

PRIEEMER  
GRANITE STONE

*In Good Taste*  
Food Finds to Feed Your Taste Buds



*haute*  
**potato**

An unexpected  
holiday dessert to  
bowl you over.

By GINA MAZZA

## In Good Taste

Food Finds to Feed Your Taste Buds

Whole Foods Market recently debuted Stokes Foods' Purple Sweet Potatoes (\$2.49/lb.) in the Pittsburgh market and these lavender-hued spuds pack four times the nutrient and antioxidant power of their orange cousins. Dazzle your plate and your palate with their rich, wine-like flavor. Try this recipe or simply bake and drizzle with honey, butter or maple syrup. Available at Whole Foods Market and [stokesfoods.com](http://stokesfoods.com).

### PURPLE SWEET POTATO ICE CREAM

- 1 lb. purple sweet potatoes, peeled and cubed
- 1 cup plus 2 tablespoons whole milk
- 2/3 cup packed light brown sugar
- 1/4-teaspoon cinnamon
- 1/2-teaspoon vanilla extract
- Pinch of salt
- Freshly squeeze lemon juice

Place sweet potatoes in a medium saucepan and cover with water. Bring to a boil, reduce heat to simmer and cook for 20 minutes—or until tender. Drain and let cool to room temperature. Pour milk into a blender and add brown sugar, sweet potatoes, cinnamon, vanilla and salt. Puree until very smooth. Add lemon juice to taste. Press the mixture through a mesh strainer, using a flexible rubber spatula to wipe any leave behind—then freeze in an ice cream maker.



