

# Seattle Post-Intelligencer



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ON DINING

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## Holiday countdown

I started getting news releases for the holiday events during the dog days of summer, but one especially piqued my interest.

Catering diva Lisa Dupar is going back to her roots to teach a class on "A Low Country Southern Thanksgiving" (6:30 to 8:30 p.m. Nov. 13 at her kitchen in Redmond, 18005 N.E. 68th St., Suite A-150).

Dupar is re-creating the feast from her childhood in Charleston, S.C. It will include soft yeast rolls, made with Martha White flour and topped with tupelo honey butter; andouille sausage corn pudding; harvest roasted turkey with Jerusalem artichoke relish; grandkid's "gotta have it" sweet potato soufflé, and her grandmother's roasted apple mincemeat pie topped with bourbon cream. Mercy! I think I gained five pounds just reading the menu.

Dupar has been in the Northwest for most of her cooking career, which goes back a couple of decades. She started at the Westin's Palm Court and opened her first restaurant 25 years ago. Appropriately, it was called Southern Accents. She recently hired a new chef de cuisine – Robert Mathison – who was working in Atlanta.

Dupar's **Pomegranate Bistro**, situated next door to the catering kitchen, has some fine examples of Southern soul food on its new fall menu, including a shrimp creole over red rice. She serves sweet iced tea and sources her grits from Old Mill of Guilford in South Carolina.

The Thanksgiving class – which is \$65 per person – is one of many how-to cooking demos on Dupar's calendar. Check the full lineup and the fall menu at [pomegranatebistro.com](http://pomegranatebistro.com). To save a spot in the cooking class, call 425-881-3250.

On a side note, it's not too early to make reservations if you're dining out for Thanksgiving.