

Jerry Marlowe offers up a couple of recipes to enjoy

By Jerry Marlowe

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Soup's on and I just have to share a favorite potage recipe that I have been reminiscing over. Granted we have enjoyed a lovely warm fall, but with the cooler weather struggling to spark our appetites I have shelved many of those great cold summertime favorites. It is now time to experiment with a heart-warming soup.

I am going to contact my great old friends Russ and Peg Vernon of the famous West Point Market fame of Akron. Word has it that his wonderful son has opened another market which will be featuring a lot of the haute cuisine from the original West Point Market. Please be sure to locate the new one and enjoy some of their new approaches to food.

I shall lead off with Sara-beth's Tomato Bisque which Russ was able to capture from her Madison Avenue menu years ago in 2002 that he sent to me. This may look a bit large. Feel free to cut it back. But with Thanksgiving coming up you may need a big pot of it to satiate your oncoming crowd. And away we go. I did put a few Marlowe touches to the original recipe.

A BISQUET A BASKET ALA MARLOWE

Dice 4 scallions, 2 whole shallots, 1/2 of a medium onion and place in a skillet with 4 tbs of butter. Saute until soft and translucent. Now place that all in a double boiler. Crush 3 pounds of canned tomatoes into small pieces adding with their puree to a double boiler. Now heat that mix for 10 minutes. Then add 1 quart of heavy cream and



MARLOWE

1 quart of heavy cream and 1 quart of homogenized milk. Now cover and continue to cook for 15 minutes over a medium flame. Melt 1/2 stick of butter in sauce pan and combine with 1/3rd cup of flour, stirring to prevent lumps.

Now add that to the soup and cover and simmer for 45 minutes. You might want to open a bottle of wine to share with your helpers. Now add salt and pepper to taste. It would now be great to garnish each serving with 2 tbs of grated cheddar cheese. How about topping it off with some minced fresh coriander or parsley.

Now if that's too difficult, how about a real quick Oyster stew that I got from the chef at Williamsburg when we visited their fine establishment.

Gather 1 pint of fresh oysters, 4 tbs butter, 3/4th tsp salt, dash Tabasco sauce, 1 pint milk, 1 pint of light cream, and paprika.

Here we go. Drain oysters and save the liquor from them. Melt 2 tbs butter and add salt, pepper and Tabasco; Now add the oyster liquor to the butter and seasonings, stir to blend. Now add the oysters and cook only until their edges begin to curl. Stir in the milk and cream and bring it almost to the boiling point. Serve your masterpiece in hot bowls and top it with the remaining 2 tbs butter and sprinkle your wonderful creation with paprika.

How about a glass of Chardonnay or Sauvignon blanc? Unless you have a spare bedroom for your guests always have on hand some nice cider or nonalcoholic libations for them.

Bless you all for allowing me into your homes via this column.