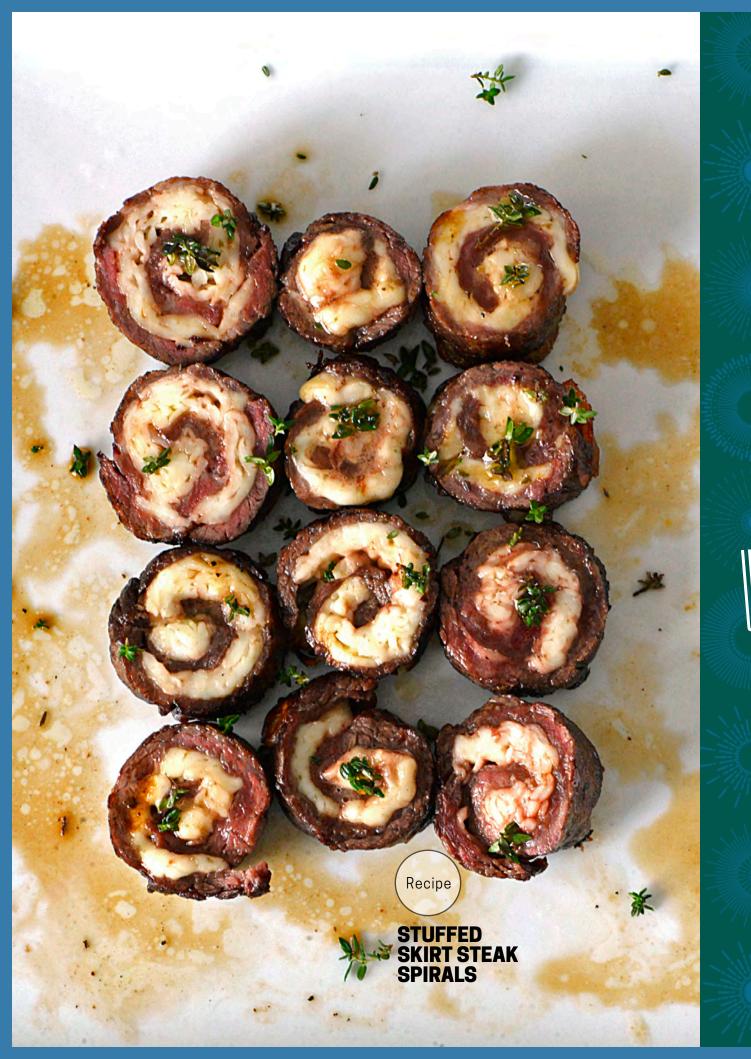


# HOST this PARTY in 3 steps

IT'S YOUR AMERICAN DUTY TO HONOR THE PURSUIT OF HAPPINESS.





## 

SHOW OFF YOUR PATRIOTIC SPIRIT WITH A RED AND WHITE BUFFET.





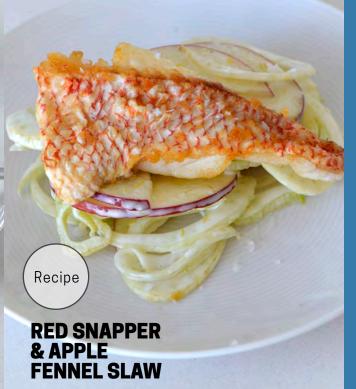
GOAT CHEESE STUFFED PEPPADEWS





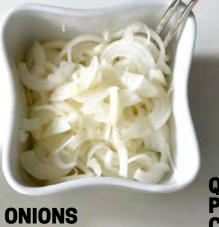
Recipe











QUICK PICKLED CABBAGE





**TOMATOES** 

Super fresh toppings upgrade the typical hot dog repertoire.











## WHATTO

COCKTAIL AND WINE IN A SINGLE TONE: ROSE.



