



Cooking Parties & Classes

The New Fall-Holiday
Schedule is on the Web!

September

12 French Country Cooking
26 Italian Country Kitchen

October

10 French Country Cooking
24 Italian Country Kitchen

November

7 French Country Cooking

December

5 Tapas & Finger Food

*Join me in the Kitchen &
Around the Table for delicious
seasonal food & fun*

*Details & Menus on the Web
www.susannye.com*

Private classes also available

Girls' Night Out
Cooking Couples
Customer Appreciation
and lots more....
at your house or mine.

Private Chef & Catering Services

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

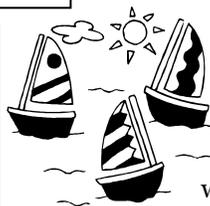
....too busy or too tired to cook –
let me do it for you!

Try Dinner To-Go!

For more information

Visit the web at www.susannye.com

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



Summer comes late and leaves early in New Hampshire. Mornings have already turned chilly and Labor Day will soon be here. It seems like just last week my summer neighbors were throwing open the windows to air out musty cottages and dragging their docks and boats into the water. Over the weekend, Pleasant Lake will again be buzzing with activity; but sadly the key tasks will be packing up and putting summer toys away.

For many years, a small fleet of boats sailed and raced on Pleasant Lake. Regattas were held to help celebrate the 4th of July and Labor Day Weekend. In between there were races every Saturday afternoon. Not the swish regattas and races of Newport or Long Island with yachts, white flannels and navy blue blazers. This group sailed Sunfishes and for the most part it was made up of guys in baggy, madras swimming trunks. These weekend Skippers were accountants, salesmen, realtors and small businesses owners. They loved to sail and race their little boats and were constantly frustrated by the fickle winds of Pleasant Lake. Most Saturdays the Sunfish flopped around in the middle of the lake while everyone prayed for even the smallest puff of wind. They were mostly disappointed until the Sail of the Century.

Late August and September fall in the thick of hurricane season. Every year a few tropical storms and hurricanes make their way up the eastern seaboard to New England. By the time they reach us, they have lost their category 5 or 4 or what ever status and are just a lot of wind and water. Many years ago, to the delight of Pleasant Lake sailors, New Hampshire was hit with the remnants of some storm or the other on Labor Day weekend

It was a nasty weekend to close up cottages. The wind blew a gale, it rained and hail was reported. Tennis tournaments and cookouts were cancelled. The uninitiated assumed that the Labor Day Weekend Sunfish Regatta was also cancelled. Unperturbed, in fact excited, the Skippers met at the beach for the race. They were surprised to discover that the Race Officials were missing. Not particularly official, the Race Committee included my Mom and a couple of her friends. They were home keeping dry and packing up for the return to suburbia.

Calls were made and before long, a crowd gathered on the windy beach to debate the sanity of sailing in a gale. The Skippers won the debate. As a concession, they agreed to sail with a crew for some added weight and stability. Choosing a crew was a new phenomenon on placid Pleasant Lake. The average Skipper had 2.3 children, so they started their search at home. Their enthusiasm was catching and most kids were happy to jump on board. Some chose their smallest child. With a tiny crew their already light boats would fly. Others tried to choose their smallest child. No surprise, my Mother declared that her 6 year old was not sailing in gale force winds.

Disappointed, my little brother was left on the beach, an observer not a participant. Instead, I won the luck of the draw and crewed for my Dad. It was a wild ride. The Sunfish flew around the course. A few boats flipped but happily everyone got home safely and in one piece. Who won the race? I don't think that anyone remembers or really cares. As for us, my Dad and I just know that it was 2 great days; wildly exhilarating, a bit frightening and loads of fun.

I hope that you will be able to squeeze a few more days of fun out of summer. Whether you choose to play golf or tennis, hike or bike, float or boat; enjoy the holiday. And do try to gather your family and friends together for one last summer celebration,

Bon appétit! – Susan





Wednesday Night
Cooking Parties
Learn & Laugh

Private Chef Services

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

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Tequila Grilled Shrimp

Celebrate Labor Day and enjoy one last summer cookout with these spicy shrimp.

Serves 1 1/2 pound large shrimp, peeled and de-veined

1-2 tablespoons olive oil

1/2 jalapeño pepper, finely chopped

1 clove garlic, finely chopped

1/2 teaspoon cumin

Zest of 1 lime

Kosher salt and freshly ground pepper to taste

1 tablespoon chopped fresh cilantro

8-12 wooden skewers

1. Soak skewers for at least 30 minutes
2. In a medium bowl, combine shrimp, olive oil, jalapeño, garlic, cumin and zest; season with salt and pepper. Refrigerate, covered, for at least 15 minutes and up to 1 hour.
3. Heat a gas grill to medium-high. Thread the shrimp onto the soaked skewers.
4. Grill shrimp, turning once, until just opaque, about 3-4 minutes. Transfer to a serving platter; drizzle with tequila sauce and toss. Garnish with cilantro.

Tequila Sauce

The other 1/2 jalapeño pepper, very finely chopped

1 clove garlic, very finely chopped

1 shallot, finely chopped

Juice of 2 limes

2 teaspoons honey

1/4 cup tequila

1 tablespoon olive oil

1 tablespoon unsalted butter

Kosher salt and freshly ground pepper to taste

1. Heat olive oil in a shallow saucepan add the jalapeño, garlic and shallots; sauté until translucent, about 5 minutes.
2. Add the lime juice, honey, tequila, salt and pepper; bring to a boil over medium-high heat; reduce heat and simmer until mixture is reduced by half. Stir in butter; keep warm until ready to use.