

New York Times
 ...Continental Bakery, where the Belgian chocolate and apricot-pecan croissants are for adults only..



Boston Globe
 The restaurant scene here is hailed as the best. . .standout Chez Lulu, in semi-suburban Mountain Brook, is an amazingly cozy restaurant-bakery with fresh, high quality Mediterranean food.

1909 Cahaba Road English Village Mountain Brook, Alabama 35226
 Bakery 870-5584 Café 870-7011 Fax 870-0514

Jones Valley Farms Italian Sweet Peppers "Farcies" with baby limas, Manchego and Romesco sauce
 (About main course servings, 16-20 small peppers)

Romesco Sauce (Makes about 2 cups)

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| 1 medium slice (about 1 1/2 oz) Continental Bakery white sourdough | 1/3 teaspoon paprika |
| 1/3 cup sliced, toasted almonds | 1 red bell pepper (roasted, seeded and peeled) |
| 1/4 head roasted garlic | 3 Tablespoons Sherry vinegar |
| 1/3 teaspoon red pepper flakes | 6 Tablespoons good extra virgin olive oil |
| 2 medium tomatoes (a little more than 1/4 pound) | Salt and pepper to taste |
| 2 teaspoons parsley, chopped | |

1. Roast peppers: Place whole red pepper on baking sheet. No oil is necessary. Roast in a very hot oven (400 degrees) until charred slightly, turning once or twice. Place in a bowl and cover for about 30 minutes, till cool. Working over a bowl to collect any juices, pinch the skins to loosen them from the core and pull them off. Discard the core and slip off the clinging seeds with your fingers. Pass all the juices through a small sieve to remove the seeds. Pour juice over the peppers. Set aside.
2. Prepare the bread: Fry bread in a little olive oil until nicely browned and crisp. Set aside.
3. Roast tomatoes and garlic: In a 400 degree oven, place tomatoes and garlic, drizzled with a little of the olive oil. Roast until well caramelized but not burnt, as much as 45 minutes. When cool, peel tomatoes, and squeeze garlic from papery skin. Set aside.
4. Combine ingredients: When cool, grind bread, nuts, garlic and red pepper flakes to a smooth paste. This may be done in a mortar and pestle, or in a food processor. Add tomatoes to get puree underway. Then add everything else but vinegar and oil, including juices from roasted pepper, and process until fairly smooth, leaving some texture. Gradually add olive oil in a stream. Add vinegar and mix to blend. Season with salt and pepper.
5. Correct consistency: Sauce should be thick and creamy. If it is too thick, add a few tablespoons of tasty red wine for desired consistency.

Filling

Prepare 1 cup of rice according to instructions.
 Spread rice in a large flat pan.
 Add: 1/2 cup diced onion
 10 oz. cooked garbanzo beans
 10 ounces cooked baby limas or blanched favas
 About 3/4 head of roasted garlic, removed from skin

When rice mixture is cooled, add and lightly toss:
 2 Tablespoons chopped Italian parsley
 10 oz. tomatoes (peeled, seeded, roughly chopped)
 2 oz. grated Manchego cheese

Add salt and pepper to taste.

Stuffed Peppers

Cut off tops and clean out seeds for 16-20 peppers.
 Add peppers to salted boiling water for less than 1 1/2 minutes, just till softened.
 Remove peppers and cool in ice bath.
 Fill peppers to rim with rice stuffing.
 Place in roasting pan, cover tightly with aluminum foil and bake at 350 for about 45 minutes, till peppers are soft.
 Remove from oven, and sprinkle with another 1/2 cup of grated Manchego cheese.
 Place back in oven, or under broiler, till cheese is melted.
 Garnish with several spoonfuls of Romesco sauce, and serve.

Atlanta Homes

BEST OF BIRMINGHAM
 Continental Bakery - Owner and baker Carol Griffin serves up the meanest brioche in town, and with her signature loaf, Pain au Levain, a 4.5-pound miche flying out of the oven and onto the tables of the city's Francophiles..

Southern Living

Bonjour, y'all--a taste of France in our Deep South Chez Lulu.. This funky, cozy cafe ... You have to smile, even before you taste the food. There's no pretense here...

Birmingham Weekly

MENU OF MENUS AWARDS
 Hall of Fame-Best Bakery
 Best Pie-Continental Bakery
 Best Soup-Chez Lulu
 Best Ambiance-Chez Lulu