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SEPTEMBER 2008



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How to Serve Scrumptious Appetizers

MINTED PEA PUREE

3 cups frozen green peas, thawed
1 cup mint leaves, tightly packed
½ cup flat-leaf parsley leaves, tightly packed
1 cup extra-virgin olive oil
2 tbsp. fresh lemon juice
Salt and freshly ground pepper
1 baguette, sliced into ½-inch-thick rounds and toasted
Garnishes: Parmesan shavings, chopped bacon, balsamic vinegar

1. Put one third of the peas into a food processor with the mint, parsley, olive oil and lemon juice.
2. Puree to a paste. Then turn out into a bowl and combine with remaining whole peas; season

with salt and pepper to taste.
3. Spread the pea mixture on just-toasted rounds; garnish with cheese, bacon, a drizzle of balsamic vinegar or a combo of all three. Set out immediately. Makes about 30.



The chef Michael Paley's Southern classics at Proof on Main are cooked with an Italian sensibility. ▲ The decor Artwork-filled walls give off a warm, modern feel. Trick to steal: Hang paintings so that the center is at eye level for a five-foot, five-inch person, says architect Deborah Berke.



"Splurge on good vinegar—it's more flavorful, so you'll use less." —Michael Paley

MINTED PEA PUREE: ANTONIS ACHILLEOS; FOOD STYLING: SUSAN SUGARMAN; PROP STYLING: JOCELYNE BEAUDOIN; REVOL TRAY: SURL LA TABLE; NYC NAPKIN FROM CRATE & BARREL, NYC; PROOF INTERIOR AND PALEY: COURTESY OF JOHN ROTT FOR PROOF ON MAIN RESTAURANT