



the Dish's Dishes™

all things delicious™

Molleja n' More in Beuños Aires

A much-loved (and much-missed) Dish girl is currently investigating life in Bueños Aires. She's been there since July and has many delicious morsels to share.

One such morsel is Molleja, the thymus gland of the bull, but when served as a dish can refer to that gland in a cow, lamb, or pig as well. In Argentina, it is typically grilled or roasted and served piping hot on a *plancha*.

She's also discovered the merits and varieties of steak and *dulce de leche* (not

together!). A tender skirt steak for dinner followed by anything covered in *dulce de leche* is an ideal meal. Our ravenous reporter says they put the caramel-ish spread on everything from crepes to cake rolls to *alfajores*—mini cookie sandwiches covered in chocolate and powdered sugar.

Our mouths at Dish headquarters are watering and we can only hope that she'll have recipes and smuggled in treats upon her arrival!

Tea District

I recently spiced up some double chocolate cookies by adding earl grey tea. The inspiration came when I got **Tea District's** Earl Grey Supreme blend, which is blended with bergamot citrus oil and orange peel.

To make the earl grey infusion, I ground the tea in a coffee grinder until it was a fine powder. I then mixed it in while I was creaming the butter with the sugar in my usual recipe (if you are using a mix, add the tea powder to the dry ingredients).

The result was an extremely refined cookie that, of course, went great with a cup of tea.

If you don't like earl grey, try doing the same process with **Tea District's** Jasmine Blossom Green blend. The result will be an earthy accompaniment best dipped in or crumpled over ice cream.

Beechwood House Barbeque

This past summer, my contribution to a friend's festivities included five flavors of **Beechwood House Originals**—barbeque sauces with a depth of flavors that provided the perfect accoutrements for grilled poultry, pork, and veggies. A fortuitous discovery at the Fancy Food Show, Beechwood House's friendly fellows sell their product only at a few limited locations, mostly gourmet country shops in upstate New York.

We were thrilled to get our hands on each of the flavors, and were bowled over by the results. Their "extra-hot" and "ginger-wasabi" sauces were perfect on barbequed chicken, and the "original" sauce dressed up a whole onion to make for a tasty vegetable side. Yours truly enjoyed it so much that it easily became my entrée.

Although barbeque season has passed, autumn days hearken autumn oven roasts, and **Beechwood House's** sauces rise to the occasion yet again. The "ginger-wasabi" sauce goes wonderfully on a roast duck with a side of Sichuan-style vegetables and brown rice. The garlic sauce works perfectly with salmon and is wonderful served with broccoli that have been tossed in it as well.

To get that same divine summer onion that I devoured at the barbeque, glaze a whole, peeled yellow onion with the "original" sauce. Wrap it in foil, and bake in a 400-degree oven for half an hour. Serve several of the sticky sweet and sour onions for dinner to accompany roast pork (glazed with the same sauce!), baked fingerlings or squash, and cinnamon apples!

Developed from family recipes of Lynn Fabian (Founder of **Beechwood**), the **Beechwood** name comes from her family's summer home in the Catskills, where the majority of the recipes first came into existence and were then taste-tested via many barbeques each summer.

The involvement of the second and third generations of the Beechwood legacy will surely keep these sauces circulating for seasons to come.

Indeed, the sauces' shelf lives extend past summer and well into fall, but after just one finger-licking taste of these versatile sauces, you may discover that they'll be long gone come winter!

Phone: 917.439.1447
Fax: 917.591.4803
104 Charlton Street #5E
New York, NY 10014

E-Mail:
thedish@thedishsdishes.com

www.theDishesDishes.com

Welcome to the Dish's Dishes newsletter, or as I like to call it, *The Dish*. We are devoted to keeping you up-to-date on New York's ever-changing and ever-exciting restaurant world and letting you in on new products at the Greenmarket and in many of the specialty food markets we are so lucky to have.

This is a spot for anyone to share his/her culinary news, questions, and discoveries. We are in a unique position as a newsletter attached to a cooking company, and want to share your ideas, thoughts, and opinions with others.

Please make the most of our service, and *Dish it to us!*

-Jill A. Donenfeld