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Frozen ASSETS

Avocado TIMBALES

WE TEND TO THINK OF AVOCADO AS A VEGETABLE, BUT IN FACT IT'S A FRUIT, A VERY CREAMY ONE THAT LENDS ITSELF TO DESSERTS. COOKS IN LATIN AMERICA AND SOUTH ASIA USE IT IN SHAKES AND FROZEN CONFECTIONS, SO WHY NOT TAKE THE SWEET ROUTE HERE? RECIPES BEGIN ON PAGE 112.



AVOCADO ICE CREAM? A SWEET AND SALTY PARFAIT?
FROZEN DESSERTS GO MODERN *with sexy flavors*
AND PALATE-SURPRISING COMBOS
BY SUSAN SPUNGEN | PHOTOGRAPHED BY CHRISTOPHER BAKER

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Fig & Red Wine ICE CREAM

BLACK PEPPER ADDS A HINT OF SPICE TO THIS VERY ADULT ICE CREAM. A WAFFLE CONE IS THE PERFECT VEHICLE FOR IT, BUT ALL YOU REALLY NEED IS A DISH AND SPOON. DRY FIGS—ALWAYS IN SEASON—ARE A BETTER CHOICE FOR THIS RECIPE, BUT IF FRESH FIGS ARE AVAILABLE, YOU COULD SERVE THEM, QUARTERED, IN A DISH ALONGSIDE A SCOOP OF THE ICE CREAM.

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Strawberry- RHUBARB CUPCAKES

THESE PLUMP LITTLE CONFECTIONS ARE ONLY PRETEND CUPCAKES, MADE BY POURING STRAWBERRY-RHUBARB ICE CREAM INTO PAPER LINERS TO FREEZE. EACH "CUPCAKE" GETS TOPPED WITH SOFTLY WHIPPED CREAM AND A STRAWBERRY.

Mint- CHOCOLATE SEMIFREDDO TARTLETS

CHOCOLATE AND MINT ARE A CLASSIC AND ALLURING COMBINATION AND A GREAT USE FOR THE ABUNDANT FRESH MINT YOU MAY FIND IN YOUR GARDEN, WHETHER YOU PLANTED IT OR NOT. THE SEMI-FREDDO (OR "HALF-FROZEN") FILLING DOESN'T REQUIRE AN ICE CREAM MACHINE, AND YOU CAN MAKE THE CRUST WITH CRUSHED CHOCOLATE WAFERS FROM THE SUPERMARKET. RECIPES BEGIN ON PAGE 112.



FOOD STYLED BY SUSAN SPUNGEN
PROPS STYLED BY JOCELYNE BEAUDOIN FOR ART DEPARTMENT

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ON DISCERNING TASTE

LATE NIGHT DINING

THERE'S SOMETHING WONDERFUL about a late night dinner, when no reservations are needed. The intimacy. The company of insiders. The spontaneous swapping of stories and seats at the table. The impromptu pleasure of lingering over a meal long after the day players have gone to bed.

GREY GOOSE
World's Best Tasting Vodka

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TO LIVING IN GOOD COMPANY

GREY GOOSE® Vodka is a celebration of exceptional taste, from the finest natural ingredients to the final sip of a cocktail shared with friends. Visit greygoose.com for a selection of signature recipes perfect for enjoying with those who matter most.

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GREY GOOSE
World's Best Tasting Vodka

Sip Responsibly.

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ON DISCERNING TASTE OYSTERS

BEST ORDERED IN MONTHS that contain the letter 'R' and always best when local, bracingly fresh and shared with the table. Sauces and garnish are a matter of personal preference but are best used sparingly. When accompanied by an icy shot, straight up, oysters are a wildly delicious way to satisfy the cocktail hour.

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LA POIRE

FILL GLASS WITH HAND-CHIPPED ICE. Serve on the rocks. GREY GOOSE® La Poire pear-flavored vodka has been carefully crafted from pears of the Anjou region of France, creating a distinct balance of freshness and natural pear essence in every pour. The result is a smooth, generous taste, best appreciated as is.

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Sip Responsibly.

