



Join Me for a Cooking Class! Winter-Spring 2008 Schedule

January

18 French Country Cooking

February

1 Italian Country Kitchen

15 French Country Cooking

29 Italian Country Kitchen

March

7 Mediterranean Easter Feast

28 Tapas & Finger Food

April

4 Italian Country Kitchen

18 French Country Cooking

30 Tapas & Finger Food

May

2 Italian Country Kitchen

16 French Country Cooking

June

6 Summer Salads

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

Details & Menus on the Web

www.susannye.com

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Contact Susan Nye at

susannye@tds.net

or 603/526 7319

More information the web at

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"By eliminating the need to get up early on Sunday, brunch would make life brighter for Saturday night carousers. Brunch is cheerful, sociable and inciting. It is talk-compelling. It puts you in a good temper, it makes you satisfied with yourself and your fellow beings, it sweeps away the worries and cobwebs of the week." from "Brunch: A Plea" written by Guy Beringer, in 1895 for Hunter's Weekly.

Mr. Beringer's plea for a few extra hours of Sunday morning shut eye was enthusiastically embraced. As was his request for "everything good, plenty of it, variety and selection". Over the years special dishes like Eggs Benedict, sweet and savory stratas and bagels with lox have all become synonymous with brunch. Quiche continues to be a brunch staple in spite of the decades old declaration that real men don't eat it. Mr. Beringer also encouraged a hair of the dog at brunch and we maintain this tradition with fruity Mimosas and Bellinis or spicy Bloody Marys. But first and foremost in Mr. Beringer's argument was the social and restorative powers of a good brunch and we have taken him to heart. The best part of brunch is not the fruity champagne cocktails or a few special dishes. The best part is the long, lazy hours socializing around the table. It is a time to forget schedules and deadlines and just relax and enjoy family and friends.

Spring is the perfect time for a relaxing brunch. A festive late morning or mid-day get-together is a wonderful excuse to avoid yard work, especially when the black flies are biting. May and June are rich with special events to celebrate; graduations, reunions, weddings and anniversaries. And with a few late Saturday nights and all the running around, who wouldn't welcome a lazy Sunday to recuperate. Whether you are celebrating or recuperating, Sunday brunch is a wonderful way to round out the weekend.

Why not plan a brunch of your own? It may seem daunting to fill your house with merry-makers so early in the day so here are a few tips for a festive spring brunch:

- Greet your guests with the delicious smell of home baked treats. Make up scones in advance and shortly before your guests arrive, pop them in the oven. Or bake muffins the day before and warm them up just in time for your guests' arrival. Your house will be filled with a wonderful, welcoming aroma.
- Unless you are planning an intimate brunch for two, forget the made-to-order omelets and eggs benedict. Stick to dishes that can easily serve a crowd. Try a savory bread pudding, a baked frittata or that old standby, quiche. Anything that can be assembled or even baked the day before and easily reheated is a good bet.
- Let everyone pitch in and help themselves. A buffet is ideal for brunch. And don't run yourself ragged dashing around with coffee pots and pitchers; set up a self-serve bar with coffee, tea and juices as well as all the makings for Bloody Marys, Mimosas or Bellinis.
- Don't forget the fresh fruit. Simplify your party and skip the flowers. Instead brighten up your table with a colorful arrangement of orange and melon wedges, strawberries and grapes. Add some dried fruit, nuts and bowls of yogurt, granola and honey. Your center piece will be as beautiful as it is delicious.
- Finish the afternoon with a walk. As the party winds down and everyone is about to nod off from too much good food and drink, or the excesses of Saturday night, get up and outside for a little fresh air. Don't worry about the black flies; they are notorious slow pokes and you can easily out-walk them.

Before summer comes and you get too busy with boats, clubs and rackets, take some time for a relaxing Sunday brunch. Enjoy cheerful conversation and sweep away the worries and cobwebs of your week.

Bon appétit! - Susan

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Quiche Lorraine

And yes, even real men will enjoy this timeless classic.

6 ounces bacon, cut into 1/2-inch pieces
1/2 large onion, chopped
4 ounces Gruyere cheese, grated
1 tablespoon all purpose flour
Savory Flakey Pastry (recipe follows)
4 eggs
1 1/2 cups milk
1 tablespoon Dijon mustard
Pinch nutmeg
1/4 teaspoon salt
1/8 teaspoon freshly ground pepper

1. Cook the bacon in a skillet over medium-low heat until crispy. Remove from the skillet, drain on paper towels and reserve. Add the onion to the skillet, cook, stirring occasionally, until very soft and lightly caramelized, about 7-10 minutes.
2. Preheat the oven to 450° and arrange the rack in the middle of the oven.
3. Roll out the pastry dough on a lightly floured surface. Line a deep, 9-inch pie pan with the pastry leaving about 1/4-inch for shrinkage; crimp the edges.
4. Toss the bacon, onion, cheese and flour together in a medium size bowl. Scatter the cheese mixture over the pastry.
5. Whisk the eggs, milk, mustard, nutmeg, salt and pepper together in a large bowl.
6. Pour the egg mixture over the cheese mixture in the pie shell, adding just enough of the egg mixture to come within 1/4-inch of the top of the shell.
7. Lower the oven temperature to 350°. Bake in the oven for 30 to 40 minutes, or until the custard is set and quiche is golden brown on top. Allow to cool for 5-10 minutes before serving.

The quiche can be made ahead through step 5. Cover the cheese-filled pie shell with plastic wrap and store in the refrigerator. Store the egg mixture separately in a covered container in the refrigerator.

Savory Flakey Pastry

1 cup all purpose flour
1/2 teaspoon salt
4 tablespoons (1/2 stick) chilled butter, cut into small pieces
3 tablespoons solid vegetable shortening, cold, cut into small pieces
2-4 tablespoons ice water

1. Blend flour and salt in a food processor. Add the butter and shortening; process until mixture resembles coarse meal.
2. Sprinkle with ice water, 1-2 tablespoons at a time and process until dough comes together in a ball. Remove the dough from the food processor and flatten into a disk. Wrap dough in plastic; chill until firm, at least 30 minutes.