

Join Me in the Kitchen &
Around the Table for Friday
Night Cooking Classes!

Enjoy delicious food & fun!

October 3rd

Italian Country Kitchen

November 7th

Tapas & Finger Food

December 5th

French Bistro Cooking

January 9th

French Country Cooking

February 6th

Moroccan Feast

March 6th

Latinas Night Out!

April 3rd

Celebrate an Italian Easter

May 1st

Summer Grilling

June 5th

Global Summer Salads

Private classes always available

Birthday • Girls' Night Out

Cooking Couples

Customer Appreciation

and lots more....

Private Chef & Catering

Celebrations for Family & Friends.

....too busy or too tired to cook ...
let me do it for you!

Contact Susan Nye at

susannye@tds.net

or 603/526 7319

More information the web at

www.susannye.com

It's the week after New Year's and all through the house,
Not a creature is stirring, well, maybe a mouse.

The house is suddenly empty, quiet and still,
Gone are all the house guests, the in-laws, cousins, even Uncle Bill.

Some left with a smile, a few in huff,
I'll worry about it later, for now, I've had enough!

The stockings are empty. They've been laundered with care.
And tucked away for the season, but I don't remember where.

The tree's been stripped of its baubles ; we've removed all the lights,
Now it's at the stump dump, a sad and pitiful sight.

The house is clear of clutter; the chotchkies have been put away,
It's time to enjoy peace and quiet, if only for a day.

Let's lounge around in our jammies and sip a cup of tea.
Finish up the cookies, my gosh there're only three!

We can snuggle down in our beds and sleep well past dawn,
No need to keep an eye out for reindeer on the lawn.

There'll be no more clatter, no clashes or crashes.
No more elves falling down the chimney and into the ashes.

For now the party's over, if only for day,
Time to assess the damage from all that making hay.

We've toasted, we've boasted, we've traded stories and quips,
Oh the lies and terrible tales that escaped our lips!

We apologized profusely and tried to make amends,
Only to go off and do it all again!

The holiday hustle and bustle is over for this year,
Time to take a break from the feasting and good cheer.

I wish you a quick recovery from any evil deed you've done,
And a happy, healthy 2009, filled with lots of fun!

Enjoy!

Bon appétit!

Susan



Start the New Year Right with an
Around the Table Chef's Apron

Cook like a chef or
just look like one!

Around the Table
Private Chef & Catering Services

Do you have too much to do and
too little time?

Too busy to cook?
Let me do it for you.

Like to entertain?

No time to prepare the perfect
cocktail or dinner party?
Let me do it for you.

Around the Table
Friday Night Cooking Classes

A fun evening to
learn, eat and laugh!

For more information

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Penne Gratin

It's Mac & Cheese with an Italian twist. If you are feeling run down and wrung out by all the holiday hustle and bustle give this classic comfort dish a try. Enjoy!

Serves 6 - 8

1 pound dried penne pasta
8 ounces thick cut bacon, roughly chopped
1 small onion, chopped
1 small leek, white and light green parts only, chopped
Pinch pepper flakes
3 cloves garlic, minced
1 cup heavy cream
2 ounces grated Fontina cheese
4 ounces shredded mozzarella cheese
2 ounces grated Parmesan cheese
1/2 teaspoon dried sage
1/2 teaspoon dried thyme
Kosher salt and freshly ground pepper, to taste

1. Preheat oven to 350 degrees. Butter a large, shallow baking dish.
2. In a large skillet sauté the bacon over medium-high heat until crispy. Remove the bacon and drain. Remove all but 1/2 – 1 tablespoon of the fat from the skillet, add the onion, leek and pepper flakes and sauté until soft, about 5 minutes. Add the garlic and cook for 1-2 minutes.
3. Meanwhile, bring a large pot of salted water to a boil. Cook the penne according to package directions, less 1 minute. Drain the pasta and return it to the pot.
4. Add the bacon, onion, leeks and garlic, cream, Fontina, mozzarella, 1/2 the parmesan cheese and herbs to the pasta. Toss to combine. Transfer the pasta to the buttered baking dish.
5. Sprinkle the remaining Parmesan cheese on top and bake uncovered for 20-30 minutes or until steaming and golden brown on top. Serve immediately.