



# HC&G

**Hamptons Cottages and Gardens** [www.HCandG.com](http://www.HCandG.com) | AUGUST 1-15, 2003

**FEATURES**

- \* Shipboard Luncheon
- \* Super Potluck Dining
- \* Tabletop Fantasies

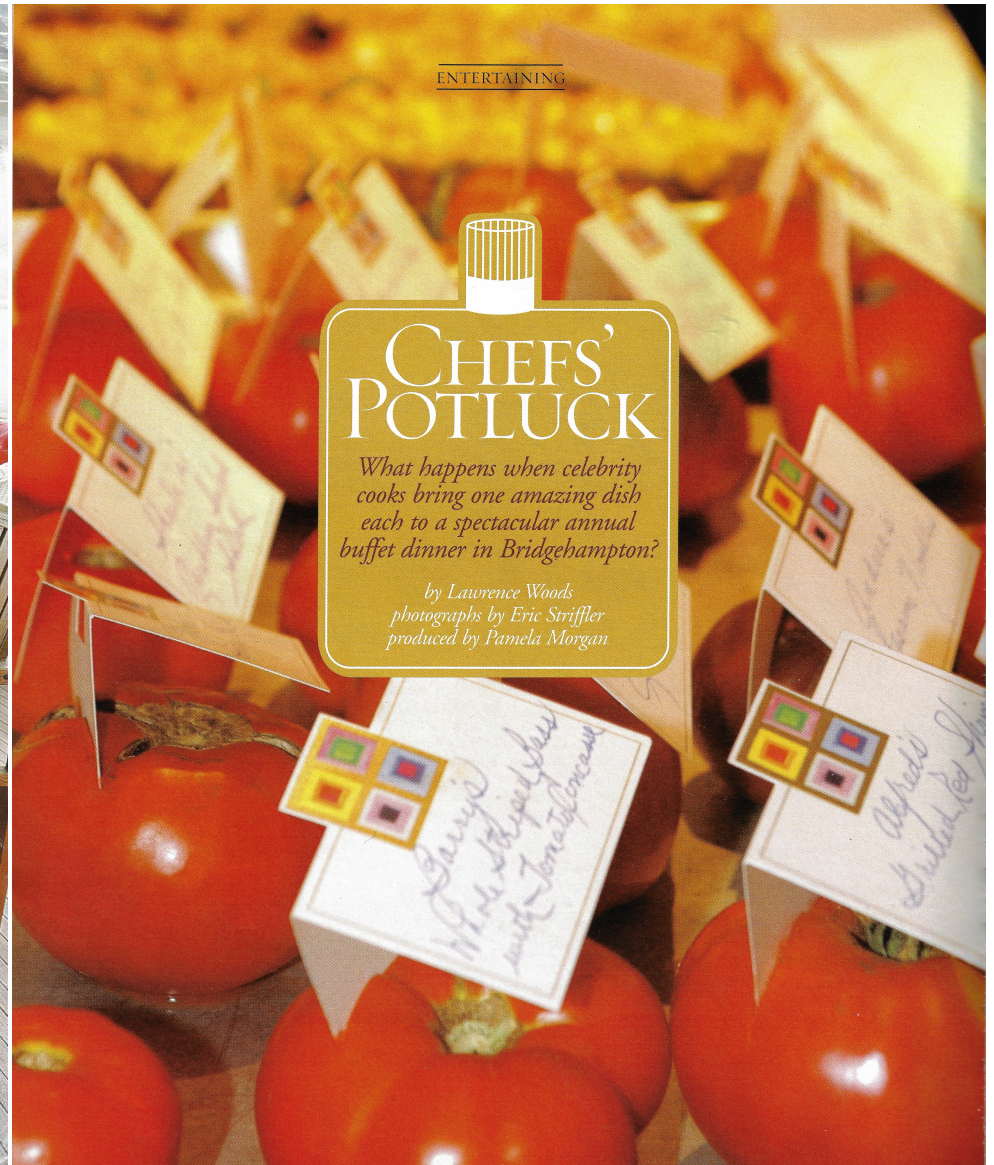
**DESIGN**

Pastoral Compound

**TECH SUPPORT**

WiFi Comes to the Hamptons

## Let Us Entertain You!



ENTERTAINING

### CHEFS' POTLUCK

*What happens when celebrity cooks bring one amazing dish each to a spectacular annual buffet dinner in Bridgehampton?*

*by Lawrence Woods  
photographs by Eric Striffler  
produced by Pamela Morgan*





**The Beginning** | Tomatoes (OPPOSITE), with nameplates affixed, await delivery to the buffet where they will identify the dishes and their chefs. **Chef Central** | Alfred Portale of Galkan Bar and Grill, NYC, shows off his platter of giant Spanish shrimp to party hostess Pamela Morgan (ABOVE). **Party Time** | Vignettes from the potluck dinner (BELOW). "The amount each person should bring depends on how big the party is," Morgan counsels. "At our party, each person brought enough to feed 30 people." See Resources.



## PAMELA MORGAN

FLAVORS CATERING, NYC

### MANGO MARGARITA

Serves 2

1/2 cup tequila  
1/4 cup triple sec  
2 tablespoons superfine sugar  
1/2 cup mango puree\*  
Juice of 3 fresh limes  
Crushed ice

*For the garnish:*

Fresh lime wedges for edge of glass and garnish  
Kosher salt for rim of glass

Put all ingredients in a blender. Blend until slushy.

*For Garnish:* Pour the kosher salt into a small plate big enough to hold the rim of the glass. Rub the rim of the glass with the lime wedge. Then dip the rim of the glass in the salt and rotate gently in order to cover the rim evenly with the salt. Pour margarita into glass and garnish with fresh lime wedge.

\*Mango puree can be made with the flesh of the fresh mango. Scrape the flesh from the mango and puree in a blender. Transfer to plastic bags and freeze. You can also buy Quick Frozen Puree from your local restaurant supply store.

