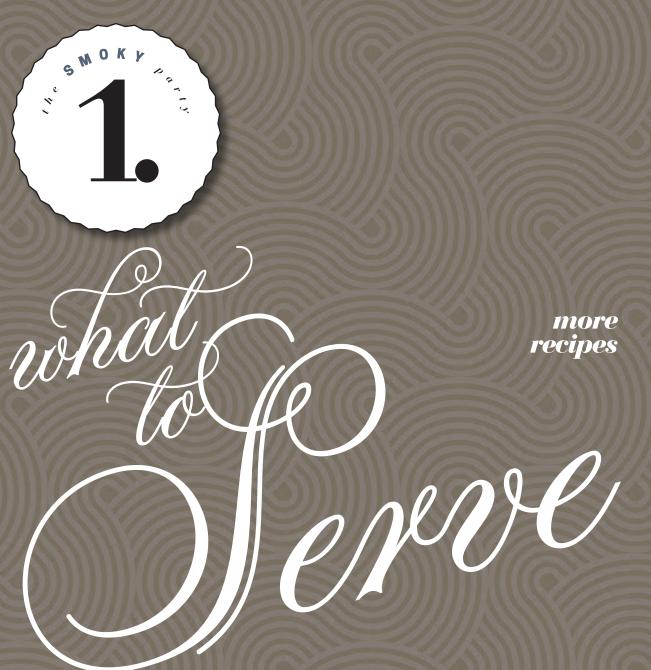


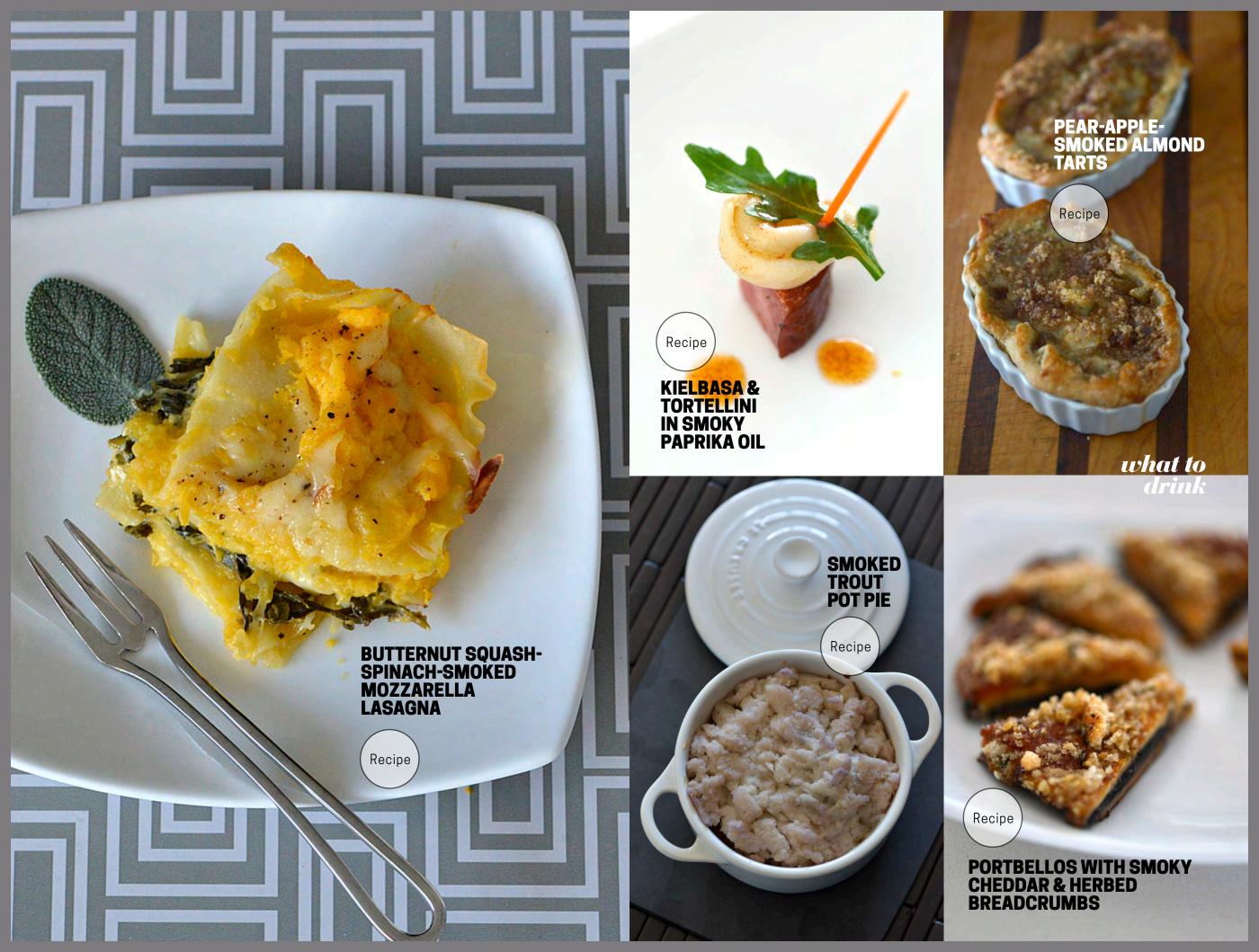


MENU & BAR FEATURING ALL THINGS SMOKED DRESS CODE: SMOKIN' HOT IN SHADES OF GRAY.

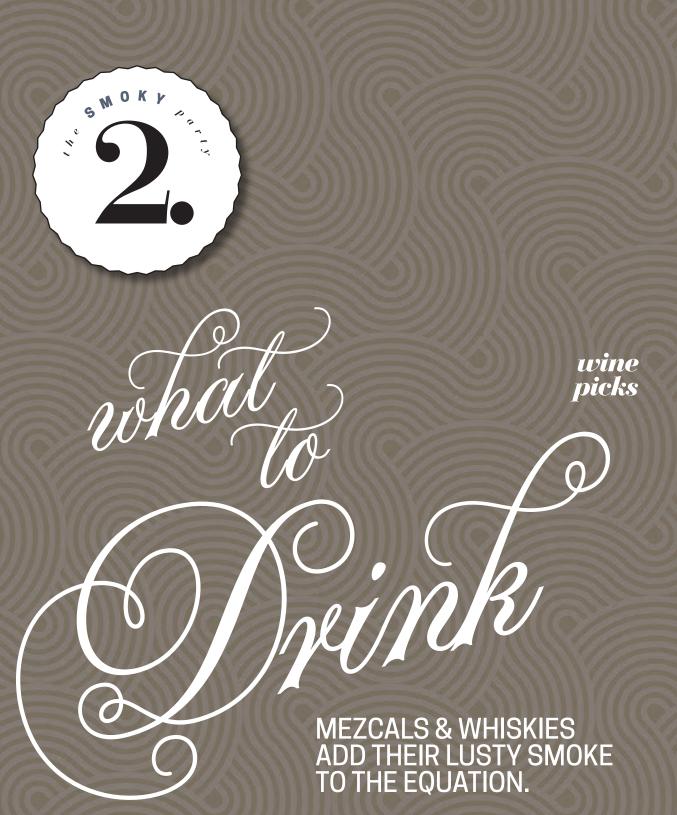




WHERE THERE'S SMOKE THERE'S DESIRE.









CHOICE ORGANIC TEAS: FOR TEA-TOTALLERS

For those guests who don't imbibe, this tea from CHOICE ORGANIC TEAS will provide a special smokiness to their brew. Russian Caravan Tea is made of a blend of Yunnan tea and Lapsang Souchong tea which is smoked with pine. choiceorganicteas.com

about \$5







FLAGSTONE

CABERNET SAUVIGNON SHIRAZ • PINOTAGE

Dragon Tree

get it smoking

2009 FLAGSTONE DRAGON TREE

This Cabernet/Shiraz/
Pinotage blend from South
Africa is soulful and smoky.
RECOMMENDED FOOD PAIRINGS:
Sumac and coriander spiced
lamb cutlets with a roast walnut
and herb tabbouleh; seared tuna
with bok choi in a sesame-soy
dressing; crispy roast duck with
a citrus-plum sauce.
flagstonewines.com





the playlist ADD A TOUCH OF SMOKE TO WHATEVER YOUR HEART DESIRES.





