



Girls Rule

Winter 2007/volume 26

Thursday Night Cooking Parties Learn & Laugh

March

- 1 French Country Cooking
- 15 Moroccan Nights
- 29 Tuscan Feast

April

- 12 Grazing on Tapas
- 26 More Paris Bistro

May

- 10 Another Tuscan Feast
- 24 More French Country Cooking

June

- 7 Summer Salads

Special programs always
available on request

Private Chef Services

Romantic Dinners or
Celebrations for Family &
Friends. At my house or yours.

Kooking with Kids
Birthday Parties

For more information

Visit the web at www.susannye.com

Contact Susan Nye at
aroundthetable@tds.net or
603/526 7319

I have four nieces. I have decided to throw caution to the wind and write about them. If I embarrass them they might not talk to me for days, or at least a few minutes. Gillian, my sister's daughter, lives in California with her two boys. My brother's daughters, The Girlies, live close by in Massachusetts. The four of them are smart, funny and gorgeous; and unlike their jealous aunt they all have very long legs. They also have enormous hearts. They are multi-talented and their interests and achievements are many and varied. Sisters and cousins, they have much in common, and in addition each is a remarkable individual. They are loving sisters and daughters; cousins, granddaughters and nieces.

The world is their oyster, and they are indeed pearls. Their talents and passions are numerous and among them you will find:

- Animal lovers
- Artists
- Athletes
- Book worms
- Conservationists and naturalists
- Cooks and bakers
- Crafters
- Dancers; jazz, tap and belly
- Dreamers
- Entrepreneur
- Explorer
- Fashionistas
- Gardner
- Humanitarians
- Loyal friends
- Poet
- Prize winners
- Realist
- Scholars and honor students
- Writer

And thank goodness, they all love Pleasant Lake and the surrounding hills and mountains. Living close by, The Girlies visit often throughout most of the year. They come for the beach in the summer, hiking in the fall and skiing in the winter. They pretty much stay home during what is spring in other places but mud and black fly season in New Hampshire. Even though Gillian lives in California, we are fortunate that every summer she heads east to join us at the lake.

March is Women's History Month and a good excuse to spend time with the girls and women in your life. Nye girls and women periodically put boyfriends and husbands and brothers and fathers aside for Girls' Club. We go out to lunch or dinner, watch chick flicks, work on holiday craft projects or bake birthday cakes or apple pies. During March, or any month, enjoy some Girls' Club time. Lunch or dinner; in or out, with a movie or craft project or without; it's not important what you do, just that you do it together. And remember, girls rule.

Bon appétit! -

Susan

Roasted Tomato Pesto Pizzas with Caramelized Onions and Prosciutto

These pizzas are perfect for a kitchen party. Everything can be made up in advance and then assembled while enjoying a good chat and laugh. Serves 4

Roasted tomato pesto, recipe follows

Pizza dough, recipe follows or store bought

Your favorite cheese: choose from fresh mozzarella, fontina, gorgonzola or goat cheese

Caramelized onions, recipe follows

8 ounces Prosciutto

1. Preheat oven to 450°. If you have one, put a pizza stone in the oven. If not, oil a baking sheet.
2. Divide the pizza dough; on a floured surface shape into 2 pizzas.
3. Spread a thin layer of roasted tomato pesto on each pizza. Garnish with your favorite cheese and caramelized onions.
4. Bake the first pizza on the pizza stone for 8-10 minutes or baking sheet for 12-15 minutes. The crust should be golden brown.
5. Transfer the pizza to a cutting board and let rest for a minute or two. Garnish with very thin slices of prosciutto and serve. Repeat with 2nd pizza.

Roasted tomato pesto

1 pound cherry or grape tomatoes

1 small onion, roughly chopped

2 cloves garlic

2 tablespoons olive oil

1 tablespoon balsamic vinegar

Kosher salt, freshly ground pepper and chili pepper flakes to taste

1. Put tomatoes, onion and garlic in a medium sized skillet; drizzle with olive oil and balsamic vinegar, sprinkle with salt, pepper and pepper flakes and toss. Roast in the oven at 350° until caramelized, about 30 minutes. Let cool for 10 minutes.
2. Transfer tomato mixture to food processor. Process until smooth.

Caramelized Onions

1 large onion, thinly sliced

2 tablespoon olive oil

1 tablespoon balsamic vinegar

Kosher salt and freshly ground pepper to taste

1. Put onion slices in a medium sized skillet; drizzle with olive oil and balsamic vinegar, sprinkle with salt and pepper and toss. Roast in the oven at 350° until caramelized, about 30 minutes.

Basic Pizza Dough

3 cups all-purpose flour

2 (1/4 ounce) envelopes dry yeast

1 cup lukewarm water

2 tablespoons olive oil

1 teaspoons salt

1. Sift flour into a large bowl and make a well in the center. Sprinkle dry yeast into the well. Pour 1/2 cup lukewarm water over the yeast and leave for 10 minutes. Stir to dissolve yeast. Add remaining water, oil and salt. Gradually stir in the flour until a soft dough forms. Knead dough until is very smooth and elastic.
2. Transfer dough to a clean bowl. Cover with a clean damp cloth and let rise in a warm place for about 1 hour or until doubled in volume. Punch down and knead again briefly on a floured surface until smooth. Return to bowl and cover. Let rise 30-45 minutes or until doubled in volume.