

# HOB NOB

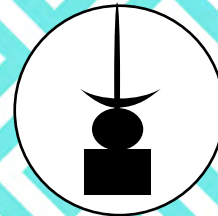
Nº. 19



## PARTY LIKE A GREEK

Photo: © istockphoto/new\_lady

# HOST *this* PARTY *in 3 steps*



WHAT TO  
SERVE



WHAT TO  
DRINK



WHAT TO  
STAGE

[ BEHIND THE THEME ]

Link

Pattern: © istockphoto.com/the\_corner



WHAT TO  
SERVE



Recipe

# GRILLED EGGPLANT & HERBED FETA

# HALLOUMI & HAM ON A STICK

*with honey-lime syrup*

Recipe



MORE RECIPES >>



WHAT TO  
SERVE



Recipe

## COD WITH ZESTY GREEK YOGURT

*in lettuce wraps*

## ARTICHOKES

*with black pepper lemon dipping sauce*

Recipe





WHAT TO  
SERVE



Recipe

# STUFFED GRAPE LEAVES

# WALNUT-PECAN-RAISIN & CREAM CIGARS

Recipe



WHAT TO DRINK >>



WHAT TO  
DRINK



# A TASTE OF GREEK WINE

Link



Link

MORE BAR >>



WHAT TO  
DRINK



[Link](#)



[Link](#)

WHAT TO STAGE >>

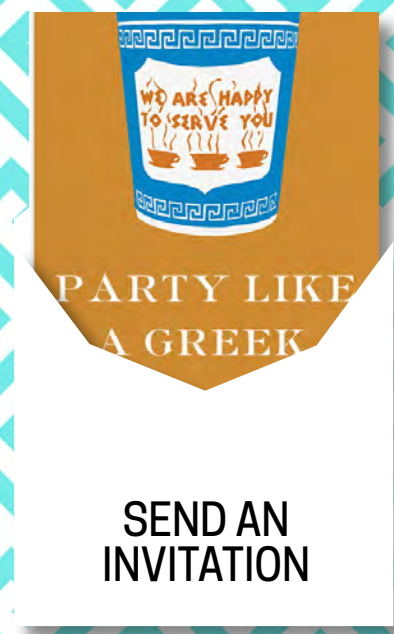


WHAT TO  
STAGE

# PARTY READY



Pixel  
Beverage  
Table by  
Porta Forma





**SIGN UP!**

**FRESH CONTENT  
DELIVERED EACH WEEK:  
RECIPES FROM TOP CHEFS  
CREATIVE MIXOLOGY  
DECOR  
WHAT TO WEAR  
COOL TOOLS  
STELLAR INGREDIENTS**

**NEXT MONTH**

**JOIN THE CLUB**

**UP YOUR GAME: HOLD YOUR NEXT SPORTING EVENT  
AS IF IT WERE IN A LUXE GENTLEMEN'S CLUB.**





### SHOPPING LIST

2 eggplants  
pastry brush  
EV olive oil  
s + p  
2 TB dried oregano  
16 oz feta cheese  
lemon basil  
oregano  
black pepper



# GRILLED EGGPLANT & HERBED FETA

## GRILL THE EGGPLANT

2 eggplants, cut into 1/4-inch-thick slices  
pastry brush  
1-2 CUPS EV olive oil  
s + p  
2 TB dried oregano

Brush one side of eggplant slice with oil and season. Heat a grill pan or bbq, and place eggplant seasoned side down. Oil and season other side. Grill about 2 to 3 min each side, till cooked through. Allow to cool slightly before assembling bites.

## MAKE THE HERBED FETA

16 oz feta cheese, room temperature  
1 TB lemon basil, minced  
1 TB oregano, minced  
1 tsp black pepper

Combine ingredients together in a large bowl. Spread the mix onto half of the grilled eggplant and fold over.