The Peat Monster Blended Malt Scotch Whiskey from Compass Box

Pierre Ferrand Dry Curação

Bärenjäger Honey Liqueur

Urban Moonshine Organic Citrus Bitters crushed ice mint

orange

FOR PEAT'S SAKE

GET OUT YOUR COCKTAIL SHAKER

 $1\,\%$ oz The Peat Monster

1 ½ oz Pierre Ferrand Dry Curação

1 ½ oz Bärenjäger

1 dropper-full Urban Moonshine Organic Citrus Bitters Shake ingredients together with ice. Strain into an old-fashioned glass, or larged short-stemmed glass as shown.

MAKE IT PRETTY

crushed ice torn mint, for garnish orange peel, for garnish Add ice. Garnish with torn mint and orange peel, stir together.

<< BACK

You can choose to offer this as a kickoff to the gathering, or as a nightcap. It's pretty potent, so one per customer is recommended. Most beautiful served over crushed ice in a smoky glass. For the garnish, cut a rough strip of orange rind and tear fresh mint leaves.

MAKES ONE COCKTAIL

Party N° 01



butter

onion

2 LB mushrooms (use a mix of whatever you can find: oyster, portobello, shiitake, cremini)

thyme

smoked salt

bay leaf

white wine (an unoaked chardonnay makes a nice match)

chicken stock

half + half

Toppings: Smoky Crumble or Smoky Paprika Oil (recipes follow)



CREAMY MUSHROOM SOUP

COOK THE MUSHROOMS

3 TB butter

1 onion, diced

--

2 LB mushrooms, roughly chopped

2 sprigs thyme, minced

1 TB smoked salt

bay leaf

--

1 CUP white wine

In a nice big skillet, cook over medium heat 10 min. Add mushrooms and spices, cook 5 min. Add wine, cook another 5 min.

MAKE IT SOUP

4 CUPS chicken stock

In a large pot, add the cooked mixture to chicken stock. Cook at low temp covered 30 min.

MAKE IT CREAMY

1 CUP half + half

s + p

Remove bay leaf. In batches, blend until smooth. Stir in half and half, adjust s + p.

<< **BACK**

NY in a Slovak community which my father established in the '70s. Picking mushrooms is practically a sport with this group, and competition is fierce. Trespassing, secret locales, and showing off the latest finds all happen during September. My father would preserve the mushroom bounty in two ways. Sliced mushrooms would be left out in the sun to dry, or he would freeze the sliced mushrooms to add to stews, soups—or his specialty, a brisket—throughout the winter. Learn about the mushrooms in your area. Foraging is a blast.

My family has a house in upstate

Introduce a smoky flavor to the soup though the toppings. Top with a spoonful of Smoky Crumble or Smoked Paprika Oil for non-meat eaters.

MAKES 6 FULL SERVINGS OR 12 TEA CUP SERVINGS & ABOUT 3/4 CUP OF THE CRUMBLE

Party No. 01



Applegate Naturals Sunday Bacon

Nutbox Roasted Smoked Almonds

fresh Italian oregano, preferably just picked smoked salt

SMOKY CRUMBLE

COOK THE BACON

4 strips of bacon

Quick way: In microwave, cook bacon between paper towels till very crisp (ovens vary, so start with about 20 sec per slice, then add time till crisp). The paper towels soak up all the oil, leaving perfectly straight strips. If cooking in a pan, be sure to cook thoroughly and blot on paper towels to remove moisture.

GET OUT THE FOOD PROCESSOR

½ CUP smoked almonds

2 sprigs oregano, strip leaves from stem

1 tsp smoked salt

Process bacon, almonds, oregano, salt in pulses till you get uniform tiny bits. Don't over process, the nuts will start to turn into nut butter.

<< BACK



MAKES ROUGHLY 3/4 CUP



Party N° 01



4 portobello mushrooms (find ones that have a deep area for stuffing, if possible)

2 pkgs Smoked Seaside Cheddar Cheese

breadcrumbs

your choice of herbs: oregano, parsley, basil, thyme

s + p

STUFFED PORTOBELLOS

PREHEAT OVEN 350°F... PREPARE MUSHROOMS

4 portobello mushrooms

To clean mushrooms, wipe with dry paper towel. Remove stems, (reserve for other use, freeze if not using soon), place caps on baking sheet.

MIX THE STUFFING...BAKE

smoked cheddar, cut into thin slices

1 ½ CUPS breadcrumbs herbs, minced

s + p

Cover entire surface of mushroom cavity with cheese slices. Toss together breadcrumbs, herbs, s + p. Liberally top cheese with mix. Bake for 35 to 40 min, till crumbs are golden and cheese is melted.

