

What's Cookin'

A visit from a new friend brings a touch of Hollywood to Georgetown

I thought I'd share one of our Olympic recipes with you this week— just in case you were having a crowd over for Easter and needed to have a large-sized recipe! Okay, I'm just kidding around—Happy April Fool's Day!

But seriously though, this is not far off the mark of the type of volume we were producing and this would have been only one recipe for one day— there were lots of other things on the menu too!

I also get to say Happy Easter this week to you— so many occasions in one week! I'm hoping for great weather, as we normally celebrate Easter at my sister-in-law's house and she has the greatest place for sitting outside, which we have been able to do many times over the years. The Easter Bunny has been known to leave a really cool trail of chocolate to hunt down outside too, which is much more fun in the good weather.

Not sure what we're having this year, but it's always something fabulous. I happen to come from one of those lucky families where all the women (and some of the men) on both sides are great cooks— so no one ever goes hungry at family events!

Two of my new chef-friends that I met at the Olympics were in town this week and joined us for a meal. One of

Lori Gysel & Gerry Kentner



them, Diana, works for Wolfgang Puck catering. She had to hurry back to California after the Olympics in order to make it there in time to get ready for the Oscars (which were one week exactly after the closing ceremonies). So, once that was over, she headed up to Toronto for a little holiday.

Anyhow, the exciting part is that I told Diana how my mom and I have an annual Oscar party together and make a cheese fondue with all the trimmings and watch the show. This is carried on from the tradition that my mom and Grandma started when they began watching the Oscars together.

When Diana showed up for dinner this week, she says, "I've got something for you" and low and behold – she has brought two of the gold-covered chocolate Oscar statuettes that they make for the stars' dessert! She brought them all the way from California— just for mom and I! How cool is that?

So have a wonderful Easter weekend, have fun and keep cooking!

Olympic Mashed Potatoes

Serves 5,000

Ingredients

- 13/4 tons russet or Yukon gold potatoes, peeled and quartered
- 312 cups cream cheese at room temperature
- 312 cups butter, softened
- 312 cups milk or cream
- 1,250 green onions, sliced fine
- salt and freshly ground black pepper
- 1,250 eggs
- paprika

Method

1. Cook potatoes in salted water until tender with fork touch.
2. Drain and dry in the pot for a minute over low heat.
3. Mash potatoes well.
3. Add butter, milk and cream cheese and mix until smooth.
4. Blend in 625 beaten eggs, green onions and salt and pepper.
5. Place in a greased casserole dishes.



6. Use the other 625 beaten egg to brush over the top of the potatoes. Sprinkle with paprika.
7. Bake in a preheated 375 degree oven for 30 minutes, uncovered.

Cook's note: you can prepare the entire casserole the day before, then on the next day, just before putting in the oven, complete steps 6 and 7. The baking time will increase somewhat— about 45 minutes instead of 30.

Food drive to be held in Acton April 10

Scout/Guide/Cavinist Cadet Annual Food Drive in Acton will be held on Saturday, April 10. Non-perishable items to be put at doors by 8:30 a.m. Items will be picked up during the morning.

Cash donations of over \$10 will receive a charitable donation receipt. Name and address needs to be included. A list of items most needed will be available on www.actonfoodshare.com

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