

Dinner and A Book Episode #513

Menu:

Leeks in celebration of St. Davie's Day
Baked Chicken with Moroccan Sauce
Salad made of secret ingredients that reveal the guest's relationship with the host
Olives
Nuts
Cheese
Apples, grapes and pears
Whole Loaves of Bread
Strawberries in Red Wine
Ale and Claret

Recipes:

Baked Chicken with Moroccan Sauce

Bake a whole Chicken for 1 hour at 350 degrees. Make a Moroccan Sauce of prunes, brown sugar and red wine. Cook on the stove for 10 minutes. Place the baked chicken on a pewter platter. Cover the chicken with the Moroccan Sauce. For decoration, add dates and oranges around the chicken. Place Olives, nuts and cheese on another pewter platter. Place apples, grapes and pears on a third pewter platter.

Leeks

Chop the white part of the leeks. Place in a pan on the stovetop. Cook leeks in a little bit of water with some chopped scallions, butter, salt and pepper.

Secret Salad

Arrange lettuce on a pewter platter. Add the following ingredients, which reflect the feelings of the host for the visitor. The choice of vegetables is very important for an intimate dinner.

Asparagus (Renewing of love).
Radishes (Pardon me. Scallions (I love you not)
Cabbage (Your love feedeth me)
Rosemary flowers (I accept your love)
Olives (your love annoyeth me Winter savory (I offer you my love)
Borage (You make me glad)
Lilies of the Valley (Kiss me)

Drizzle Olive oil and vinegar over the Secret Salad On the stove slowly cook fresh strawberries in red wine and a little bit of brown sugar and cinnamon. Cook enough to heat the strawberries. Serve in a glass bowl to show off the color of the berries. To present an Elizabethan Dinner cover the table with a white tablecloth and white napkins. Use pewter serving pieces. If you can find mother of pearl knives, use them as the only utensils. Use pewter dinner plates and pewter tankards. Play a CD of Renaissance harp and lute music. Light candles in pewter or brass candlesticks. Offer a silver bowl filled with water and a hand towel for hand washing before the meal.