<< BACK

An earthy dish that looks like a cake. Everyone will wonder about it and ask what it is.

MAKES 32 BITES

Party N°-01

Lasagna is always a labor of love!

This particular lasagna uses



shopping list

large butternut squash

butter

sage

half + half

s + p

lasagna

olive oil

garlic

spinach

goat cheese

½ LB Parmigiano Reggiano

1 LB Lioni Latticini smoked mozzarella

9 x 13-inch baking dish

parchment paper

BUTTERNUT SQUASH-SPINACH-SMOKED MOZZARELLA LASAGNA

PREPARE THE SQUASH SAUCE

butternut squash

--

2 TB butter

10 sage leaves, torn

1 CUP half + half

s + p

Peel butternut squash, cut into 1-inch chunks. Boil squash till soft, about 15 min. Drain. Add back to pot. In a pan, melt butter, add sage, cook 3 min. Remove sage. Stir in half + half, cook another 5 min. Pour mixture into the pot with butternut squash and mash together. Add s + p to taste.

BOIL WATER FOR LASAGNA... PREHEAT OVEN 350°F

lasagna, 9 pieces

Boil pasta. Drain. Set noodles out on parchment.

MAKE THE SPINACH-GOAT CHEESE MIX

1 TB olive oil

2 garlic cloves, minced

3 CUPS fresh spinach, cut into ribbons

1 small log goat cheese, room temp

2 TB half + half

Heat oil, add garlic, wilt spinach. In bowl, mix spinach with goat cheese and half + half.

START LAYERING

1 CUP Parmigiano Reggiano, grated

1 LB smoked mozzarella, shredded

In a baking pan,add a little of the butternut squash sauce on the bottom. Lay 3 noodles across. Top with more sauce, spinach mix, both cheeses. Repeat X2. For the top, make sure you have a nice layer of the butternut squash sauce covering the noodles entirely, and sprinkle cheeses liberally.

PUT IT IN THE OVEN

Bake covered with foil, 40 min. Uncover, bake additional 15 min. Let cool about 10 min. Cut into 12 pieces.

butternut squash sauce instead of tomato sauce putting it into the super-comfort-food category. I began this recipe as lasagna cupcakes, but thought the results were not as satisfying as a full, old-school lasagna. The cupcakes were tedious to layer, and kept popping out of the muffin pan. Verdict: stick

SERVES 12 MINI PORTIONS OR 6 AS A SATISFYING ENTREE

with the classic.



<< BACK



kielbasa ring cheese tortellini

(fresh or frozen)

baby arugula

toothpicks

SMOKY PAPRIKA OIL:

olive oil

Safinter Smoked Spanish Paprika

garlic

cayenne (optional)



FRIED KIELBASA TORTELLINI BITES WITH SMOKY PAPRIKA OIL

BOIL THE TORTELLINI

1 bag tortellini

Cook according to directions. Drain.

FRY THE KIELBASA

kielbasa

While tortellini is boiling, cut kielbasa into 1-inch rounds. Slice the round into 4 triangles. Cook in hot skillet till edges are brown.

ASSEMBLE THE BITES

arugula

smoky paprika oil

With a toothpick, spear one arugula leaf, one tortellini into kielbasa triangle. Using a squirt bottle, dot paprika oil around dish and onto tortellini.

MAKE THE SMOKY PAPRIKA OIL

1/4 CUP olive oil

1 tsp Hungarian smoked paprika

1 garlic clove, minced

cayenne pepper, to taste, if desired

Eliminate cayenne, if you do not desire a hot kick. Whisk ingredients in a small bowl. Store in small jar or squirt bottle, use up to 2 weeks. Use a teaspoon to drizzle at will, or the squirt bottle.

<< **BACK**

Think of this as a mini, one-bite pierogi with smoky sidekicks.

The smoky paprika oil lends a subtle, smoky touch—a bacon-y feel without the pork. Consider adding a little cayenne pepper for a more fiery taste. In addition to the bites, use it as a topping for Creamy Mushroom Soup. Could also be used to drizzle over grilled fish, chicken tenders, added to salsa.

MAKES ONE BITE FOR EVERY TORTELLINI AND ABOUT 1/4 CUP OF THE SMOKY PAPRIKA OIL.

