

## THE ANDERSON COOKS UP A NEW AWARD

In front of nearly 200 of her colleagues, Anne Anderson, Executive Chef at The Anderson restaurant with rooms in Fortrose, stepped up to the podium to receive a Bronze Award for her culinary efforts, at the prestigious Scottish Chef Awards 2008 in Glasgow last weekend.

"There were a lot of restaurants from densely-populated areas of Scotland in the running," Anne said. "I was amazed that we were even nominated, let alone chosen!" Mrs. Anderson moved to the Highlands from the USA in 2003 after several years of cheffing in restaurants in New Orleans and Philadelphia.

Known for her application of multi-cultural recipes to local ingredients, Mrs. Anderson recently grabbed media attention with her Black Isle Sika Venison Filet Puebla, in which she applied a thousand-year-old Mexican recipe for *mole* sauce of chillies and chocolate to venison that run wild less than three miles from her restaurant. Last year, Johanna Blythman of the Sunady Herald named The Anderson one of the Top Ten restaurants of 2007, citing her Memphis Bar-Be-Que Chicken as "Definitely the most exciting chicken dish I've eaten in a long time."

The award comes just one month after The Anderson was named Pub of the Year 2008 Highlands and Western Isles by the Campaign for Real Ale (CAMRA). The Anderson is open for dinner 7 days a week and lunch on Sunday. More information may be found on their Website at <http://www.theanderson.co.uk>

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the anderson  
restaurant - whisky bar - accommodation  
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