

Patric's »From 1D

as other sweets such as homemade ice cream. Last year, Patric even had his own cookbook published, "Cook Your Way to a Happy Ending," a collection of his favorite recipes. "I am very comfortable, happy and content when people come into my home and have a good lunch or dinner and go home happy," Patric said.

For Patric's in the Evening, a menu of appetizers and small plates has been created for a lighter, healthier dining experience. Following the example set by Patric's breakfasts and lunches, the light fare for dinner is also light on the wallet. "We are known to be affordable here, and we are taking it right through to the evening," Patric said.

Enjoy crab cake strata with lemon cornbread, planked salmon with baby bok choy and mango salsa, bacon-wrapped pork tenderloin with apricot, seared duck breast with black rice and berries, and chickpea burgers and wilted garlic spinach with sweet chili sauce, among other menu offerings.

For those with a sweet tooth or looking for a happy ending, Patric will offer miniature apple pies, cheesecake bananas Foster, chocolate french toast with mascarpone oranges, fried pineapple and caramel, and key lime creme brulee. See the full menu linked to this story on naplesnews.com.

Patric boasts that his restaurants serve nothing out of a can. "The only thing that is processed is a credit card," he said, daring to compare his creations to his competition's.

"Step out of the box, out of your habits and see what quality really is," Patric orders readers in a recent blog post on his website, patrics.com. Born and raised in Vermont, Patric learned to cook from recipes handed down through generations. He has showcased his culinary expressions as a caterer in Naples for at least 12 years. For more than two years, he had Patric's at 2225 Davis Blvd. in East Naples

until October 2007, before eventually relocating to North Naples.

His current restaurant has been busy since it opened in July 2009 at the previous site of Cookers Hot Dogs & Grille.

"We were amazed. Then, in season, it was a whirlwind," Patric said.

Originally joining forces with Cookie Lady Joyce Vaughan, Patric's hosted the Cookie Jar to sell fresh baked goods at his restaurant. But Patric bought her out in December, and now sells his own homemade muffins, cheesecake, cookies and pies. Despite the nighttime addition, the old Patric's will continue to operate as a diner with a breakfast counter.

"Nothing is changing in Patric's. Nothing," Patric said.

The concept for the new venue centers around an eclectic atmosphere designed to be inviting, homey and comfortable. Although entertainment will be provided by live musicians, patrons also are encouraged to play the piano.

"We welcome everybody," Patric said.

Patric's in the Evening is expected to be open from 4 p.m. to 10 p.m. five or six days a week. The restaurant may be closed Mondays, but that's still up in the air, Patric said.

Connect with Tim Aten at naplesnews.com/staff/tim_aten

Recipe »From 1D

slices of apples. Dessert is often honey cake, and honey carrots or tzimmes are usually served as side dishes. Tzimmes is a sweetened combination of vegetables and in Yiddish means a big fuss or big deal. The tzimmes I like is made with carrots, sweet potatoes and prunes and is not a big deal but enjoyable to make and eat:

Tzimmes Ingredients

- 1 bag fresh carrots, washed, peeled and cut into 1-inch slices
- 6 fresh sweet potatoes, washed, peeled and cut into 1-inch chunks
- ½ cup pitted prunes
- 1 cup orange juice
- ½ cup honey
- ½ teaspoon salt
- ¼ teaspoon cinnamon
- 2 tablespoons parve (may be used with meat) margarine

Bayside »From 1D

week downstairs and three nights upstairs. But just as important, it will allow diners to be able to enjoy a lively conversation while dining without shouting to be heard or leaning over to listen.

Upstairs, the Grill is for special occasions. This space now has a lighter and airy feeling with glass panels uniting the room's separate dining areas. Gone is the coral, and in its place is white and blue with slimmer columns.

Preparation

- Preheat oven to 350 degrees
- Cook carrots and sweet potatoes in a large pot covered with water until fork tender, approximately 10 minutes. Be careful not to let them get too mushy.
- Drain the vegetables and place in a shallow 3-quart baking dish with prunes and stir gently.
- Mix the orange juice, honey, salt and cinnamon and pour over the vegetables.
- Place chunks of margarine evenly over the mixture.
- Cover with foil and bake for 30 minutes.
- Stir gently and bake uncovered for another 10 minutes.
- Serve hot with an entree. Serves eight.

From "The Spice and Spirit of Kosher-Jewish Cooking," Lubavitch Women's Cookbook



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