

**Elliotts**  
on Linden

KITCHEN ESSENCE

| Cooking, Uncomplicated |

# CALENDAR

RESERVATION LINE 910.295.3663

FEBRUARY 2010

ELLIOTTSONLINDEN.COM

**Elliotts**  
on Linden

SUNDAYS THROUGH WEDNESDAYS  
DURING JANUARY & FEBRUARY

JOIN US FOR DINNER &  
RECEIVE A COMPLIMENTARY

**GIFT CERTIFICATE**

**\$25 OFF**  
YOUR NEXT VISIT\*

910.215.0775 · Pinehurst

\*Valid with purchase of two or more entrees during January and February 2010 only. Not valid with promotions, on holidays, or with any other offers, discounts or certificates.

## Come Uncorked

FIRST AND THIRD FRIDAYS

BEGINS 5:30 TIL 7PM

910.215.0775

\$20 gets you in on the newest party on the block. Community, great tapas-style small bites from the chefs at Elliotts, and themed wines for tasting. There is no better way to browse the ever-changing world of fine wine and food.

Paso Robles

**FRIDAY MARCH 5TH**

A region in California with that is not as popular as Napa or Sonoma but produces wines of equal quality. Come discover a little more of California.

Malbec

**FRIDAY MARCH 19TH**

A grape that is as ancient as wine itself, yet is not nearly as popular. Come taste this grape in its two very different styles, New World and Old World.

## Free Tastings

Sake

**SATURDAY FEB 27TH noon - 4pm | FREE**

Nothing goes better with Sushi than sake. Come and be introduced and inspired.

information | 901.295.3663

Cocktail Wines

**SATURDAY MAR 6TH noon - 4pm | FREE**

Come taste some great wines that can be used as an aperitif or that can go with almost any food.

information | 901.295.3663



WINTER  
COOKING  
CLASSES

# SPLENDID WINTER COOKING CLASSES

## Free Workshop ~ Quick Sushi Demo

**SATURDAY FEB 27TH** 12 and 2pm | FREE

Learn some tricks from some of the most creative sushi chefs in town (and here's a hearty thanks to all of you who attended our Oneal Fundraiser, and raved about our Sushi Station).

## Jamaica

**THURSDAY MAR 4TH** 5:30pm | \$45

Jamaica ooh I want to take you....  
Hot! Hot! Hot! Sooth your spring fever with a taste of the Caribbean. From matrimony (a citrus dessert), jerk (slow roasted uniquely spiced meat) to festival (a deep-fried, sweet cornbread) chased with a little run down, run down (sauce made from coconut cream). Jamaican dialect and cuisine is as tropical sunset you don't want to miss.  
JAMAICA 0304-10

## Free Workshop ~ Dressed Up 15 Minute Lunches To Go

**SATURDAY MAR 6TH** 12 and 2pm | FREE

Don't let a brown bag fool you. It's what is inside that matters. Any sandwich can be dressed up for cocktails with the right condiments. With the help of Stonewall Kitchen dips and jellies the same ole same ole just added a little bling.

## From India to Indians

**THURSDAY MAR 11TH** 5:30pm | \$55

The land mass of North America blocked spice-starved Europeans explorers from the riches of the Orient. So convinced was Columbus upon arrival that he had reached his destination he called the Native Americans, Indians. Yet, what the North East Coast from the West Indies to Maine lacked in gold, frankincense and myrrh it made up for in exotic game, fruits and vegetables, turkeys, bison, pumpkins, wild rice, peppers, squash, tomatoes (feared deadly because of the night shade family), tortillas and the crowing glory of botanist splicing; the amazing Maize de Ocho or what we now call Corn. INDIA 0318-10

# JAMAICAN RUM TRIFLE



...recipe from our Free Cooking School Workshop on February 20th, Easy Desserts Made Simple. Join us for a delicious escape from the winter...

## JAMAICAN RUM TRIFLE

2 cups of coconut vanilla bean pudding  
2/3 cup rum, divided  
4 thick slices pound cake  
1/2 cup Pineapple Jelly  
1 cup of carmelized pineapple  
1/2 cup heavy cream  
2 tablespoons confectioners' sugar

### Method:

Stir in 2 tablespoons rum to the pudding. Place a cake slice in each of the 4 glasses. Top each with 2 tablespoons jam. Reserve 1 TB of rum and pour remaining rum over cake slices. Spoon 1/2 cup pudding into each glass. Chill 1 hour.

To serve, whip cream with confectioner's sugar and reserved 1 tablespoon rum. Top each trifle with a spoonful of cream.