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AOL Keyword: Southern Living

All Hands in the Kitchen

This cook spices up relationships while he serves dinner.



Jacques Haeringer

When people cook together, they form special bonds. Laughter and fun become part of the menu amid the chopping, peeling, stirring, and tasting. Whether you're planning an intimate dinner for two or a large gathering, be sure to do what this cook does: Bring all hands in the kitchen.

Jacques Haeringer, chef and author of *Two for Tonight*, feels the preparation of food is an act of love. "Most of our memorable moments are celebrated with festive meals," says Jacques. "The pleasures of fine food and wine are essential parts of a passionate life." As chef de cuisine at L'Auberge Chez François, a nationally acclaimed restaurant in Great Falls, Virginia, Jacques shares his passion with all the guests.

"To ignite your passionate life, include your loved ones when you cook; you'll bring more to the table," says Jacques. He suggests planning ahead so everyone will be prepared. Select and assign recipes according to skill levels so you don't leave anyone out. Those who finish first may assist others or work on table decor.

Here are some of Jacques's favorite recipes. Enjoy them with those you love.

ANDRIA SCOTT HURST



Succulent Dijon Rack of Lamb takes only six ingredients.

DIJON RACK OF LAMB

MAKES 8 SERVINGS

PREP: 10 MIN., COOK: 6 MIN.,
BAKE: 25 MIN., STAND: 10 MIN.

- 2 (8-rib) lamb rib roasts (2 to 2½ pounds each), trimmed
- 1 teaspoon salt
- 3 teaspoons pepper
- 3 tablespoons olive oil
- 3 tablespoons Dijon mustard
- 1 cup fresh herb focaccia breadcrumbs*

RUB lamb evenly with salt and pepper.

COOK lamb in hot oil in a large skillet over high heat 3 minutes on each side or until browned. Place lamb, fat side up, on a rack in broiling pan.

BAKE at 425° for 20 minutes or until

a meat thermometer inserted into the thickest portion registers 145°.

REMOVE lamb from oven; leaving oven on. Cover lamb loosely with aluminum foil, and let stand 10 minutes or until meat thermometer registers 150°.

BRUSH lamb with mustard; cover with breadcrumbs. Return lamb to oven, and bake 4 to 5 minutes or until golden. Cut into chops, and serve. *1 cup fresh French breadcrumbs may be substituted. Focaccia is a flat Italian bread that can be found in the bakery section of grocery stores.

NOTE: When Jacques prepares this dish, he prefers to cook the lamb until a meat thermometer inserted into the thickest portion registers 135°. ▶

BRAISED RED CABBAGE

MAKES 6 SERVINGS
PREP: 20 MIN., COOK: 50 MIN.

- 1 medium-size red cabbage, thinly sliced
- ¼ cup red wine vinegar
- 1 teaspoon salt
- ½ teaspoon pepper
- 4 bacon slices, diced
- 1 large onion, thinly sliced
- 2 apples, peeled and sliced
- ¾ cup red wine
- ¼ cup sugar
- ¼ teaspoon minced garlic

TOSS together first 4 ingredients in a large bowl.

COOK bacon in a large Dutch oven over medium-high heat 10 minutes or until crisp. Add onion, and sauté 5 minutes or until tender. Stir in cabbage mixture, apples, red wine, sugar, and minced garlic. Cover, reduce heat to medium, and simmer 30 to 35 minutes.

