

Mayor Days Be Merry

By Susie Iventosch

The holidays are the perfect time to bring out treasured family recipes, but also a fun occasion to experiment with new dishes

to add to the repertoire. Our Lamorinda mayors have come up with some of their favorite holiday dishes for you to enjoy at home!



From left: Steven Glazer, Carol Federighi and Mike Metcalf
Photo Andy Scheck

Moraga Mayor Michael Metcalf

Mayor Metcalf's Christmas culinary masterpiece was inspired by Julia Child many years ago, when he decided to braise a goose.

"This is not just any stuff-in-the-oven goose," reported the mayor. "This is a full-on 'meat and chestnut' stuffed bird, braised in turkey stock made from the Thanksgiving turkey."

He says the key is a "properly prepared and carefully installed" veal and pork stuffing, or farce in French. His wife, Sharon, works by his side preparing braised red cabbage with chestnuts and Brussels sprout-potato mash.

"This meal is best served with a robust pinotage, and, of course, excellent company," added the mayor.

Metcalf said that his guidance for this dish was and remains Julia Child's Mastering the Art of French Cooking, which is still available for purchase, and, in fact, can be downloaded right onto your iPad! That is where mine resides, so it is always accessible ... even while travelling.

"Julia never made anything simple, and this is no exception, but she nailed it with this recipe," Metcalf remarked. "When I first did it, the entire operation took well over six hours. Now, 30 years later, I knock it out in about three ... and at a much more leisurely pace."

Because Mayor Metcalf's menu is extensive, we invite you to visit the Lamorinda Weekly website for a full accounting of his recipes for the holidays.

Now that you are equipped with a few more holiday recipes, I wish all of you a delightful and delectable holiday season!

Susie Iventosch is the author of Tax Bites and Tasty Morsels, which can be found at Across the Way in Moraga, www.amazon.com, and www.taxbites.net. Susie can be reached at suziventosch@gmail.com. **These recipe is available on our web site** www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at 925-377-0977.



Orinda Mayor Steven Glazer



Photo Susie Iventosch

He was a picky eater as a youngster, preferring cereal with no milk for breakfast and peanut butter and jelly sandwiches – hold the peanut butter – for lunch. But, there is one special dish Orinda Mayor Steven Glazer remembers especially fondly.

"I grew up with my mother's kugel being a favorite holiday treat," Glazer said.

While Glazer does not have his mom's exact recipe, he said that his neighbor, Dvora Citron, passed hers along and it closely matches his mom's.

Kugel literally means "ball" in Yiddish and German, but also refers to a custard-style side dish or dessert, made with milk, eggs, sour cream and cottage cheese. Originally made from bread and flour, kugel was a savory rather than sweet dish. Some 800 years ago, bread was replaced by noodles, and in the 17th century the addition of raisins, cinnamon and sugar allowed the dish to also be served as dessert.

Mayor Glazer said it was used more as a side dish in his family, but with the sugar and spice, we opted for the dessert route!

Sweet Noodle Pudding (Kugel)

INGREDIENTS

- 12 ounces extra wide egg noodles
- 3 eggs
- 1/2 cup sugar
- 8 ounces low-fat sour cream (I used plain non-fat yogurt)
- 16 ounces low-fat cottage cheese
- 1/2 cup low-fat milk
- 1 stick butter
- 1 teaspoon vanilla extract
- 1 teaspoon cinnamon
- 1/2 cup raisins
- 1/2 cup brown sugar

DIRECTIONS

Preheat oven to 325 degrees F. Cook noodles as directed on package, drain and set aside. In a large bowl, beat eggs until foamy. Add sugar gradually and continue beating. Add sour cream, cottage cheese, milk and melted butter. Add vanilla, cinnamon and raisins. Toss in cooked noodles and mix well. Put in greased 9x13 ovenproof casserole. Sprinkle brown sugar over top. Bake 1 hour.

Lafayette Mayor Carol Federighi



Photo Susie Iventosch

Lafayette Mayor Carol Federighi prepares a very special soup for her holiday fare.

"My Christmas Eve selection involves a lot of chopping, but the result is well worth the effort," Federighi noted. "It is a curried carrot-apple soup with ginger crème fraîche, but I must credit Bay Cafe who ran this recipe from Chef Gloria Ciccarone of The Big Four in 1998."

And, I must credit Mayor Federighi for passing this fabulous recipe along to me. I have never tasted a soup so bursting with flavor! The spicy flavors lend themselves festively to any holiday occasion.

Curried Carrot-Apple Soup with Ginger Crème Fraîche

(Serves 12-16)

INGREDIENTS

- 1/2 cup olive oil
- 3 onions, chopped
- 6 shallots, chopped
- 6 garlic cloves, chopped
- 1 teaspoon fresh thyme, minced
- 1 tablespoon fresh ginger, minced
- 8 carrots, peeled and chopped
- 3 parsnips, peeled and chopped
- 4 green apples, peeled, cored and chopped
- 1 1/2 tablespoons curry powder
- 1/2 teaspoon ground coriander
- 1/2 teaspoon ground ginger
- 1 tablespoon salt
- 1/2 teaspoon white pepper
- 1 gallon chicken stock (I used 3 quarts for a thicker soup)

DIRECTIONS

Saute first five ingredients until fragrant. Add carrots, parsnips and apples and continue to saute for another five minutes. Add spices, salt and pepper. Saute until veggies are tender. Add chicken stock to cover and boil for one hour or until everything is soft and smells fantastic! Cool to room temperature. Once cooled, puree in batches until silken in texture. Reheat and serve hot with a dollop of crème fraîche.

Ginger Crème Fraîche

Mix together: 1 cup crème fraîche, 1/4 teaspoon ground ginger and pinch of salt.

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