

# Try your luck on these recipes

## Wine

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At Salumeria Rossi in New York City, the rule is simple, says chef Cesare Casella. If there are two glasses left in a bottle of wine, it gets preserved and kept for the next day. "If we have one glass left, they're going to give it to the kitchen."

Casella uses the leftover wine to make marinades for dishes such as pork loin or lamb shanks.

For Frasier, wine recycling takes an entirely different turn. He uses leftover Champagne, riesling and sweet wines to create granitas and sorbets.

Arrows, which Frasier runs with co-owner and chef Mark Gaier, has had a by-the-glass wine program since it opened more than 20 years ago, so they're used to dealing with leftovers.

Fortified wines are especially good for sorbets, though the trick is having enough on hand. That's when you get creative. If Frasier has a little of three different but complementary wines available he might make a trio of sorbets that show off each grape. "It's an elegant thing to do and it makes it fun and interesting," he says. "And it's a great way not to be wasting something that's very expensive."

A side-effect of repurposing pinot and other wine leftovers is you find yourself cooking with a storied vintage that normally would never go near a spoon, like a high-end Champagne or Chateau d'Yquem, the famous French dessert wine that can command hundreds a bottle.

"Sometimes it just happens," says Frasier.

The point is, "nothing should be wasted in a good kitchen" he says, "and this is just an extension of that."

## Green

FROM PAGE D1

award of LEED Gold certification under the U.S. Green Building Council Leadership in Energy and Environmental Design for existing buildings, operations and maintenance. Or more simply put — green buildings.

The LEED'er is made with organic vodka and local, fresh ingredients — wildflower honey syrup, organic raspberries, basil and lemon juice. The ingredients are finely strained over ice in a pilsner glass and topped with sparkling wine.

One way or another, it's easy to drink green.

### GREEN FUZZ

**Start to finish: 5 minutes**  
**1 sprig of fresh mint, plus extra to garnish**  
**1/2 lime, cut in 4 pieces**  
**2 ounces Midori melon liqueur**  
**1 ounce Tanqueray Rangpur gin**  
**8 ounces seltzer water or club soda**

In a cocktail shaker, muddle the mint and lime for 1 minute. Add the Midori and Rangpur. Cover and shake vigorously. Fill a tall glass with ice. Add the seltzer water, and then strain in the alcohol mixture. Garnish with additional mint. Makes 1 serving.

*Nutrition information per serving (values are rounded to the nearest whole number): 222 calories; 0 calories from fat (0 percent of total calories); 0 g fat (0 g saturated, 0 g trans fats); 0 mg cholesterol; 22 g carbohydrate; 0 g protein; 0 g fiber; 0 mg sodium.*  
 Recipe from Alison Ladman

Set a rack in the middle of the oven, and heat to 350 degrees.

In a mixing bowl, combine the flour, sugar, baking powder, baking soda and salt. Stir to mix well.

Add the butter, and rub in until the butter disappears into the dry ingredients. Stir in the raisins.

In a small bowl, whisk the buttermilk and beaten egg together, and mix into the dry ingredients to form a dough. Knead the dough on a floured work surface, and fold it over onto itself several times, shaping it into an 8-inch round loaf (or cut dough in quarters to make four smaller round loaves).

Transfer dough to a cookie sheet covered with parchment paper, and cut a cross in the top of the loaf. Beat egg yolk with a little water to make an egg wash, and brush over the loaf.

Bake until well-colored, about 25-35 minutes, and cool soda bread on a rack.

Courtesy of Hailey's Harp & Pub, Metuchen

### HAILEY'S HARP & PUB ORANGE MARMALADE

**1/4 cup of water**  
**1/4 cup granulated sugar**  
**1 cup orange marmalade**  
**2 tablespoons Jameson Irish Whiskey**

Combine the water and sugar in a saucepan over medium-high heat. Bring to a boil, and cook until a candy thermometer reads 200 degrees.

Add the marmalade, stirring until well-incorporated and the thermometer reads 240 degrees.

Stir in the whiskey, and



STAFF PHOTO: KEITH J. WOODS

Irish soda bread from St. Stephen's Green Publikec House in Spring Lake Heights.

cook about 1 minute. Remove from heat, and allow the mixture to come to room temperature before serving with bread.

