

an english THANKSGIVING

*Todd English's fare may be nationwide,
but his passion for cooking still simmers in his
mother's harborside Maine kitchen.*

Superstar chef Todd English is one of *People* magazine's "50 Most Beautiful People in the World." Coos Martha Stewart, "Oh, those deep sunken eyes, the high cheekbones, his big hands and broad shoulders." But there's one fan unfazed by reports on which hair gel the Boston-based restaurateur

prefers. She does have to be flattered, though: Her son looks a lot like her.

Says Patty Breed with a sly smile, "Ha! That's just the Italian in him." Indeed. What she finds most beautiful on this glorious fall morning is that Todd and family are home with her in Camden, Maine, for the holidays.

As Patty's children and



BY DENISE GEE

PHOTOGRAPHY BY CHARLES WALTON IV
STYLING BY CINDY MANNING BARR



Open-Fire Caldron of
Lobster Stew served
with crusty bread



HOLIDAY HARVEST

Open-Fire Caldron
of Lobster Stew

Roast Turkey with
Sausage-Clam Stuffing and
Olive Gravy

Halibut Spoon Bread

Brussels Sprout Beignets
with Bacon Aioli

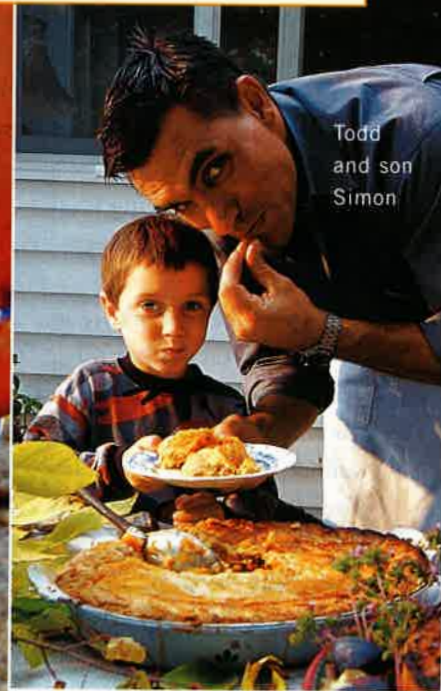
Maple- and Ginger-Glazed
Acorn Squash

Six-Onion Roast with
Goat Cheese Crema

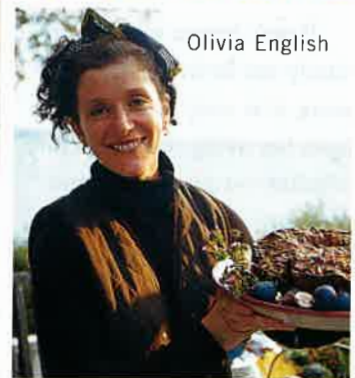
Turnip, Apple, and
Cheddar Gratin

Black Mission Fig Cake

Deep-dish Apricot Pie



Todd
and son
Simon



Olivia English

“I’ve had the opportunity to sit at the ultimate chef’s counter—my mom’s kitchen. That’s why all my restaurants have counters.”

—Todd English

grandchildren begin unfurling from their quilt-covered beds upstairs, the youthful matriarch curls into her favorite overstuffed chair with a steaming cup of coffee. Her harborside home, Seamew, brims with well-thumbed books, sentimental artwork, antique duck decoys, and family photos. Animals, too: An entrance sign announces “*Attenti al Cane*” (“beware of the dog”), but these furry souls could only kill with kindness. Today, old-timers Shadow, a golden retriever, and Chester, an inky retriever mix, frolic with visiting cousin Kip, a bouncing black standard poodle who owns Todd’s family.

“Todd’s been working so hard,” Patty says of her 40-year-old son, who in 12 years has amassed 14 (and counting) culinary hot spots from New York to Las Vegas (his Olives and Figs restaurants in Boston started the trend) plus three cookbooks. “Now it’s time for him to rest and let *me* help do some of the cooking.”

Patty’s home, where her family has been anchored 28 years, is as cozy as the view from her living room’s picture window—a giant real-time canvas of sailboats on the glistening horizon. Amber-hued trees rustle in the breeze while waves lap up their reflection.

