

Thursday Night Cooking Parties

March

- 1 French Country Cooking
- 15 Moroccan Nights
- 29 Tuscan Feast

April

- 12 Grazing on Tapas
- 26 More Paris Bistro

May

- 10 Another Tuscan Feast
- 24 More French Country Cooking

June

- 7 Summer Salads

Special programs always available on request

Private Chef Services

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

Looking with Kids
 Birthday Parties

For more information
 Visit the web at
www.susannye.com

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

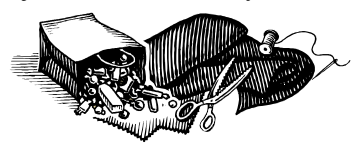
March 8th is International Women's Day. Most Americans have not heard or barely heard of this celebration. I first learned about this holiday when I worked in Russia. It is a big deal in much of Eastern Europe, a day to celebrate and commemorate the contributions of famous and not so famous women. Businesses and government offices are closed and it is a big day for cards and flowers.

It seems like a good time to reflect on exceptional women. If you could spend an evening with any woman, living or dead, who would it be? Noble prize winner? Star athlete? Hollywood icon or rock star? Politician? My favorite larger than life characters include Amelia Earhart, Elizabeth I but not II and Katherine Hepburn.

This year I am of a mind to share my table with an ordinary hero; my great grandmother. I never met her and only know her from my mother's stories. Nana Grant was a remarkable woman and she holds a special place in my mother's heart. My great grandmother grew up one of 8 or 9 children on a farm in Nova Scotia. Living with the harsh climate and rocky terrain of eastern Canada, my great grandmother learned early the virtues of hard work and thrift. She also developed a healthy respect for education and the opportunities it can bring.

With limited possibilities in Nova Scotia, she moved to Boston to marry and build a life with John Grant. After only a few short years of married life, Mr. Grant died of pneumonia. My great grandmother found herself a widow and single mother with a three year old daughter. Many women in her position would have headed north back to Canada and the family farm. My great grandmother believed that there was more opportunity for her daughter in New England than in New Scotland.

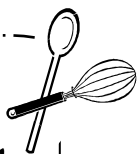
At the turn of the last century there were not a lot of options for women. Nursing and teaching were both possibilities but out of Nana Grant's reach due to a limited education. There was factory work, although the pay was pitifully low. In 1900, women did not start their own businesses. Against all odds, my great grandmother did just that. Necessity drove Nana Grant's entrepreneurship; she opened a small notions shop. In the age of Walmart, there is a least a generation of people who have never been to, let alone heard of, a notions shop. Nana Grant sold bits and bobs and thread and pins and needles and penny candy.



Her hard work, courage and drive were at the heart of her success as an entrepreneur. Nana Grant successfully ran her little shop and gave her daughter something she never had, a university education and all the opportunities that go with it. My grandmother and mother were both blessed with Nana Grant's unconditional love and affection. When my mother was a girl, the notions shop was one of her favorite spots. She stopped by most days on her way home from school, for a hug, a chat and a sweet treat. Although my mother knew without question that her parents loved her, she also knew that her grandmother not only adored her but believed that she was perfect. My mother has passed this gift onto her grandchildren. Yes, my sister and brother and I know without question that our mother loves us. We also know that she not only adores her grandchildren and great grandchildren she also believes that they are perfect.

International Women's Day is a good time to celebrate and reflect on the courage, achievements and determination of remarkable women. I wish for you all a wonderful celebration with someone who believes that you are perfect.

Bon appétit! - Susan



Thursday Night Cooking
Parties

Learn & Laugh

Private Chef Services

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

For more information

Visit the web at

www.susannye.com

Contact Susan Nye at
aroundthetable@tds.net or

603/526 7319

Fettuccine with Scallops and Red Bell Pepper Cream Sauce

A delicious and easy pasta dish – perfect for a relaxed celebration.

Serves 2

2 tablespoons olive oil
 ¼ cup dry white wine
 2 cloves garlic, minced
 1 tablespoon fresh or 1 teaspoon dried oregano
 ¼ teaspoon salt
 ¼ teaspoon paprika
 ¼ teaspoon pepper flakes
 ½ pound sea scallops
 4-6 ounces fettuccine
 Red Bell Pepper Cream Sauce (recipe follows)
 Chopped fresh Italian parsley

1. Whisk first 7 ingredients in small bowl. Add the scallops. Refrigerate at least 3 hours or overnight.
2. Cook fettuccine in large pot of boiling salted water according to package directions, less 1 minute. Drain well, reserving a little pasta water. Return pasta to pot; add just enough Red Bell Pepper Cream Sauce to coat lightly; toss to combine. If the pepper sauce is too thick, add a little of the reserved pasta water.
3. Meanwhile, heat 1-2 tablespoons of olive oil in a heavy large skillet over medium-high heat. Remove scallops from marinade and pat dry. Add to skillet and cook just until opaque in center, about 1 minute per side.
4. Transfer the pasta to a large bowl. Arrange scallops atop pasta. Drizzle any pan juices over scallops. Sprinkle with parsley and serve.

Red Bell Pepper Cream Sauce

Makes about 1 cup

1 large red bell pepper, seeded and roughly chopped
 ½ medium onion, roughly chopped
 2 cloves garlic
 1 tablespoon olive oil
 1 tablespoon balsamic vinegar
 ¼ teaspoon salt
 ¼ teaspoon pepper flakes
 2 tablespoons pine nuts; toasted
 2 tablespoons grated Parmesan cheese
 ¼ cup heavy cream

1. Toss bell peppers, onion, garlic, salt and pepper with olive oil and balsamic vinegar in a heavy medium-sized skillet. Roast in the oven at 350° until vegetables are soft and caramelized, about 30 minutes. Let cool for 10 minutes.
2. Transfer pepper mixture to food processor. Add pine nuts and Parmesan, and process until peppers are finely chopped. Add heavy cream, pulse once or twice to combine.