

sachusetts no longer taps for commercial syrup anymore. He's had tree specialists out to look at the property, "it's just not economically viable in our area anymore," he says. "The sugar maples have headed north." His farm stand does carry a variety of locally produced syrups.

In the meantime, enjoy it while it's hot! The sugaring season is brief, but sweet. □

Kathleen White is a recent MBA graduate from Babson College. She has spent the last 10 years working to preserve and build sustainable agriculture systems, land conservation efforts and healthy nutrition for kids and seniors. She enjoys seeking out our region's hidden gems of farms and restaurants for good, fresh, locally produced foods. Kathleen can be reached at kwhite1@babson.edu.


*Michael Piazza (www.michaelpiazzaphotography.com) was born and raised and schooled in the San Francisco Bay Area. In 2000 his photography career moved him to New York City. While working for such clients as *Saveur*, *Food Arts*, and *The Australian Financial Review*, Michael also contributed work to *Slow Food USA* and *Alice Waters' Edible Schoolyard*.*

*He has recently completed 2 cookbooks - *Simple Italian Sandwiches* and *A Ligurian Kitchen*. He currently lives in Watertown with his wife and two tail-less cats.*

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MAPLE GLAZED SEA SCALLOPS

**JOSEPH WONG, EXECUTIVE CHEF
THE SOLE PROPRIETOR, WORCESTER**

Serves 4

1 pound scallops (cleaned)
1/4 cup maple syrup
1/2 cup flour
2 oz butter
1 oz oil
Salt and pepper to taste

Preheat oven to 375 degrees.

Toss scallops in seasoned flour (salt and pepper seasoning), shaking off excess. In a hot pan, add oil and sear scallops (on medium high) until golden, about 2-3 minutes. Then turn to the other side and cook the same.

Remove scallops and place in a baking dish. Add maple syrup and butter. Cook for 4 - 6 minutes.

Serve hot.

MAPLE BRINED PORK CHOPS

**BY JEREMY SEWALL, CHEF/OWNER
LINEAGE RESTAURANT, BROOKLINE**

6 - 12 oz single bone pork chops

1 cup maple syrup
1 cup kosher salt
2 cloves of garlic
1 sprig thyme
1 sprig rosemary
1 Tbsp mustard seeds
1 Tbsp chili flakes
1 small Spanish onion, cut in half
2 cups water
3 qts ice

Mix all the ingredients except the ice in a large saucepan. Bring to a boil then pour all the contents over the ice. The ice will cool down the brine enough to put in the pork chops. Add the chops and let sit in the brine for 4-6 hours. Remove and let air dry for several hours in the refrigerator. They are ready to grill or roast.