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## Spring Feast Relaxed Cooking with Curtis Stone

Appetizer: Fresh Crab and Avocado Dip with Crispy Tortillas

Salad: Simple Salad with Parmesan Wafers and Organic Poached Eggs

Main Dish: Roasted Rack of Lamb with Parsley, Dijon and Chives

Side Dish: Provençal Ratatouille

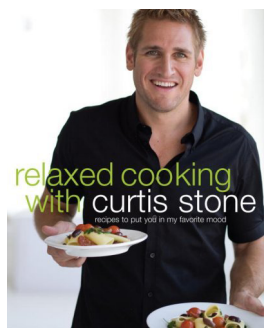
Dessert: Plum Cinnamon Crumble

### Fresh Crab and Avocado Dip with Crispy Tortilla

4 avocados (firm but ripe)  
Sour cream  
3 limes  
Fresh chives  
Salt and freshly ground black pepper  
15 oz fresh crabmeat  
Mayonnaise  
Fresh basil  
1 red jalapeno chili  
Canola oil  
12 fresh corn tortillas

### Simple Salad with Parmesan Wafers and Organic Poached Eggs

Organic Eggs  
Dijon mustard  
Garlic  
White wine vinegar  
Parmesan cheese  
Grapeseed oil  
Salt and freshly ground black pepper  
1 head romaine lettuce  
1 head butter lettuce  
1 bunch fresh Italian parsley



### Roasted Rack of Lamb with Parsley, Dijon and Chives

2 1-1/4- to 1-1/2 lb well-trimmed racks of lamb (each with 8 bones)  
Salt and freshly ground black pepper  
Extra-virgin olive oil  
Fresh flat leaf parsley  
Fresh chives  
Dijon mustard

### Provençal Ratatouille

Olive oil  
2 shallots  
Garlic  
Eggplant  
2 zucchini  
Red bell pepper  
Yellow bell pepper  
Dry red wine  
6 plum tomatoes  
Salt and freshly ground black pepper  
Fresh basil leaves

### Plum Cinnamon Crumble

2 lb plums  
Sugar  
2 cinnamon sticks  
All-purpose flour  
Old-fashioned oats  
1 stick chilled unsalted butter  
Sliced almonds  
Vanilla ice cream

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