

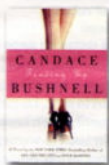


“ THIS DISH IS REALLY SIMPLE—
AND WHEN YOU COOK IT FOR PEOPLE,
THEY THINK YOU’RE A GENIUS. ”

—CANDACE BUSHNELL (ABOVE, WITH HUSBAND CHARLES ASKEGARD)

FOOD THAT'S better THAN SEX

BUT WHY SHOULD YOU HAVE TO CHOOSE? FIVE FEMALE FOODIES TELL YOU WHAT TO MAKE FOR EVERY LOVE-LIFE MOMENT. PHOTOGRAPHS BY JONATHAN SKOW



WHAT TO MAKE...
FOR A ROMANTIC ANNIVERSARY DINNER
Candace Bushnell, author of *Sex and the City* and the new novel *Trading Up*

My husband, Charles, is a principal dancer with the New York City Ballet, so he's incredibly fit and eats healthily, but he loves good food. We're celebrating our first

anniversary this month—no one will be on a diet that night! Oysters are the perfect way to start a romantic evening. And this lamb dish is really simple. When you cook it for people, they think you're a genius.

BROILED OYSTERS

- 1 dozen shucked oysters
- 1 cup seasoned bread crumbs (fine)
- ½ cup all-purpose flour
- ½ tsp Italian seasoning
- ½ stick butter, melted

Heat broiler. Drain oysters and pat dry. In a large plastic bag, combine bread crumbs, flour and Italian seasoning. Mix well. Place 6 oysters in the bag, seal and shake until oysters are coated with crumbs. Place breaded oysters on an oiled broiler pan. Repeat with remaining oysters. Spoon butter over oysters and broil, about 5 inches from heat, until crumbs begin to brown, approx-

imately 2 minutes. Remove from oven, turn oysters and brown on other side for 1 to 2 minutes. Place each oyster in a half shell and serve hot with lemon slices. Serves 2.

LAMB CHOPS WITH MUSHROOM CREAM SAUCE

- 2 1"-thick shoulder lamb chops or 6 rib chops
- 1 to 2 tbsp olive oil
- 2 cups sliced white mushrooms or shiitake caps
- ½ cup white wine
- 3 tbsp butter
- ½ cup heavy cream

Salt and pepper chops liberally on both sides. Let stand at room temperature for 10 minutes. In a large, heavy skillet, heat olive oil over medium-high heat. When oil is hot, add chops and cook 5 to 6 minutes on each side until meat is nicely browned and medium rare (check

doneness by cutting into meat near the bone). Remove to a serving plate and cover loosely with foil while you make the sauce. Add wine to pan and boil, scraping up browned bits. Add the butter to pan. When it melts, add mushrooms and a pinch or two of salt. Cook, stirring, until mushrooms are tender and browned (about 5 minutes). Add cream to pan, bring to a boil, lower heat and cook until sauce thickens, about 2 minutes. Spoon sauce over chops and serve immediately. Serves 2.

Bushnell's lamb chops for two

