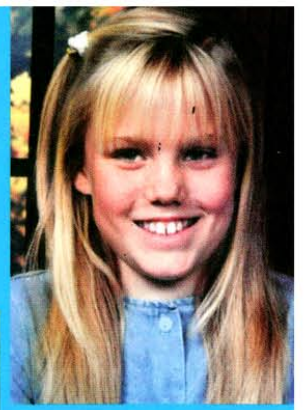




Kidnap Survivor Jaycee Dugard INSIDE THE JOYOUS FAMILY REUNION



SEPTEMBER 21, 2009

Reunited

Great Ideas

ENTERTAINING

PARTY LIKE A ROCK STAR!

The chef-owner of N.Y.C.'s Stanton Social (Katy Perry's hot spot of choice) shares his greatest hits

GRILLED PIZZETTE

- 6 oz. portion of pizza dough (from supermarket or pizza shop)
- 8 heaping tsp. oven-dried tomatoes (see below)
- ½ cup mozzarella, diced small
- 1 tsp. extra virgin olive oil
- 2 tbsp. grated cheese, such as asiago, grana or pecorino
- 1 tsp. chopped basil
- 1 tsp. chile oil (store bought)

Oven Dried Tomatoes

- 8 each plum tomatoes, halved
- 2 tbsp. chopped garlic
- 1 tbsp. chopped parsley
- 1 tbsp. chopped basil
- 1 tsp. chopped thyme
- 1 tsp. crushed red pepper



Stanton Social chef Chris Santos (left) cooks for the likes of Perry (above) Jay-Z (right) and Green Day's Billie Joe Armstrong (bottom). "They love the pizzettes," he says.

- ¼ cup extra virgin olive oil, plus 2 tbsp.
 - juice and zest of 1 lemon
1. Preheat oven to 200°. Toss tomatoes with garlic, parsley, basil, thyme, red pepper, ¼ cup olive oil, lemon zest and juice.

2. Place a wire rack on a sheet pan. Put tomato halves on rack. Pour whatever is left in the bowl over the tomatoes. Bake for 3 to 4 hours. Let cool. Peel off skins and chop tomatoes. Add 2 tbsp. olive oil and salt to taste. Store in refrigerator for up to 7 days.

To assemble Pizzette

1. Preheat oven to 450°.
2. Place floured, rolled-out dough on hot grill. Grill about 30 seconds or until it begins to bubble and has a nice grill char and turn. Grill for 15 seconds longer and remove.
3. Brush grilled dough with extra virgin olive oil and top with tomatoes spaced apart for 8 slices of pizza.
4. Evenly distribute mozzarella

5. Remove from oven, cut into 8 slices and garnish with grated cheese, basil and chile oil.

STRAWBERRY FIELDS COCKTAIL

- 1.5 oz. lemon-flavored vodka
 - 6 strawberries dipped in sugar
 - ½ oz. simple syrup
 - ½ oz. fresh lemon juice
 - 1 oz. Riesling wine
- Muddle strawberries in a rocks glass. Add ice, vodka, syrup and lemon juice. Top with wine. Garnish with lime wedge.



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