

# THE CLOSER

***Some games count more than others. Better yet, some opponents are tougher than others. You can't rely on your ace to go the distance on such nights. When fruit and cheese or chocolate in the form of a bar is just not going to do it for her, you've got to be ready to go the bullpen and send your closer to the mound.***

***Your main course has put "Gettin' Some" up by one over "How 'Bout Lunch Next Week." In from the bullpen comes, "The Blue Collar Soufflé." It's the working man's version of the, "Need to order 30 minutes in advance," dessert at a swanky restaurant. Not here. You can't count on your personality to hold the lead that long. Fifteen minutes over cabernet, while clearing the plates and...Pow! The culinary equivalent of 3 'heaters' right down the middle.***

***Nice save!***



## HOW TO MAKE THE BLUE COLLAR SOUFFLÉ

### INGREDIENTS

Butter (unsalted).....	4 tablespoons
Eggs .....	2 large eggs
Sugar.....	4 tablespoons
Bittersweet chocolate .....	4 oz.
Flour.....	2 ½ tablespoons
Vanilla ice cream .....	2 scoops



***Chocolate is to women what red meat is to guys. It's their nemesis, the kryptonite, and lifeblood they can't live without.***

### **Step one**

- Preheat oven to 400°. Put chocolate and butter in a double boiler over low heat and stir until chocolate is melted. (A mixing bowl on top of a sauce pan with a cup of water can be used in place of a double boiler.)

### **Step two**

- In a small bowl or cup mix sugar and flour

### **Step three**

- In a medium bowl whisk eggs, then whisk in flour and sugar

### **Step four**

- Whisk in chocolate into egg mixture

### **Step five**

- Scrape mixture into two 1 cup baking bowls (glass or ceramic called ramekins) and bake for approximately 15 minutes until edges are firm and center is still soft

### **Step six**

- Add scoop of vanilla ice cream to center and serve immediately

### **Variation**

Replace ice cream with whipped cream

#### **Tip**

**Prepare steps one through four in advance and set aside.**

**This way, you simply have to place them in the oven after your final course.**



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