

Cook like a chef...

or just look like one!

Treat Yourself to an Around the Table Chef's Apron

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Like to entertain? No time to prepare the perfect cocktail or dinner party? Let me do it for you.

Around the Table Private Chef & Catering Services

*Enjoy an evening of fun!
Learn, eat and laugh!*

Around the Table Cooking Classes

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For cooking tips, recipes and more,
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Roasted Red Pepper & Walnut Dip

Roasted peppers, yogurt and crunchy walnuts combine in a deliciously different spread. Enjoy it with a glass of wine on the deck or lakeside.

Makes about 2 cups

2 red bell peppers, cut in large chunks
1 small red onion
2 cloves garlic
1/4 jalapeno pepper or to taste
Extra-virgin olive oil
1/4 teaspoon minced thyme
1 teaspoon cumin
1/4 teaspoon allspice
Kosher salt and freshly ground black pepper
2 teaspoons honey
1 tablespoon lime juice
1 cup plain yogurt
1/2 cup walnuts, toasted lightly and finely chopped

Toasted pita triangles
Fresh vegetables

Drain the yogurt. Place the yogurt in a coffee filter set in a sieve or colander over a bowl. Set aside in the refrigerator for 2 hours or longer until thickened. Discard the watery whey.

Preheat the oven to 450 degrees.

Put the peppers, onion, garlic and jalapeno pepper on a rimmed baking sheet. Drizzle with olive oil, sprinkle with thyme, cumin, allspice and season with salt and pepper to taste; toss to combine. Roast at 450 degrees until the vegetables are caramelized about 20 minutes.

Remove from the oven and add the lime juice and honey and toss to combine.

Let the vegetables cool for about 15 minutes. Put the vegetables in a food processor and pulse until finely chopped. Add the yogurt and process until well combined. Add the chopped walnuts and pulse to combine.

Refrigerate until ready to serve. Serve with fresh vegetables and warm pita wedges.