[Best place in NYC to get kielbasa, East Village Meat Market & Deli, 139 Second Ave., near 9th St. They also ship during the colder months of the year. Seen here, the doublesmoked.]

Party No. 01



10 potatoes, a mix of blue potatoes and Yukon gold

butter

whole smoked trout, about 1 LB

onion

smoked salt

capers

whole wheat flour

half + half

dill

lemon

olive oil

s + p

8 mini pots or a 9-inch square casserole dish



SMOKED TROUT POT PIE

BOIL THE POTATOES ... PREPARE THE FISH

5 blue potatoes

5 Yukon gold potatoes

butter

s + p

smoked trout

Peel potatoes, cut into large chunks, boil till soft. Mash potatoes with butter, s + p. Refrigerate.

While potatoes are boiling, remove the flesh from the fish carefully, avoiding the bones. Using a fork, break up the fish, remove any more bones. Cover, refrigerate till ready to use.

PREHEAT OVEN 375°F ... START FISH MIXTURE

2 ½ TB butter ½ onion, minced smoked salt

Cook onions in the butter and salt gently, about 7 min. Meanwhile, prepare potatoes for topping, remove from fridge, and remash to break apart.

FINISH FISH MIXTURE

1 TB butter

1/4 CUP whole wheat flour

1 3/4 CUPS half + half

zest of 1 lemon

smoked trout, broken into pieces

4 TB dill, finely chopped

1 TB capers

To the onions in the pan, add butter and flour, incorporate, then stir in half + half slowly. Add lemon zest. Cook for 2 min, then add the fish, dill, and capers to the mix. Fold together.

MAKE THE PIE

olive oil

Divide fish mixture into 8 pots or 9-inch sq casserole dish. Top with mashed potatoes. Drizzle the tops with olive oil. Bake for 20 min.

<< BACK

placed in front of them on a chilly day? The smoked fish and potatoes flavors blend perfectly in this pot pie. To break up the work, boil and mash the potatoes the day before. You can also remove the fish flesh from the bones—carefully and slowly so that you don't have bones in the mix—and keep covered in the fridge till ready to cook and assemble. Buying fillets instead of whole fish eliminates the de-boning step. Optional: add chopped black olives to the mashed potatoes for a slightly bitter slant.

Who wouldn't love to see this

SERVES 8 IN INDIVIDUAL POTS OR ONE 9-INCH SQ CASSEROLE

[I picked up a couple of smoked trout from The Lobster Place in Chelsea Market, NYC. They have a fabulous, party-worthy seafood selection. Or, for bone-free fillets get Ducktrap River of Maine Smoked Rainbow Trout.]

Party Nº 01



dough for 2 pies

Nutbox Roasted Smoked Almonds

natural sugar

3 golden delicious apples

3 bosc pears, very ripe

4 figs

lemon

cornstarch

egg

PEAR-APPLE-SMOKED ALMOND MINITARTS

LEAVE TIME TO DEFROST CRUSTS

Wholly Wholesome Organic Pie Dough, 2 pieces

Defrost pie dough—this brand requires 3 hours of defrosting, so plan ahead. When totally defrosted, unroll carefully. Cut into 4 triangles if making mini tarts.

GET OUT THE FOOD PROCESSOR... MAKE THE NUT SUGAR MIX

½ CUP smoked almonds ¼ CUP natural sugar Make a nut/sugar mix: Pulse nuts till crumbly. Add sugar, pulse to mix.

PREPARE FRUIT FILLING

3 apples

3 pears

4 figs

½ CUP natural sugar

Juice from 1 lemon 2 TB cornstarch Cut apples and pears into thin slices. Finely chop figs. Toss in a bowl with sugar, lemon, cornstarch.

PREHEAT OVEN 375°F...PREPARE THE TARTS

1 egg, beaten

Place dough in tartlet pans, letting edges hang over. Cover bottom of dough with nut/sugar mixture. Divide fruit filling between all. Fold in edges of dough, brush with egg. Sprinkle nut/sugar mix all over the top.

BAKE THE TARTS

Bake uncovered for 30 min, cover with aluminum foil, bake additional 15 min. Let tarts cool around 20 min before serving.

<< BACK

This recipe makes two pies or eight individual tarts, depending on how you want to present. Prepare the tarts earlier in the day and bake about an hour before you want to serve.

MAKES 8 MINI TARTS OR 2 NINE-INCH PIES