[<< BACK](#)

HOBNOBMAG.COM  
PARTY NO. 19  
PARTY LIKE A GREEK

In traditional Greek fashion, this recipe is simple and highlights only the best ingredients. Make sure to get high quality feta, one that has a bit of a kick to it, preferably whole, not crumbled. And fresh herbs are mandatory to add new dimension. I grew some lemon basil this year and cannot get enough of it, but if you can't find any go for regular basil or even lemon verbena. Get your eggplants from your local greenmarket—now is the time.

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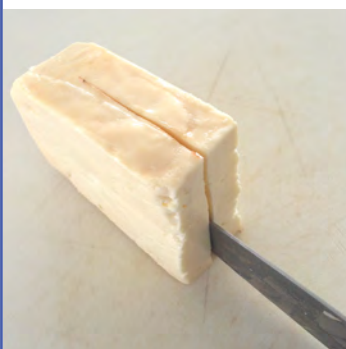
**MAKES ABOUT 25 BITES**

# HALLOUMI & HAM ON A STICK WITH HONEY-LIME SYRUP



## SHOPPING LIST

Ariston Greek  
Wildflower Honey  
lime  
lemon verbena  
11 oz halloumi  
cheese  
1 pkg Surryano Dry  
Cured Ham  
[if you cannot find  
this brand, go with  
a prosciutto or  
serrano]  
bamboo picks



## MAKE THE HONEY-LIME SYRUP

1/4 CUP Ariston Greek  
Wildflower Honey  
juice of 1/2 lime  
1 tsp lemon verbena, minced

Pour honey into a microwave-safe bowl. Heat on high for about 15 secs, till honey is warmed through and thinner in consistency. Whisk in lime juice and lemon verbena. Funnel into a plastic squeeze bottle. Refrigerate if not using right away.

## GRILL THE HALLOUMI

11 oz halloumi cheese  
10 slices Surryano Dry Cured  
Ham  
bamboo picks

Cut brick of halloumi through the center, then each half into 1/4-inch thick strips, then cut those in half. You should end up with slices approx 3/4-inch wide by 1.5-inches long by 1/4-inch thick. Next, cut the ham into 1/2-inch strips to wrap around the halloumi. (It should slightly overlap, ideally) Spear onto bamboo picks carefully, driving the stick directly through the center. Heat a skillet. Brown about 1 to 2 min each side. Fan out on a plate.

## TO SERVE

10 lemon verbena leaves, cut  
into thin ribbons  
cheese-ham bites  
honey lime syrup

Sprinkle lemon verbena ribbons over the bites and apply syrup liberally.

<< BACK

HOBNOBMAG.COM  
PARTY NO. 19  
PARTY LIKE A GREEK

In keeping with the Greek theme, I searched for pastourma (aka pastirma) in the city but could not find some in time for recipe testing. What I did have on hand was Surryano, a dry cured ham from Virginia that was featured on pizza in our Lazy Pizza Party issue. The saltiness and perfect fry-ability of the ham worked perfectly with the cheese. To give it a slightly sweet and citrus-y bent, I matched it with Greek honey flavored with lime and lemon verbena. These are great just off the skillet, and may get a little chewy when cooled, but the flavors are just perfect.

MAKES ABOUT 25 BITES

# COD WITH ZESTY GREEK YOGURT IN LETTUCE WRAPS



## SHOPPING LIST

Greek yogurt  
mint  
oregano  
basil  
lemon zest  
2 lemon  
garlic  
salt  
1 1/2 LB cod fillet,  
1-inch thick  
EV olive oil  
bibb lettuce  
[try to find small  
head, you might need  
to buy 2 to get the  
right amount]

## MAKE THE ZESTY GREEK YOGURT

1 CUP Greek yogurt  
2 TB mint, minced  
1 TB oregano, minced  
1 TB basil, cut into thin ribbons  
1 TB lemon zest  
1 tsp fresh lemon juice  
1 clove garlic, crushed in a garlic press  
1/2 tsp salt

Whisk ingredients together in a small bowl.

