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Thoughtful Food

Don't Waffle over Serving These Tasty Treats

By Susie Iventosch



people we were serving, so I saved them in the refrigerator. The next day, I popped them in the toaster and made a sandwich with sliced turkey, gruyere cheese and avocado in between two waffles, and had a very creative sandwich for lunch. It was one of the best, and easiest, sandwiches I think I've ever tasted. I had that exact same sandwich for three lunches in a row.

Next time, I am going to try adding bacon pieces for a savory breakfast waffle.

Savory waffles make a great alternative to bread. Photo Susie Iventosch

I just love the crunchiness of homemade waffles. The little cavities allow space for all sorts of delicious sauces, syrups or other condiments to pool for an extra burst of flavor. While we normally think of waffles with maple syrup, I once had a waffle instead of an English muffin for eggs benedict and it was surprisingly perfect.

Ever since then, I've been wanting to make savory waffles and serve them with dinner in lieu of bread. This recipe, made with

dill, gruyere and sharp white cheddar, makes a delicious accompaniment to grilled salmon. I prepared the salmon with a little dill and lemon pepper, and served a lemon-dill-white wine sauce over both the fish and the waffle. It makes for a nice change from the regular baguette served with dinner.

If you've never tried using waffles instead of bread for sandwiches, this is a great way to use any leftovers you might have. I made too many waffles for the number of

Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: 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.



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Savory Waffles

(Makes about five 4-inch square waffles; double it for 10, or if you plan on making sandwiches later in the week.)

INGREDIENTS

- 1 cup all-purpose flour
- 1 tsp. baking powder
- 1 tsp. dill (I used dried, but fresh would also be great!)
- 1 tsp. salt
- 1 large egg
- 1 cup buttermilk (can also use regular milk)
- 2 Tbsp. olive oil
- 1 cup shredded cheese (I used half sharp cheddar and half gruyere)
- Butter for greasing waffle iron.

DIRECTIONS

In a large bowl, add flour, baking powder, salt and dill. Mix well.

In a separate bowl, or large measuring cup, add egg and milk and mix well. Stir in grated cheese and olive oil. Stir the wet mixture into the dried, mix until well incorporated and there are no flour lumps. Heat waffle iron. Spoon batter onto iron and cook until crispy and golden brown. Cheese will be melting and oozing a little bit out of the sides, so it makes for a bit of a cleaning challenge. (It wasn't too bad, though, took me about four minutes to clean the waffle iron.) Save any leftover waffles in the refrigerator or freezer.

Dill-butter wine Sauce

- 2 Tbsp. butter, melted
- 1 teaspoon dried dill, or 1 tablespoon fresh dill
- ¼ cup white wine

Melt butter in a small saucepan over medium heat. Add dill and wine and heat through.

'Wish Upon a Star' Turns 10 ... continued from page B2



Leslie Noel, founder and director, and Sierra Dee, musical director, present a donation from the Peter Pan Foundation to Children's Hospital Oakland April 6, 2016. Photo provided

The elder Ryge, who has served on the PPF board of directors since 2012, has watched the show evolve from its very beginning, when Noel wrote the role of Peter Pan for Steffen. She recalls how her son was affected by his cast visit to the chil-

dren's hospital and believes in the importance of the PPF motto, both for its philanthropic good deeds and for "teaching young hearts to fly."

Perhaps best known for its "Wish Upon a Star" production, PPF also performs summer and

winter musicals; cast members have performed for audiences at the Walnut Creek ice rink, in San Francisco's Union Square, and during Orinda's Fourth of July parade.

"The Peter Pan Foundation, inspired by our original Peter Pan, the late Steffen Ryge, was founded to inspire children of all ages to find their inner talents and confidence; to help them to reach their personal potential and find the best versions of themselves, on and off the stage," says Noel.

After all, she says, "everyone has a little Peter Pan inside."

The 10th anniversary production of "Wish Upon a Star" runs May 28, 29 and 30 at the DVC Performing Arts Center, 321 Golf Club Road, Pleasant Hill, with full-length performances at 2 and 7 p.m. Shadow Cast performances tailored to younger audiences begin at 10 a.m. May 29 and 30. Tickets are \$25 for adults and \$15 for students and may be purchased online at www.peterpanfoundation.org.

As Seen in Lamorinda....



Krissy Dorn and daughter Hannah

Photo Sora O'Doherty

Soprano Krissy Dorn performed a farewell concert in Lafayette before returning to her native Germany. The concert benefitted the Hemophilia Foundation of Northern California.