

It's hard to be glamorous when you live in a cold climate. If you've ever doubted this undeniable truth, just spend ten minutes watching the Golden Globes or Oscars. Heck, you don't have to stay up for the awards, just watch the preshow parade on the red carpet.

There's you, wrapped in a blanket, wearing a double layer of leggings, a turtleneck and a ratty old fleece while out in Los Angeles, Saoirse, Emma, Meryl and Michelle saunter down the red carpet. They are sleek and beautiful in perfectly fitted gowns. Their hair, long and loose or wound into a fabulous twist, is impeccably coifed. Back on the sofa in New Hampshire, if you're not wearing a wool cap, your hair is pulled back in an ancient scrunchie.

Now, it's all well and good to look like a ragtag bundle of fleece and wool in the privacy of your own home. However, whether you like it or not, you'll eventually need to go out – if for no other reason than to stock up on milk and cocoa. Plus it's a good bet that, in spite of the cold, you're still expected to show up for work.

As if life wasn't busy enough, we now have to worry about getting to work on time in spite of the deep freeze. Hopefully, your boss understands that everything takes longer in the winter in New Hampshire.

Somewhere in my travels, I was given the excellent advice to dress like an onion. I think it might have been in Italy ... as in *vestiti come' una cipolla*. Whoever offered this sage advice neglected to add that all those layers take time. Not just putting them on but scrounging around to find them.

Take for instance; the long johns I bought the year I returned to New Hampshire. I rarely wear them but when I need them, I really need them. Then, since nothing seems to fit over those heavy long johns, I need to figure out where I stashed the too baggy pants. The ones I bought by mistake. Let's hope I didn't finally toss them in the donate pile. Thankfully, the top layers are easier. First, I pull on one of my many turtlenecks, then add a pullover and finally top everything with big, heavy sweater and scarf.

Of course, those are just my inside clothes. Next comes the adorable hat my niece knitted for me, jacket and gloves. Shoes go into the bottomless bag I call a purse and warm boots go on my feet. In my wishful thoughts, my layering has made me look like a well put together Milanese. In reality, I look like the female version on the Michelin man.

Next, it's time to get the car started and warmed up. If you are one of those crazy people who parks your car outside in spite of the cold, you need to brush the snow off first. By the way, sorry to call you crazy but, I confess, I don't get it. You have a garage; why don't you use it? What on earth is so important that it's inside while your car faces the elements?

For anyone with the misfortune to live in the northeast without a garage, you have my unbounded sympathies. I've been there and it's not fun. A garage is a relatively recent thing for me but I could never go back. The worst was when I lived on the top of a very cold and windy hill in Vermont. Luckily, I could walk to work. More January days than not, the engine refused to turn over and my car stayed put, admiring the frosty view. Is it possible a car needs to dress like an onion too?

Stay warm and bon appétit!



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Roasted Shrimp & Andouille Sausage

Unlike a lot of winter comfort food, this cozy dish doesn't need to bubble in the oven for hours. It comes together in about 30 minutes and pairs beautifully with last week's [Sweet Potato Polenta](#). Enjoy!

Serves 8



1 pound cherry tomatoes
 1/2 onion, chopped
 1/2 red bell pepper, chopped
 1/2 yellow bell pepper, chopped
 3 cloves garlic, minced
 1 teaspoon or to taste ancho chili powder
 1 teaspoon dried Italian herbs
 1 teaspoon cumin
 Sea salt and freshly ground pepper to taste
 Olive oil
 1 pound smoked andouille sausage, quartered lengthwise and roughly chopped
 Juice of 1/2 lemon
 1/2 cup dry white wine
 2-2 1/2 pounds extra jumbo (16-20 per pound) shrimp, peeled and deveined

Put the racks in the upper and lower thirds of the oven and preheat to 375 degrees.

Put the tomatoes, onion and bell peppers in a bowl, sprinkle with 2 cloves minced garlic, the cumin and half of the chili powder and herbs, season with salt and pepper and toss to combine. Drizzle with enough olive oil to lightly coat and toss again.

Add the sausage to the vegetables and toss to combine. Divide the sausage and vegetables and spread evenly onto two baking sheets. Roast at 375 degrees for 10 minutes, turn the pans and switch oven positions and roast 10 minutes more.

While the sausage and vegetables roast, prepare the shrimp. Put the remaining garlic, chili powder, herbs and the cumin in a bowl, add 1/4 cup olive oil, lemon juice and white wine and whisk to combine. Add the shrimp, season with salt and pepper and toss again. Tossing a few times, marinate for 15 minutes.

Add the shrimp to the sausage and vegetables, drizzle with the marinade and spread everything in a single layer. Return to the oven and roast until the shrimp are pink and cooked through, about 5 minutes. Do not overcook.

Transfer to a platter or individual plates and serve immediately with [Sweet Potato Polenta](#).