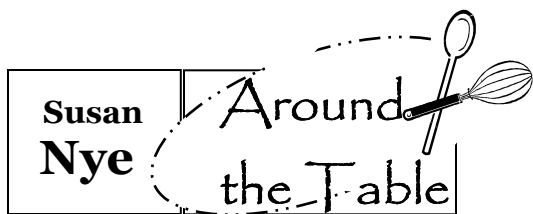
I hope that you are enjoying this beautiful Indian Summer – out on country roads, in the kitchen, and around the table.

Bon appétit! –

Susan

Starting this fall! Kooking with Kids Birthday Parties!

Visit the web or contact me for more information.



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October 9th
Kooking with Kids
Pasta Party

October 12th
Girls' Night Out
Soup's On

October 26th
Girls' Night Out
French Country Cooking

November 4th
Easy & Elegant Entertaining
Hors d'Oeuvre Party

November 11th
Easy & Elegant Entertaining
Thanksgiving 202

December 9th
Kooking with Kids
Christmas Cookies

Ask about
Kooking with Kids
Birthday Parties

Additional dates and special
programs available on request

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Roasted Tomato and Corn Soup

Is there anything better than fresh sweet corn? Or beautiful, garden ripe tomatoes? Our New England growing season ends too quickly – so take advantage of the final harvest before the frost hits. I have been making roasted tomato soup for years and recently added fresh corn to create a delicious early autumn soup.

2 pounds of tomatoes, peeled, cut in half and seeded
4 ears fresh corn, kernels cut from the cob
1 medium sized onion, chopped
2 cloves garlic
1/2 yellow bell pepper, chopped
2 stalks celery, thinly sliced
1 carrot, thinly sliced
1 tablespoon fresh sage, chopped (or 1 teaspoon dry)
1/2 tablespoon fresh thyme (or 1/2 teaspoon dry)
1 bay leaf
1-2 tablespoons olive oil
1 tablespoon balsamic vinegar
1 teaspoon salt
1/2 teaspoon freshly ground pepper
1/8 teaspoon chili pepper
1 quart chicken stock
1 cup half and half

1. Preheat oven to 350°.
2. Put tomatoes, onion, garlic, bell pepper, celery and carrot in a large, shallow pan. Drizzle with olive oil and balsamic vinegar and sprinkle with salt and peppers.
3. Cook for 30-45 minutes – until the vegetables are tender and caramelized. Let cool for 10-15 minutes. Put in a food processor, add the sage and thyme and puree.
4. Put the puree in a 4 quart or larger pot. Add the chicken stock and bay leaf; bring to a simmer.
5. Add the corn kernels, and simmer for 10 minutes.
6. Add the half and half. Heat until steaming.

Serves 4-6

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