Courtesy of Hailey's Harp & Pub, Metuchen

### MARA MAGLEY'S FAMOUS IRISH SODA BREAD

**4 1/4 cups flour**  
**1/2 cup sugar**  
**3/4 teaspoon salt**  
**1 teaspoon baking soda**  
**2 teaspoons baking powder**  
**2 1/2 cups black raisins**  
**1 egg, lightly beaten**  
**1 1/2 cups buttermilk**

**1/2 cup sour cream**  
**1 stick melted butter**

Preheat oven to 350 degrees. Grease a 9-inch-by-5-inch bread pan, a 9-inch cast iron skillet, or a 9-inch cake pan of your choosing.

Combine the flour, sugar, salt, baking soda and baking powder in a large bowl, adding raisins.

In a separate bowl, combine sour cream, beaten egg, buttermilk and melted butter. Mix wet ingredients together until just combined, and then

add to dry ingredients to form a dough.

Knead the dough a few times; it should be slightly sticky. If it's too wet, add a little flour at a time until just slightly sticky.

Place dough in greased pan. With a knife, carve a deep "X" or cross halfway into the bread, and bake in preheated oven for 45-60 minutes or until a knife or toothpick inserted into the bread comes out clean, and the bread is nicely browned.

Courtesy of Mara's Bakery & Cafe, Denville

## Irish

FROM PAGE D1

Today, its popularity escalates around St. Patrick's Day.

"We make Irish soda bread available for the

first three weeks in March," said Bob Sicknick, production manager for Swiss Chalet Bakery in Morristown. "People really look forward to it as a once-a-year treat around the holiday."

At Mara's Cafe & Bakery in Denville, which expects to bake more than 100

loaves of Irish soda bread this week, owner Mara Magley agrees that "it's a fun food that gets people into the spirit of the holiday. It's exciting to eat because it's associated with this time of year, is only available in limited quantities and suggests luckiness."

Different Irish soda bread recipes often boast a special ingredient, an element which gives the bread its own signature look and taste.

At Hailey's Harp & Pub, an egg wash at the end of the baking process provides a nice glaze and finish, while orange marmalade infused with Jameson Irish Whiskey makes a tangy accompaniment.

At St. Stephen's Green, Guerin spins the bread several times in the oven throughout the baking process to ensure even baking and prefers golden raisins to black for their sweetness and pleasing color contrast. At Mara's Cafe & Bakery, owner Magley describes in two words the secret ingredient that helps keep her bread moist and flavorful: sour cream.

In the end, experts all seem to agree on one thing. "Irish soda bread is a traditional comfort food, and the key is to keep it simple," LaBarbera said. "Too many different things take away from its sole purpose."

"If you want to be Irish for a day," Hailey's Harp & Pub proprietor Chris Flynn said, "a pint of Guinness and a slice of Irish soda bread is priceless."

### ST. STEPHEN'S IRISH SODA BREAD

**5 cups bread flour, plus extra flour for dusting**  
**1/4 teaspoon salt**  
**1 teaspoon baking powder**  
**1 tablespoon baking soda**  
**2 tablespoons melted butter**  
**2 eggs, lightly beaten**  
**1/2 cup sugar**  
**1 15-ounce box golden raisins**  
**2 cups buttermilk**

Preheat oven to 350 degrees.

In a mixing bowl, combine the flour, salt, baking powder, baking soda, and sugar; stir to mix well.

In a separate bowl, mix melted butter, eggs and buttermilk. Mix wet ingredients into dry ingredients. Pour mixture into a 9-inch greased cake pan, cast iron skillet or bundt pan, and dust the top with flour.

Bake for 40 minutes, cut cross in top, rotate pan, and bake for another 30 minutes (for a total of 70 minutes baking time).

Bread is done when a knife or toothpick inserted into the bread comes out clean.

Courtesy of St. Stephen's Green Publikec House, Spring Lake Heights

### HAILEY'S HARP & PUB IRISH SODA BREAD

**3 cups all-purpose flour**  
**1/4 cup sugar**  
**1 tablespoon baking powder**  
**1 teaspoon baking soda**  
**1/2 teaspoon salt**  
**1/4 cup unsalted butter**  
**1 cup black raisins**  
**1 cup buttermilk**  
**1 egg, beaten**  
**1 egg yolk, beaten with a little water**

Combine the water and sugar in a saucepan over medium-high heat. Bring to a boil, and cook until a candy thermometer reads 200 degrees.

Add the marmalade, stirring until well-incorporated and the thermometer reads 240 degrees.

Stir in the whiskey, and

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