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Treat Yourself to an
Around the Table
Chef's Apron

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More information the web at
www.susannye.com

How will you celebrate the first of April? When we were little, my sister and I put salt in the sugar bowl and sugar in the salt shaker. Then we would wait in excited anticipation for my parents to douse their coffee with salt. Once in a while on a very sleepy morning they fell for it. Most years my foolish grin gave us away.

You don't have to be ten to enjoy April Fools' Day. Think of it as a wonderful excuse to spend the day acting just a tad foolishly. But where to start?

If you were Elizabeth Taylor you might fly to Las Vegas to marry another husband or maybe remarry one.

If you were Donald Trump you'd announce you were running for President.

If you were Lindsay Lohan, well if you were Lindsay Lohan the list of possibilities might be so long that you'd have trouble choosing.

However, if you were Nadya Suleman (the octomom) you'd think about having another baby because eight is not enough ... just ask any mom.

If you were Martha Stewart you'd take a hot stock tip.

If you were Charlie Sheen you wouldn't have to do much more than open your mouth. Same goes for Paris Hilton or Mel Gibson.

But what if you're not a Hollywood legend, real estate mogul or train wreck waiting to happen. What if you are blissfully married and have little if any interest in politics? I'm assuming you've more or less stayed on the somewhat straight and narrow. (We don't have to bring up ancient history like spring break junior year, the trip to Italy or that haircut in the late '80's.) If you're a parent chances are you've already decided that two, three or maybe four is more than enough. The only stock you tip you'd take from Martha is for homemade chicken soup. And well ... let's just leave that last one alone.

So what is a tad foolish and what is just plain ridiculous? Here are a few thoughts for a fun and foolish first:



If like mine, your front yard still has a foot or two of snow in it, **decorate liberally with pink flamingos**. As many as you can find. (Oh and while you're out there, take down the Christmas wreath.)

Stay in your pajamas all day. Invite your best pals over. Paint your toenails, sing along to the music while you dance, have a chick flick marathon, eat popcorn and drink champagne. Giggle often and uncontrollably.

Play hooky with your kids and go skiing. The season is almost over, it's warm and sunny and the snow is still great. If you don't ski, go to the beach, fly kites and have a picnic.

Have breakfast for dinner. Or better yet skip dinner altogether in favor of a hot fudge sundae.

Whatever you do, have a wonderful day of harmless fun and foolishness.

Bon appétit!

Susan

Cook like a chef...

or just look like one!

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Around the Table Chef's Apron**

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Strawberry & White Chocolate Fool Parfaits
The perfect dessert for April Fools' Day! Enjoy.

6-8 servings

**1 1/2 cups heavy cream
6 ounces white chocolate, finely chopped
Juice and grated peel of 1 orange
1/4 cup or more sugar (depending on the strawberries and your taste)
2-3 tablespoons Grand Marnier
1 quart strawberries plus 6-8 whole smallish berries for garnish**

Heat 1/2 cup of cream and 3 ounces of white chocolate in a heavy saucepan over low heat, stirring constantly, until the chocolate melts. Whisk in the remaining cream and refrigerate until very cold.

Combine the orange juice and 2 or more tablespoons of sugar in a saucepan and cook over medium heat until the sugar dissolves. Raise the heat and bring to a boil. Add half of the strawberries, 1-2 tablespoons of Grand Marnier and half of the orange peel. Toss to combine and cook for about 5 minutes or until the strawberries are warmed through and begin to soften.

Stirring occasionally, let the berries sit in the pan for about 10 minutes. Put the strawberries in a food processor and process until smooth.

Meanwhile, slice the remaining strawberries and put them in a bowl. Add the processed strawberries to the bowl and toss to combine. Store in the refrigerator until cold.

Whip the white chocolate-cream with the remaining orange peel, 1-2 tablespoons sugar and 1 tablespoon Grand Marnier in a large bowl until stiff peaks form. Gently fold in most of the remaining white chocolate, save a little for garnish.

In parfait or wine glasses, layer the strawberries and cream, starting and ending with cream. Garnish with a whole berry and sprinkle with chopped chocolate.