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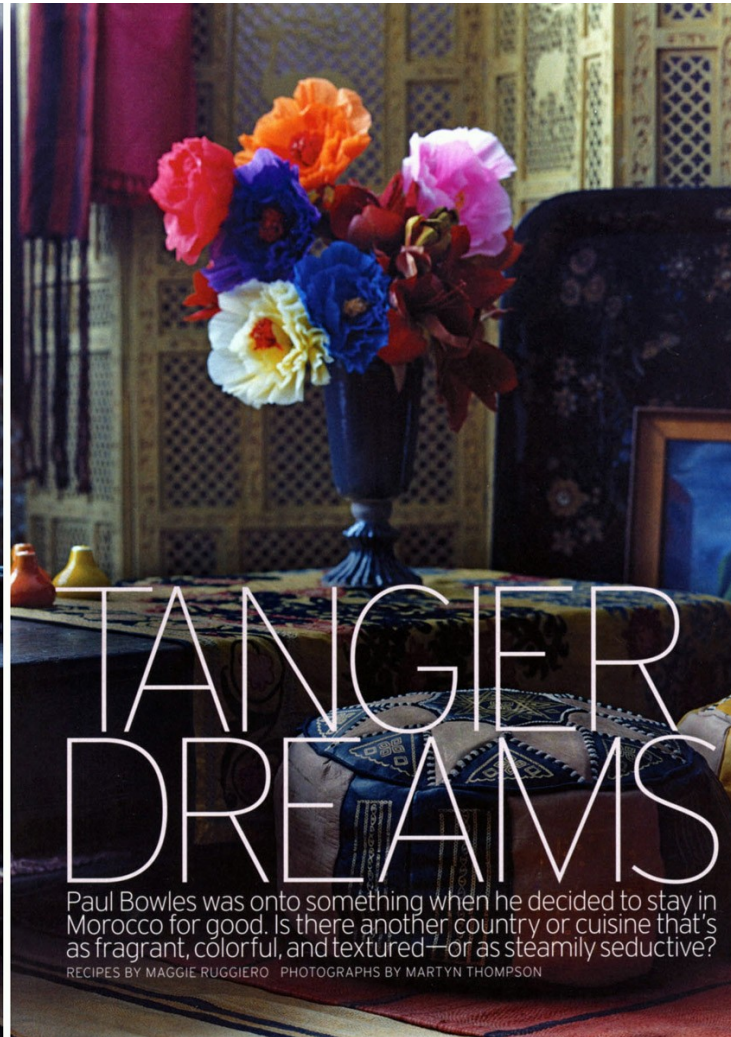
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BREAKFAST

Start your day with a plate of
vegan pancakes. They're as
satisfying as they are healthful.

