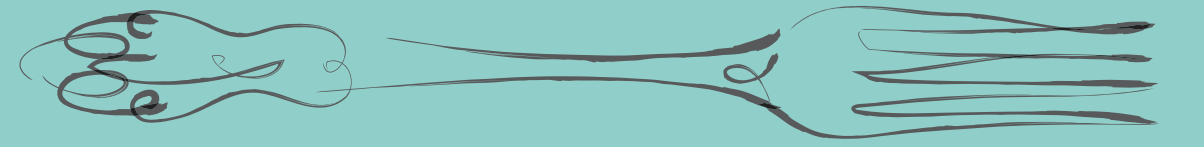


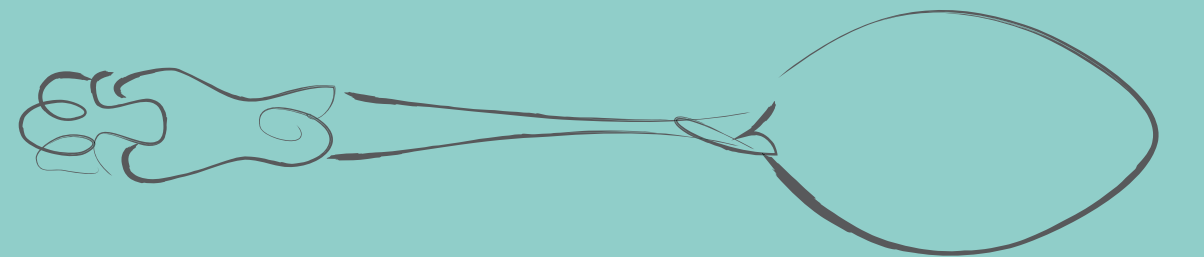
CONFESSIONS



of a SERIAL



ENTERTAINER



STEVEN STOLMAN

FOR THOSE OF YOU WHO
never HAVE ANYONE OVER,
FOR CRYING OUT LOUD,
JUST OPEN A CAN OF
PEANUTS AND CALL ME!

—STEVEN STOLMAN

\$30.00 U.S.
COOKBOOK



CONFESSIONS of a SERIAL ENTERTAINER

STOLMAN



GIBBS
SMITH



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CHICKEN MILANESE

Serves 6

6 boneless, skinless
chicken breast halves

Kosher salt

Coarse ground black pepper

1/3 cup flour

1 1/2 cups seasoned
breadcrumbs

1/4 cup grated Parmesan cheese

2 large eggs, beaten

Canola oil

Chopped parsley, for garnish

Lemon slices, for garnish

On a clean work surface, pound chicken to 1/2 inch thick. Season each side with salt and pepper.

Place flour in a shallow dish. Combine breadcrumbs and Parmesan and place in another shallow dish. Place beaten eggs in a bowl. Dredge chicken in flour and shake off the excess, dip into the eggs, and then dredge with breadcrumbs.

Heat 1/2 inch of oil in a large sauté pan over medium-high heat. Add chicken and cook for 4 to 6 minutes on each side. Make sure chicken is browned and cooked through.

Transfer to a platter and garnish with chopped parsley and lemon slices. Serve chicken with Saffron Orzo with Peas (page 114).





Don't Be Shy

The joke among our friends is that while Rich and I live in the smallest of places, we entertain the most out of anybody. And while much of this is due to my own shtick of needing to have people around me all of the time and being a control freak and just about any other psychotic label you want to slap on my forehead, the truth of the matter is that I'd rather have people in than go out. This really isn't a problem, because, with a few exceptions, nobody else ever seems to invite us over.

In New York, especially, there seems to be this fear factor that keeps people from opening their homes. Frankly, I find meeting at bars or restaurants kind of sad, so without fail I will always badger friends to begin the evening with at least a drink and a potato chip at our place.

MATER'S MESS

Serves 6 to 8

1 cup pimento-stuffed olives

1 yellow onion, coarsely chopped

8 ounces cream cheese, softened

2 hard-boiled eggs, peeled

1 cup shredded cheddar cheese

Crackers or cucumber slices, for serving

Place olives, onion, cream cheese, eggs, and shredded cheese in a food processor fitted with a steel blade; pulse until well combined. Transfer to a serving bowl, cover, and refrigerate until ready to serve.

Serve with crackers or cucumber slices.

