



Stephanie Sokolove: Oranges Oriental



January 12, 2008

Stephanie Sokolove of Boston's Stephanie's on Newbury shares one of her simple favorite dessert recipes anyone can make, **Oranges Oriental**.

Chef Sokolove gives us the secret scoop on how she first discovered this favorite dish: "I tried something like this dish years ago on a trip and just loved how fresh it was with a touch of sophistication. So, I created my own version, and I now love to serve it to guests. Sometimes I also serve with homemade vanilla ice cream or whipped cream."

Steal the recipe for this sweet citrus treat:

Stephanie Sokolove
Oranges Oriental

Ingredients

8 oranges ½ cup Grand Marnier
1 cup sugar slivered almonds
½ cup water

Method:

- Peel oranges and save rind.
- On top of the stove, bring water and sugar to a boil.
- Let it boil until the temperature reaches 220° and makes a sugar syrup. Take off heat and let cool.
- Add Grand Marnier to the mixture. Slice oranges and put in a bowl. Take rinds of oranges and cut them into thin strips.
- Boil water and add rinds to water for 1 minute. Drain. Repeat again.
- Once drained, add rinds to sugar syrup. Toss and place them over oranges as well.
- Add flavored sugar syrup to oranges. Let oranges soak for at least an hour. Garnish with toast almonds sprinkled on top. Serve.

About the Chef:

Identified early on as a culinary protégée, **Stephanie Sokolove** was trained by the world-renowned French chef and food educator, Madeleine Kamman. After completing her culinary education in 1980, Sokolove ran her own prosperous catering company, Sidell & Co. She also served as the Executive Chef and Event Planner for the U.S. Trust Corporate Dining Room for 14 years.

In 1994, Stephanie Sokolove followed her dream and founded Stephanie's on Newbury. Her vision was to create an upscale food market and café offering "Sophisticated Comfort Food" for all palettes. Although the café prospered, Sokolove realized there was an even greater opportunity at hand.

Located in the heart of Boston's upscale shopping district and on one of the city's most historic streets, Stephanie's has become a favorite for neighborhood clientele, travelers and shoppers alike. Under her leadership, Stephanie's on Newbury has become an institution in Boston and one of the city's highest independently grossing eateries.

Visit Chef Stephanie Sokolove on the web @ stephaniesonnewbury.com