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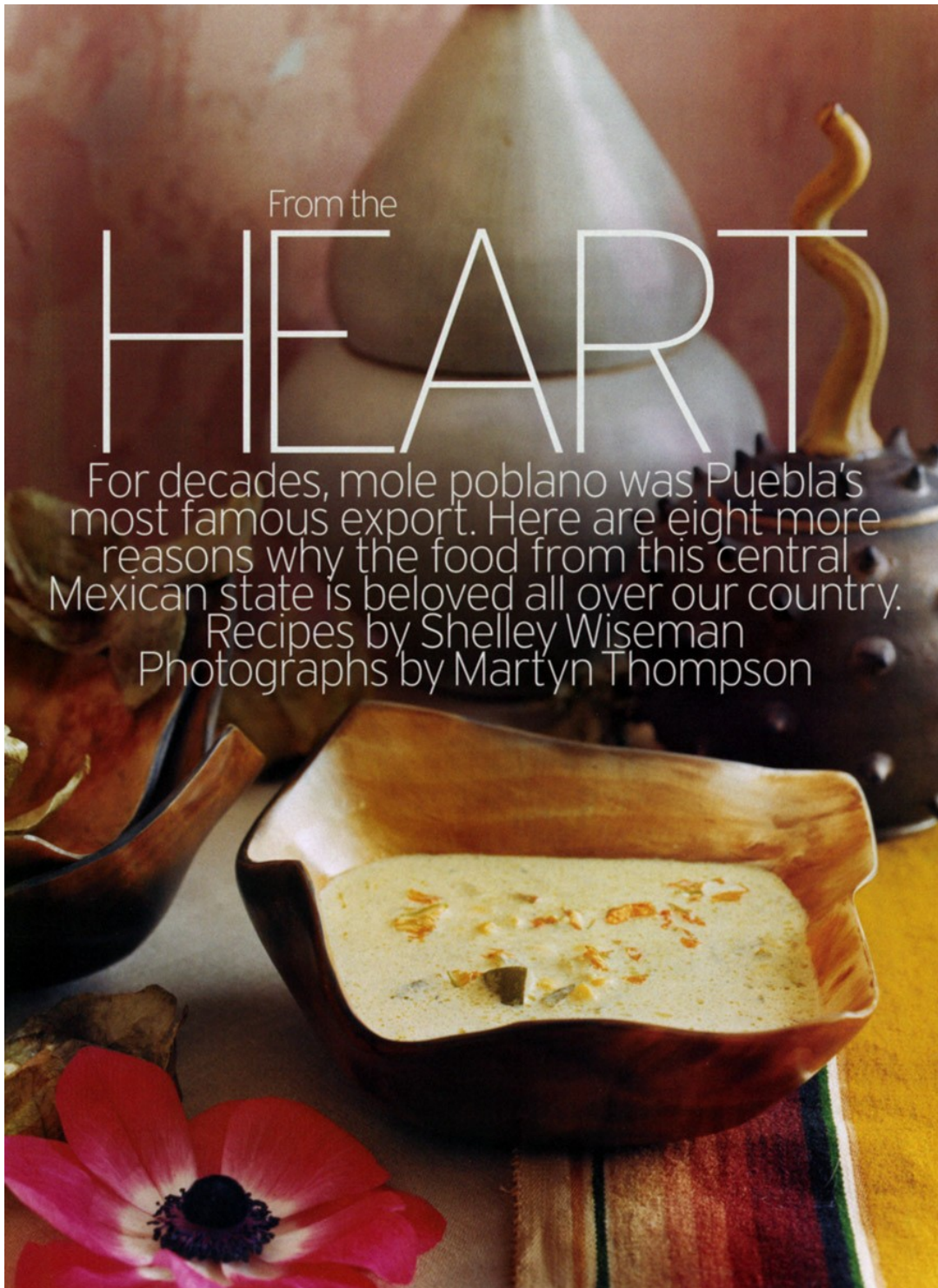
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From the

HEART

For decades, mole poblano was Puebla's most famous export. Here are eight more reasons why the food from this central Mexican state is beloved all over our country.

Recipes by Shelley Wiseman
Photographs by Martyn Thompson

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MENU SERVES 8

SANGRITA

MINI TORTILLAS WITH
CORN MUSHROOMS AND
FRESH TOMATILLO SALSA

ZUCCHINI SOUP

BEEF WITH GUAJILLO
SAUCE BAKED
IN BANANA LEAVES

MEXICAN WHITE RICE

TOMATILLO GUACAMOLE

Santa Rita Reserva

Chilean Shiraz '04

"SIGHS OF THE BRIDE"