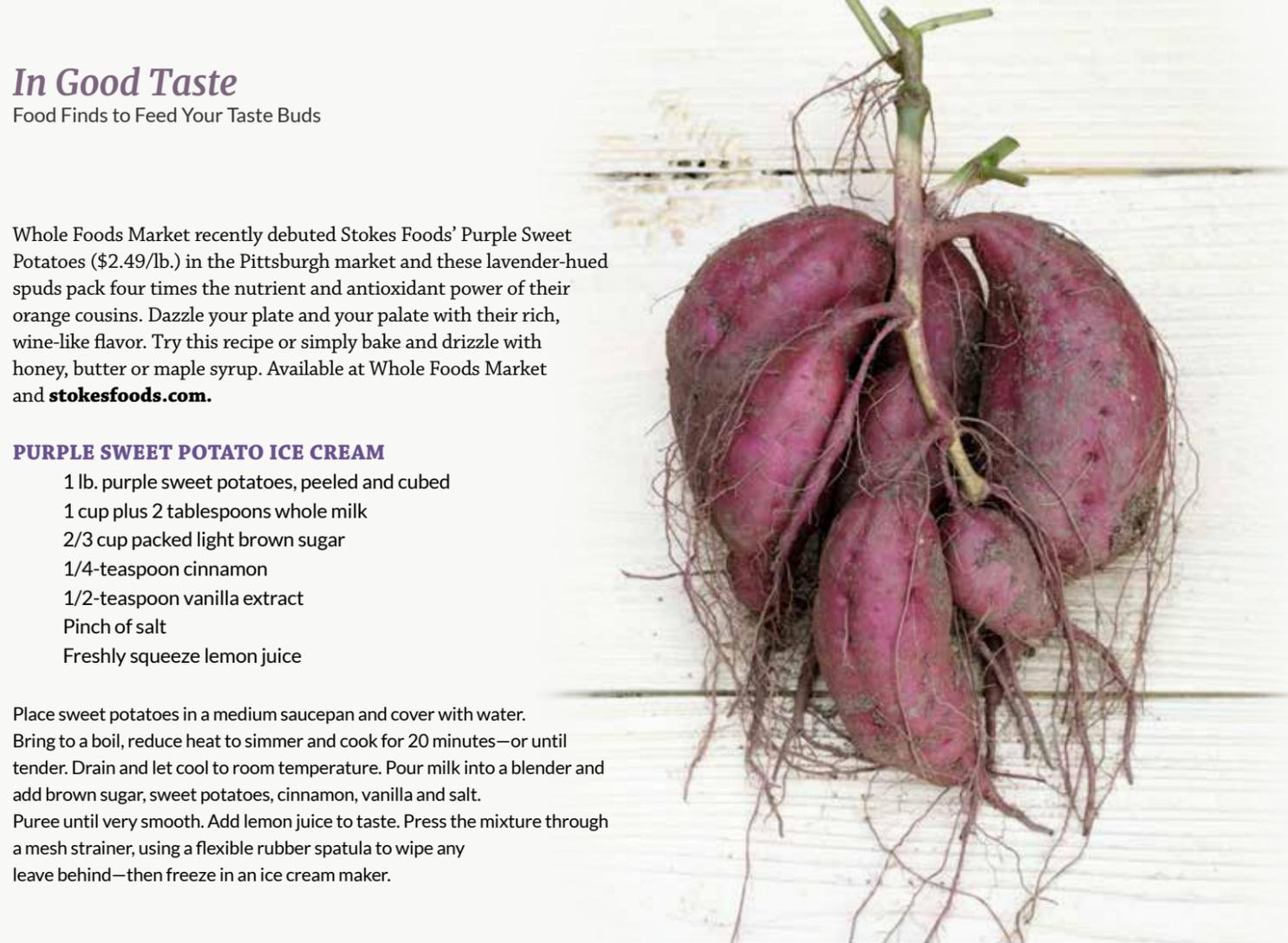
### CRAZY FOR CREPES

These pre-made crepes (\$6.29/each) from Crepini by the Crepe Team, NYC, have holiday entertaining all rolled up. Tempting flavors include strawberry, grilled cheese, spinach and feta, cheese and blueberry, and Portobello Parmesan. Available exclusively at McGinnis Sisters.



### SMOKING GOOD

Cocktails infused with smoke are heating up the local scene. Whether at Andy's Bar located at Fairmont Pittsburgh, downtown where mixologists create one of their signature cocktails called the Dark & Scary—a mix of smoked pumpkin-infused Captain Morgan, Bacardi, cinnamon syrup, ginger ale and orange juice that's shaken and poured into a large bottle bathed in cedar wood smoke, to Industry Public House in Lawrenceville where a signature cocktail called The Smoke Stack—smoked drinks have a flavor that's complex with a stunning presentation. The Smoke Stack (price dependent on whiskey or bourbon selection) uses natural maple syrup drizzled into fine bourbon (or whiskey), then is poured through a strainer and placed over a fire of wood chips. Covered to allow the smoke to accumulate, the drink is finished off with a large ice cube and orange peel. Visit **Andy's Wine Bar, 510 Market St., downtown; 412/773-8884, [andyswinebar.com](http://andyswinebar.com) and Industry Public House, 4305 Butler St., Lawrenceville; 412/683-1100, [industryph.com](http://industryph.com).**



### JAM ON

We've got the buzz on The Purple Spoon, the Gibsonia-based company which manufactures more than 35 varieties of preserved fruits and flower-infused jars of jellies. Made fresh in small batches, with seasonal ingredients such as pumpkin pecan, red clover, cranberry walnut, elderberry, dandelion, blackberry, violet and peach—their latest line of jellies (\$6.50/4oz) include an infusion of wine and spirits—from a White Zinfandel to a jar of Margarita made with tequila—these flavors are ready to add kick to any holiday spread. Available at McGinnis Sisters, Reyna Foods and Soergel Orchards.



### ALL QUACKED UP

The Pittsburgh International Festival of Firsts ([pifof.org](http://pifof.org)) launch had Pittsburghers quacking with delight last fall with The Rubber Duck Project—now here's a way to have your reasonably proportioned duck—and eat it, too. Duck eggs (\$1.49/each or \$5.96/dozen) are larger and richer tasting and have twice the nutritional value of a chicken egg. They can be used in various ways—including baking and are available fresh all year long due to their thicker shell. For more information go to [duckeggs.com](http://duckeggs.com). Available at Giant Eagle Market District.



### EPICUREAN—YET EASY

Fruit pastes (\$6.99/4.2oz) by Rutherford & Meyer transform canapés into a gourmand experience. Tangy and intense yet refreshing this New Zealand import comes in fruit variations including plum, cherry, fig, apricot, pear and quince. Serve over warm Brie, prosciutto and toast points or crackers. Available at McGinnis Sisters.



### DID YOU KNOW?

Jeroboam (jer-o-bo-am) refers to a wine bottle holding 4/5 of a gallon or a "double magnum" of champagne or wine. Rooted in the Biblical name Jeroboam, a king dating back to ancient Israel, known as a "mighty man of valor." With contents equaling four-to-six bottles of wine in one—it's no wonder a bottle this size is mighty for holiday entertaining or gifting.

### WHERE TO SHOP

**Giant Eagle Market District:** 100 Settlers Ridge Center Dr., Robinson, 412/788-5392; 5550 Centre Ave., Shadyside, 412/681-1500; South Hills Village Sq., South Hills, 412/831-1480; Village at Pine Shopping Center, Wexford, 724/934-0155; [marketdistrict.com](http://marketdistrict.com).

**McGinnis Sisters:** 700 Adams Shoppes, Adams Township, 724/779-1212; 3825; Saw Mill Run Blvd., Brentwood, 412/882-6400; 4311 Northern Pike, Monroeville, 412/858-7000; [mcginnis-sisters.com](http://mcginnis-sisters.com).

**Reyna Foods:** 2031 Penn Ave., Strip District, 412/261-2606, [reynafoods.com](http://reynafoods.com).

**Soergel Orchards:** 2573 Brandt School Rd., Wexford, 724/935-1743, [soergels.com](http://soergels.com)

**Whole Foods Market:** 5880 Centre Ave., Shadyside, 412/441-7960; 10576 Perry Highway, Wexford, 724/940-6100, [wholefoodsmarket.com](http://wholefoodsmarket.com)