## PREHEAT OVEN 375°F... MAKE THE COD

1 1/2 LB cod fillet, 1-inch thick  
salt  
yogurt mix  
EV olive oil  
bibb lettuce, leaves separated  
1 lemon

Cut fillets into bite-sized pieces that will fit on the lettuce leaves. Season with salt. Cover the tops with a smear of the yogurt. Place in pyrex baking dish, lightly greased with EV olive oil, do not crowd. Bake for about 18 min, till cooked through. Remove from oven and squeeze lemon over the fillets. Add a dollop of the yogurt and place in a lettuce wrap.

<< BACK

HOBNOBMAG.COM  
PARTY NO. 19  
PARTY LIKE A GREEK

An extra light dish to serve on a hot day. The fish has a lemony bent that goes well with the cool yogurt. Make more of the yogurt mix to serve on the side or as a dip for thick slices of cucumber.

MAKES 28 BITES



## SHOPPING LIST

2 lemons  
brown sugar  
garlic  
Tofutti Better Than Sour Cream  
EV olive oil  
dried oregano  
s + p  
2 cans artichoke hearts (14 oz)  
2 eggs  
nutritional yeast  
breadcrumbs  
thyme  
cayenne

# ROASTED ARTICHOKE HEARTS WITH BLACK PEPPER-LEMON DIPPING SAUCE

## MAKE THE DIPPING SAUCE

zest of 1 lemon  
juice from 2 lemons  
2 TB brown sugar  
2 cloves garlic, crushed in a garlic press  
1 TB Tofutti Better Than Sour Cream  
1/2 CUP EV olive oil  
1/2 tsp dried oregano  
1/2 tsp black pepper  
1/2 tsp salt

Whisk ingredients together.

## PREHEAT OVEN 375°F...MAKE THE ARTICHOKE HEARTS

2 cans artichoke hearts (14 oz), quartered  
--  
2 eggs, beaten  
--  
1/4 CUP nutritional yeast  
1 CUP breadcrumbs  
2 TB thyme, minced  
1/2 TB dried oregano  
1 tsp salt  
1 tsp pepper  
pinch of cayenne

Rinse artichokes, allow to dry on paper towels. Prepare dipping stations in two bowls: one with eggs, the other with dry ingredients combined. Drench each heart in the eggs then cover with the breadcrumbs and place on a parchment-lined baking sheet. Bake for 25-30 min, flipping halfway through.

[<< BACK](#)

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PARTY NO. 19  
PARTY LIKE A GREEK

This dipping sauce will knock your socks off. I found myself loving the excess and pairing it with all sorts of things: pouring it over fish, and as a dressing. It pairs especially well with the artichoke bites.

**MAKES 50 BITES**

# STUFFED GRAPE LEAVES



## SHOPPING LIST

1 jar grape leaves  
(16 oz)

olive oil

med red onion

garlic

Amira Organic  
Traditional Basmati  
Rice

pine nuts

feta cheese

s + p

thyme

mint

ground cumin

8 lemons

## WASH GRAPE LEAVES

1 jar grape leaves (16 oz)

Gently remove the leaves from jar and thoroughly rinse each one. Let drain in a colander covered in a damp paper towel while you make the filling.

## START THE FILLING

2 TB olive oil

1 med red onion, chopped

2 cloves garlic, minced

1 CUP Amira Organic Basmati Rice,  
uncooked

2 CUPS water

Heat olive oil in a large, deep skillet over med-high heat. Add onion and, saute 5 min. Add garlic and saute for 1 min. Incorporate rice. Add water, bring to a boil, then cover and simmer 20 min. Turn off heat, let sit for additional 10 min. Move to a bowl. Allow to cool slightly.

## ADD MORE FLAVOR

1/2 CUP pine nuts, toasted, chopped

1/2 CUP feta cheese, crumbled

1 tsp salt

1/4 tsp pepper

1 TB thyme, chopped

1 TB mint, minced

1/4 tsp ground cumin

Combine ingredients with rice. Allow mixture to cool before making the leaves.

