

# She cooks the meal and he does TV news

Whether you are cooking for your family, spouse or even just for yourself, it is hoped that within the context of each week's menu there is something that can be useful and applicable to your particular lifestyle and tastes.

Many of the recipes that have appeared in this column are geared for cooks on the run, who have very little time to prepare a meal, let alone all down and eat it. And yet some people, like this week's Winner Dinner Winner, Kathy Moriarity, look forward to coming home from work and preparing a simple meal a wonderful way to unwind and relax after a busy day. Moriarity has the added pleasure of watching her husband, Ken Ford, report the 6 p.m. news on Channel 7 while she cooks.

Her simple but elegant menu includes recipes for a garlic-seeced clam sauce, as well as a yummy strawberry and lemon tart. It is easy to understand why they much prefer to eat at home rather than go out for dinner.

Originally from the Detroit area and now living in Franklin with her husband, Moriarity works as a sales representative for Alltalia Airlines. Because of her job, she has the opportunity to go to Italy once or twice a year and always enjoys traveling around this beautiful country, sampling its wonderful cuisine. With all this exposure to Italy, it comes as no surprise that Moriarity loves Italian cooking and enjoys inviting their friends over for specially prepared gourmet dinners.

Thank you, Kathy Moriarity, for sharing your delicious recipes with us and congratulations on being this week's Winner Dinner Winner. All the best to you and your husband and continued good luck with your career.

Submit your recipes to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 2503, Birmingham 48012. All submissions become the property of the publisher. Each week's winner receives an apron with the words Winner Dinner Winner on it.



family-tested winner dinner

**Betsy Brethen**



STEVE CANTRELL/staff photographer

Kathy Moriarity of Franklin prepares meal featuring Spaghetti with White Clam Sauce for herself and husband, TV newsmen Ken Ford.

Recipes are printed the same size so that you may clip and save them in a three-ring binder. Use a paper punch to make holes in the clipping or paste the clipping on a

blank sheet of three-ring notebook paper. Another option is to simply file the clippings in a folder with pockets that will hold them.

## Observer & Eccentric Winner Dinner Recipes

### SPAGHETTI AND WHITE CLAM SAUCE

Easy to prepare, this tasty sauce easily rivals if not better than what you might be served in an Italian restaurant. This recipe makes enough sauce to serve 4 and can be prepared earlier in the day and then reheated just prior to serving.

6 tablespoons olive oil  
2 garlic cloves, minced  
Dash of dried red pepper  
2 cans chopped clams, 6½ ounce size  
Salt to taste  
Freshly ground black pepper to taste

1 tablespoon flour  
¼ cup white wine  
¼ cup hot water  
6 tablespoons butter  
1 tablespoon parsley, finely chopped  
1 pound thin spaghetti

Heat the olive oil in a medium-sized sauce pan. Add garlic and red pepper. Sauté until the garlic is tender and a very light shade of golden brown. Add the clams, salt and pepper to taste and sauté for 5 minutes. Add the flour and stir. And the wine and mix well. This mixture should simmer for about 5 minutes so that the alcohol in the wine can evaporate. Pour in the water and simmer for another 10 minutes.

Cook the spaghetti in a large pot of boiling water. Be sure to add a little salt and a little bit of olive oil which will help prevent the pasta from sticking together. Cook until the pasta is "al dente."

When the pasta is cooking, add the butter and parsley to the clam sauce. If it is dry, a little more water may be added. Drain the pasta and place in a serving bowl. Pour the sauce over the pasta and toss well.

