

## SOUP DU JOUR

you've got down. But if you need help decoding another foreign menu term, call in the mobile experts. Take a cell phone snapshot—zoom in on one word or the full menu—and use the [pictranslator.com](http://pictranslator.com) app [\$2 for a one-time download]. In less than a minute, you'll get the English translation, plus the option to hear it pronounced, so you can order with confidence. The app translates signs and newspapers, too.



menu



## SAGE ADVICE



Mother's Day breakfast in bed is a tradition worth keeping. But supper is a bit more surprising. Have the gang make you a batch of this **risotto recipe** from chef **Gordon Ramsay**, whose new cookbook, *Gordon Ramsay's Family Fare*, is due out this month.

## Mushroom and Sage Risotto

SERVES 4 PREP 15 MIN COOK 30 MIN

- 4 cups chicken broth
- 1½ cups arborio rice
- 1 stick (4 ounces) butter
- 1 pound mushrooms, such as cremini and shiitake, sliced
- 1 large shallot
- ¼ cup dry white wine
- 1 cup grated parmesan cheese
- Grated peel and juice of ½ lemon
- Salt
- ½ cup fresh sage leaves

1. In a saucepan, bring the broth to a boil. Add the rice; cook for 5 minutes. Drain and transfer to a bowl; return the broth to the pan and keep warm.
2. In a skillet, heat 2 tablespoons butter over medium-high heat. Add the mushrooms and cook until browned; transfer to a plate.
3. In a saucepan, melt 1 tablespoon butter over medium heat. Add the shallot and cook until softened. Add the wine and cook until the liquid has evaporated. Stir in the rice, then add the broth, a ladleful at a time, adding more as it absorbs. Cook until the rice is tender, about 10 minutes. Stir in the parmesan, 1 tablespoon butter, the mushrooms and the lemon peel; season with salt. Cover and let sit for 5 minutes.
4. Meanwhile, in a skillet, heat the remaining 4 tablespoons butter over medium heat. Stir in the sage and cook until the butter turns golden and the sage is crisp, about 5 minutes. Remove the pan from the heat and stir in the lemon juice. Serve the risotto with the toasted butter and sage.

## strung along

Reimagine holiday string lights, summer-style, with this trick from **Rach's buddy Evette Rios**: Pop a colorful cupcake wrapper onto each bulb, then twist them around backyard trees and porch posts pre-party.

**plan ahead** Be sure to check your light packages for the number of bulbs each string contains before buying the cupcake wrappers. (We ordered ours from the huge selection at [fancyflours.com](http://fancyflours.com).)

## WHAT YOU'LL NEED

A hole puncher, paper or foil cupcake wrappers, white string lights

## HOW TO ASSEMBLE

1. Use a hole puncher to make a hole in the bottom center of a cupcake wrapper. Fold the wrapper if needed for a better grip.
2. Poke the bulb through the hole, pushing until the wrapper sits securely on the plastic just beneath the bulb. This will help prevent the wrapper from moving.



web

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