

Private Chef, Catering & Cooking Classes

I'd be delighted to help you with any and all of your celebrations.

Join Me Around the Table for an Eat Well-Do Good Dinner!

Support the fight against Alzheimer's Disease & Enjoy delicious food & fun!

Treat Yourself to an Around the Table Chef's Apron

Cook like a chef or just look like one!

You can find lots more information on the web at [www.susannye.com](http://www.susannye.com) and [www.susannye.wordpress.com](http://www.susannye.wordpress.com)

For cooking tips, recipes and more, connect with me on FaceBook [www.facebook.com/swny](http://www.facebook.com/swny) or follow me on Twitter at [twitter.com/susannye](http://twitter.com/susannye) Watch me cook on [www.youtube.com/susannye](http://www.youtube.com/susannye)

Contact me at [susannye@tds.net](mailto:susannye@tds.net)

603/526 7319

**Valentines' Day is next week. If you haven't got your plans together, well, it's time to get started.** Whether you share a special evening or make a day of it, here are a few suggestions to make this Valentine's Day special:



1. **Start the day with a bit of romance.** Help your Valentine ease into the day. Gently wake your sweet heart with a perfect cup of coffee or tea and a single red rose. While you're at it, why not add a bountiful breakfast in bed?
2. **To work off that bountiful breakfast, take a walking tour** of your favorite town, large or small. Take in the cobblestones of Portsmouth or the youthful energy of Hanover. You can enjoy a leisurely afternoon, browsing in little shops and lunching in a quaint café.



3. **While you're at it, enjoy a bit of art and culture.** Take a stroll through an art museum or historic landmark or take in a concert.
4. **If shopping and concerts are not your thing, head for the hills.** Enjoy the great outdoors with a snowshoe walk through the woods. Unless you prefer a gracefully glide on cross-country skis. Not enough snow in your backyard? The ski areas have been making plenty so you can enjoy a great day on the slopes. Then again, a little cheek-to-cheek ice dancing sounds like fun.

5. **Or snuggle up in a sled** and enjoy breathtaking scenery. You and your Valentine can cuddle up while a team of sled dogs pull you through the woods and snow. What could be more romantic than the call of the wild? How about a sleigh ride with shades of Dr. Zhivago and Lara? Afterwards warm up and relax in front of a roaring the fire. Unless you prefer a hot tub.

6. **Need more help to unwind?** How about a couple's massage? It is the ultimate in relaxation and rejuvenation.
7. **As the sun sets, toast your love with champagne** and slurp a few raw oysters. They are in season and a notorious aphrodisiac.
8. **Next, cook together.** There is no better way for two foodies to celebrate the holiday than creating a sumptuous feast together. Indulge in lobster from the Gulf of Maine or a delicious filet of beef. Complete the meal with a delicious chocolate treat.
9. **After dinner, sit out on the deck and stargaze** with your true love. Hold hands and count shooting stars.
10. **End the day right.** If you started the day with a rose, why not end it with a luxurious chocolate truffle?



Happy Valentine's Day and bon appétit!

*Susan*

### Pot de Crème

*Try this luscious dessert for two on Valentine's Day or any day. Feel free to linger at the table with more strawberries and champagne. Enjoy!*

Serves 2

1/3 cup heavy cream  
3 ounces good quality milk or bitter sweet chocolate, cut into small pieces  
Pinch cinnamon (optional)  
Pinch instant espresso powder (optional)  
1/2 teaspoon pure vanilla extract  
2 teaspoons Grand Marnier

#### Garnish:

1/4 cup heavy cream, whipped with 1/4 teaspoon pure vanilla extract  
Fresh, whole strawberries

Put the cream, chocolate, cinnamon and espresso powder in a small microwave safe bowl. Zap on high for 15 seconds, stir and repeat until chocolate is almost melted. Let sit for a minute or two and whisk to combine.

Whisk in the vanilla and Grand Marnier. Pour into small cups or glasses. Refrigerate for at least 2 hours. Serve with a dollop of whipped cream and a perfect, whole strawberry.