Her kitchen is seasoned with the look that real cooking happens here. Its nautical blue wood floor is splattered with paint à la Jackson Pollock, and jumbled well-used pots, pans, and baskets hang from racks above the island, where the action will soon heat up.

But Patty’s mission now is to find just the right roasting pan for the turkey. She’s on her hands and knees trying to find it. “Oh, and this, *this* is Toddy’s ice-cream maker he got when he was 10,” she says, holding up the old red



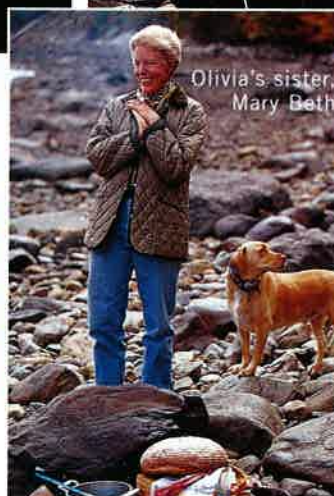
Maple- and
Ginger-glazed
Acorn Squash



Halibut Spoon Bread



Oliver English

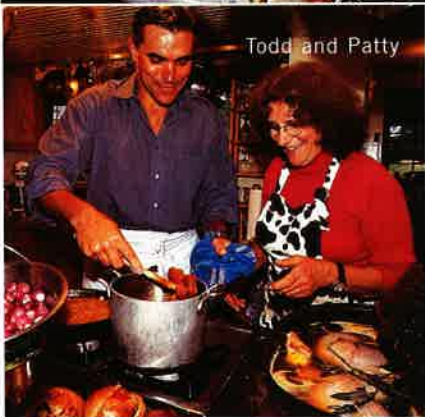


Olivia’s sister,
Mary Beth

The thing about cooking is that you really put your heart and soul on the plate,” says Todd. His dishes reflect his well-traveled life. Todd attended college in North Carolina and then The Culinary Institute of America in New York. World travel calls him, with Italy his strongest magnet.



Roast Turkey with Sausage-Clam Stuffing and Olive Gravy



Todd and Patty

Once, when Todd was 10," recalls Patty, "as I was setting the turkey on the table, with 30 people watching, it slid onto the floor. Todd said, 'Don't worry. I'll go get the other one.' He cleaned it off, then brought it out again. I could have kissed him."



Brussels Sprout Beignets with Bacon Aioli

hand-cranker. "Maybe we can use it today?"

"Ma!" Todd says with an exasperated blush. He's quietly had his 6-3 frame parked in the kitchen doorway while Patty played docent. "What are you telling everyone?"

"I'm telling everyone how wonderful you are," she sparks back. "Now let's get moving—we've got a lot of people to feed."

Todd looks like a little boy put in his place by his mama. "Yeah, yeah," he chuckles, tying on his long white apron.

Wafting aromas of sautéed onions and garlic are the ultimate eye-openers, so it's not long before the remaining sleepyheads make it downstairs and into the kitchen, where Todd works with his trademark focused intensity. His wife and business partner, Olivia, sees that their kids—Oliver, 11, Isabelle ("Izzy"), 8, and Simon, 5—get dressed and moving. Amid the hustle and bustle, in walks an extra-special guest, arriving from New York City.

"Uncle Mon!" the kitcheners cry when Todd's uncle, Armando Vergara, joins the group. His happy-go-lucky presence adds fuel to the friendly fire. He immediately starts peeling this or chopping that—all while telling jokes and later, sweeping Patty off her feet for a bit of dancing to some vibrant Latin music playing on CD.

"Ah-ha-ha, you didn't think we could cook without a little dancing, did you?" he says midway.

As camaraderie bubbles

over in the kitchen, Todd follows Olivia to the shore with the caldron that soon will welcome lobster stew. His food today will be much like his restaurant fare, which showcases Mediterranean flavors in bold, rustic style.

"My great-grandmother, Bettina, used to make her own pasta," Todd recalls, helping Olivia unpack picnic accoutrements. "I can see it now drying on her bed atop a clean white sheet. And her sauces ... She was a marvelous cook, and a marvelous woman. Her family owned olive farms in Italy [hence the name of his first restaurant]. She, like my mom and other family members, taught me about good food. They taught me not to hold back, to go with my instincts and try new things."

