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You can find lots more information on the web at www.susannye.com and www.susannye.wordpress.com

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A Fun & Festive Oscar Party & Flatbread with Mushrooms, Caramelized Onions & Spinach

Winter 2012/Volume 284



Okay it's not the Super Bowl but the Oscars are still a pretty big night.

All across the nation and around the world, televisions will be tuned to Hollywood Boulevard. Maybe you've seen all the films, maybe one or two or maybe none. It doesn't matter. Oscar night is all about the red carpet glitz and glamour and fabulous gowns. It is the perfect excuse for a Girls' Night In.

Get cozy in your jammies. You could dress to the nines with your highest heels and shiniest sparkles. However ... even if it's been

an unseasonably warm winter, it is New Hampshire. Why not go fun and casual with a Pajama Party! Everyone will be warm and comfy in their flannels or sweats and fuzzy slippers. If you want to encourage a little creativity, have a contest with prizes for best dressed, worst dressed and most outrageous. Tiaras and feather boas make great prizes.

And no, your friends don't need to bring their sleeping bags and spend the night. I'm sure everyone will be happy to head home once the orchestra plays off the last winner.

Enjoy great food. Have some fun and let the films' titles and settings inspire your menu. For starters travel to New York with *Extremely Loud & Incredibly Close* and put together an ethnic melting pot of hors d'oeuvres. Who wouldn't love a few dim sum delicacies, flatbread pizza or blinis with caviar and lox? *The Help* may inspire you to fry up some chicken and stew some okra. Dare I suggest a nice, lean filet of horse meat with roasted carrots and turnip for *War Horse*? For dessert you might want to try mousse au chocolate for *Midnight in Paris* or coconut pie for *The Descendants*. You can personalize your party by inventing your own a Red Carpet Cocktail. Something fizzy and fruity would be fun.

Feel free to make your party a potluck and let everyone pitch in. Don't forget with the pre-Oscar shows and red carpet rambling, it will be a long evening so pace yourselves!

Hand out Score Cards or play Oscar Bingo, maybe both. While the stars strut their stuff on the Red Carpet let everyone vote for their favorites. Throughout the award ceremonies don't forget to keep a tally of winners and losers. And if you've only seen one or two of the films? Well you can fill out the Score Card any which way and see what chance hands you.

Then again Oscar Bingo might be more fun! Instead of B12 and N47, it's *presenter wears a yellow dress* and *Billy Crystal dances*.

You can find a Score Card and ten Oscar Bingo Cards on my website at www.susannye.com. DVDs or movie sound tracks make great prizes. Or make it a bit more interesting. Let everyone chip in a few bucks and winner takes all ... and hosts next year's party!

Have a great party and bon appetit!

★★★ Oscar Bingo! ★★★ The 84 th Annual Academy Awards				
Price Waterhouse Coopers give a speech	Car Commercial airs	Penelope Cruz presents an Oscar	Nick Nolte wins Best Supporting Actor	A presenter tells a lame joke
A winner thanks his/her agent	Free	A winner trips	Martin Scorsese (<i>Hugo</i>) wins Best Director	Billy Crystal dances
Food/Drink Commercial airs	Billy Crystal sings	<i>The Artist</i> wins Best Picture	A presenter wears a white dress	<i>The Help</i> clip runs
Viola Davis wins Best Actress	Janet McTeer wins Best Supporting Actress	In Memoriam clips run	Angelina Jolie presents an Oscar	Billy Crystal wears a costume
Tom Hanks presents an Oscar	A presenter wears a purple dress	A winner uses the word surreal	Free	Demian Bichir Wins Best Actor



Flatbread with Mushrooms, Caramelized Onions & Spinach

Glamorous stars and glitterati, 1,500 of them, will gather after the Oscars at the Governors Ball. Celebrity Chef Wolfgang Puck will be cooking.

He'll have nothing on you if you whip up this delicious flatbread. Enjoy!

Serves 4-6 for a main course, 8-12 for appetizers

4 slices thick cut bacon, roughly chopped
 Extra virgin olive oil
 Pinch hot pepper flakes
 2 large onions, cut in half and into thin wedges
 Sea salt and freshly ground pepper
 1 clove garlic, minced
 Balsamic vinegar
 8 ounces Portobello or crimini mushrooms, sliced

16-20 ounces pizza dough (your favorite recipe, store-bought or from your favorite pizzeria)
 8 ounces grated smoked gouda
 1 teaspoon fresh thyme leaves
 2-3 ounces fresh spinach or arugula
 1/4 cup chopped walnuts, toasted

Preheat the oven to 450 degrees.

Cook the bacon over medium heat until crispy. Remove from the pan, drain and reserve.

Heat a little olive oil in a large nonstick skillet over medium-high heat, add the mushrooms, season with salt and pepper and sauté until golden. Reserve.

Heat a little olive oil with the pepper flakes in a large nonstick skillet over medium heat, add the onion, season with salt and pepper and sauté until golden. Stir in the garlic and 1 teaspoon vinegar and cook 1-2 minutes more. Reserve.

Preheat the oven to 450 degrees.



Cut the pizza dough into 2, 3 or 4 pieces. Stretch each piece into a rectangle or roll out with a rolling pin. Top each flatbread with bacon, onions and mushrooms, sprinkle with grated cheese and thyme.

Transfer the flatbreads to a lightly oiled baking sheet or a preheated pizza stone. Bake the flatbreads until the cheese is bubbly and crust is crisp; 10-15 minutes if you use a baking sheet or 8-12 minutes if you use a pizza stone.

Meanwhile, put the spinach in a large bowl, drizzle with 1-2 teaspoons olive oil and 1/2-1 teaspoon vinegar, season with salt and pepper and toss to combine.

Top the flatbreads with spinach and sprinkle with walnuts. Return to the oven for about a minute to wilt the spinach. Remove from the oven and let rest for a minute or two, cut into wedges and serve.

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Susan Nye – Around the Table at www.susannye.wordpress.com