

# Food Matters: Letelier's Pâté, 'Oaxaca al Gusto', Adams' Seasoning, and more

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## Letelier's Pâté isn't just for lovers of liver

Jackie Letelier might have been inspired by her great-grandmother's pâté to start her food company, but she puts a modern spin on the preserves and pâtés she sells at the Sunset Valley and HOPE farmers markets.

Not only are the products made using local ingredients, two of the four pâtés are vegan. In addition to the traditional chicken liver pâté made with Goodflow honey and Hill Country lavender and the bison and pork pâté that had a hint of juniper berries and brandy, Letelier uses pecans, mushrooms, apricots and tahini for one of the vegan spreads and lentils, hazelnuts and white truffle oil for the other. She blends savory and sweet in her pear and onion confit and roasted garlic jam and captures bursting citrus flavors in her orange marmalade and grapefruit and persimmon jam.

You can find the pâtés (\$6 for 6 ounces) and preserves (\$6 for 4 ounces) at the Sunset Valley farmers' market at Burger Center on Saturdays and the HOPE market at the corner of Waller and Fifth streets on Sundays, as well as on the menu at La Patisserie, 602 W. Annie St., and Aviary Lounge, 2110 S. Lamar Blvd.

You can order by phone (970-5290) or email (pâteletelier@gmail.com) if you want to guarantee availability, and delivery is free for orders of \$30 and higher.

- Addie Broyles

## Kennedy earns accolades for 'Oaxaca al Gusto'

After more than 30 years as the world's foremost authority on Mexican cuisine, Diana Kennedy won Cookbook of the Year from the James Beard Foundation last week for "Oaxaca al Gusto: An Infinite Gastronomy," which was published last year by the University of Texas Press. This is the first James Beard nomination and award for Kennedy, who often spends time in Austin with friends including Tom Gilliland of Fonda San Miguel, and has published nine cookbooks, many of which are considered the backbone of the Mexican cookbook canon.

Also receiving awards were Austin's Tyson Cole of Uchi and Uchiko, who tied for Best Chef-Southwest with Saipin Chutima of Lotus of Siam in Las Vegas, and Edible Communities network, which includes Edible Austin magazine among its more than 70 publications, for Publication of the Year, It was Cole's fourth nomination and first win.

- Mike Sutter, A.B.

## Adams' Seasoning line has dinner planned out

Food manufacturers are constantly looking for ways to make cooking easier on the home chef, especially those who don't like to use recipes. (Just think of Jiffy's pizza-in-a-box that contained dough, sauce, cheese and even pepperoni.) In recent years, pre-measured spices that contain enough seasoning for a single meal have become popular. Adams Extract and Spice, the Gonzales-based company most

famous for its vanilla extract, has recently released a line of pre-measured ingredient kits (\$1.89 each, available soon at H-E-B and Walmart later this year) called Culinary Tonight. Each box contains a list of vegetables or meat to buy as well as small packet of herbs and spices or liquids like pork reduction or balsamic vinegar and instructions on how to make one of six meals, including sweet and smoky salmon with truffled asparagus or balsamic glazed pork chops with herbes de Provence roasted potatoes.

Adams Extract, founded in 1888 in Michigan, was based in South Austin from 1912 to 2002 before the company expanded and moved to Gonzales, which is southeast of San Antonio.

- A.B.

### Openings, closings and coming soon

- Closing Friday : Little City Espresso Bar and Cafe, the 18-year-old coffee shop at 916 Congress Ave. Little City will open at 7 a.m. Friday, then go out with a customer appreciation party from 5 to 8 p.m.
- Closed: Nueva Onda, the Tex-Mex breakfast-and-lunch spot at 2218 College Ave.
- Open: Live Oak Barbecue, doing brisket, pork ribs, chicken, sausage and pork steak and sides by the pound at 2713 E. Second St. 524-1930, [www.liveoakbbq.net](http://www.liveoakbbq.net) . Open 11 a.m. to midnight daily.
- Changed: 150 Market, a farmers market at 3600 FM 150, west of Kyle, is now open Saturdays from 1 to 4 p.m. instead of Thursdays.
- Coming soon: Toastie's Sub Shop at 600 S. Lamar Blvd.

- M.S., A.B.

### Food and wine briefs

- From noon to 4 p.m. Sunday , the Wine and Food Foundation of Texas will present Cowboys and Gauchos, a barbecue featuring specialties from Texas and Argentina. Participating restaurants include the Salt Lick, Fleming's Steakhouse, La Sombra, Fogo de Chao, Wild Bubba's and Cafe Josie, with wines from Fall Creek, Lapostolle, McPherson and others. At the Salt Lick Pavilion, 18300 RM 1826, Driftwood. Reservations at [www.winefoodfoundation.org](http://www.winefoodfoundation.org) . \$40 members, \$45 nonmembers.
- At Paggi House (200 Lee Barton Drive) May 18, new chef Ben "Chili" Huselton will grill a Spring Harvest dinner. The three-course menu will include a salad of grilled watermelon and feta cheese, spring lamb with vegetables and strawberry shortcake. \$35, wine pairings extra. Reservations at 473-3700, [www.paggihouse.com](http://www.paggihouse.com) .
- On May 23, Olivia (2043 S. Lamar Blvd.) will present the first of four Summer Chef series dinners with chefs James Holmes and Andrew Francisco. May's dinner will honor the architectural plating of New York's Gotham Bar and Grill, circa 1989. The menu includes blackened chicken Caesar salad Napoleon, oysters Rockefeller, a surf-and-turf on a crispy noodle nest and raspberry cheesecake with fried brownies and towering sugar glass. \$89, includes wine. Reservations at 804-2700, [www.olivia-austin.com](http://www.olivia-austin.com) .

- M.S., A.B.

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