Before long, others join the party, including Todd's friends from Boston—Julie and Kevin Fox and Olives' sous chef, Dave Nevins.

"As you'll see, Todd's food is all about layering," Julie says, admiring the spread. "Every bite reveals something new and different."

"Anybody who's lived in our family knows how to cook," Uncle Mon says, pouring on the wine—and the charm.

Meanwhile, Todd tastes the lobster stew. "Mmm. This is it. This is Maine, right here?"

"Mangia!" Uncle Mon declares, raising his glass.

This is family, right here. For recipes, turn to page 194.

More info: page 230. Todd info: coastalliving.com

Open-Fire Caldron of Lobster Stew

- 1/3 cup unsalted butter
 - 3 leeks, chopped
 - 3 carrots, chopped
 - 3 celery ribs, chopped
 - 2 shallots, sliced
 - 1 pound shiitake or lobster mushrooms, sliced
 - 3 parsnips, cut in half
 - 1 gallon chicken broth
 - 1 quart milk
 - 1/2 cup brandy
 - 5 sprigs fresh thyme
 - 3 (1-pound) live lobsters
- Salt and pepper to taste

Melt butter in a large Dutch oven over medium-high heat. Add leeks and next 4 ingredients; sauté 10 minutes or until tender. Add parsnips and next 4 ingredients; bring to a boil.

Plunge lobsters headfirst into boiling broth mixture; return to a boil. Reduce heat, and simmer 8 to 10 minutes or until lobsters are done. Remove lobsters, and cool. Remove arms and claws from lobsters; cut lobsters in half lengthwise. Remove intestinal vein, eyes, and antennae; discard.

Return broth mixture to a boil; reduce heat, and simmer, uncovered, 40 minutes or until mixture is reduced by half. Add salt and pepper to taste. Return lobster to broth, and cook until thoroughly heated.

Spoon broth mixture evenly into 6 large serving bowls; arrange lobster pieces in each. Serve with crusty bread. Yield: 6 servings.

Roast Turkey with Sausage-Clam Stuffing and Olive Gravy

- 4 cups day-old bread cubes
- 1 pound Italian sausage
- 2 cups finely chopped onion
- 1 1/2 cups chopped celery
- 3 large garlic cloves, minced
- 3 tablespoons chopped fresh thyme
- 1 tablespoon minced fresh sage
- 2 tablespoons Dijon mustard
- 2/3 cup minced fresh parsley
- 1/2 cup butter, melted
- 2 dozen littleneck clams, shucked
- 1/4 teaspoon salt
- 1/4 teaspoon pepper



TOASTING TODD

For his holiday meal, Todd served a variety of reds and whites to accompany the menu's robust flavors: **Heitz Cellar, Napa Valley Cabernet Sauvignon**—brimming with fruit but balanced with oak. About \$32.

McIlroy Cellars Chardonnay, Russian River Valley, Aquarius Ranch—with hints of honey, vanilla, and citrus. About \$22.

Mount Langi Ghiran, Billi Billi Creek Shiraz—with rich plum and chocolate flavors from a blend of three Australian valleys' grapes. About \$18.

Martin Codax Albariño—a medium- to full-bodied Spanish wine that's citrusy and similar to a Riesling; goes nicely with shellfish. About \$11.

- 2 (2 1/2- to 3-pound) boneless, skinless turkey breast halves
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 onion, coarsely chopped
- 2 carrots, coarsely chopped
- 2 celery ribs, coarsely chopped
- 8 quahogs or 1 dozen littleneck clams
- 1/2 cup dry white wine
- 1/2 cup chicken broth
- 1 teaspoon cornstarch
- 1 tablespoon water
- 3/4 cup ripe olives
- 1 tablespoon chopped fresh rosemary

Place bread cubes on a baking sheet; bake at 325° for 15 to 18 minutes or until lightly browned. Transfer bread to a large bowl, and set aside.

Remove casings from sausage; discard. Cook sausage in a large skillet, stirring until meat crumbles and is no longer pink. Remove sausage, reserving drippings in skillet.

Sauté 2 cups onion and next 4 ingredients in drippings over medium-high heat 8 minutes or until tender; stir in sausage, mustard, and next 5 ingredients. Add to bread cubes, stirring until blended. Set aside.

