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WEDNESDAY
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FLAVOR

COMING NEXT WEEK

■ We asked our readers to send us their foolproof favorite foods — the treasured recipes that never fail and never fail to please. We'll bring you the top 10.

BREADS | WINES | DINING | DESSERTS | GRILLS | SOUPS | SALADS | HERBS | SPREADS | TABLE SETTINGS

PRODUCE



CRAIG LEE : SAN FRANCISCO
CHRONICLE

DESIGNER LETTUCE: Curly, delicate frisée leaves are dressing up salads everywhere.

Frisée:
more than
just a frill

BY JANET FLETCHER

Holiday ham how-to

BOILED HAM

■ Some Southern cooks say that simmering a ham in Coca-Cola tenderizes and flavors the meat. Others use Coke to glaze baked hams.



EDITOR'S PICK

Sweet idea: candied blossoms

HOME cooks planning special meals for spring can celebrate the season with candied flowers from Sweetfields, a Southern California company.

Edible miniroses, pansies, snapdragons and marigolds are crystallized — coated with egg white and sugar — and transformed into nonperishable food garnishes and decorations. Try them on a creme brulée or in a salad entree.

Prices start at \$10 for six giant pansies or 10 violas. At the high end, a 340-flower assortment of violas, pansies and roses suitable for a three-tier wedding cake costs \$304. To order: www.sweetfields.com.

— L.H.

