



PHOTOS COURTESY LYNETTE LA MERE

Lynette La Mere and her sons, Cougar, left, and Luc have shared a love for cooking.

Lynette La Mere

Lynette La Mere would love something savory on Mother's Day: her Port Roasted Prime Rib.

"The sublime flavor and dark crust the port gives the beef is ahhhh-mazing," Ms. La Mere, 58, the owner and executive chef of Pure Joy Catering in Santa Barbara, told the News-Press. The prime rib is among her company's dishes.

"The port I use is Olde Shandon. It's a local syrah port from Paso Robles, and a bit goes in the roast," she said.

Ms. La Mere added she would also like her Scalloped Potatoes. "It's indulgent but really delicious."

The chef, who started Pure Joy Catering in 2001 as a single mom, loves cooking with her sons, Luc La Mere, 27, and Cougar La Mere, 29.

"Raising the boys while starting Pure Joy seemed crazy, but it went well," said Ms. La

Mere, a Hawaiian native who moved to Santa Barbara from Studio City in 1994 and attended a one-year culinary program that year in Glendale. "It gave the boys a good entrepreneurial spirit and solid work ethics. They both wrote their admissions essay on their mom, and they were both accepted to Stanford, so I think I'm their lucky charm."

"They love to cook and share my passion and curiosity," Ms. La Mere said. "Luc is an avid sourdough baker. He's fearless in the kitchen."

Besides experimenting in the kitchen, Ms. La Mere and her sons have enjoyed traveling and learning about cultures through their cuisines.

Today, Luc lives in Cape Town, South Africa, where he's writing a book. Cougar's in San Francisco, where he's working with a new start-up.

"I love Mother's Day!" Ms. La Mere said. "I'm super proud of my sons, and being a mother is the best thing on Earth for me."

PORT ROASTED PRIME RIB

1 boneless prime rib roast, trimmed and tied (finished weight of 5 pounds)

Marinade:

**1 cup port wine (Olde Shandon recommended)
1 cup soy sauce
½ cup olive oil
1 teaspoon fresh ground pepper
1 teaspoon thyme
½ teaspoon Tabasco
8 mashed cloves of garlic**

Dry rub:

**2 teaspoons salt
2 teaspoons fresh ground pepper
1 tablespoon dry mustard
3 tablespoons flour**

To baste: **¼ cup port**

On the side:

**4 tablespoons prepared horseradish
6 ounces sour cream**

Pour ingredients for marinade into large bag. Slide rib roast into bag. Seal well. Set in casserole pan and refrigerate overnight. Turn over occasionally.

Remove marinated beef from refrigerator several hours before meal. Set aside at room temperature for 1 hour and 50 minutes.

Preheat oven to 450 degrees. Pat the roast dry. Cover roast with rub on top, bottom and sides, then place roast on rack or in roasting pan.

Roast for 20 minutes on lowest oven shelf. Reduce heat to 325 degrees. Roast an additional 1 hour and 15 minutes.

Toward end, baste with port and oil from bottom of pan.

Start checking temperature of meat in center. Pull from oven at 120 degrees for medium-rare. Cover roast with towel and let rest for about 20 minutes. Serve with sides.

Yield: 8 servings

Source: Lynette La Mere, executive chef and owner of Pure Joy Catering in Santa Barbara

SCALLOPED POTATOES

**1 ounce butter, room temperature, for greasing pan
5 large russet potatoes, peeled and thinly sliced
2½ ounces butter, melted
3 tablespoons flour
Salt, to taste
Pepper, to taste
8 ounces sharp white cheddar, shredded
1 pint cream**

Grease bottom and sides of 9-by-12-inch casserole dish. Add double layer of potatoes. Drizzle with half the melted butter. Sprinkle with flour, salt and pepper. Layer with half the cheese.

Repeat layering with remaining potatoes, butter and cheese.

Pour cream over mixture.

Bake uncovered for about 75 to 90 minutes at 325 degrees.

Yield: 8 servings

Source: Lynette La Mere, executive chef and owner of Pure Joy Catering

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