Place turkey breast halves flat on heavy-duty plastic wrap, skin side down. Remove tendons, and trim fat. From center of each breast, slice horizontally through thickest part of each side almost to outer edge; flip



Black Mission Fig Cake

fillets over. Pound breasts to flatten and create even thickness. Sprinkle each breast evenly with 1/2 teaspoon salt and pepper.

Spoon half of stuffing mixture over each breast, spreading to within 1 inch of edges. Fold in sides of breast over filling; roll up over filling. (Rolls should be 10 to 12 inches long.)

Tie rolls securely in several places with heavy string. Place coarsely chopped onion, carrot, and celery in a large roasting pan; nestle quahogs into vegetables. Place turkey rolls, seam side down, over vegetables.

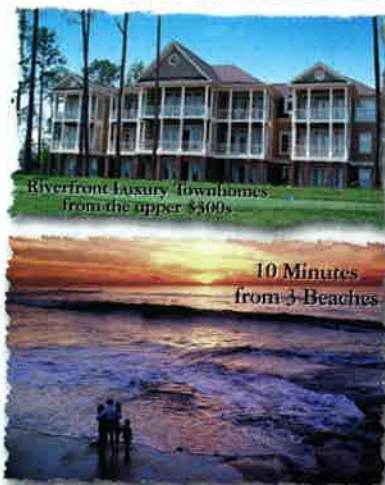
Bake at 425° for 30 minutes. Reduce heat to 350°, and bake 50 additional minutes or until thermometer registers 170°. Remove turkey from pan; set aside.

Remove and discard vegetables and quahogs, reserving drippings in pan. Place roasting pan on cooktop; add wine and chicken broth. Cook over medium heat, stirring constantly, 5 minutes or until liquid is reduced to 3/4 cup.

Combine cornstarch and 1 tablespoon water, stirring until smooth; whisk into broth mixture. Bring to a boil over medium heat, stirring constantly. Boil, stirring constantly, 1 minute. Stir in olives and rosemary. Spoon gravy over sliced turkey. Yield: 12 to 14 servings.

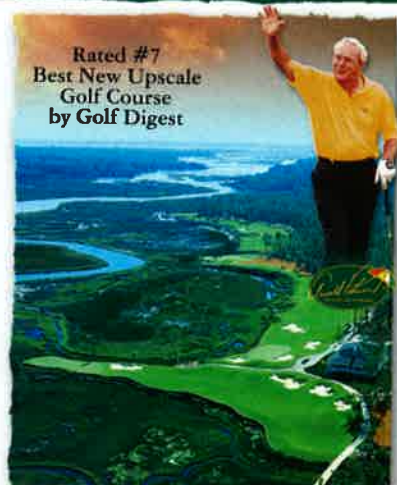
Recipes continue on page 196.

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ENTERTAINING

Halibut Spoon Bread

- $\frac{1}{2}$ pound large fresh shrimp
- $\frac{1}{2}$ cup yellow stone-ground cornmeal
- $\frac{1}{2}$ cup all-purpose flour
- $2\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon baking soda
- 1 teaspoon kosher salt
- 2 to 3 teaspoons chopped fresh basil
- 2 to 3 teaspoons chopped fresh parsley
- $\frac{1}{4}$ teaspoon chopped fresh thyme
- 3 medium eggs, separated
- 2 cups buttermilk
- 5 medium egg whites
- $\frac{1}{8}$ teaspoon cream of tartar
- 1 tablespoon butter
- 1 ($\frac{1}{2}$ -pound) halibut or grouper fillet

Peel shrimp; devein, if desired. Set aside.

Combine cornmeal and next 7 ingredients in a large bowl. Stir together 3 egg yolks and buttermilk; add to dry ingredients, stirring just until moistened.

Beat 8 egg whites and cream of tartar at high speed with an electric mixer until stiff peaks form. Fold one-third egg white mixture into cornmeal mixture; repeat procedure twice using remaining egg white mixture and cornmeal mixture.

Brown butter in a 10-inch cast-iron skillet over medium-high heat. Place fillet in center of skillet; pour batter over top.

Bake at 400° for 20 minutes; place shrimp on top, and cook 10 additional minutes or until spoon bread is golden and shrimp turn pink. Serve immediately. Yield: 6 to 8 servings.

