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Two savory and sweet dishes just in time for the holidays

By Susie Iventosch



We didn't have enough room to include these two wonderful recipes from Celine Sherwood in our last issue, but they are really delicious and would make great side dishes for the holidays. I made the savory and sweet version of the Smashed Carrots, and absolutely loved them. But, in my husband's culinary world, there appears to be a law against mixing sweet and savory, so I also made a third version eliminating all of the sugar, spice and orange zest and adding caramelized shallots and tablespoon of soy sauce. I kept the dill weed in the savory-savory version, and added a sprinkling of red pepper flakes. In all of the versions, cr\(\)mee me fraiche adds a lovely creamy character to the dish.

Winter Wild Rice Photos Susie Iventosch



Susie can be reached at suziventosch@gmail.com. This recipe can be found on our website: www.lamorindaweekly.com. If you would like to share your favorite recipe with Susie please contact her by email or call our office at (925) 377-0977.

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