

COOKING BY DESIGN FROM PAGE 19

sine from place to place. She will spend much time in the beginning figuring out what food topics Austinites are interested in and plans to tailor her classes to fit the demands of the community.

Pav has been teaching for more than a decade. "I love it. It's my passion," said Pav. "I always thought I'd be a teacher, I just never thought it'd be in the culinary arts."

Pav was trained classically French at L'Academie de Cuisine in Bethesda, Md. and at the Culinary Institute of America in St. Helena, Calif.

Catch Chef/Owner Beth Pav at Spicewood Vineyards' monthly Winemaker Dinner series on March 6, where her "Anticipating Spring" themed menu will include smoked trout salad in endive spears with a citrus vinaigrette, petit parmesan and black olive shortbread, miniature meatloaf with chive mashed potato crowns, crispy seared salmon with a warmed basil cream sauce served with tips of asparagus and wilted greens and for dessert chocolate pot de crème with mint shortbread cookies and gold dusted berries.

Spicewood Vineyards is located at 1419 Burnet CR 409 off of Hwy 71 West. Limited seats available for this dinner, so purchase your tickets early. Reservations, call (830) 693-5328. Cost is \$65 per person, plus tax. Price includes wine pairings with each course and gratuity.★

“It’s a place with easy access after coming home from work. It’s an opportunity for something that is more central to our leisure environment.”



WILD RICE FROM PAGE 17

And guests were not disappointed. The boar stew was tender and tasty, the corn pudding cap spicy and delicious. After sampling the wildly expensive mush-rooms wrapped in wild rice crepes, guests discovered why the mush-rooms are so wildly expensive. The flounder in lemon grass beurre blanc sauce was moist, flaky and decadently buttery, followed by the bread pudding.

And there's a reason the bread pudding is served last. Moans and sighs were heard 'round the tables as the servers dished up what had to be the best bread pudding under the sun, topped with incredibly rich vanilla Mexican crème.

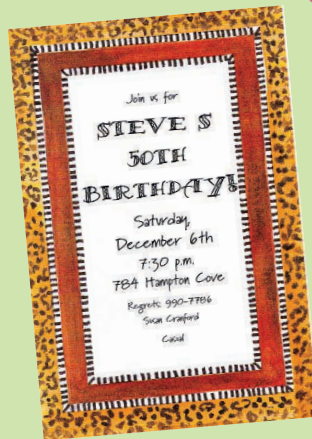
"We love hosting the cooking school," said Jeff, as his students dug into the dishes, which came one after the other. "We're demystifying professional techniques, teaching a little chemistry and having a lot of fun," Jeff said. "I'm very lucky. I get to do what I love and actually make a living at it."

Jeff mentioned that he's currently writing another cookbook, and he will continue to hold classes where the students eat their homework.

"It's the perfect test kitchen," said Jeff.

Tentatively titled *Fired Up: More Recipes from Hudson's on the Bend*, Jeff Blank's latest endeavor will feature more wild recipes from Hudson's on the Bend and the Cooking Fearlessly school's test kitchen.★

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