Brussels Sprout Beignets with Bacon Aioli

- 1 pound Brussels sprouts
- 3 tablespoons olive oil
- 3 large garlic cloves, minced
- $\frac{1}{4}$ teaspoon dried crushed red pepper
- 1 cup all-purpose flour
- $1\frac{1}{2}$ teaspoons baking powder
- 1 teaspoon kosher salt
- $\frac{1}{2}$ teaspoon freshly ground black pepper
- $\frac{3}{4}$ cup milk
- Vegetable oil
- Bacon Aioli

Chop $\frac{1}{2}$ pound Brussels sprouts; cut remaining Brussels sprouts in half.

Sauté chopped Brussels sprouts in hot olive oil in a large skillet over

medium-high heat 7 minutes or until golden; add garlic and crushed red pepper. Sauté 30 seconds. Remove from heat; cool.

Combine flour and next 3 ingredients in a large bowl; whisk in milk. Stir in cooked and uncooked Brussels sprouts.

Pour vegetable oil to depth of 3 inches into a Dutch oven; heat to 375°. Drop batter by heaping tablespoonfuls into hot oil. Fry beignets 2 minutes on each side or until golden. Drain well on paper towels. Serve with Bacon Aioli. Yield: 30 beignets.

Bacon Aioli

- 5 slices bacon
- 1 garlic clove, chopped
- 1/3 cup egg substitute
- 2 tablespoons fresh lemon juice
- 1/2 cup vegetable oil

Cook bacon in a large skillet until crisp; drain on paper towels, reserving 1 tablespoon drippings. Crumble bacon.

Process reserved bacon drippings, garlic, egg substitute, and lemon juice in a food processor until smooth, stopping once to

scrape down sides. With processor running, pour oil through food chute in a slow, steady stream. Stir in bacon. Yield: 1 1/4 cups.

Maple- and Ginger-Glazed Acorn Squash

- 1 cup butter, softened and cut into chunks
- 2 tablespoons grated fresh ginger
- 2 tablespoons brown sugar
- 2 tablespoons maple syrup
- 2 medium acorn squash
- 1/2 cup fresh orange juice
- 2 tablespoons cider vinegar

Process first 4 ingredients in a food processor until blended.

Cut squash lengthwise into quarters. Scoop out seeds and membrane. Spread half of butter mixture on squash. Bake, uncovered, at 400° for 30 minutes.

Stir together remaining butter mixture, orange juice, and vinegar in a small saucepan. Cook over low heat until butter melts; brush on squash. Bake 15 minutes or until squash is tender and golden, basting occasionally with butter mixture. Yield: 8 servings.

Six-Onion Roast with Goat Cheese Crema

- 10 ounces soft fresh goat cheese
- 3 tablespoons sour cream
- 2 tablespoons chopped fresh parsley
- 2 teaspoons chopped fresh mint
- 1 tablespoon chopped lemon zest
- 1 cup toasted ground walnuts, divided
- 1 garlic bulb, top removed
- 2 red onions, quartered, root ends intact
- 2 bunches green onions, trimmed, leaving 3 inches of green ends
- 1/2 pound cipollini, peeled*
- 1/2 pound red pearl onions, peeled
- 2 sweet onions, quartered, root ends intact
- 3 leeks, white part only, quartered lengthwise
- 1/2 cup olive oil
- 1 tablespoon fine-grained sea salt
- 1 tablespoon freshly ground black pepper

Garnish: chopped fresh parsley

Combine first 5 ingredients in a small bowl, stirring until blended. Stir in 1/2 cup walnuts.

Toss together garlic and next 6 ingredients; drizzle with olive oil. Sprinkle with sea

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ENTERTAINING

salt and pepper. Spoon mixture into a 3-quart baking pan. Bake at 400° for 25 minutes, stirring once. Dollop goat cheese mixture over onion mixture; bake 20 minutes or until onions are tender.

Remove from oven; sprinkle with remaining walnuts. Garnish, if desired.

Yield: 10 to 12 servings.

*Cipollini are bittersweet bulbs of the grape hyacinth. They look and taste like small onions. Shallots may be substituted.