<< BACK

HOBNOBMAG.COM

PARTY NO. 19

PARTY LIKE A GREEK

Make sure to rinse the leaves thoroughly to remove excess vinegar flavor. Most recipes call for cooking the rice with other ingredients, but I prefer to cook the rice and add the flavors later for greater effect. Leftovers are great in a Greek salad.

**MAKES 32 LEAVES**

*RECIPE CONTINUES>>*



## MAKE THE GRAPE LEAVES

torn leaves

6 lemons, cut into 1/4-inch slices

rinsed leaves

filling

In a large Dutch oven, line bottom with torn leaves, then top with a row of lemon slices.

**Start rolling:** Lay one leaf flat with the veiny side face up. Remove stem. Place a tablespoon, or so, of the mixture (depending on leaf size) just above the cut stem. Fold the two bottom sections of the leaf over the filling, then fold the sides in, and roll tightly.

Place in Dutch oven with seams down. Fit rolls in snugly around the circumference working your way in. Add a second level, if needed. Top with more torn leaves and lemon slices. Pour water until it reaches the middle of the top row. Place a heavy plate on top so rolls do not move around and come undone.

Cover and bring to a boil over high heat. Then simmer for 1 hour and 10 min. Remove from heat, and let rest undisturbed for 20 min more.

Arrange rolls in lines on a plate and garnish with lemon slices.

[<< BACK](#)

HOBNOBMAG.COM

PARTY NO. 19

PARTY LIKE A GREEK

Keep things tightly rolled and placed in the Dutch oven.

**SERVES xx**



### SHOPPING LIST

- walnuts
- pecans
- brown sugar
- ground nutmeg
- s + p
- golden raisins
- 16 oz cream cheese
- 1 box The Fillo Factory Organic Fillo Dough [20 sheets phyllo pastry, 13 x 18]
- 2 sticks salted butter



# WALNUT-PECAN-RAISIN CREAM CIGARS

## PREHEAT OVEN 400°F...TOAST THE NUTS

- 3/4 CUP walnuts
- 3/4 CUP pecans

Toast nuts in a heated skillet for about 2 min, set aside to cool. Roughly chop.

## PREPARE THE FILLING...GET OUT THE FOOD PROCESSOR

- 6 TB brown sugar
- 1 tsp ground nutmeg
- pinch s + p
- 
- 1 CUP golden raisins
- toasted nuts
- 16 oz cream cheese, room temperature, cut into chunks

Pulse dry ingredients together. Add the rest of the ingredients and process until smooth. Put into a piping bag and set aside.

## MAKE THE CIGARS

- 20 sheets phyllo pastry
- 2 sticks salted butter, melted
- brown sugar

ust with sugar. Lay another sheet of phyllo on top and brush with butter again. Using a sharp knife, cut the phyllo into 6 rectangles.

With short side towards you, pipe a line of filling near the bottom. Roll the pastry over the filling tightly, squeezing gently. Brush the seam with melted butter to seal, then all over. Place cigars on a baking sheet lined with parchment seam side down, under a damp paper towel till ready to bake.

Bake the cigars on the oven's middle shelf for 17 min, till they are flaky and a light golden brown.

Serve stacked geometrically or vertically in a tall glass.

<< BACK

HOBNOBMAG.COM  
PARTY NO. 19  
PARTY LIKE A GREEK

It's very important while you are working with the phyllo sheets to keep them under a damp paper towel to prevent them from drying out. Also, covering the finished rolls as you go will ensure a proper result. These cigars are a wonderful, tiny bite dessert that no one will refuse. They might even consume half a dozen. These can be made a day ahead, and stored in an airtight container in the fridge. If you want to maximize numbers, cut each phyllo sheet into 9 rectangles instead of 6, and you will have 90 rolls.

**MAKES 60 CIGARS (6.5 INCHES)**