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**Oh what a difference a couple of months make!** Gray clouds, both literal and figurative, have been hanging over Pleasant Lake for the past few days. Why all the gloom and doom? Once again, Labor Day weekend has come and gone. Labor Day has always been something of a sad time, a time for good byes. Good bye to long, lazy days in the sunshine. Good bye to early morning coffee on the porch, convertibles with the top down and evening cookouts on the beach. Good bye to summer pals, first loves and favorite haunts.

**Oh, and what a contrast to Memorial Day Weekend!** Memorial Day is filled with energy and promise, windows are thrown open and cottages are vigorously swept clean. Boats are launched and beach toys retrieved. Old friendships are renewed and perhaps a flirtation started. It is the joyous prelude to summer; a taste of what to come.

**Not so Labor Day.** Rafts, docks and boats are hauled out of the water. Toys are stashed for the winter. A final load of beach towels is run through the washer and dryer. Windows and doors are closed tight and locked. SUV and minivans are loaded and the summer people say their tearful goodbyes.

When we were kids, we promised to write. I'm sure I had every good intention of sending long letters filled with chatty news and amusing anecdotes. I rarely did. I suppose it's easier now. Had it been available, I'm quite sure I could have managed to post a few photographs on Facebook. Who knows; I might even have attempted a pithy comment to summer pals and sweethearts from time to time. An occasional email certainly could have been possible. Or maybe not?

**For those of us lucky enough to live here,** summer is far from over. Sure, the sun comes up a little later and sets a little earlier. Yes, you might want an extra blanket at night but the loons are still calling and so is my kayak. Although a sweater may be needed at the start and end of the day, I will continue to wear white, especially sneakers.

And when it comes to Facebook? Well, I think I'll have no trouble inciting a bit of jealousy by posting a few photographs of what paradise looks like in September. The morning mist and sun on Pleasant Lake is really something special. I might even send a few emails extolling the glories of New Hampshire in the early fall. Or maybe, I'll just have every good intention of doing so.

A happy welcome to September and bon appétit!



*Susan*

## Lobster – Corn Chowder

*Lobster and corn are plentiful right now. What could be better than Lobster and Corn Chowder on a cool night? Enjoy!*

Serves 6

4 ounces bacon, diced  
 2 carrots, chopped  
 2 celery stalks, chopped  
 1 onion, chopped  
 1 tablespoon hot sauce or to taste  
 Kosher salt and freshly ground pepper to taste  
 1-2 red skin potatoes, cut in bite-sized pieces  
 2 sprigs fresh thyme  
 1 bay leaf  
 1 cup dry white wine  
 2-3 cups chicken stock  
 2-3 cups lobster or fish stock or clam juice  
 1 cup heavy cream  
 About 4 cups (4-6 ears) fresh corn kernels  
 1-2 tablespoons butter  
 1 pound cooked lobster meat, cut into bite-size pieces  
 Fresh, chopped chives



Put the bacon in a stock pot and cook over medium heat until crispy. Remove the bacon from the pot and drain on paper towels. Cover and store in the refrigerator.

Remove most of the bacon fat from the pot, add the onion, celery and carrots, season with hot sauce, salt and pepper and cook, stirring from time to time, until the onion is almost translucent. Add the wine and simmer until reduced by half.

Add the chicken and lobster stock, potato, thyme and bay leaf to the pot. Bring to a boil, reduce the heat and simmer for about 15 minutes or until the vegetables are tender.

Add the corn and simmer for 1-2 minutes. Remove 2-3 cups of the vegetables and broth from the pot and puree it in a blender or food processor. Add the puree back to the soup, add the cream and cool to room temperature. Refrigerate the soup for several hours or overnight to mix and meld the flavors.

To serve: warm the bacon in a 350 degree oven for a few minutes and bring the soup to simmer over medium-low heat. Add the lobster to the soup and cook for 2 minutes to warm the lobster. Ladle the soup into bowls and garnish with a sprinkle of bacon and chives. Serve immediately.