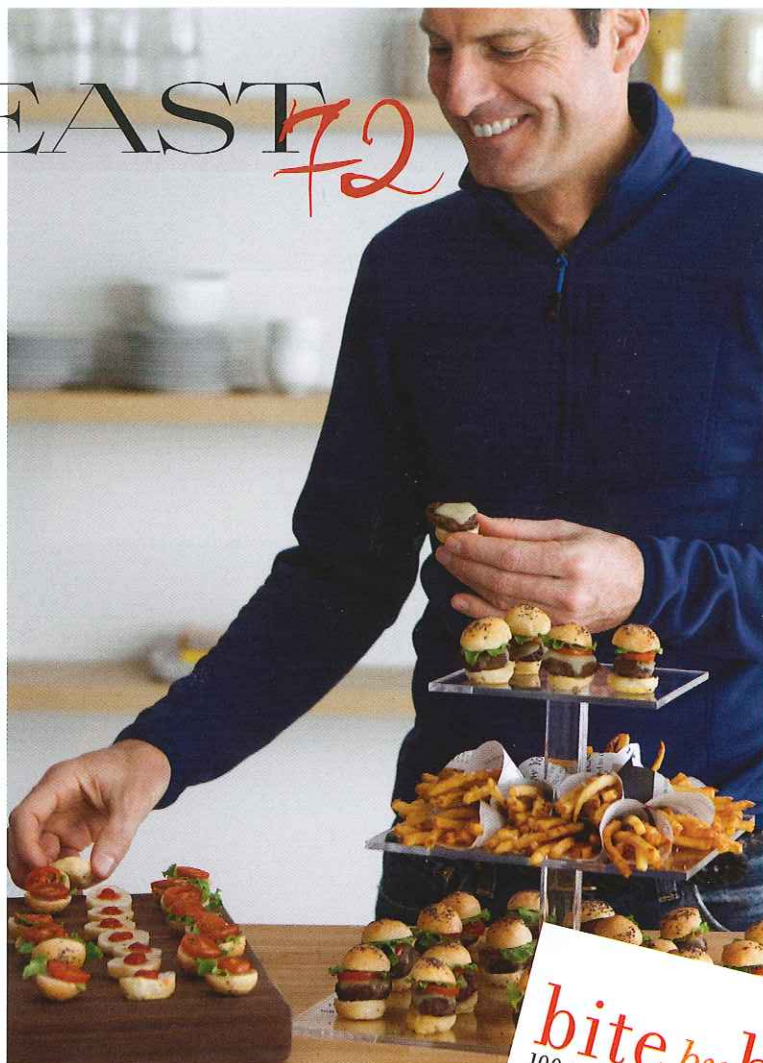
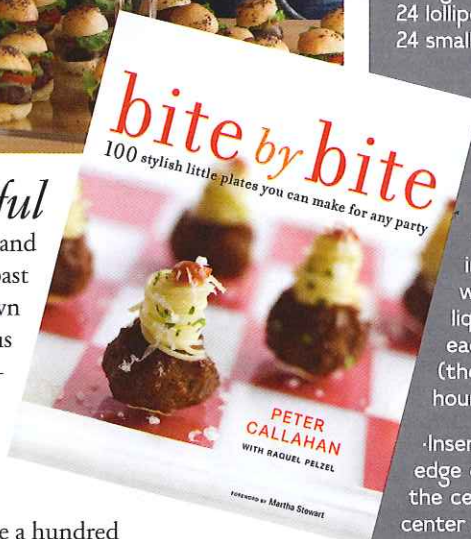


# FEAST *72*



## *That's a Mouthful*

Peter Callahan, celebrated caterer and planner of elite East End bashes for the past 15 years, packs a lot into one bite. Known for his miniature re-creations of delicious dishes like bite-size gourmet cheeseburgers with frites and mango-marinated shrimp lollipops, Callahan has now authored a new cookbook, *Bite by Bite*, that brings his creative know-how straight to your kitchen. Included are a hundred appetizer-size recipes perfect for late-summer soirées, ranging from savory to sweet, from comfort food to haute cuisine. With step-by-step instructions and key tools to help create these mini masterpieces, the secrets to an unforgettable party are literally at your fingertips.



### WATERMELON-MINT LOLLIPOPS (FROM *BITE BY BITE*)

2- to 3-lb. seedless watermelon  
1/4 cup Grand Marnier or other orange liqueur  
24 lollipop sticks  
24 small fresh mint leaves

• Slice watermelon flesh into 1/3-inch-thick pieces. Use a round 1 1/2-inch cookie cutter to stamp out 24 small rounds.

• Pour the liqueur in a 9x13-inch baking dish. Place the watermelon rounds in the liqueur and let them soak on each side for at least 1 minute (they can marinate for up to 8 hours).

• Insert a lollipop stick into the edge of each round so it reaches the center. Lay a mint leaf on the center of each watermelon round. Place the sticks on a platter, or fill a deep rectangular tray with dried beans or a piece of Styrofoam to hold the skewers upright. Serve.