

# Elegant Dining Made Easy

## How To Enjoy The Restaurant Experience At Home

(NAPSA)—When spending time with loved ones or friends, a night on the town often includes a meal at a favorite restaurant. Tablecloths, candles, music—these details and more—combine to make dining out more memorable.

Fortunately, you don't have to spend lots of money or time, brave traffic or venture out in the elements to have a restaurant-quality experience. Whether you're planning a date night or entertaining friends, consider "dining out" at home.

Think of the things you like about dining out and then try these tips to re-create the experience at home:

- Set the table. It only takes a minute to put on a tablecloth and light candles for an attractive centerpiece, but the effect makes dinner feel more like an occasion.

- Serve three courses. Nothing says dining out like a tasty appetizer and decadent dessert, so plan a simple menu that includes both.

- Many people go to restaurants to try things they don't usually cook at home. Try a new recipe that's delicious, yet simple to prepare.

For example, a new cookbook from The Pampered Chef®, "Cooking for Two & More," offers contemporary upscale recipes to help you discover—or rediscover—the pleasures of fine cooking without the hassle. The Horseradish-Crusted Cod is one gourmet entrée that is quick and simple to prepare. The horseradish topping keeps the cod moist and contributes a zesty flavor. Other mild white fish, such as tilapia, are also delicious prepared this way:



**Horseradish-crusted cod is moist and flavorful. Toast the bread crumbs beforehand for a crunchy, golden brown crust.**

### **Horseradish-Crusted Cod**

Prep time: 15 min.

Total time: About 30 min.

**¼ cup mayonnaise**

**1 tablespoon prepared horseradish**

**1 teaspoon snipped fresh parsley**

**2 slices French bread, coarsely chopped into ½ cup fresh bread crumbs**

**2 boneless, skinless center-cut cod fillets (4-6 ounces each), 1 inch thick**

**Salt and black pepper**

**1 tablespoon butter**

**Preheat oven to 450° F. Combine mayonnaise, horseradish, parsley and 2 tablespoons of the bread crumbs in a small bowl. Season cod evenly with salt and black pepper. Place cod on pan with small sides; top evenly with**

**horseradish mixture. Combine butter and remaining bread crumbs in microwave-safe bowl; microwave on HIGH 1 minute or until golden brown and crisp, stirring once. Sprinkle toasted crumbs evenly over top of horseradish mixture. Bake 10 to 12 minutes or until cod flakes easily with a fork. Remove from oven; serve immediately. Serves 2.**

### **Chef's Corner Tips**

Because cod cooks quickly, pre-toasting the bread crumb topping results in a crunchy, golden brown crust.

For restaurant-style presentation, serve on a bed of sautéed sugar snap peas or fresh greens.

For information on "Cooking for Two & More" and innovative products that make meals and entertaining quick, easy and fun, visit [www.pamperedchef.com](http://www.pamperedchef.com).