

PARADE

What Celebrity Chefs Make For Mother's Day

By Fran Carpentier
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Michael Schlow, the award-winning proprietor of Boston's Radius and Via Matta and author of *It's About Time: Great Recipes for Everyday Life*, is considered one of the top chefs in the nation. He will be competing in Bravo's upcoming series *Top Chef Masters*, which premieres in June. Schlow suggests that you take a tip from his family: Make the most of your love for your mom by making Mother's Day an all-day celebration.

"Food is...well...it's all my family talks about it. And Mother's Day is about making my Mom's favorite dishes all day long. When Mom wakes up, we do a nice, light brunch for her. Later in the day, we whip up an early Sunday dinner with all the kids and grandkids. This year, to honor the height of Spring and make use of what's abundant and best, the menu is going to look something like this: First, Bruschetta of Zucchini, Mint, and Mozzarella. Next, Salad of Arugula, Mushrooms, and Shaved Parmigiano. And the main course, Penne with Asparagus, Shrimp, and Lemon. Take a tip from me: I prefer to use penne when I'm cooking for a group of 5 or more, because a shorter pasta is easier to handle than spaghetti or fettucine."



Shaved Zucchini and Mushroom Salad with Arugula, Parmigiano-Reggiano and Lemon

Courtesy of Michael Schlow

Makes 2 large salads

1 medium zucchini, cut in half lengthwise, then sliced crosswise as thinly as possible
5 large button mushrooms, halved, then sliced as thinly as possible
1/2 red onion, thinly sliced
12 to 18 capers
1 lemon, halved
3 ounces (6 tablespoons) extra-virgin olive oil, plus additional for drizzling over finished salad
Salt and pepper
1 large bunch arugula, rinsed and spun dry
6 very thin (shaved) slices good-quality Parmigiano-Reggiano cheese

Combine the zucchini, mushrooms, onion, and capers in a small bowl.

Add the juice of half a lemon.

Add 2 ounces (4 tablespoons) olive oil.

Season with salt and pepper, and toss to coat evenly.

In a separate bowl, drizzle juice from the remaining lemon half and 1 ounce (2 tablespoons) olive oil over the arugula. Toss to combine.

Season with salt and pepper to taste.

Divide the arugula between two dinner plates.

Place the raw vegetable salad on top of the arugula.

Garnish the salad with the shaved Parmigiano-Reggiano.

Drizzle more olive oil over the salad, if you wish, and serve.