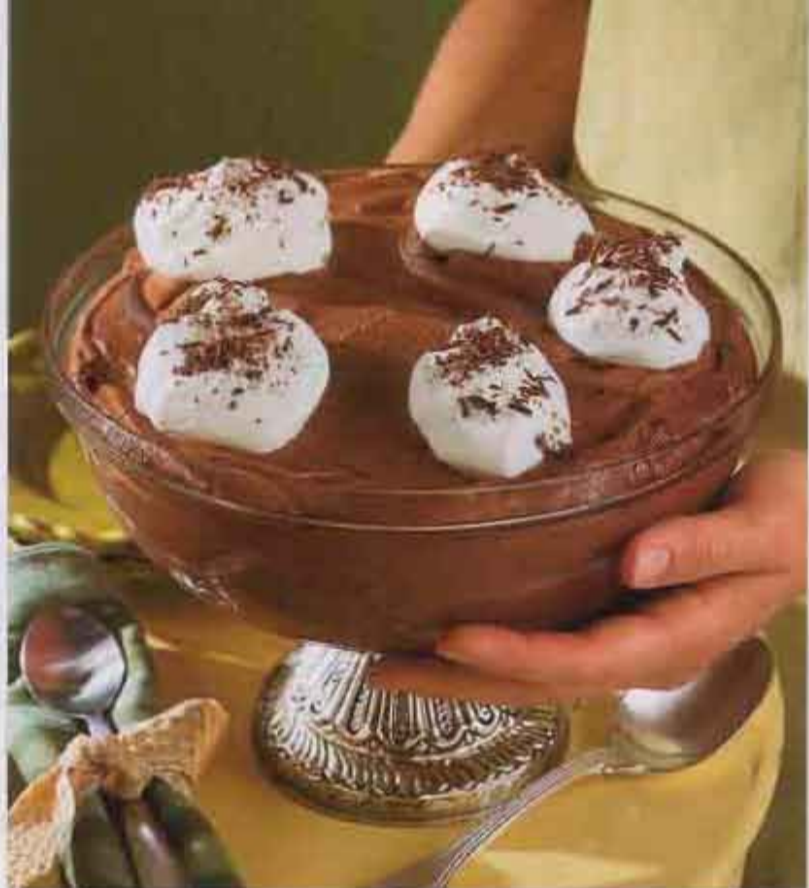
GRATIN POTATOES

MAKES 8 SERVINGS
PREP: 20 MIN., BAKE: 50 MIN., STAND: 15 MIN.

- 3 large baking potatoes, peeled and thinly sliced
- 1 quart whipping cream
- 2 garlic cloves, minced
- 2 teaspoons salt
- 1½ teaspoons pepper

LAYER potato slices in a buttered 13-x 9-inch baking dish. Stir together cream and remaining ingredients; pour mixture over potatoes.

BAKE at 400° for 50 minutes or until potatoes are tender and mixture is



Serve Chocolate Mousse in a large bowl or in individual dessert dishes.

bubbly and golden. Let stand 15 minutes before serving.

CRANBERRY RELISH

MAKES 3 CUPS
PREP: 15 MIN., CHILL: 30 MIN.

- 1 medium-size orange
- ½ lemon
- 1 pound fresh cranberries
- 1 cup sugar

CUT orange and lemon into quarters, removing white membrane down center of pulp.

PROCESS the orange and lemon in a food processor until finely chopped.

ADD cranberries and sugar; process until coarsely chopped and well combined.

POUR cranberry mixture into a bowl; cover and chill at least 30 minutes.

CHOCOLATE MOUSSE

MAKES 6 TO 8 SERVINGS
PREP: 10 MIN., COOL: 5 MIN., CHILL: 2 HRS.

- 1 (12-ounce) package semisweet chocolate morsels
- 2½ cups whipping cream, divided
- 1 teaspoon vanilla extract
- 1 tablespoon rum
- Garnishes: whipped cream, grated chocolate

MICROWAVE chocolate morsels and ½ cup cream in a small glass bowl at HIGH 1½ minutes or until melted, stirring twice. Stir in vanilla and rum, blending well. Cool 5 minutes.

BEAT remaining 2 cups cream at medium speed with an electric mixer until soft peaks form; fold cream into chocolate mixture. Pipe or spoon into a large serving bowl or dessert dishes. Garnish with additional whipped cream and grated chocolate, if desired. Chill 2 hours. ♦



Gratin Potatoes is as easy as peel, slice, and bake.

where to find it

COVER

Dishware from Table Matters, Mountain Brook, Alabama; (205) 879-0125 or www.table-matters.com (R).

A PAIR OF EARLY RISERS

Page 55: Lenten rose is available from Brent and Becky's Bulbs, toll free 1-877-661-2852 or www.brentandbeckysbulbs.com; Park's Countryside Gardens, 1-800-213-0493 or www.countrysidegardens.com; White Flower Farm, 1-800-503-9624 or www.whiteflowerfarm.com. **Dwarf iris** can be purchased from Brent and Becky's Bulbs; White Flower Farm; and McClure & Zimmerman, 1-800-883-6998 or www.mzbulb.com.

