



LET'S ENTERTAIN TOGETHER

Winter 2005

After the hustle and bustle of the holidays, why not beat the winter blues and plan a party! There is no better way to enjoy the winter than with good friends and good food! Book a party between now and the end of April and I'll come back to you during July and August for half-price!

Once again this year I will be cooking up a storm at the Ottawa Outdoor Show, February 24 to the 27, held at Lansdowne Park! Meet me at the Cottage Cooking Stage for some scrumptious fish and game recipes along with BBQ ideas for next summer!

If you are planning a fund raising or charity event, why not allow me to offer up my expertise? I'd be happy to assist you with the planning and I will donate my time!

COOKING TIPS

Choosing Potatoes: Potatoes can be divided into two general categories: mealy and waxy. Brown-skinned russets are the mealy type while white, red and new potatoes are waxy. Mealy potatoes cook up light and fluffy and are good for baking, mashing and frying. Waxy potatoes hold their shape during cooking, when sliced, diced and boiled whole. Knowing this will help you choose the right potato!

Adding garlic to a recipe: When a recipe calls for adding oil, garlic and onions to a pan, always add garlic last. This keeps it from burning and tasting bitter.

Take the guesswork out of cooking by hosting an in-home **cooking demonstration**. Learn the secrets of the greats as you observe some of

your very favourite dishes being prepared. The class ends with a sampling of all the wonderful treats!

LENTIL SOUP AU VIN ROUGE

| | |
|----------|------------------------|
| 3 tbsp. | oil |
| 2 each | carrot, peeled & diced |
| 2 each | celery sticks, diced |
| 1 each | onion, peeled & diced |
| 3 each | garlic cloves |
| 4 slices | bacon, diced |
| 2 litre | water |
| 500 gram | lentils du Puy |
| 3 each | tomato, peeled & diced |
| 350 ml | red wine |
| 1 tbsp | tomato paste |
| | Salt, pepper, thyme |

Over medium heat sauté the diced vegetables and the bacon. Add the lentils, water, thyme, salt, pepper, garlic and tomato paste. Bring to a boil and let simmer for about 45 minutes or until lentils are tender. In a separate sauce pan combine red wine and tomato; bring mixture to a boil and reduce by half. Add to the soup just before serving. Can be also served with a dollop of sour cream.

Don't be disappointed. Book your 2005 Christmas Party now and get the date you want.

If you would prefer to receive this **newsletter via email**, please go to dialachef.ca to subscribe. You are free to unsubscribe at any time should you wish!

Remember, I am here to assist you with **ALL** your entertainment needs!

Erick Le Pors

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**I wish you a happy
and
prosperous New Year!**

**Je vous souhaite une
bonne et
heureuse Année!**

2005

**I am looking forward
to cooking for you!**

**Au plaisir de
cuisiner pour vous!**



**ENTERTAINMENT
EMERGENCY?
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(800) 718-5918**

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