

COMMENT

Going healthy for Oscar night viewing

By **Lori Gysel & Gerry Kentner**
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What's Cookin'

in 20 minutes, I'm in my pyjamas, as is Gerry. Although we almost always have cheese fondue, we opted for a more healthy menu this year. I've been fooling around with making cured salmon. So once we try this latest batch, we'll share the recipe with you— it's so easy and quick, you'll never buy cured salmon in the store again! We've also got a massive platter of veggies and dip (lemon dill— homemade, of course) and some jumbo shrimp. I'm voting for *Boyhood* for best film and Julianne Moore for best actress.

Have fun and keep cooking!

From Gerry...

Today's Pickled Egg recipe was prompted by a faithful reader of this column who called me for a recipe. This particular recipe comes from my brother, Dan, whom I know enjoys, and has made, pickled eggs for years. He has finally divulged his 63-year-old secret family recipe! Hope you enjoy!

From Lori...

As I write this article, Gerry and I are gearing up for our annual Oscar night adventure. We'll take some pictures and share some photos with you soon, but we have to make sure it tastes good first! Oscar coverage starts

Pickled Eggs



INGREDIENTS

- 3-5 eggs
- vinegar
- water

METHOD

1. Place eggs in a saucepan, cover with cold water. Bring to a gentle boil, boil for seven minutes. Remove eggs from water and place in an ice bath.

2. Peel eggs.
3. In a glass jar (a 500ml canning jar is perfect for 3 eggs) place eggs. Fill halfway with water and complete filling with vinegar.
4. Let sit in refrigerator for one week.

CHEF'S NOTE:

Best to make only a few eggs at one time, as they don't have a long life once the jar is opened.

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