

eatocracy



October 18th, 2010
05:00 PM ET



OUR LABOR OF LOVE

5@5 - Chef Anne Quatrano

5@5 is a daily, food-related list from chefs, writers, political pundits, musicians, actors, and all manner of opinionated people from around the globe.

The Sunday Supper is making a comeback - just ask Chef Anne Quatrano.

Quatrano, along with her husband Clifford Harrison, are the James Beard Foundation award-winning duo behind some of Atlanta's **most adored eateries**: Bacchanalia, Quinones, Floataway Café, Star Provisions, Quinones and Abattoir.

For those of us non-Southerners scratching our heads over the difference between "dinner" and "supper," Quatrano explains it as such: "Sunday Supper is a midday meal around a communal table."

"How Southern!" she adds.

If you ever needed a reason to pull up a chair on a lazy Sunday and **celebrate food together** - here it is.

[editorial]



[The Reynolds Group Inc.] [www.thereynoldsgroupinc.com]

Five Reasons to Revive the Sunday Supper: Anne Quatrano

1. *The usual Sunday afternoon dining spots are way too crowded.*

"Most of us are tired - whether we admit or not - of waiting eons for a table at the usual after-worship dining spots every Sunday. It's time we recreated the kind of meal our moms and grandmoms used to serve after church – everyone gathered at the table midday, communing and enjoying a meal that was made with love and craft."

2. *The kitchen is full of farm-fresh ingredients.*

"Most of us visit our local markets on Saturday morning. Sunday suppers are the perfect way to use the fruits and vegetables we buy then for a mid-day meal on Sunday."

3. *Sundays are meant for relaxing and recharging.*

"[My husband] Clifford and I like to take a step back from a hectic week and use the time to kick back at home - on Sundays, we don't leave the farm. It's a way for us to stop for a moment and take stock in what's around us, and each other."

4. *Cooking offers time-honored traditions for making memories.*

"Most families rarely have the kind of time anymore that Sunday cooking allows. It's a whole, unrushed chunk of time to create 'comfort food' memories by cooking and dining with your family, friends - and for us - our dogs."

5. *One word: porchetta*

"This recipe for porchetta is a favorite of mine because I can put the pork in the oven Saturday afternoon (or early evening) and enjoy the slow-roasting aromas until the noonday meal on Sunday. By the time I serve it, it's so tender it's falling from the bone, and the whole house smells like an old-fashioned barbecue."

Slow Roast Porchetta

Serves 8

1 whole leg of pork or fresh ham with skin intact
(Pork/ham should be cured in salt water for one week in the refrigerator, 1 cup salt per gallon of ice-cold water, changed daily.)

1 cup toasted fennel seeds
1 tablespoon crushed red pepper flakes
8 peeled garlic cloves
1 tablespoon kosher salt
1 cup fresh lemon juice, divided
1 1/2 cups olive oil, divided
2 shallots, finely diced
4 cups shelled fresh field peas

Preheat the oven to 500 degrees.

Remove the pork leg or ham from brine and let dry. Cut slits through the skin and fat - just to the meat, about one inch apart, all the way down to the shank. In a food processor, place fennel seeds, red pepper, garlic and salt - pulse until roughly chopped. Press generously into slits cut into the leg of pork. Set aside.

Mix 1/2 cup lemon juice with 1 cup olive oil and reserve. Place leg of pork or ham in a roasting pan and cook for 45 minutes to one hour. Turn oven temperature down to 225 degrees. Pour the reserved lemon juice/olive oil mixture over the meat and continue to cook for about 12 hours. Check frequently after 11 hours - the meat should fall off the bone.

Blanch the field peas in salted boiling water for about five minutes, then place into an ice bath. In a bowl, whisk remaining 1/2 cup lemon juice with diced shallots and remaining 1/2 cup olive oil. Season with salt and pepper. Drain peas and mix in the vinaigrette. Serve meat with pea vinaigrette.

Is there someone you'd like to see in the hot seat? Let us know in the comments below and if we agree, we'll do our best to chase 'em down.

On October 31, Anne Quatrano and Clifford Harrison will host Sunday Supper South - a family style charity dinner benefiting the James Beard Foundation Scholarship Program. More information can be found [HERE](#)