

Venetian Tradition Meets Chester County Charm

Carnevale di Venezia at Vickers on February 6th will make your heart sing for the real thing.

By Amanda Burigatto, Vickers Restaurant



Masquerading through the streets of Venice was a shared practice among all Venetian classes, especially during the time of Carnevale. Still, every February, Venetians dress in elaborate costumes and don masks crafted by the city's most talented *mascherari*, mask makers.

On February 6, 2010, Vickers will host its first annual *Carnevale di Venezia Ball* where we'll bask in the splendors of fine food, wine

and dancing! Our five-course menu will include Venetian specialties of antipasti, pasta, meats and decadent surprises. If you can't make it out for our fabulous *festa*, serve our *Crostoli*, for your own at-home Masquerade Ball!



Crostoli (Sweet Ribbons)

Yields about 3 dozen

- 4 tablespoons unsalted butter
- ¼ cup plus 2 tablespoons sugar
- ¼ cup milk
- ½ teaspoon salt
- 2 ¼ cups flour
- 1 egg plus 1 yolk
- 2 tablespoons grappa
- 2 tablespoons pure vanilla extract
- 1 tablespoon almond extract
- 3 tablespoons lemon zest
- Juice of ½ a lemon
- Vegetable oil for frying
- 1 cup confectioners' sugar



In a double boiler, melt together butter, sugar, vanilla and almond extracts (just until combined, about three minutes). Allow mixture to cool slightly. In a large mixing bowl, combine flour, cooled mixture, eggs, milk, grappa, lemon zest and juice. With an electric mixer, beat ingredients until a soft dough is formed (about five minutes).

Turn out dough onto a lightly floured surface and cut into two halves. Roll first half into a rectangle one-eighth inch thick. Use a fluted pastry wheel to cut into strips about one inch wide by six inches long. Tie each strip into a loose knot. Repeat process for second half of dough.

In a Dutch oven or deep skillet, heat three inches of vegetable oil to 375 degrees and fry each strip in batches of two, turning each strip over once, until golden.

Drain well on paper towels and serve with piping hot espresso. •



A New Party Plan!

Tips and recipes for your most loved dinner parties and special soirées.

By Vickers Restaurant
Photography by Kelly O'Keefe

Spring flings, garden parties, Fourth of July? What are you planning for the year? Sure, the holidays are over, but soon enough, your tables will need to be set again as those celebratory dishes will need to be prepped so you can enjoy family, friends and fabulous cuisine!



Above, Left: Vickers' vintage inspired cocktail list makes you feel as though you're in an episode of Mad Men. Manhattans anyone?

Above, Right: One of Vickers' classic signatures, Roasted Rack of Lamb

Leave the planning to the experts. We want to share our expertise with you for all of your special at-home occasions. Vickers has been a cornerstone of cuisine and entertaining in Chester County for over a quarter of a century, and now we're sharing with you our most favored recipes and planning tips so you can host like the Vickers experts!

Look out for *Vickers' Special Food Column* in every issue of *Chester County Life* where you can get the inside scoop on entertaining, foods that will please any group and the cocktails to make any party a smashing success.

And don't worry, we aren't forgetting about you! Vickers is still the perfect venue for all of your special occasions like weddings, bar and bat mitzvahs, corporate dinners and the like. We look forward to serving you, as we have for the past 35 years.

En bonne santé! •

For full details and *Carnevale di Venezia* menu, visit www.VickersRestaurant.com or call 610.363.7998.