

So the femme's gorgeous, and you like her and want to impress her. Maybe you like her a lot and think she deserves pampering. Maybe you just want the evening to start in the kitchen and end in the bedroom. So here's a Special Date menu with options both for the butch who never cooks and for the experienced chef. [The other recipes are Tiger Prawns and Scallops with White Wine and Garlic, "Hot 'n Heavy"; Barbeque Chicken Breasts, "Hot 'n Heavy"; and Individual Blueberry Crumbles, "Sweet Talk."]

Before she's even got her coat off, you wanna pop something tasty into her mouth. Serve with something chilled and sparkling.

Marinated Olives

- 1 jar (15 oz.) whole pitted olives--black, green, or mixed as your preference**
- 2 T. olive oil (if olives are packed in brine)**
- 1 sprig each fresh rosemary and fresh thyme**
- 6 fresh basil leaves (or 1 t. dried mixed herbs)**
- 2 garlic cloves, peeled and gently crushed (not pressed)**

1. Drain olives if in brine and rinse. 2. Put in container with lid, and add olive oil. If olives are packed in oil, put olives and oil in a bowl with oil. 3. Add herbs and garlic; stir to coat olives evenly. 4. Marinate at least six hours. This keeps up to one week in fridge.

*Amuse Bouche is a small complimentary appetizer offered at some restaurants. Literally "amuse the mouth," this tasty dish should tax the creative powers of the chef for the diners' amusement.