



## Baked Alaska—A blog about cooking, eating, and living in Alaska.

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### A Nice Relaxing Way to Spend a Day Alone

By Cindy Ruth

My husband was gone for the day, and I spent a nice, relaxing day doing things that make me happy—reading, drinking wine, and eating. It was cold and cloudy here today—46 degrees F when I got up, and it didn't seem to change much until late afternoon. It was one of those days when I just couldn't get warm. I used that as an excuse to lay on the couch, a good book in hand, under a nice thick throw for a

good portion of the day. I am reading "Passion on the Vine" by Sergio Esposito. Sergio was born in Naples, Italy and moved to Albany New York as a child. At a very young age, he came to associate wine with the warmth of family and the memories of his former life in Italy. He now lives with his family in New York City and is the owner of Italian Wine Merchants. This book is his memoir about his childhood in Italy, his move to Albany, and his travels as an adult back to Italy. If you love wine and food, and reading about people who's passion is the same, I think you will find this book as captivating as I am.

This evening, I decided I had better drag myself off the couch and fix myself something to eat. As I looked through the refrigerator, I saw zucchini, Pecorino Romano cheese, and eggs, and knew it was time for a frittata. I sauteed the zucchini in a little olive oil along with salt, pepper, hot pepper flakes, and spring onion.



I then gently whisked together two eggs, salt and pepper. And I grated the cheese.



I added the eggs to the skillet with the zucchini, and let it cook till set on the bottom. I then sprinkled the cheese on top.



I then placed the skillet under the broiler until the frittata was puffed and the cheese was beginning to lightly brown.

I served this with mixed grain toast spread with blood orange marmalade, and sliced apricots.



I finished the evening off again reading the book, and enjoying a glass of Italian red wine and a couple of more of the Chocolate Hazelnut cookies. I discovered tonight why I like the cookies so much—the chocolate is chopped into very small pieces, but doesn't completely melt into the cookie and disappear while cooking. So when you eat the cookie, you feel some small chunks of chocolate, which then slowly melt on your tongue. Perfect with a glass of red wine! And now, back to my book...