TRIED-AND-TRUE TULIPS

Page 59: Tulips are available from Brent and Becky's Bulbs, toll free 1-877-661-2852; White Flower Farm, 1-800-503-9624; and John Scheepers, Inc., (860) 567-0838 or www.johnscheepers.com.

OLD PUMPKINS, NEW LOOK

Page 64: Heirloom pumpkin seeds can be purchased from Johnny's Selected Seeds, (207) 437-4301 or www.johnnyseeds.com.

GATHERING PLACE

Pages 82-86: Architecture by Wiley Pollard, Shreveport, (318) 868-3635; **interior design** by Evelyn Williams Designs of Dallas and Santa Fe, (505) 820-6777 or e-mail ewallc@aol.com; **builder** was Walter Smithey, Shreveport; **longhorn painting** by artist Christy Pleasants Douglas, (901) 454-1858 or e-mail bdoug@prodigy.net; **landscape designer** was Bart Crowley, Kilgore, Texas; **floral designer** was Leah Darby, Longview, Texas.

SHORTCUTS FOR THANKSGIVING AND CHRISTMAS

Pages 88-90: Copper flower pots and tub from Smith & Hawkin (O); **fire screen** from At Home, Homewood, Alabama, (205) 879-3510 (R); **hand-painted gourds** from Table Matters, Mountain Brook, Alabama, (205) 879-0125 (R); **lanterns** distributed by Tiger Lily.

SET A LASTING IMPRESSION

Page 92: Interior design by Darryl Carter, Washington, D.C.; **wall color** is Woodlawn Blue in a flat finish by Benjamin Moore & Co.

GRAND CENTRAL STATION

Page 94: Architecture by John Legerton, AIA, Legerton Architecture & Planning, Asheville, North Carolina; (828) 251-9125.

IMPROVED FACADE

Page 96: Architecture by Kevin Harris, Baton Rouge, (225) 924-7450.

FISHING FOR A CHANGE

Page 98: Fish fabric by Duralee, available at King Cotton, Birmingham, (205) 322-5878 (R); **kilim pillows, bamboo blinds, desk lamps, and twig shades** from At Home, Homewood, Alabama, (205) 879-3510 (R); **trout prints** from The Briarcliff Shop, Birmingham, (205) 870-8110 (R); **kilim footstool** from Harmony Landing, Homewood, (205) 871-0585 (R); **architectural brackets** from Interiors Market, Birmingham, (205) 323-2817; **paint** is Alligator Green by Benjamin Moore & Co.

RED WALLS, WARM ROOMS

Page 100: Interior design by Richard Taylor, Baltimore, (410) 727-3333.

A HOME MODELED FOR CONSERVATION

Page 102: Residential and interior design by Corbin Tucker, ASID, Inside-Outside, Highlands, North Carolina, (828) 526-4272; **land planning and design** by Vladimir Gavrilovic, Paradigm Design, Reston, Virginia, (703) 709-0844.

HOME TIPS

Page 103: Don Williamson, Clean Sweep Chimney Service, Inc., Chelsea, Alabama, (205) 678-2048 or www.chimneycare.com.

BOLD COLOR ADDS CHARACTER

Page 110B: Interior design by Mary McWilliams, Stephen Fuller, Inc., Atlanta, (678) 775-4663; **residential design** by Stephen Fuller, Stephen Fuller, Inc., Atlanta, (678) 775-4663; **builder** was Hunter Blair Homes; **faux finish** by Kass Wilson, Suwanee, Georgia; **room paint colors** are by Sherwin Williams (dining room is Vert Olive, and study is Cajun Red from the Preservation Collection).

SUSTAINING A SOUTHERN HERITAGE

Pages 160-162: Food for the Soul (\$44.95) is available at www.parisfoodforthesoul.com or by calling 1-800-555-6771.

ALL HANDS IN THE KITCHEN

Pages 164-166: Jacques Haeringer, chef de cuisine at L'Auberge Chez François, www.chefjacques.com and www.twofortonight.com. For restaurant reservations call (703) 759-3800.

(D) Available only through a designer or an architect; (M) Contact the manufacturer for a retail source near you; (O) Mail order; (R) Retail store. Unlisted items are one of a kind or unavailable.

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