Cutting the mustard, cuisine-wise

by ETHEL SIMMONS

When holiday time rolls around, there's always entertaining and a scramble to find the right recipe for those festive oc-

We asked four of the top chefs in the metropolitan area to provide one of their favorite recipes, alternatives to the annual ham and turkey affair.

Carol Haskins, executive chef at Jacques, offers a quick and easy recipe: Lobster Thermidor.

Kevin Enright, award-winning chef at the Double Eagle, gives detailed, step-bystep instructions for a magnificent holiday bird: Roast Goose with Combread Apple Stuffing.

Chef Duglass, owner of Restaurant Duglass, tells how to make one of the dishes that he recalls from his childhood: Roast Loin of Pork Nostalgia.

And Yvonne Gill, proprietor of Tweeny's, hands along a merry dessert re-cipe that has been in her family for generations: English Christmas Pudding.

LOBSTER THERMIDOR Carol Haskins, executive chef Jacques Seafood

One 6-8 ounce tail per guest. Two serv-

Fill a pot with salted water. Bring to a boil and gently peach the tails about 10 minutes (a little longer if completely fro-

Remove and cool tails, cut the soft undercoyer from both sides of the bottom of the shell with scissors. Remove and chunk the meat, keeping the shell intact.

Melt two tablespoons butter in saute

pan, add (optional one cup sliced mushrooms, one fine-sliced scallion), two tablespoons flour (do not allow the roux to brown), stir until well blended, add 1/2 cup whipping cream (stir in slowly), simmer 8-10 minutes. Season with salt, white pepper, a dash of cayenne pepper. Add lobster

meat and two tablespoons dry sherry.

Fill the tails with the mixture. Cover with bread crumbs, melted butter and a light sprinkle of paprika. Bake in 350-degree oven until crumbs are brown. A dollop of Hollandaise sauce, topped with black caviar and fine chopped paraley, an optional

ROAST GOOSE WITH CORNBREAD APPLE STUFFING Kevin Enright, chef Double Eagle

Six servings

Ingredients 8-9 pound goose, fresh 1 onion, 1 stalk celery, 1 carrot diced 3 cups chicken broth 34 cup Madeira wine Salt, pepper

Giblet stock

1. Put chicken broth, goose neck and giblets (except liver) in sauce pot with diced vegetables, two cloves, one bay leaf, pinch

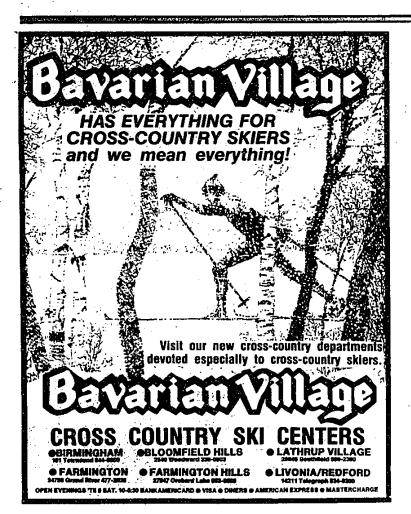
2. Bring to boil, skim froth off top, turn to low simmer, cook for one hour or until giblets are tender.

Stuffing

1 medium onion diced

3 tart apples — peeled, cored, diced 2 stalks celery diced

1 tablespoon chopped parsley





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