

IN THE KITCHEN



WITH JENN WENZEL

Jenn Wenzel bought the Londonderry location of Jerome's Deli & Catering (44 Nashua Road, Londonderry Commons Plaza, 425-1820, jeromesdeli.com) nearly two years ago, after she and her family had moved from Florida to New Hampshire. Prior to that, she had earned a master's degree in business administration and was managing an air conditioning company. Wenzel said she has always loved to cook and when she saw that Jerome's was for sale, she decided to merge her background in business with her passion for food. Jerome's offers specialty soups, salads, sandwiches, breakfast items and catering services and is open Monday through Wednesday, 9 a.m. to 7 p.m.; Thursday and Friday, 9 a.m. to 8 p.m.; Saturday, 10:30 a.m. to 7 p.m.; and Sunday, 10:30 a.m. to 5 p.m.



What is your must-have kitchen item?

A really good sauté pan. I sauté a lot of vegetables that we use in our casseroles and soups. I've had ones that were on the cheaper side, and they don't seem to cook as well as a good, heavy-bottom sauté pan.

What is your favorite local restaurant?

I like Surf in Nashua. I'm a seafood buff, and they have a lot of fresh, delicious seafood, and it's a great atmosphere.

What celebrity would you like to see eating at your restaurant?

Guy Fieri. I love the fact that he has made an art form out of visiting mom-and-pop places and driving business into those establishments. I think it'd be cool if he stopped in for a bite.

What is your favorite item on your menu?

I like "The Wise Guy." It's hot pastrami on garlic bread with grilled red onions and Parmesan peppercorn dressing. It has a lot of flavor and not a lot of ingredients, but the

ones it does have mesh together perfectly. It seems to be a customer favorite as well.

What is the biggest food trend in New Hampshire right now?

Gluten awareness seems to be popular in this area. I have customers come in all the time and ask if something is gluten-free or if we can modify a dish to make it gluten-free. They don't necessarily have gluten allergies, but they've read up on it and are trying to stay away from it and eat healthier.

What would you choose for your last meal?

I love tacos — ground beef tacos with lettuce, tomato and cheddar cheese.

What is your favorite meal to cook at home?

We actually eat a lot of pasta. There's something to be said about a pot of sauce simmering on the stove. We make it ourselves with red peppers and garlic and onions. Fresh pasta is the best, but I have to buy the tortellini to get my kids to eat it. — Angie Sykeny 🍷

Stuffed Pepper Soup

Courtesy of Jenn Wenzel

- 1 pound ground beef
- 12 cups beef stock
- 1 can of diced tomatoes or 4 fresh tomatoes put through a food processor (but still slightly chunky)
- 2 green peppers diced
- 1 red pepper diced
- 1 small onion diced
- 3 bulbs fresh garlic chopped
- 3 stalks celery diced

- 1 packet Sazon seasoning
- 1.5 tablespoons Adobo seasoning
- 2 tablespoons sugar
- ¼ teaspoon oregano
- Salt and pepper to taste
- Cooked rice

Saute ground beef with a pinch of salt and pepper until no longer pink. Drain fat. In a stock pot add cooked ground beef and all remaining ingredients. Bring to a boil, then simmer for at least an hour. For more flavor, add additional Adobo seasoning. Add rice to bowl, then soup.