FRITTERS

MIXED FRUIT IN

CINNAMON LIME SYRUP

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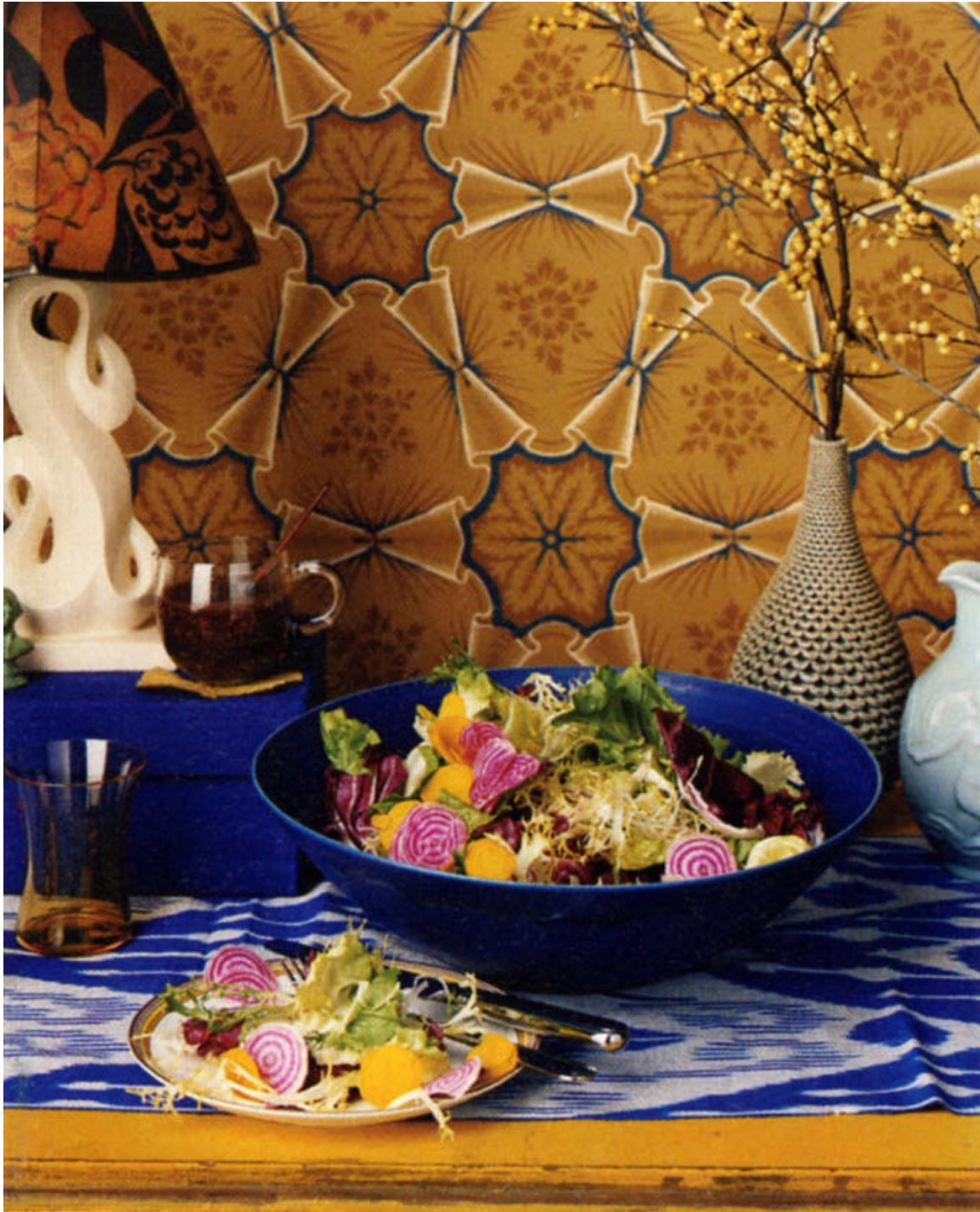
