

1797 DEPUY CANAL HOUSE, HIGH FALLS, NY

Recipes from *At Hanka's Table* will be featured in menu at Depuy Canal House, home of Nouvelle American Cuisine. The historic Depuy Canal House restaurant in High Falls, NY, will be offering a prix fixe three-course dinner using recipes from *At Hanka's Table* from December 2nd through 4th. During the afternoon of December 4th, there will be a book signing and free tasting at the Depuy Canal House's New York Store gourmet shop. Craig Claiborne described outstanding chef John Novi's 4-star restaurant as "One of the most interesting and best

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suburban restaurants in America. It is housed in an authentic 200-year-old tavern, and it has the feel of a wonderfully reconstructed place without an excess of hokum. There is candlelight and an open fireplace in the main dining room. . . There are stylish place settings, and the place 'mats' are also, slate and handsomely so."

At Hanka's Table is the story of a remarkable polish-American family revealed through food, history, personal narrative, and art. Exiles from communist Poland, Hanka and her internationally known artist husband, Jan Sawka, arrived in New York City in 1977 with a few dollars, a couple of suitcases, and a toddler. They were about to embark on a life filled with art, adventure, and exotic foods. During the next twenty-five years, Sawka's work saw expression in Op-Ed page drawings for *The New York Times*, set designs for Samuel Beckett, award-winning paintings and posters in over sixty museum collections here and abroad, stage designs for the Grateful Dead, and most recently Jan was awarded The Lorenzo II Magnifico Gold Medal at the 4th Florence International Biennial of Contemporary Art (2003) for *The Voyage*, a major multimedia spectacle. His work was recently exhibited at ACA Galleries.

While Jan made art, Hanka cooked to the delight of fellow artists who were constant guests at Hanka's table. In this colorful book, illustrated by husband Jan Sawka and food photography taken in their home by Andrea Barrist Stern, Hanka shares her experiences of different cultures during her travels. Among the exquisite

drawings by Jan are 100 recipes based on Polish cuisine with European and Asian influences.

For reservations for the prix fixe three-course dinner, using recipes from *At Hanka's Table*, \$35, call the Depuy Canal House at 845 6878-7700. For more information about the signings and events, contact Micheline Tilton at New York Store, 845 687-7779. *At Hanka's Table*, \$21.95, is available at local book stores, New York Store at Depuy Canal House, or from Lake Isle Press, Inc. 212 273-0796, fax 212 273-0798.

Menu from At Hanka's Table, Depuy Canal House

Black Duck Soup with Dates and Apples or Beet Soup

Braised Brisket of Beef or Jellied Carp, Both Served with Camilla's Eggplant, Old Shoes (John Novi's Pierogies), and Butter- milk Biscuits

Meringue Torte

Hanka Sawka's Braised Brisket of Beef

- 1 beef brisket, about 4 pounds
- 3 to 4 garlic cloves, minced
- 1 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 2 cups Homemade Stock or stock of your choice

- 2 tablespoons balsamic vinegar or red wine vinegar
- 1 bay leaf
- 3 tablespoons all-purpose flour
- 3 tablespoons olive or vegetable oil
- 2 tablespoons sour cream

1. Remove the membrane from the brisket and discard
2. Mash the garlic, salt, and pepper together with a fork, making a paste. Rub the paste into the brisket.
3. Put the brisket in a large container with a cover and pour in one cup of stock and the vinegar. Add the bay leaf. Turn the brisket over in the marinade once so that both sides are evenly coated; cover, and refrigerate overnight.
4. Remove the brisket from the marinade and allow excess liquid to drip off. Reserve the marinade. Dust all sides of the brisket with flour thoroughly but lightly.
5. Heat the oil in a skillet. Sear the brisket all over, about 2 minutes per side.
6. Heat the marinade to a boil in a large covered pot. Add the remaining one cup of stock to the boiling marinade. Add the brisket and reduce the heat to low. Simmer until tender, about 4 hours.
7. Remove from heat, remove the bay leaf, and stir the sour cream into the braising liquid. Slice and serve.

Serves: 8

Recipe reprinted from *At Hanka's Table* with permission of the publisher, Lake Isle Press, Inc.