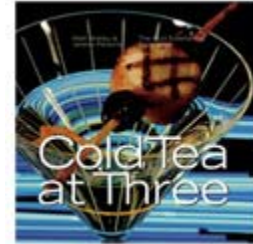


THE READ: Cold Tea at Three

Let's be clear: Cold Tea at Three does not refer to the British afternoon tradition of Earl Grey and scones. Rather, cold tea is an in-the-know reference to alcohol after-hours at Chinese food restaurants. So it's no surprise that this book, by seasoned personal chef Matt Binkley (he has worked with Susur Lee, Jamie Kennedy and Michael Stadlander) and mixologist Jeremy Parsons, contains some hard-core entertaining ideas.

Drinks range from Martini of Mass Seduction to Tartuffo Shooter, while novel amuse bouche ideas include pad Thai spring rolls and Nicoise salad in potato skins. While some edibles verge on zany (Caesar-injected wasabi tomatoes, anyone?), this duo has got our mouths watering.



Cold Tea at Three is available at bookstores and retailers including Caban (www.caban.com) and Holt Renfrew (www.holtrenfrew.com). Visit www.coldteast3.com for more info. Binkley and Parsons will be at the Seasons Holiday Entertaining and Decor Show in Mississauga, Nov. 18 to 20 (www.seasonsshow.com).

- Amy Verner