Turnip, Apple, and Cheddar Gratin

- 1 large onion, cut into 1/4-inch slices
- 2 tablespoons olive oil
- 1 1/2 teaspoons butter
- 1 pound turnips, peeled and cut into 1/8-inch slices, divided
- 1/2 pound baking potatoes, peeled and cut into 1/8-inch slices, divided
- 1/2 pound Granny Smith apples, peeled and cut into 1/8-inch slices, divided
- 1 tablespoon chopped fresh rosemary
- 1 tablespoon chopped fresh thyme
- 3/4 teaspoon fine-grained sea salt
- 3/4 teaspoon freshly ground black pepper
- 1 1/4 cups (5 ounces) grated extra-sharp Cheddar cheese

Garnish: sliced green onion

Sauté onion in olive oil in a large skillet over medium-high heat 5 minutes. Cover, reduce heat to medium, and cook 15 to 20 more minutes or until onion is tender, stirring often. Uncover and cook, stirring constantly, 5 to 10 minutes or until browned. Remove from heat.

Grease 10-inch cast-iron skillet with butter. Layer half of turnip, potato, and apple slices in skillet; sprinkle with half the onion, rosemary, thyme, sea salt, pepper, and cheese. Repeat procedure.

Bake, uncovered, 40 minutes or until tender. Let stand 15 minutes. Garnish, if desired. Yield: 8 servings.

Black Mission Fig Cake

- 1 1/2 cups dried Black Mission figs
- 1 cup butter, softened
- 1 1/2 cups sugar
- 1 1/2 cups firmly packed brown sugar
- 4 large eggs
- 3 cups all-purpose flour
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt

- 1 cup sour cream
 - 1 teaspoon vanilla extract
 - 2 tablespoons butter
 - 2 tablespoons sugar
 - ¼ teaspoon ground cinnamon
 - ¼ teaspoon vanilla extract
- Garnish: fresh figs

Cut figs in half; cover with hot water. Let stand 20 minutes; drain and set aside.

Beat 1 cup butter at medium speed with an electric mixer about 2 minutes or until creamy; gradually add sugars, beating well. Add eggs, 1 at a time, beating until blended after each addition.

Combine flour, baking soda, and salt; add to butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in 1 teaspoon vanilla. Pour batter into a greased and floured 10-inch springform pan. Top with fig halves.

Bake at 300° for 1 hour and 50 minutes or until a wooden pick inserted in center comes out clean. Cool in pan on wire rack 10 minutes; remove from pan, and cool on rack.

Melt 2 tablespoons butter in a small saucepan over medium heat; add sugar and cinnamon, stirring until sugar dissolves. Stir in ¼ teaspoon vanilla. Brush over top of cake. Garnish, if desired. Yield: 1 (9-inch) cake.

Note: 3 cups fresh figs can substitute for dried.

Deep-dish Apricot Pie

To serve a crowd, double the recipe, including pastry, and spoon from the dish like a cobbler.

- 2 large eggs
- 1 cup firmly packed brown sugar
- 1 teaspoon vanilla extract
- ¼ cup whipping cream
- 3 tablespoons unsalted butter, melted
- ¾ teaspoon ground cinnamon
- ¼ teaspoon salt
- 1½ cups coarsely chopped walnuts
- 1½ cups dried apricots, cut into ½-inch pieces
- 1 cup fresh apricots, peeled, pitted, and sliced into quarters

Double-Crust Pastry

Whisk together first 3 ingredients in a large bowl. Whisk in cream and next 3 ingredients. Stir in walnuts and apricots.

Roll pastry to ⅛-inch thickness on a lightly floured surface. Fit into a 9-inch pie plate. Spoon apricot mixture into piecrust. Roll remaining pastry to ⅛-inch thickness. Place over filling; seal and crimp edges. Cut slits in top to allow steam to escape.

Bake at 375° for 1 hour, tenting if necessary. Cool on wire rack. Yield: 1 (9-inch) pie.

Note: ¾ cup dried apricots may be substituted for fresh. Pour hot water to cover; let stand 20 minutes. Drain apricots, and cut in half; use in addition to 1½ cups dried apricots.