### ORANGE SALAD

1 small head romaine lettuce  
1 large orange, cut and sectioned  
½ cup prepared croutons  
1 slice sweet red onion  
½ cup of following salad dressing or your own choice (Wishbone Classic Dijon Vinaigrette is recommended):

¼ cup olive oil  
Juice of half a lemon  
1 teaspoon Dijon mustard  
A few drops Worcestershire sauce  
1 small clove garlic  
Salt and pepper to taste

While washing and drying lettuce, chill salad plates by putting them in the freezer. The lettuce can be dried more quickly by using a salad spinner. Wrap the dried lettuce in a dish towel and place it in the refrigerator to keep it crisp until serving time. Assemble all the salad ingredients in a large bowl, pour on the dressing and toss well once again.

### STRAWBERRY AND LEMON CREAM TART

This yummy dessert is sure to become a favorite. For your information, lemon curd is a lemon-flavored pudding that is available in specialty food stores.

½ cup whipping cream  
½ cup prepared lemon curd  
1 package (or 1 sheet) Pepperidge Farm frozen puff pastry  
1 egg mixed with 1 tablespoon water  
Sugar  
1 pint strawberries, sliced

Whip the cream. Mix one-half of the whipped cream mixture in a medium-sized bowl with the lemon curd. Fold in the remaining cream. This can be made

## Shopping List

Olive oil  
1 head garlic  
Dried red peppers  
2 cans chopped clams, 6½-ounce size  
Salt  
Freshly ground pepper  
Flour  
White wine  
Butter  
Fresh parsley  
1 pound thin spaghetti  
1 small head romaine lettuce  
1 large orange  
Prepared croutons  
1 red onion  
1 lemon  
Dijon mustard  
Worcestershire sauce  
1 pint whipping cream  
1 jar prepared lemon curd  
1 package Pepperidge Farm frozen puff pastry  
1 egg  
Sugar  
1 pint strawberries

one day ahead. Cover and refrigerate.

Preheat the oven to 350 degrees. Roll out the puff pastry and transfer it to an ungreased cookie sheet. Pierce with a fork and brush with the egg glaze. Form a crust around the edges of puff pastry. Sprinkle with sugar. Bake for about 20 minutes or until lightly browned. Spread the cream mixture in the tart. Decorate with the strawberries.

# Authority gives tips on entertaining for business

AP — In "Entertaining for Business," famed party-giver Nancy Kahan talks over and over about careful planning. She took her own advice for the celebration of her book.

"I've been thinking about the party for four years," she said, one hour before guests arrived to mark the publication of what she says is the first guide to business parties.

Most business parties, she said, are "blah, boring," even though tens of thousands of dollars, and as much as \$200,000, are spent on a single party to woo clients, spread a company's image or celebrate a business milestone.

With an invitation promising, "The city may be a jungle, but this party will soothe the savage beast," Kahan intended her party to be anything but blah.

AND WITH MORE than 300 parties under her belt, including those for authors Judith Krantz, Jean Auel and Dominique Dunne, she set out to give her first for herself.

A former senior vice president at Crown Publishing, she recently

opened Nancy Kahan Associates, working as a party planner, consultant and marketer.

"Entertaining for Business" (Clarkson N. Potter, \$40) started at-ter editors and agents she worked with told her that her specialty was worth a book. She asked a friend, Eleanor Berman, to help with the writing. And Michael Scott, photographer for Martha Stewart's books, did the pictures.

The book provides specific suggestions and information about party planning in a coffee-table book full of photographs of parties Kahan has given.

For a bash celebrating the Krantz book "Scorpions," Kahan took over a boutique in Beverly Hills and filled it with celebrities. For Stewart's "Weddings," the party was a make-believe wedding reception at the U.S. Mint building in New Orleans.

ABOUT A YEAR ago that she started serious work for her own party.

When her original idea of holding the party at the zoo fell through, she wanted to retain the outdoor theme — hence a rain forest in an atrium at South Street Seaport in Manhattan, with a dance floor and rock 'n' roll band.

The food included a brownie volcano, a chocolate pool for dipping fruit, cookies shaped like Tarzan and

Jane, and finger foods using ingredients from Asia and South America.

"You should aim to delight, not to impress," Kahan said.

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