

TAMARA STOPINSKI

From a pottery studio design assistant to a full-time jewelry designer, Tamara Stopinski has been creating professionally for over twenty-five years. Her current work focuses strongly on the art of precious metal clay, to which she was first introduced in 1999. Tamara has since become certified in the medium and now shares her knowledge by teaching original jewelry design workshops. Her love for cooking is second to her passion for design and she enjoys farm to table, home-style cooking. Several of Tamara's original recipes have even been featured in area restaurants.

Nicknamed Talulah many years ago, she combined her nickname with her flair for fancy to create her business "Talulah's Fancy." The company launched Tamara's original line of women's jewelry designs and accessories in 2002.

In 2010, Tamara and her longtime friend expanded on the name to open "Talulah's Fancy and Friends," featuring her designs as well as those of other local American crafters. Tamara's work can also be found at select boutiques and galleries in the state of New York. For more information, visit www.tamarastopinski.com, www.talulahsfancy.com, and www.talulahsfancyandfriends.com.



My life & Fancy Egg Pie

1. My passion, next to creating in my studio, is cooking in my kitchen. Childhood summers
2. spent on my grandparents farm is where I became truly inspired. It was there that I
3. learned how to cook from scratch—often using what was on hand. Wanting to show my
4. love by preparing a meal that is both memorable and delicious is also my inspiration. My
5. grandparents taught me that working hard with true dedication to the simple ingredients
6. of life can make your dreams come true.

7.
8. My pie, like my life, is a balancing act of simple ingredients with a fancy flair. Like
9. a traditional pie crust, my childhood was both rich with farm girl memories and the
10. challenges of making do. This lead to a life rich in creativity that I feel both humbled by
11. and proud of, just like my pie covered in a blanket of pastry and dressed with a pretty
12. design or a guest's initials. A little fancy touch that represents my adult life filled with
13. creativity, and the ability to achieve my dreams of designing a jewelry line and owning a
14. unique, artisan retail store.

15.
16. So my life in a pie recipe is simple—it's a fancy take on a basic recipe: The Italian pie
17. I grew up making with basic ingredients like eggs, potatoes, and onions, and the flaky
18. pastry that I began incorporating several years ago. My recipe now has smoky, thick
19. bacon, fried crispy brown and salty delicious, because it represents my husband, Jimmy
20. who loves bacon, who meeting and marrying was my dream come true, who adds flavor
21. with his humor and inspires me daily! Utilizing the bacon drippings, I sauté the rest of
22. the ingredients until everything lovingly cooks together. After that, scrambled eggs are
23. added to the skillet until they are warm and fluffy. The pie is then topped with creamy
24. cheddar cheese, blanketed by fancy, puffy pastry, and then baked until golden brown.

Fancy Egg Pie

makes one 10-inch skillet pie

- ½ lb. thick-cut bacon, fried and crumbled
- Bacon drippings
- 1 large sweet onion, chopped
- ¼ stick butter
- 2 russet potatoes, thinly sliced
- Small bunch of parsley, chopped
- 1 tsp. onion powder
- 2 cloves garlic, minced
- 6 large eggs, beaten
- ¼ cup flour
- 1 package puff pastry, thawed according to package directions
- 8 oz. sharp cheddar cheese, shredded
- ¼ cup water
- Salt and pepper, to taste



1. Preheat oven to 400°F.
2. In skillet, using reserved bacon drippings, sauté chopped onions over medium heat, until caramelized.
3. Add butter, potatoes, parsley, onion powder, garlic, and cook until potatoes are soft and browned.
4. Reduce heat to low and add eggs. Cook until eggs are fluffy.
5. Remove from stove top and lightly brown under broiler until eggs set up and any liquid is absorbed. Salt and pepper to taste.
6. Remove from broiler and set aside to cool.
7. Sprinkle flour on bottom of glass pie dish, and lay out one sheet of puff pastry.
8. Using large dinner plate cover skillet, invert skillet to remove egg pie. Slide pie into dish with puff pastry and cover with shredded cheese.
9. Top with second sheet of pastry. Gather sides of dough together by using drops of water, pressing together. Cut out initials from leftover pastry to top pie, if desired. Bake for 20–25 minutes until golden brown. Let cool, slice, and serve.



