



Ben's of Scarsdale to Celebrate Thanksgiving With Special Offers

By Jerry Eimbinder

Promotional offers at Ben's of Scarsdale during November will include Thanksgiving Day dine-in and catering deals, Sunday pro football game special offers for dine-in customers and a pickle giveaway on National Pickle Day (Nov. 14).

A Thanksgiving Day roast turkey dinner for adults is priced at \$25.99. Trimmings include soup and a soft drink. A "Kid's Feast" costs \$9.99 and comes with a soft drink and dessert. Seating times are 1, 2:30, 5 and 7:15 p.m.

Ben's Thanksgiving package for 10 people, priced at \$229.90, includes a cooked whole roasted turkey (average weight is 15 pounds) with stuffing and gravy, two sides, a quart of cranberry-apple compote, a quart of cole slaw

and an assorted relish tray. Sides include roasted red potatoes, string beans almandine, yams, grilled vegetables, fruit noodle pudding and mashed potatoes.

Additional items at extra cost include soup, franks-in-jacket, mini knishes, potato pancakes, fruit and apple pie. Orders placed by Nov. 20 earn a free meal-coupon bonus. Check the restaurant's website for details and conditions.

Ben's of Scarsdale regularly serves pickles along with fresh cole slaw to dine-in customers. But it will honor National Pickle Day by giving away pickles to all comers. No purchase is necessary.

Ben's of Scarsdale is located at 718 Central Park Ave. in Scarsdale and has a large parking lot. For more information, call 914-468-2367 or visit www.bensdeli.net.



BEN'S OF SCARSDALE PHOTO

Pickles are offered free on National Pickle Day, Nov. 14, at Ben's of Scarsdale. Pickled sour tomato (round light green item) and round red cherry hot pepper are available for purchase.

MP Taverna Chef's Recipe for Delectable Greek Paella

By Jerry Eimbinder

One of the favorite dishes of Michael Psilakis, executive chef and owner at MP Taverna in Irvington, is Greek Paella. Its ingredients include shellfish, spicy lamb sausage and orzo. It appears on the restaurant's dinner and weekend brunch menus and costs \$25.95.

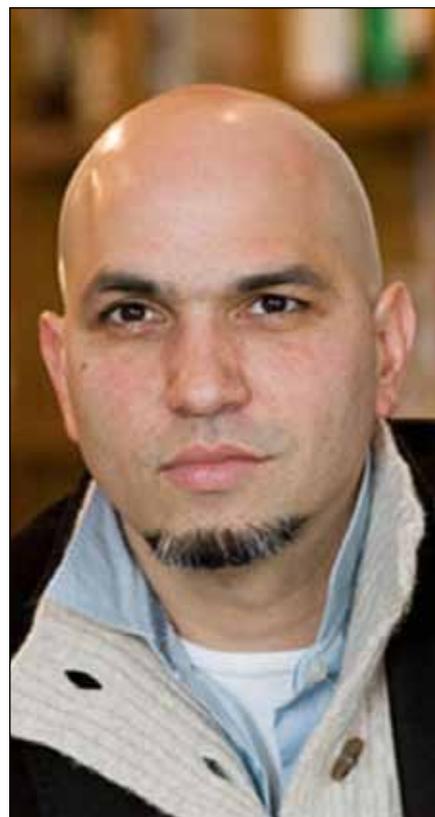
"Paella traditionally takes a long time to prepare but this version can be made fairly rapidly if you have tomato sauce and garlic purée on hand," Psilakis said.

"I call it Greek Paella because of its taste and because orzo, a quick-cooking Greek pasta, is used as a base rather than the traditional rice."

Psilakis points out that if you want to skip the Merguez sausage in preparing the dish, add to the pan a tablespoon of either spicy red rub or chipotle peppers in adobo sauce just as the sliced garlic begins to brown.

Ingredients

- 3 tablespoons, canola oil
- 1/2 cup, chopped Merguez sausage
- 4 cloves of garlic, thinly sliced
- 28 mussels, scrubbed and de-bearded, with cracked or open mussels discarded
- 20 Littleneck clams, scrubbed, any cracked or open clams discarded
- 1 cup of puréed tomato sauce (see recipe below)
- Kosher salt
- Fresh ground black pepper
- 2 cups, cooked orzo pasta
- 8 large shrimp, peeled and deveined
- 2 tablespoons, garlic purée
- 1/4 cup, chopped, mixed fresh herbs (parsley, mint, dill)



MP Taverna Chef Michael Psilakis

Extra virgin olive oil, for drizzling

Directions

Heat the canola oil and the sausage in a large skillet over medium-high heat until the sausage is lightly browned and its spices visibly infuse into the oil.

Add the sliced garlic and sauté until golden. Then add the mussels and clams and toss to distribute throughout the pan. Tomato sauce and a half-cup of wa-

ter comes next, then season with salt and pepper. Add the orzo and stir to blend.

When the clams and mussels begin to open, place the shrimp in the pan so that they are at the bottom, close to the heat. Add the garlic purée and herbs and stir to incorporate. Check the shrimp. When done, they should be opaque just through to the center. Discard any shellfish that have not been opened.

Drizzle some olive oil over and toss with a spoon. Transfer the paella to a rimmed plate and serve warm.

Tomato sauce

Makes about 12 cups

Ingredients

- 1/2 cup, extra virgin olive oil
- 20 small cloves of garlic, crushed
- 4 (28-ounce) cans of imported, high-quality, peeled plum tomatoes in their juice
- 15 basil leaves
- 1 tablespoon, plus 2 teaspoons of Kosher salt
- 1/4 teaspoon of fresh ground black pepper
- Red wine vinegar—to taste

Tomato sauce directions

Using a large pot, heat the oil and garlic over medium-high heat until the garlic is softened. Add the tomatoes and six cups of water, stir and bring to a boil. Reduce the heat and simmer, uncovered, until the sauce sticks to a wooden spoon (about 90 minutes).

Stir in the basil and crush the tomatoes with the back of a spoon. Season with salt and pepper, taste and add enough vinegar to achieve the desired level of acidity.

"I like a tangier sauce so I'm a bit heavy-handed with the vinegar," Psilakis said. He pointed out that the sauce can be made smooth at this point by using a blender.

"If you are going to purée the sauce, do it before you begin the cooking process for a much brighter red color," he said. "If you want to add a little kick, use the spicy red rub. It works great on vegetables and meat."

Spicy red rub serving size

Makes about 3/4 cup. Serves three to four people

Ingredients

- 3 tablespoons, smoked paprika
- 3 tablespoons, curing seeds, toasted and ground
- 2 tablespoons, kosher salt
- 2 tablespoons, sugar
- 1 to 1.5 tablespoons, whole cloves, toasted and ground
- 1 tablespoon, cayenne
- 1 tablespoon, mustard seeds, toasted and ground

Spicy red rub directions

Combine all of the ingredients in a jar with a tight fitting lid and stir with a spoon until thoroughly mixed. Covered, the rub will keep for up to three months.

MP Taverna has sister restaurants in Roslyn, L.I., Astoria, Queens and Williamsburg, Brooklyn. Its restaurant group also operates Kefi and Fishtag, both on Manhattan's upper West Side.

MP Taverna is located at 1 Bridge St. in Irvington, and can be reached by driving across the traffic bridge over the railroad tracks. For reservations or more information, call 914-231-7854.