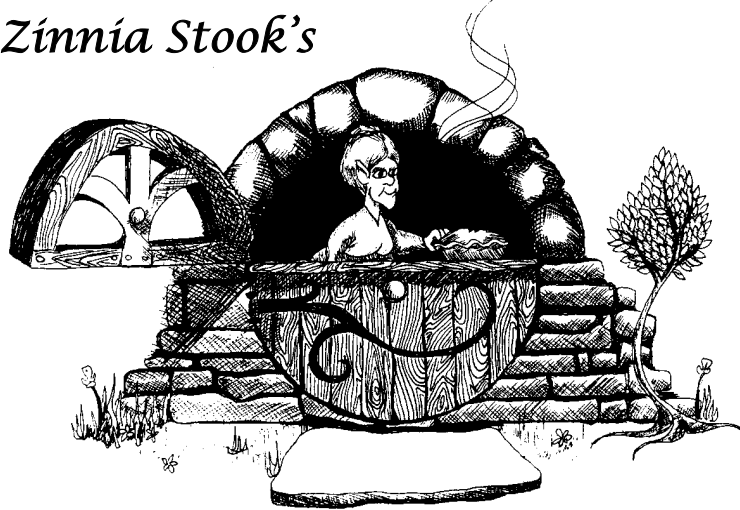


Zinnia Stook's



From the Larder

Hobbit Cuisine

Sharon Helms

A Festive Autumn Meal *Roast Venison*

with Red Wine and Juniper Berry Sauce

To make the sauce, melt **one tablespoon butter** in large saucepan over medium heat. Add **one-third cup chopped shallots** and sauté until golden, about six minutes. Add **two teaspoons whole black peppercorns, eight juniper berries, and one large fresh thyme sprig**. Stir one minute (berries will pop!). Add **two cups dry red wine**. Increase heat to high; boil until wine is reduced to glaze, about 15 minutes. Add two cups low-salt chicken broth, 14 ounces low-salt beef broth, and one fresh rosemary sprig. Boil until mixture is reduced to 1.75 cups, 10 to 12 minutes longer. Strain mixture

into small saucepan, pressing on solids to release all liquids.

Mix **two tablespoons butter** and **one teaspoon flour** in small bowl to a smooth paste. Bring sauce to simmer over medium heat; whisk in paste. Cook until sauce boils and thickens enough to coat spoon lightly, whisking often, about two minutes. Season with **salt**. (Can be made three days ahead. Cool; cover and chill. Rewarm before serving.)

Preheat oven to 400° F. Sprinkle well-trimmed **two pound venison rib roast** (or two-pound beef tenderloin, or two pound rack of lamb) with **salt and pepper**. Heat **one tablespoon olive oil** in large nonstick skillet over high heat. Sear venison until brown, about two minutes per side. Transfer to rimmed baking sheet. Roast venison until thermometer inserted into center registers 125° F to 130° F, about 20 minutes. Let rest 10 minutes.

Transfer venison to platter. Garnish with fresh Italian parsley. Cut venison between bones into individual chops. Service with sauces.

Tip: Juniper berries are available in the spice section of many supermarkets.

Butter-Roasted Parsnips with Lemon

Melt **one-half cup butter** in large pot. Remove from heat. Add **18 medium parsnips**, peeled, trimmed, cut into five-inch length (very thick tops halved or quartered lengthwise); toss to coat. Sprinkle with **salt and pepper**.

Preheat oven to 375° F. Spray large rimmed baking sheet with nonstick spray. Using slotted spoon, transfer parsnips to prepared sheet; reserve pot with butter.

Roast parsnips until tender, tossing occasionally, about 45 minutes. Add **one tablespoon fresh lemon juice, one teaspoon finely grated lemon peel, and one-eighth teaspoon ground nutmeg** to reserved pot. Add parsnips. Toss over medium heat until coated with lemon butter, about two minutes.

Season with **salt** and **pepper**. Arrange parsnips on platter; serve.

Old-Fashioned Apple Crisp

Preheat the oven to 350° F. Butter a 9 x 14 x 2 inches oval baking dish.

Peel, core and cut **five pounds McIntosh or Macoun apples** into large wedges. Combine the apples with:

grated zest of one orange

grated zest of one lemon

two tablespoons freshly squeezed orange juice

two tablespoons freshly squeezed lemon juice

one-half cup granulated sugar

two teaspoons ground cinnamon and

one teaspoon ground nutmeg.

Pour into the dish.

To make the topping, combine:

1.5 cups flour

0.75 cup granulated sugar

0.75 cup light brown sugar (packed)

one-half teaspoons salt

one cup oatmeal

one-half pound unsalted butter (diced)

in the bowl of an electric mixer fitted with the paddle attachment. Mix on low speed until the mixture is crumbly and the butter is the size of peas. Scatter evenly over the apples.

Place the crisp on a sheet pan and bake for one hour until the top is brown and the apples bubble. Serve warm.

Note: The Gaffer always prefers a bit more cinnamon than the recipe specifies - in this case, about twice as much.

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