

Tim Thompson, Baker
Caterer and Hired Gun

Cranberry Caramel Tart

HOW DID YOU GET STARTED? My Mom worked in the cafeteria at my grade school. I remember going in early in the morning with her and playing with dough and making rolls. It was something that I always did, and I assumed that every other child did it as well. The baking was in me. It was something that was there.

KITCHEN INSPIRATION? My Grandmother was a nice German lady. She babysat me so I was around her a great deal. I remember some of her yummy treats. She was on a fixed income so at Christmas she'd make her Kringle cookie for everyone. Her apartment was crowded with the preparations. She's since passed away, and that's a tradition that I continue.

FAVORITE HOLIDAY? Michael (Mendelson, his partner) and I have two different faiths. It's a little funny, Michael is Jewish but he's generally a little antsy about putting up the Christmas tree and I'm excited about pulling out the Menorah.

CHRISTMAS TRADITION? Our biological families are in the Midwest, so we've had to create our own family, our own memories. On Christmas Eve, Michael and I go out to whichever expensive, extravagant restaurant we can find open and are defiantly decadent. Then (we go) home to watch the twenty-four hour marathon of *Christmas Story* and open a gift or two. The following morning, Christmas Day, we have our Christmas brunch for 8 - 10 friends. And, of course, we have lots of Grandma Linda's Kringle. And Mimosas.

FAVORITE INGREDIENT? I loved chocolate until I moved to Oregon and discovered the fresh fruit. Now I can't wait to make something with the first rhubarb, the first apples or cranberries. §

pdxtt@aol.com

The detailed recipes for this dish can be found at our website. Justout.com/recipes

