



## EL MESON AND MAN OF LA MANCHA - A Possible Dream

*By Tanya Noffsinger*

Monty Python had it wrong-somebody does expect the Spanish Inquisition, namely audiences for Man of La Mancha. Those who come to The Human Race Theatre Company's production at The Loft which will run Oct. 29-Nov. 1, 2009, will get into the mood of the classic musical since the entire Loft, including seating area, will be turned into the dungeon where Miguel Cervantes spins the tale of Don Quixote to his fellow prisoners.

El Meson, our favorite South of town Hispanic restaurant, will couple with The Human Race to have a special "Man of La Mancha" dinner menu featuring foods from Spain's La Mancha Region. The first course will be apertif-style Tapas chosen from:

1. Assorted Chorizos, Olives, Roasted Red Peppers & Bread
2. Gambas al Ajilo-sauteed shrimp in garlic & olive oil

3. Tortilla a La Mancha-potato & egg omelette with fresh vegetables

The second course chosen from:

1. Sliced tomatoes with Manchego Sheep Cheese & Basil
2. Pisto Manchego-sauteed zucchini, yellow squash & eggplant
3. Sopa Lentejas-Lentil Soup

The third course chosen from:

1. Solomilo al ajo Tostado-Beef tenderloin topped with toasted garlic & Manchego Cheese served over Saffron Rice with Pinenuts
2. Marinated Pork Tenderloin served with Patatas Alioli (garlic potato salad)
3. Baby Lamb Chops served with a Zucchini & Cheese Souffle

This unique dining/theatre experience will only be available during the run of the show. The cost is \$25 per person and reservations are suggested for 5:30-6:00 p.m. to allow your leisurely arrival at The

Loft. Please alert your server that you are attending the performance. Reservations can be made by calling El Meson at 859-8229.

Turning The Loft into a dungeon wasn't easy - it even involved knocking out part of a wall - but it does bring Man of La Mancha back to its roots. The acclaimed musical, written by Dale Wasserman, with lyrics by Joe Darion and music by Mitch Leigh, began its path to five Tony Awards with a limited set that allows audiences to follow along as Cervantes' tale expands, in the process turning the narrow confines of the dungeon into the vastness of all Spain. Tickets to the musical are available by calling Center Stage.

Live the Impossible Dream--the coupling of the culinary and theater arts.

Gotta run. Soup's on.

To contact this columnist with questions, comments or suggestions go to: [musicalfeast@att.net](mailto:musicalfeast@att.net)

El Meson provided this recipe from the "La Mancha Menu" for you enjoyment.

### SOPA LENTEJAS

- 2# dry lentils
- 1/2 lb. smoked bacon
- 4 C. diced onions
- 1/4 C. chopped garlic
- 1/2 C. Spanish paprika
- 2 Tbsp. ground cumin
- 2 Tbsp. black pepper
- 1/4 . sea salt
- 1/2 # grated manchego cheese
- Fresh croutons

Soak lentils in 1 gallon of water overnight. Cut bacon into 1/2" dice and fry until crisp. Add garlic and onions. Saute until tender and light brown. Add seasonings then the soaking lentils. Bring to a boil then simmer for 30 minutes. Serve topped with grated Manchego cheese and fresh croutons.

And from Leigh Allan the Marketing Director for The Human Race comes this delectable recipe which was served at the press "meet and greet" with the cast, crew, directors and the Board of Directors and their President, Beth Schaeffer.

### PATATAS BRAVAS

- 1 lb. potatoes
- 1/4 cup olive oil
- salt and pepper
- 1 small onion, chopped
- 1 garlic clove, minced
- 1/2 tsp. chili flakes
- 1/2 tsp. cumin
- 1 tsp. paprika
- 1 Tbsp. tomato paste
- 1/4 cup dry white wine
- 2 tomatoes, finely chopped
- 2 Tbsp. parsley, freshly chopped

Spread the potato pieces over a baking sheet & pour most of the olive oil over the potatoes and sprinkle with a bit of salt and pepper. Bake at 425 degrees for 30 minutes. or until the potatoes are cooked and crispy. Turn once during baking.

Meanwhile, make the tomato sauce by heating the leftover olive oil in a frying pan. Add the onions and saute for a couple of minutes. Add the remaining ingredients except the parsley and let simmer for 10 minutes or until the mixture is thick.

Serve the sauce over the potatoes as is, or puree it in a food processor or blender, if you prefer a smoother texture. Add the parsley and serve.

## Oakwood Holiday Food Drive underway

The City of Oakwood Holiday Food Drive begins on Monday, Nov. 2 and continues through Sunday, Dec.

20. Donations will benefit the foodbank serving Montgomery, Greene and Preble Counties. Collection boxes will be avail-

able at the OCC, 105 Patterson Road and the City Building, 30 Park Avenue. Share your blessings with others.

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