



Beyond Riverside Drive: A Companion Cookbook

Chris Royal

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Within these pages you will find the ultimate culinary guidebook through the unsettling worlds of best selling authors Douglas Preston and Lincoln Child. Make a reservation for dinner at The Bones, Tavern on the Green, Café des Artistes or The Four Seasons Pool Room. Grab a quick bite at The Wagon Wheel Restaurant, The Castle Club or everyone's favorite greasy spoon - Maisie's Diner. The salt sea air makes you hungry? Well Oscar's, The King's Arms or the staff cafeteria on Level C should fix you right up. Craving a savory repast and a frothy pint after a long wet hike on the moors? Then The Half Moon Pub should fit the bill. But don't forget the leave room for a tasty snack straight off the spit along Rt.666. It's all here - From Dried Beef to Fish Lip Soup; from Hare Pate to Track Rabbit. 826 pages - More than 400 recipes and over 140 macabre illustrations guaranteed to whet your appetite. Just about every food item referenced in the first 14 Pendergast Novels plus that classic dish from the chilling short story Extraction. Remarkable, easy to follow recipes and wonderful links to many of the, shall we say, more exotic ingredients. This is it - From Medicine Creek to the Salton Sea. From Relic to Blue Labyrinth. From 891 Riverside Drive.....and BEYOND.

MOCKEY JONES' 80 DOLLAR STEAK (MARTINI) - "Smash"ingly simple and no one can accuse you of "dinning too well."

- * 2 (1 lb.) sirloin steaks, thick cut
- * 1-1/2 tsp. sea salt
- * 1/4 tsp. coarse ground black pepper

Martini Marinade:

- * 1/3 cup Grey Goose vodka
- * 3 Tbs. dry vermouth
- * 1/2 cup olive oil
- * 1/4 cup fresh lemon juice
- * 2 Tbs. honey
- * 1 1/2 tsp. lemon zest
- * 2 Tbs. juice from green olives
- * 3 Tbs. mustard seed
- * 1 tsp. minced garlic

In a medium mixing bowl, combine all the marinade ingredients and whisk until well incorporated.

Rub the steaks with salt and pepper and place them in a large Ziploc bag. Pour the marinade into the bag and refrigerate for 30 minutes.

Remove steaks from the marinade and grill the steaks, covered, for 3 minutes per side for rare. Place steaks on a platter, tent with tin foil and allow to rest 10 minutes.

Side:

- * 3 Tbs. olive oil
- * 3 Tbs. butter
- * 16 small cipollini or pearl onions
- * 16 large pimiento-stuffed green olives
- * 1 bag (10 oz.) baby spinach

In a large sauté pan, heat the olive oil and butter over medium-high heat. Add onions and olives and cook for 2 minutes or until lightly browned. Add spinach and toss to lightly coat all of the spinach leaves and cook about 4 minutes.

Serve each steak with the sautéed spinach on the side. - Serves 2

CRÈME ANGLAISE GELATO - The Café Ricchi has nothing on this recipe.

- * 6 egg yolks
- * 1 cup sugar
- * 2 tsp. cornstarch
- * 3-1/2 cups scalded milk
- * 2 tsp. pure vanilla extract
- * 3 tsp. Cognac

Beat the egg yolks and sugar in a bowl with an electric mixer until very thick, about 5 minutes. Add the cornstarch and beat 3 minutes more.

Slowly pour the hot milk into the eggs and beat for 5 minutes. Pour the milk mixture into a medium saucepan and cook over low heat, stirring constantly, until thickened. To test the proper thickness, the custard should coat the back of a spoon when it is dipped in and lifted.

Remove from heat and add the vanilla extract and Cognac. Place the custard in a bowl, cover with plastic wrap, allow custard to cool to room temperature and then refrigerate at least 4 hours.

Place the mixture in an ice cream maker and churn as directed. Transfer the gelato to a container, cover and store in freezer until firm. - Serves 6

CHOCOLATE FONDUE

- * 1 cup semi-sweet chocolate chips
- * 2 Tbs. butter
- * 1 (14 ounce can) sweetened condensed milk
- * 2 Tbs. water
- * 1 tsp. pure vanilla extract

In small saucepan, over medium heat, combine chocolate chips, butter, condensed milk and water. Cook and stir constantly until thickened, about 5 minutes. Remove from heat. Add vanilla.

Serve warm with pieces of fruit, pound cake and marshmallows. - Serves 2 to 4

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