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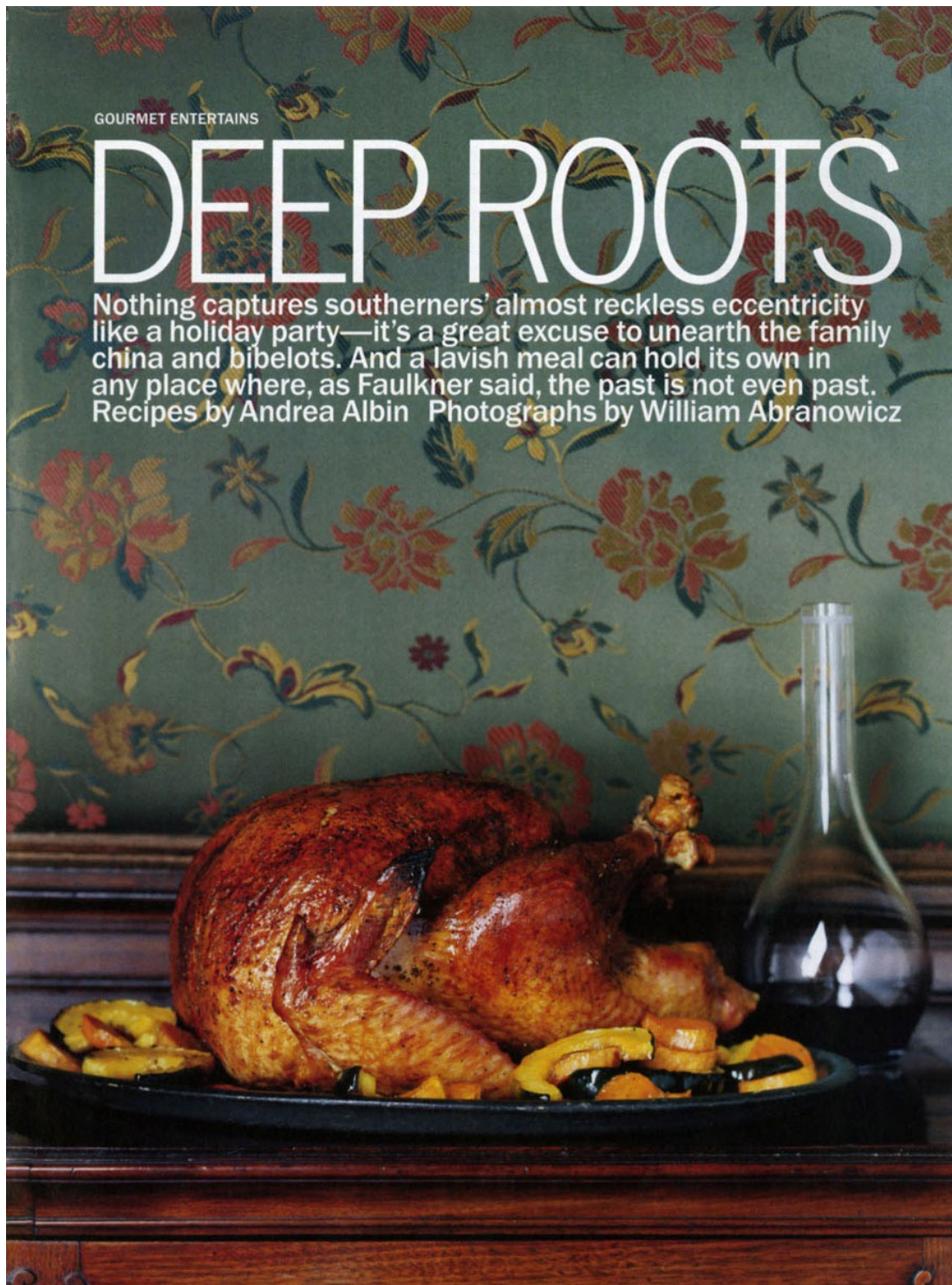
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GOURMET ENTERTAINS

