

FOOD

Table Talk for Oct. 18, 2007

Salsa recipe just perfect for holidays

By TOMMY C. SIMMONS

Advocate food editor

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For so long now, I've been in the summer foods mode - cold salads for lunch and appetizers and cheese for dinner. Even with the recent cooler spell, I'm still thinking about lighter fare in fall.

For a church luncheon earlier this month, I made a couple of cold rice salads and a Grape Salsa. I don't think anyone missed having a hot casserole, and we all agreed that the Grape Salsa recipe has terrific holiday potential. It could be made with red and green grapes for Christmas or purple and green grapes with yellow bell pepper for Mardi Gras. It's a versatile cold dip recipe and could even be served as a sauce for an assertive fish, such as fresh tuna.

Be a welcome guest

Two image experts, Samantha von Sperling and Dori Rootenberg, offer suggestions on how to be a welcome guest at parties.

- Arrive on time, especially for more formal affairs. For more casual parties, arrive within 30 minutes of the start time.
- For informal parties held at someone's home, always offer your assistance. Pass a round of hors d'oeuvres just to let hosts know you are willing to help out.
- Bring a small gift to the hosts, a kitchen tool, bottle of sea salt or, may I suggest, a jar of Grape Salsa.
- A hand-written thank-you note is nice afterward, but even more friendly and equally appreciated is a simple phone call the next day thanking the host for including you in the festivities.

<http://www.2theadvocate.com/features/food/10621207.html>