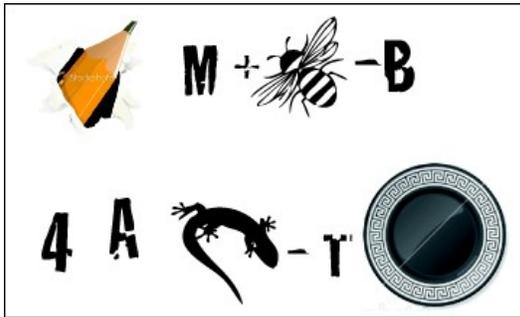


Puzzled Pint

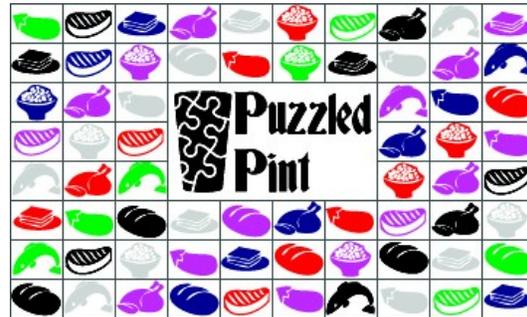
August 2010

Puzzled Pint Dinner Solution

Rebus Card



FRONT



BACK

Solution: PUNCH THROUGH ME FOR A NEW DISH

The rebus gives you a hint that this card is a “key card”, and that you need to punch through the card in order to find a new dish.

Recipe Cards

There are four recipe cards:

- Grilled Pancetta-Wrapped Asparagus (Appetizer)
- Pasta Salad with Tomatoes and Corn (Salad)
- Veal Scallopini with Brown Butter (Entree)
- Caramel Custard (Desert)

Line the cards up horizontally in the order that they are served.

<p>Grilled Pancetta-Wrapped Asparagus</p> <p>1 pound medium asparagus (1/2 inch thick; 12 to 15) 1 tablespoon extra-virgin olive oil 12 to 15 thin slices pancetta 4 (12-inch) wooden skewers, soaked in water 30 minutes</p> <p>Prepare a grill for direct-heat cooking over medium-hot charcoal. Trim asparagus to 6 inches long, then toss with oil and 1/4 tsp pepper in a small dish. Wrap middle of each asparagus with 1 slice of pancetta. Thread 3 or 4 wrapped asparagus 1/2 inch apart onto each skewer. Oil grill rack, then grill asparagus, uncovered, turning, until pancetta is golden brown in spots and asparagus is crisp-tender, about 6 minutes.</p>	<p>Pasta Salad with Tomatoes and Corn</p> <p>5 tablespoons olive oil 1 1/2 cups fresh corn kernels 1 1/4 pounds plum tomatoes 8 oz. penne pasta, freshly cooked 1/2 cup chopped fresh basil 5 tablespoons white vinegar 2 large garlic cloves, chopped 1/2 cup grated Parmesan cheese</p> <p>Whisk 4 tablespoons oil, vinegar, basil and garlic in large bowl to blend. Heat remaining 1 tablespoon oil in heavy large skillet over medium heat. Add corn; sauté 3 minutes. Add corn to dressing in bowl. Add pasta, tomatoes, and cheese to bowl and toss to blend. Season salad with salt and pepper.</p>	<p>Veal Scallopini with Brown Butter</p> <p>3 tablespoons olive oil 1 1/2 tablespoons red-wine vinegar 1/2 cup all-purpose flour 2 tablespoons chopped parsley 1 pound thin veal scallopini 1/2 stick unsalted butter</p> <p>Heat a 12-inch heavy skillet (not nonstick) over high heat until hot, then add oil and heat until it shimmers. Meanwhile, stir together flour, 1 teaspoon salt, and 1/2 teaspoon pepper, then pat veal dry and dredge in flour, knocking off excess. Cook veal in 2 batches, turning once, until browned and just cooked through. Discard oil from skillet, add butter and cook over medium heat, shaking skillet frequently, until browned and fragrant, 1 to 2 minutes. Stir in 1/4 tsp each of salt and pepper. Return veal to skillet just to heat through, then sprinkle with parsley.</p>	<p>Caramel Custard</p> <p>4 egg yolks 1/4 cup sugar 2 cups cream 1/8 teaspoon salt 1 teaspoon vanilla extract Brown Sugar</p> <p>In a saucepan over medium-low heat, bring cream almost to a simmer. Remove from the heat. In a mixing bowl, beat egg yolks, vanilla, sugar and salt until thick and lemon-colored, about 3 minutes. Gradually beat in cream. Pour into an ungreased 1-qt. baking dish. Place baking dish into a 13-in. x 9-in. x 2-in. baking pan. Pour hot water into baking pan to a depth of 1 in. Bake at 350 degrees F for 55-60 minutes or until a knife inserted near the center comes out clean. Cool on a wire rack for 15 minutes. Refrigerate until chilled. Remove from the refrigerator 30 minutes before serving. Sprinkle with enough brown sugar to cover the top. Broil 6-in. from the heat for 2 minutes or until sugar is melted. Serve immediately.</p>
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Flip them over

steak	eggplant	rice	appy	entree	black	green	eggplant	purple	red	salad	eggplant
appy	salad	blue	red	purple	salad	dessert	blue	fish	appy	purple	black
green	grey	soup	loaf	dessert	chicken	toast	soup	steak	loaf	soup	chicken
chicken	toast	red	blue	eggplant	green	red	entree	loaf	blue	grey	green
entree	dessert	fish	soup	grey	steak	salad	grey	appy	entree	rice	steak
black	purple	loaf	fish	toast	rice	black	chicken	rice	fish	toast	dessert

Follow the lines that start at a box on the first card on the left to the right.

dessert – steak – blue
purple – salad – fish
red – chicken – appy
loaf – green – entree

Use this information to poke holes through the “key card”, and place them over the recipe cards. For example, place the “key card” over the dessert card, Caramel Custard and look through the space where the blue steak use to be, you should see the word “cream”.

dessert : cream
salad: white
appetizer: asparagus
entree: of

Final Solution: CREAM OF WHITE ASPARAGUS SOUP