#### LISTEL BILLETTE COTES DE PROVENCE ROSE 2013

Chateau La Gordonne is located in the heart of Cotes de Provence, perched on schistous slopes and facing the Mediterranean. And elegant sip, in a delicate pink, shapely bottle that you want on your bar. Gentle in the mouth, while offering a delicacy and freshness of grapefruit. listel.fr

about \$14











Shopping list

Hangar One vodka

Dry Rhubarb Soda

Mathilde Liqueur

Lillet Rose

blueberries

#### **FIRST BLUSH**

#### **GET OUT A PITCHER**

1 part Hangar One vodka
3 parts Dry Rhubarb Soda
¼ part Mathilde Liqueur
½ part Lillet Rose
blueberries

Stir all ingredients gently, except blueberries. To serve, pour over ice in dainty glasses, with a few blueberries tossed in.

<< BACK

Try blue or white straws in this cocktail for extra festivity.

MAKES ONE COCKTAIL OR MANY: MULTIPLY THE RECIPE AND CHILL IN PITCHERS

STATE OF INDEPENDENCE



shopping list
4 mangoes

peanut oil

1 ½ LB tomatoes

1 ½ cucumbers

red onion

2 mild red peppers (or 1 mild, 1 hot)

lemon

white vinegar

s + p

#### **GRILLED MANGO TOMATO GAZPACHO**

#### **GRILL THE MANGOES**

4 mangoes, peeled and sliced thickly around the pit peanut oil

Lightly grease grill pan with peanut oil. Heat pan, grill both sides of each slice. Remove, let cool. Chop into small bits.

#### **GET OUT THE FOOD PROCESSOR**

1½ LB tomatoes, seeded, cut into chunks

1 ½ cucumbers, peeled, seeded, cut into chunks

½ red onion, cut into chunks

2 mild red peppers, seeded, cut into chunks

juice from ½ lemon

3 tsp white vinegar

1 tsp salt

½ tsp black pepper

Reserve ¼ of the chopped pieces for garnish, and dice. Pulse each ingredient in food processor, leaving some solid bits (depending on the size of your food processor, you might have to work in batches and mix together in a large bowl). Serve in small glasses with chopped bits on the top.





<< BACK

Save a little of each chopped ingredient to use as a garnish on top of the soup.

I thought about using peaches for this recipe, but they were not yet in season. These mangoes from Mexico made for a perfect substituion. This often happens during party planning. The menu is all set, yet ingredients are elisive, or something gorgeous at the market beckons. Stay flexible.

MAKES 10 CUP-SIZE PORTIONS

STATE OF INDEPENDENCE



peanut oil
salt
red pepper flakes
white popcorn
kernels
Applegate turkey
pepperoni

## WHITE POPCORN WITH TURKEY PEPPERONI BITS

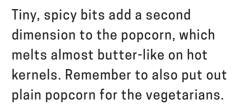
#### **GET A NICE BIG POT WITH LID**

3 TB peanut oil
1/4 tsp salt
1/4 tsp red pepper flakes
1/4 CUP white popcorn kernels
8 slices turkey pepperoni,
minced

Heat a large pot, add the oil, heat. Sprinkle in salt, and red pepper flakes. Add popcorn, cover pot. Turn up the flame to high. After about 30 seconds you should hear the first kernel pop. Shake pot over the flame until popping stops. Transfer to large bowl. Add pepperoni, toss.

Place small cups alongside popcorn bowl so guests can scoop a batch.

<< BACK



MAKES 30 CUPS

Pepperoni is a delicious topping, but not necessarily the healthiest one. The good news is that APPLEGATE's Naturals offers uncured mini turkey pepperoni, with 70% less fat than conventional pork pepperoni, with the same great taste and buttery feel. applegate.com







12 oz of goat cheese (will only use about 8 oz)

1 jar of mild Peppadews

### PEPPADEWS STUFFED WITH GOAT CHEESE

#### STUFF THE PEPPERS

log of goat cheese, softened jar of peppadews, rinsed in colander

Using a pastry bag or plastic bag with corner cut off, pipe the goat cheese into the peppadews.



<< **BACK** 



A true quickie that looks great on the table and great for just popping in your mouth.

