

Forget a table for two, we have the DIY guide to Valentine's Day dinner

# no reservations

## Valentine's Day Menu

*Cocktail*  
**Love Everlasting**

*Appetizer*  
**Minestrone**

*Entree*  
**Fresh tagliatelle with smoked ricotta and chanterelles**

*Side Dish*  
**Smashed beets and turnips**

*Dessert*  
**The Darby Sundae**

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It has been said that the way to a man's heart is through his stomach, but it works both ways: What lady can deny a dude whose skill set includes slicing and dicing?

So this Valentine's Day, forget the hard-to-get reservations and credit-card bills. We've tracked down recipes from New York City's top chefs and compiled a do-it-at-home menu for you and your sweetheart.\*

\* Flowers not included.

## Smashed Beets and Turnips

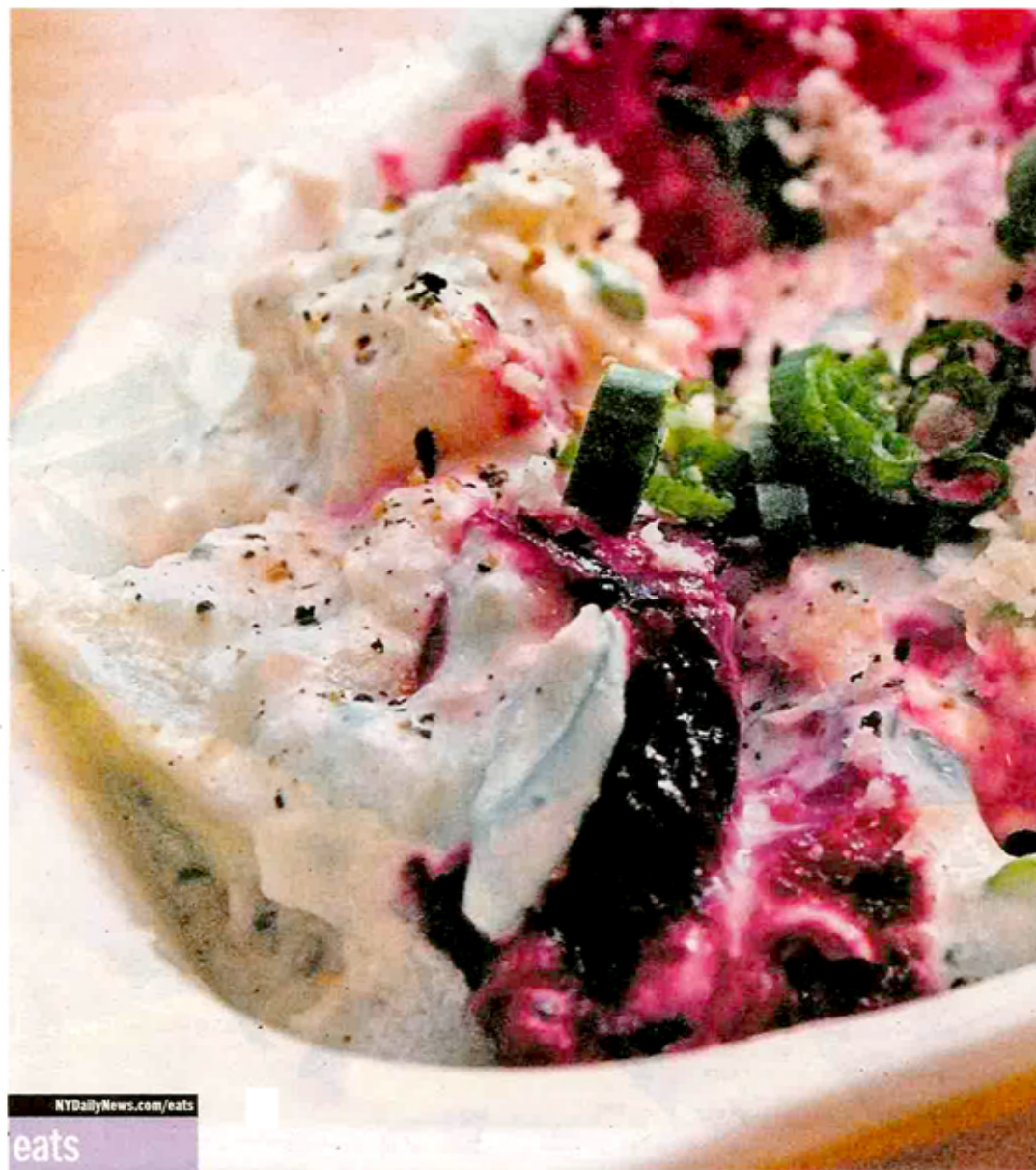
with freshly grated horseradish

Dan Holzer of *The Meatball Shop*  
84 Stanton St., lower East Side  
170 Bedford Ave., Williamsburg  
(opening this spring)

- 1 large turnip, peeled and quartered (about 2 pounds)
- 1 bunch large beets, peeled and quartered (about 2 pounds)
- 2 scallions, sliced thinly
- 2 teaspoons freshly grated horseradish (or more to taste)
- 5 tablespoons sour cream
- ¼ teaspoon salt
- Freshly ground black pepper

1. In a separate pots, combine the peeled turnips and beets with enough water to cover by 2 inches. Bring to a boil over a high flame then reduce to low and allow to simmer until fork-tender (about 25 minutes). Strain until completely dry.

2. While the beets and turnips are still piping hot, combine with the rest of the ingredients in a large bowl and mash with a wire whisk or potato masher until well combined but still chunky. Finish with a healthy turn of the pepper mill.



COURTESY OF THE MEATBALL SHOP