Double-Crust Pastry

- 2 cups all-purpose flour
- 1 teaspoon salt
- ⅔ cup plus 2 tablespoons shortening
- 4 to 5 tablespoons ice water

Combine flour and salt; cut in shortening with a pastry blender until mixture is crumbly. Sprinkle ice water evenly over surface, and stir with a fork until dry ingredients are moistened. Shape into a ball; chill. Yield: enough pastry for bottom and top crusts of 1 (9-inch) pie. 🌿



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English 101

Study up on acclaimed chef Todd English.



Todd and mother Patty



Todd and son Simon

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By Denise Gee
 Photography by Charles Walton IV
 Styling by Cindy Manning Barr

Zagat calls superstar chef Todd English's food "lusty, gutsy cooking." We happily agree. Here, you can nibble on some Todd trivia and a bonus recipe.

VITALS: Born August 29, 1960, in Amarillo, Texas; raised there, Atlanta, Georgia, and Branford, Connecticut.

EDUCATION: Guilford College, North Carolina; The Culinary Institute of America, Hyde Park, New York; apprenticeships at Dal Pescatore in Canto Sull O'lio, Italy, and Paraccuchi in Locando D'Angello, Italy.

HOW HE GOT INTO THE BUSINESS:
 "One night, when I was 14, I stopped by to see my friend Ivan. He was working at a little Mexican place in Branford, Connecticut, and

Look for his refined-rustic holiday feast—a menu created just for us—in ["An English Thanksgiving."](#)

he asked if I had plans for the evening—thinking he had something great in mind, I said that I had none. Instead, he said that his dishwasher was sick and asked if I could help out. There was no dishwasher; you washed the pots and plates and silverware by hand. I just jumped right in and for some strange reason, I really loved it. I don't know why—well, okay, you got as much free beer as you wanted." (From Todd's first book, *The Olives Table*; see "His Books," below.)

BOY MEETS GIRL: In 1982, Todd met his wife-to-be, Olivia, during their studies at The Culinary Institute of America. "I took her picture for her school ID. You know, love at first snap." (From *The Olives Table*)



CAREER HIGHS: Working with Jean-Jacques Rachou at La Cote Basque in New York, and his top professional honors—especially his James Beard awards: "National Rising Star Chef" (1991), the Robert Mondavi Award for Culinary Excellence (1991), and "Best Chef: Northeast" (1994).

NEAR-HIT CAREER: "It would have to be baseball, in that I wonder what would have happened if I had given it more of a shot," he told *Nation's Restaurant News*. "I played from the time I was 7 years old. My father was a first baseman coach," he told starchefs.com. "I had opportunities that I never really pursued—with some Miami teams and a few larger colleges—and then I ended up bailing and began cooking."

GUILTY PLEASURE: Peanut butter and jelly.

HIS BOOKS:

- *The Olives Table: Over 160 Recipes from the Critically Acclaimed Restaurant and Home Kitchen of Todd English*, co-authored with Sally Sampson (Simon & Schuster, 1997).
- *The Figs Table: More than 100 Recipes for Pizza, Pastas, Salads, and Desserts*, co-

authored with Sally Sampson (Simon & Schuster, 1998).

- *The Olives Dessert Table: Spectacular Restaurant Desserts You Can Make at Home*, co-authored with Paige Retus and Sally Sampson (Simon & Schuster, 2000).

HIS RESTAURANTS: Todd's restaurants consistently receive rave reviews for their worldbeat fare. Next stop? Maybe London. For now, head to:

- **Olives**—his most acclaimed Mediterranean-influenced restaurant, with its original location near Boston in Charlestown, Massachusetts (617/242-1999; since 1989). Newer locations in Washington, D.C. (202/452-1866); Las Vegas (702/693-8181); Aspen (970/920-7356); and New York City (718/423-6095).

- **Figs**—a family-friendly retreat known for its homey pizza and pastas. Massachusetts locations in Charlestown (617/242-2229); Boston (617/742-3447); Wellesley (781/237-5788); and Chestnut Hill (617/738-9992). There's also a location at New York City's LaGuardia Airport, Central Terminal Building (718/446-7600).

- **Miramar**—fine dining at The Inn at National Hall, Westport, Connecticut; 203/222-2267 or www.innatnationalhall.com.

- **Greg Norman's Australian Grille**—fine dining at Barefoot Landing in North Myrtle Beach, SC; 843/361-0000.

- **Kingfish Hall**—sumptuous seafood at Faneuil Hall, Boston; 617/523-8862.

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