



Thursday Night Cooking Parties

March

- 1 French Country Cooking
- 15 Moroccan Nights
- 29 Cooking in Tuscany

April

- 12 Grazing on Tapas
- 26 French Bistro Cuisine

May

- 10 More Cooking in Tuscany
- 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.

Cooking 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



Girls' Night is for enjoying friendships and conversation; it is for laughing and venting and celebrating. I first started hosting Girls' Night parties many years ago when I lived in Arare, a tiny village outside of Geneva. While it is only minutes from downtown and the airport, Arare is full of fields and farm houses. I lived in a funny little 3 story apartment in the corner of an ancient barn. The old stone walls were at least a foot thick and I always suspected that my living room was a remodeled root cellar. The wonderful eat-in kitchen was most likely a former stable and the bedrooms were transformed haylofts. My neighbors were two horses, an antique coach and a tractor. My octogenarian landlord and his wife also lived on the property, in the chateaux at the other end of the drive. My landlord raised roses and we were surrounded by fragrant fields.

When I first moved to Switzerland, I lucked out and fell in with a great group of friends. Mostly ex-patriots, our lives were pretty simple. We were all far from home, young, single and pretty much fancy-free. Time marched on; there were a few weddings, a few babies, jobs became more demanding and our lives became more complex. Around the time I moved to the rose farm, I started a new job and began traveling like crazy. I was managing a rapidly growing sales team and was on the road every week, surrounded by technology and testosterone. As was generally the case in the computer industry, the majority of my colleagues and customers were men. I had a great job and did not mind living the life of a road warrior. The only down side was that my hectic schedule made it difficult to stay in touch with friends and I missed the girl talk.

So on the odd Thursday that I was home; I would call my girlfriends for a glass of wine, dinner and a chat. Girls' Night was usually on Thursday to give us all a little shot of energy to finish off the week. Nine times out of ten, those dinners were at my house. When you travel more than 100,000 miles every year, a Night In is a wonderful luxury, especially for someone who loves to cook.

My farm kitchen was huge, full of dark wood and charm with ancient, open beams on the ceiling. I schlepped through antique shows and scoured the flea market and found a wonderful old farmhouse table and chairs. My kitchen was a warm and welcoming gathering place, perfect for a relaxed evening. Phone calls and e-mail were left behind at the office and children were put in the care of their Dads. My girlfriends and I said good-bye to care and worry and gathered around my rustic table to let our hair down over a glass of wine. We shared our latest news, horror stories and triumphs and a few giggles. Dinners were simple and came together quickly with a little chopping, a little tossing, and a little sautéing and simmering.



I moved out of Geneva several years ago and I no longer travel 100,000 thousand and more miles a year. I do continue to gather friends together for Girl's Night. Whether you choose a Night Out or In; enjoy the conversation and the laughter and raise your glass to friendship, good health and good cheer.

Bon appétit! - .

Susan

Linguine with Shrimp, Mushrooms, Artichokes and Sun-Dried Tomatoes

This is the perfect dish for an informal gathering. It comes together quickly and your guests can help you chop while you all chat.

Serve 6

- 1/2 cup oil-packed sun-dried tomatoes, well drained, thinly sliced
1 pound large shrimp, shelled, de-veined
1 cup oil-packed artichoke hearts, well drained, thinly sliced
8 ounces sliced mushrooms
1 small shallot, finely chopped
2 large cloves garlic, minced
Pinch of pepper flakes
1/2 cup dry white wine
2 tablespoons fresh basil leaves, chopped
2 tablespoons fresh Italian parsley leaves, chopped
Kosher salt and freshly ground pepper
12 ounces linguine pasta
Olive oil

- 1. Bring a large pot of salted water to a boil. Cook the linguine according to package directions, less 1 minute. Drain the pasta, reserving a little pasta water.
2. Meanwhile, heat a little olive oil in a large heavy, nonstick sauté pan over medium-high heat. Add the mushrooms and sauté until lightly browned, about 10 minutes. Remove the mushrooms from the pan and reserve.
3. Add a little more olive oil and the shallots to the skillet, and sauté over medium heat until the shallots are translucent, about 5 minutes. Add the garlic and pepper flakes; cook until garlic is tender, about 3 minutes. Add the mushrooms, artichokes, sun-dried tomatoes and wine. Simmer over medium heat for about 5 minutes. Add the shrimp to the pan and cook about 2 minutes.
4. Add the pasta, basil, and parsley to the shrimp-vegetable mixture. If the sauce seems dry add a little pasta water. Let the pasta and sauce sit for a minute to let the pasta absorb a little of the sauce. Check for seasoning, add salt and freshly ground pepper to taste. Serve immediately.

Thursday 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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