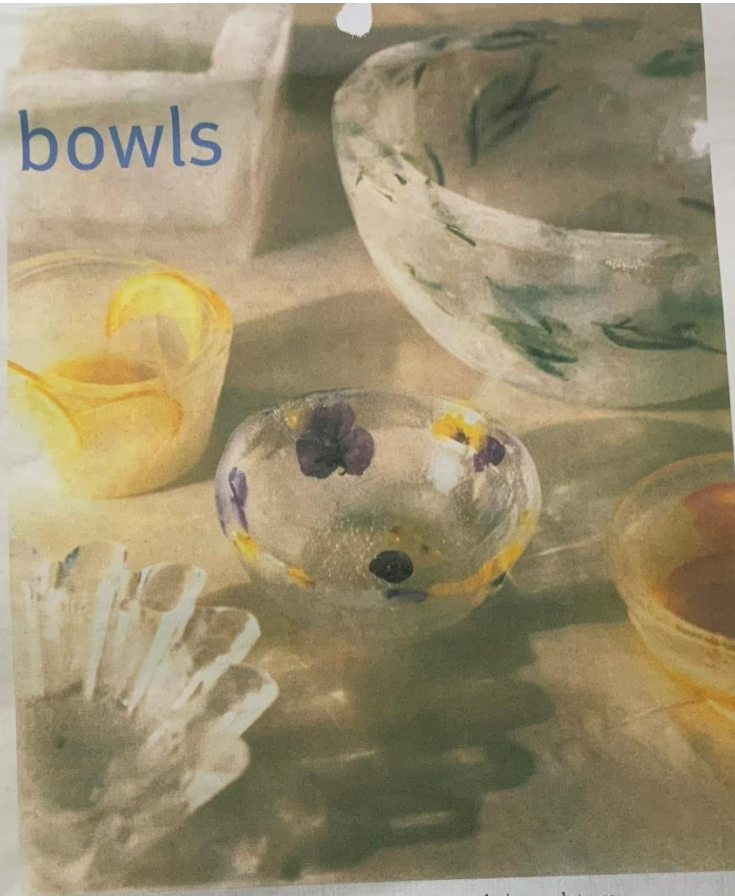


# ice bowls



from  
*Joan Roy*

GOOD THINGS

Serve chilled foods in elegant homemade ice sculptures

ENTERTAINING

MATERIALS

1. Two glass or stainless-steel bowls; one should fit inside the other, with a 1/2- to 1-inch space between them
2. Fresh herbs, edible flowers, or citrus slices
3. Tape



ICE SCULPTURES ARE USUALLY CHISELED FROM HUGE BLOCKS OF ICE. TO MAKE THESE ICE BOWLS, DECORATED WITH EDIBLE FLOWERS, FRESH HERBS, OR CITRUS SLICES, DO IT AN EASIER WAY: FREEZE THE WATER INTO THE DESIRED SHAPE. THE RESULTS ARE AS USEFUL AS THEY ARE BEAUTIFUL ON ANY BUFFET TABLE.

To make each ice bowl, scatter flowers (or other decorations) in the larger bowl. Place the smaller bowl inside, and tape so tops of bowls are flush (above left). Pour water between the bowls to 3/4 inch from the top. Add some more flowers, and arrange them with a skewer. Freeze mold overnight. Let bowls stand at room temperature, on a dish

towel, for 10 to 20 minutes, until they separate easily; do not run under water. Untape, remove the top bowl, and invert the bottom bowl. The ice bowl will slide out of its mold. Freeze until ready to use. Always think about what's best with what you're serving: An ice bowl with dill sprigs (above right) holds boiled shrimp, while a smaller

one with lime slices holds cocktail sauce, and a pretty linen towel between tray and napkin soaks up drips. Experiment with uses and shapes: Flower bowls can hold ice cream or sorbet; the fluted bowl (front of card) is plain, unadorned ice, made in brioche molds.

Photography: Fernando Bengoechea

GOOD THINGS

ice bowls

ENTERTAINING

SHRIMP DIP  
(Moynahan Sauce)

Mr. Moynahan

- 1 bottle extra strong horseradish
- 1 bottle of good catsup
- 1 large clove garlic
- not too much salt.
- Mash garlic into salt\*
- 1 large tbsp oil
- 2 1/2 tbsp brown sugar
- 2 dashes tabasco sauce
- 2 dashes angostura bitters

\* Garlic salt may be used





