

MIDNIGHT

magic

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THE SHOPS ARE CLOSED AND THE KIDS ARE TUCKED IN—POP OPEN SOME BUBBLY, RUSTLE UP A SNACK AND RELAX TO THE SOUNDS OF OUR NOTE-PERFECT MUSIC PICKS.

Swept up in the madness of the holidays—parties, commitments, obligations, chores and everything you have to do for others—it's easy to lose yourself. You've been dashing through the snow, the shops and crowded malls. The provisions for that spectacular holiday meal you'll be putting on the table in a day or two have been collected and stashed away. Tonight though, as the last gift is perfectly wrapped, the final touches put on the decorations, and all the wee ones in dreamland, it's time for you. Time to reconnect with that special someone. Cook together and enjoy some luscious flavours, just the two of you. Slip into something comfortable, slide something soulful into the CD player, and (quietly) pop the cork on something cool and sparkling while you whip up a sophisticated midnight snack for two.

Spiced Shrimp

WITH COOL CITRUS-YOGURT DIP

This low-effort dish is spicy-hot and sweetly cool, like spending a winter's eve by a roaring fire. To get out of the kitchen faster, buy peeled and deveined shrimp, and choose tail-on for elegant gripping and dipping. Frozen shrimp are fine. Thaw overnight in the refrigerator.

- 3 tbsp (45 ml) 2% yogurt
- 1 tsp (5 ml) sweet paprika
- 1 tsp (5 ml) ground coriander seeds
- 1 tsp (5 ml) coarsely ground black pepper
- ½ tsp (0.5 ml) ground green cardamom seeds
- ½ tsp (0.5 ml) cayenne pepper
- ½ tsp (2 ml) lemon zest
- ½ tsp (2 ml) finely chopped ginger
- ¼ tsp (1 ml) finely chopped garlic
- 1 lb (500 g) large shrimp, peeled and deveined, tail-on, approx. 20 to 25 pieces
- Kosher salt

- 1 Preheat oven to 450°F (230°C).
- 2 Combine yogurt, paprika, coriander, black pepper, cardamom, cayenne, lemon zest, ginger and garlic in a large mixing bowl, and stir until well combined.

RECIPE CONTINUED ON PAGE 291



SET THE MOOD

**HOME FOR CHRISTMAS,
DARYL HALL & JOHN OATES, 2006,
U-WATCH RECORDS/UNIVERSAL**

From rousing gospel to the sweetly sentimental, to classic Hall and Oates folk-rock, this album will have you boppin' in the kitchen and snuggling by the fire.

SERVE WITH

VEUVE CLICQUOT DEMI-SEC CHAMPAGNE
LCBO 38307 • \$63.80

Demi-sec is a slightly sweet style of Champagne that works wonderfully with a wide variety of dishes. This example's pear, citrus, mineral tones and creamy texture will embrace the flavours of the shrimp and citrus yogurt dip. The wine's hint of sweetness and carbonation help quell the spice and refresh the palate.



