

Susan  
Nye

Around  
the Table



## Accidents Will Happen – To Some More than Most

September 19<sup>th</sup> 2007

### 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](http://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](http://www.susannye.com)

Contact Susan Nye at

[susannye@tds.net](mailto:susannye@tds.net) or

603/526 7319



I think that September is my favorite month of the year. September is filled with warm, sunny days and cool, crisp nights. Throughout the month I try to spend lots of time outside. I lived in Europe for many years and September was always a good time to take a sports holiday. The crowds of tourists thinned out as the days shortened and the air cooled down. Over the years, I hiked and biked all over Switzerland and took several trips to France and Italy. My friend John went along on many of these sports holidays. Not to be confused with my brother of the same name, John was a willing companion for skiing, hiking and of course, bike trips. Looking back, he should have been nicknamed Calamity John. John's life was filled with minor mishaps and even one or two major calamities, like the time his car overheated in heavy traffic and burst into flames. Almost everyone who knew him had a favorite John misadventure story and when properly told, many were quite funny. Things just happened to John, and to anyone who traveled with him.

A bicycle trip, whether for two days or ten, takes at least a bit of planning and negotiation. Maps are examined and destinations are debated in an effort to find the perfect route with great views and not too many hills or heavy traffic. In September, when the days grow shorter you need to keep your eye on the clock as well as the map. If you linger too long over a lunch you may finish your ride in the dark. I remember one slightly terrifying evening in Italy. John and I found ourselves in the dark peddling on a narrow, country road. Every few minutes a car would appear out of nowhere and whiz by, threatening to force one or both of us into the ditch. Of course it was John's fault. Bike trips with John always included a long, leisurely lunch, in fact he insisted upon it, whether we had the time or not.



At the end of the same long weekend, just a mile or two before our final destination it began to rain. And not a gentle mist, within minutes the heavens opened up and ice cold rain fell in buckets. We had been diligently peddling on a quiet bike path and to make matters worse the path abruptly ended. We suddenly found ourselves in a downpour on the side of a major highway. Cars and trucks roared by at 80 or more miles an hour. Whether it was his fault or not I blamed John. In spite of these little calamities, the weekend was a success. The views along the shores of Lake Maggiore were spectacular, the conversation was fun and fast-faced, the food was delicious and the wine delightful. A little damp, a bit chilled, we made it home to ride our bikes another day.

France, the home of the Tour, is great for biking with many wonderful routes. You can ride through vineyards, around lakes and along rivers. Annecy is a lovely destination with its picturesque old town and lake. Calamity John and I took a weekend trip to Annecy to wander through the canals and the old town, ride our bikes around the lake and relax for a day or two. Of course we got a late start; I'm not sure if John was ever on time for anything. We finally got going, and no surprise, within what seemed like minutes John had to stop for lunch. The French are famous for their lunches which tend to be long and relaxed with good food and great wine. It was already mid-afternoon in the off season and finding a restaurant took some effort. Our lunch was not particularly memorable, except for one little detail. John cracked a tooth and our scenic bike tour was abandoned, replaced by a trip to the dentist. You see, things just happened to John.

Enjoy the sunshine and the open road. Take some time to celebrate Indian Summer over long lunches and relaxing dinners with friends and family,

Bon appétit! -

Susan



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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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### Roast Chicken

*Fill the house with the warm, wonderful smell of a chicken roasting with garlic and herbs. Enjoy this one pot supper on a cool Indian Summer night.*

Serves 4-6

1 (5 to 6-pound) roasting chicken  
6 cloves of garlic, peeled  
2 tablespoons butter, melted  
12 shallots, peeled and trimmed  
6 carrots, peeled and chopped  
6 celery stalks, chopped  
1 teaspoon herbs de Provence  
Juice of 1 lemon  
1 cup white wine  
1 tablespoon Dijon mustard  
1/4 cup cognac  
1/4 cup half & half  
Kosher salt and freshly ground black pepper

1. Preheat the oven to 425 degrees F. Remove the giblets. Rinse the chicken inside and out and pat dry.
2. Put the chicken in a large roasting pan; tie the legs together with kitchen twine and tuck the wing tips under the chicken. Sprinkle with lemon juice. Brush the outside of the chicken with the butter; sprinkle liberally with salt and pepper. Scatter the garlic cloves, shallots, carrots and celery around the chicken.
3. Roast the chicken for 20 minutes. Turn the heat down to 375 degrees F and continue roasting the chicken for 1 – 1 1/2 hours, or until an instant-read thermometer inserted into the thickest part of the thigh reads 160 degrees and the vegetables are tender. Remove the chicken and vegetables from the pan and let rest, covered, on a large platter.
4. Drain all but 1-2 tablespoons of the fat from the bottom of the pan. Whisk in the wine and mustard; bring to a boil over medium-high heat. Reduce the heat and simmer for 5 minutes, or until reduced by half. Add the cognac and half & half; simmer for 5 minutes.
5. Carve the chicken; serve with the vegetables and sauce.