



VOTE for Duskie as the FAN FAVORITE!

you can vote 10 times per day every day!

PLEASE do it for me. Thank you!

<http://www.foodnetwork.com/the-next-iron-chef-fan-vote/package/index.html>

come watch **The Next Iron Chef** with us at the bar

9 pm, Sundays @ zazu restaurant + farm

and on **Monday Farm Suppers** we are cooking what was on the show! So we can't tell you... Come for the surprise! *3 courses \$39, (vegetarian options always available)*



OUT + ABOUT

Putting the CAFO Out to Pasture

Thursday, October 14, 7pm, Sonoma Country Day School

a panel discussion with Dan Imhoff, Mac Magruder (the world's greatest pig rancher), Stephanie Larson (Sonoma County Meat Buying Club), and Duskie. For more information go to www.scdsevents.org

HARVEST w/ the HANNAS, Saturday, October 16th, 11-4pm

a book signing by Christine Hanna of The Winemaker Cooks

For more information, go to <http://www.hannawinery.com>

EPCOT FOOD & WINE FESTIVAL @ DISNEY WORLD, november 6 & 7. for more information, go to <http://disneyworld.disney.go.com/parks/epcot/special-events/epcot-international-food-and-wine-festival/>

CHEF's HOLIDAYS @ the AHWAHNEE, YOSEMITE – Feb 1 – 3, 2011! it's never too early to plan for a good time! for more information, go to www.facebook.com/home.php?#!/Ahwahnee?ref=ts

IN YOUR KITCHEN...**SICILIAN LAMB MEATBALLS**

*here is the recipe that had me voting for myself on the show.
you too can make it at home and then you'll understand why I just couldn't vote for
second best... sorry guys...*

1/2 # ground lamb
1/2 # ground pork
1 onion, diced small
3 tablespoons pistachios, roughly chopped
2 tablespoons sour cherries, roughly chopped
zest and juice of 1 lemon
2 garlic cloves, minced
1 tablespoon chopped flat leaf parsley
1 tablespoon harissa
1/4 teaspoon ground allspice
1/4 teaspoon ground cinnamon
1/4 teaspoon ground coriander
kosher salt

in a bowl, combine all the ingredients. Form into balls. Cook to medium, serve with mint chutney and yogurt.

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BOVOLO 106 matheson street, healdsburg, california, 95448 707.431.2962
www.bovolorestaurant.com

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