DEEP ROOTS

Nothing captures southerners' almost reckless eccentricity like a holiday party—it's a great excuse to unearth the family china and bibelots. And a lavish meal can hold its own in any place where, as Faulkner said, the past is not even past. Recipes by Andrea Albin Photographs by William Abranowicz

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AROUND THE WORLD
A SPECIAL ISSUE
ON STREET FOOD
MAY 2005

Gourmet
THE MAGAZINE OF GOOD LIVING

**MENUS FROM
SICILY, MEXICO,
AND INDIA**
+ RECIPES FOR
BELGIAN FRIES
JAMAICAN
SPICY SHRIMP
TURKISH KEBABS
CHINESE
POT STICKERS
AMERICAN RIBS
BRAZILIAN
GRILLED CHEESE
HAWAIIAN
BUTTER CAKES
AND MORE

**THE TOP
HOTELS IN
44 CITIES**

**REAL COOKS
REAL FOOD
AND 57
FANTASTIC
RECIPES**

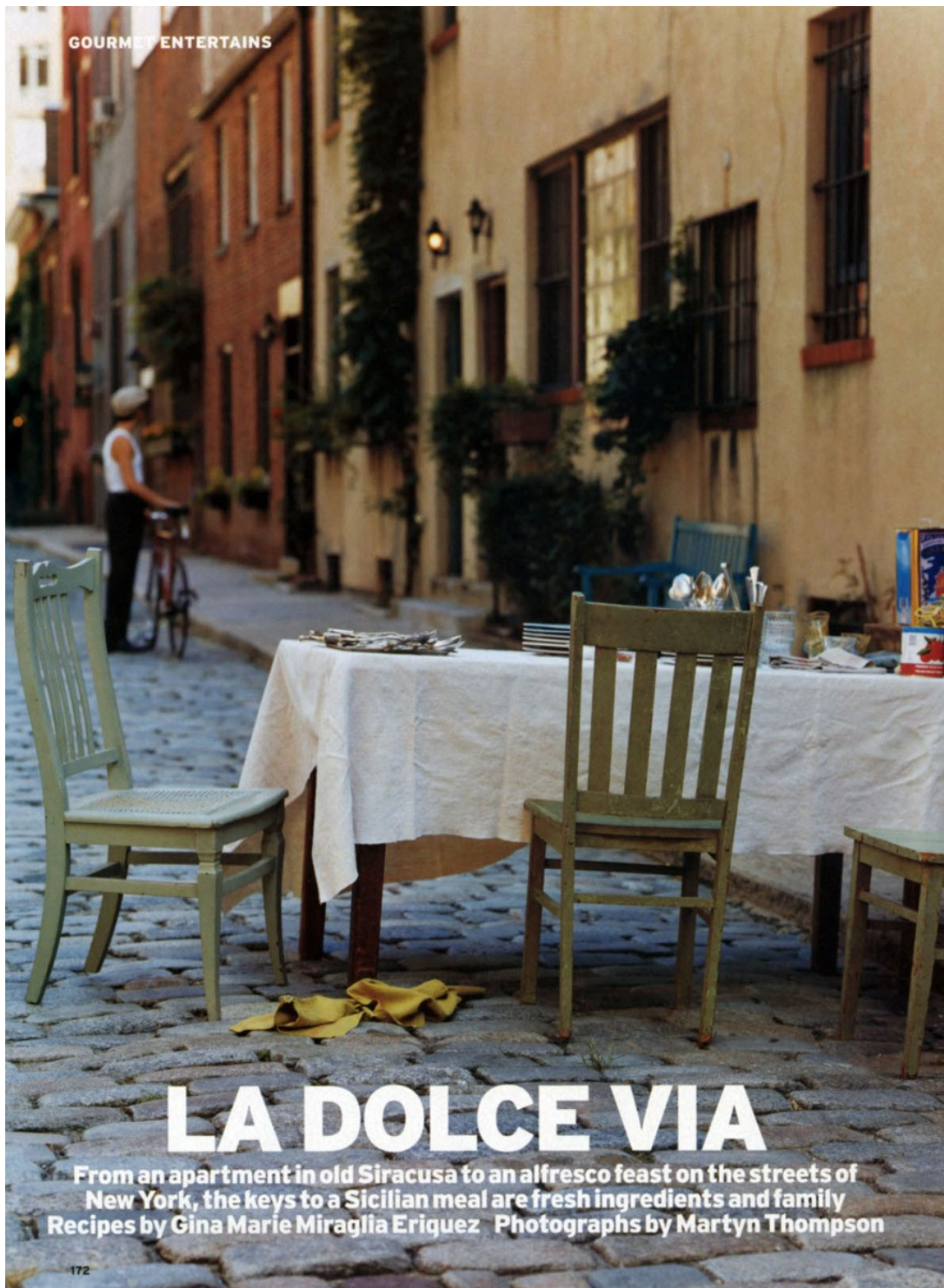
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Palmina wines are straightforward, uncomplicated by chemistry or new oak, and the Cliftons follow that spirit in the way they entertain. The table is set with local flowers and vegetables, and the traditional Italian recipes have a California flavor



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**MENU
SERVES 2**
FEVER COCKTAILS
SMOKY PEANUTS
OYSTERS WITH
CHAMPAGNE-VINEGAR
MIGNONNETTE
SKATE WITH WILD
MUSHROOMS IN PEARL
SAUCE
Pierre Morey Meursault-
Perrières Premier Cru '02
CHOCOLATE MINK

IN THE MOOD

THIS SULTRY DINNER UNWINDS TO THE SUBTLE RHYTHMS OF JAZZ
RECIPES AND FOOD STYLING BY MAGGIE RUGGIERO PHOTOGRAPHS BY MARTYN THOMPSON



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