

SOCIETY LINE!

CAFÉ

Chef of the Month:

Chef Anthony Stingo presents holiday recipes

Anthony Stingo's culinary talents know no bounds.

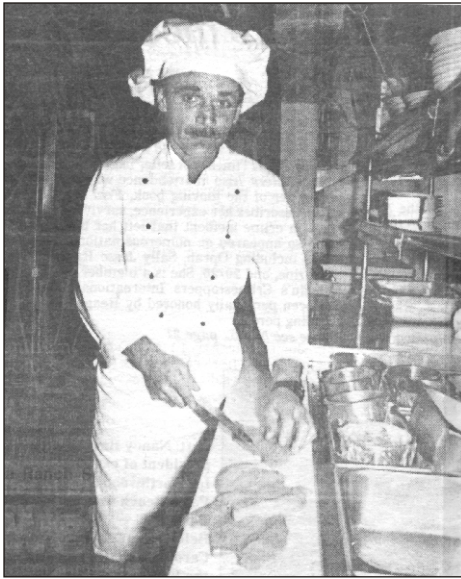
The 34-year old Margate resident, a native Brooklyn, New Yorker, began his career as a chef-saucier at his father's Oakland Park restaurant, Gus' Clam House, back in 1975. Then it was back to the Big Apple where he demonstrated his proficiency as a sous chef at Ouzies Restaurant, rated among New York City's top 10 restaurants.

Once having proven himself that he can more than hold his own alongside the 'big boys,' he returned to Florida and spent time as Head Chef in two well-known restaurants on posh Miami Beach. The result: invaluable experience and well-deserved recognition in articles appearing in community publications, such as *The Neighborhood*, a local who's who and what's-doing' where magazine.

Joining a sophisticated clientele moving northward, he became one of the original chefs who created the menu and started Addisons in Boca Raton.

And today he is preparing appetizers and entrees which run the gourmet gamut - an international menu of fish, steaks, chops, lobster and poultry - at the Palm Gardens Café and Restaurant, 2440 North Federal Highway, in Delray Beach.

Co-owners Richard Pergolizzi and John Conte opened Palm Gardens just two months ago. Already the combination of Stingo's talents together with the ambiance and charm of the bistro-style, 172-seat restaurant, and



Chef Anthony Stingo filets chicken breasts in preparation for another culinary masterpiece.

the moderate to upscale-priced dinner entrees have attracted a discerning dining clientele and set the positive pace for the restaurant's ongoing success.

Stingo has provided us with two of his favorite holiday recipes - guaranteed to make your guests grateful you invited them for dinner.

Roasted Duck with Raspberry Sauce Serves 2

Ingredients include (1) 4 ½ pound duck; (1) medium onion; (1) pint fresh raspberries; (2) quarts water; (2) tbsps. kosher salt; (½) tspn. white pepper.

Proceed to remove neck and gizzards from the bird. Trim extra fat from tail and discard. Cut the onion in quarters and stuff the cavity with cut pieces. Place the duck on top of the cut neck and put into preheated oven set at 425 degrees for one hour. When finished, remove from oven and cover duck with all the salt and pepper.

Return to oven and cook for 20-30 minutes at 325 degrees. Remove from oven and let cool at room temperature until it can be handled. Then cut the bird in half and take *all* inside bones out. Place all bones and onions into pot of water and boil until two-thirds reduced (approximately 45 minutes). Remove onions, fold in fresh raspberries and simmer.

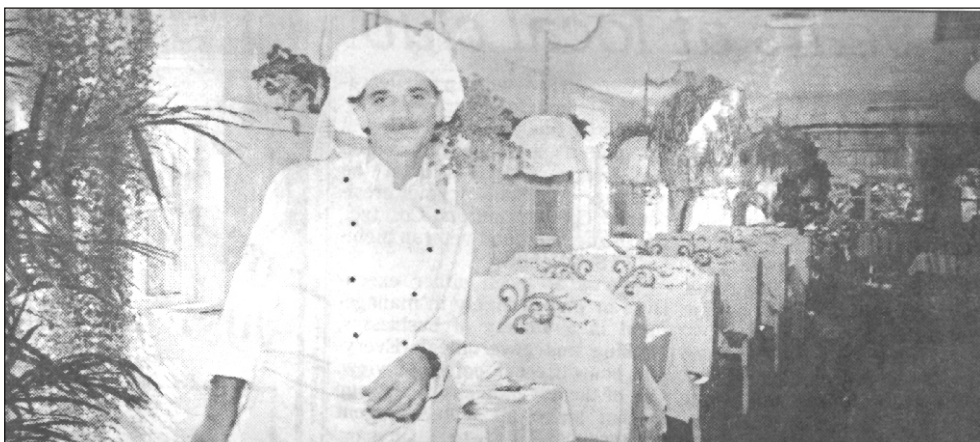
As stock is finishing, cut the one half duck into two pieces, breast and leg. Return duck to the oven set at 425 degrees for 8-10 minutes or until crispy.

Serve with sauce in separate gravy boat. Bon Appetit!

Bourbon Street Pecan Pie

Ingredients include (1) 9-inch unbaked pie shell; (1) cup semi-sweet chocolate chips; (2) cups pecan halves; (½) cup bourbon; (1 ½) cups Karo white corn syrup; (4) eggs; (½) cup sugar; (1/4) cup butter melted.

Proceed to put chocolate chips into pie shell and top with pecans. Mix together remaining ingredients then pour them over pecans. Bake at 275 degrees for one hour. Let cool. Serve with freshly whipped cream.



Chef Anthony Stingo is backdropped by the relaxing setting of the Palm Gardens Café dining room, highlighted by soft pastel tones and lush, natural greenery.