**MAKES 30 PEPPERS** 

Peppadews come in three flavors: mild, hot, and goldew. Their peppery yet sweet flavor makes them truly unlike anything else. Peppadews are now also being grown on a farm in New Jersey. peppadewusa.com

STATE OF INDEPENDENCE



quick pickled cabbage (see recipe)

1 box grape or cherry tomatoes

1 jar Peppadew hot peppers

any kind of white sprouts

2 small boiling onions

Annie's Naturals organic yellow mustard

First Field Jersey ketchup

2 packs D'artagnan duck hot dogs (12 dogs)

2 packs D'artagnan uncured beef hot dogs (12 dogs)

3 packs Whole Foods Organic Hot Dog Buns (24 buns)

#### **GOURMET HOT DOGS**

#### PREPARE TOPPINGS

quick pickled cabbage
tomatoes, cut into rings
peppadew peppers, cut into
strips
sprouts
2 small onions, sliced thinly
mustard

Place in bowls. Set up on a nice big tray, if you have one.

#### **COOK THE HOT DOGS**

12 duck hot dogs12 uncured beef hot dogshot dog buns

Make light cuts on the diagonal around each dog. Either grill, or cook in a pan, turning as each side browns. Toast the buns, insert dog, and cut in half.

<< **BACK** 

ketchup

Fresh toppings and nice bread take the "dog" up a few notches. I like serving the dogs on a roll, then cutting them in half, so guests can have a few and experiment with different flavor combinations. It's nice to cook the hot dogs over the course of the party, and place near toppings as they come off the grill.

MAKES 24 DOGS OR 48 HALVES

STATE OF INDEPENDENCE



I head red cabbage
white vinegar
Normandy cider, or
apple cider vinegar
garlic
salt
black pepper
yellow mustard seeds
raw agave

#### **QUICK PICKLED CABBAGE**

#### PREPARE CABBAGE

1/4 head red cabbage

Cut cabbage in half through stem, then in half again. Focusing on the tops of the cabbage, cut into thin slices. (Save white stem area to use in a salad.) Move to bowl.

#### MAKE THE PICKLING LIQUID

2 CUPS white vinegar

1 CUP Normandy cider

2 cloves garlic, crushed in a garlic press

1 tsp salt

½ tsp black pepper

1 TB yellow mustard seeds

3 tsp raw agave nectar

Heat in a non-reactive pot over moderate heat about 5 min. Let cool. (You can throw in a couple of ice cubes to speed it along.)

#### PICKLE THE CABBAGE

Put cabbage in a large ziplock plastic bag. Pour pickling liquid into bag. Remove excess air, seal. Distribute liquid. Refrigerate till ready to serve.





<< **BACK** 

The brightness in color matches the brightness in flavor. Let mixture sit for at least three hours, or best overnight.

MAKES A MEDIUM SIZE BOWL

STATE OF INDEPENDENCE



kitchen twine
1½ LB skirt steak,
butterflied
grapeseed oil

s + p

Yanni Grilling cheese with jalapeño and spices (or paneer or halloumi, any cheese with a high melting point)

peppadew peppers (optional)

thyme, for garnish (or other herb)

#### STUFFED SKIRT STEAK SPIRALS

#### PREPARE THE STEAK

1 ½ LB skirt steak, butterflied grapeseed oil

s + p

grilling cheese, shredded peppadew peppers, cut in half, flattened (optional) Cut steak into 6-inch lengths. Pound till about 1/8 to 1/4-inch thick. Trim odd sections (throw in pan as a snack while cooking!) Spread oil on both sides of steak, sprinkle salt and pepper inside. Cover the fatty side of the meat with cheese, leaving a little free space at the top. Top with peppers, if using. Roll tightly. Tie at 2" intervals. Trim ragged ends.

#### **SEAR THE STEAK**

½ TB grapeseed oil

In a large skillet heat oil on medium-high heat. Sear steak for one minute each on all 4 sides, until nice and brown. Remove from pan and let sit for a few min. (At this point you could put aside and cook when you are ready to serve.)

#### FINISH COOKING STEAK

thyme, broken into snippets
EV olive oil

When slightly cooled, insert 4 large bamboo skewers into each roll through the top fold, in order to secure. Cut in between each, so you end up with 4 spirals. Push skewer completely through. Cook each piece with spiral facing up about 2 min on each side. Remove from pan, discard twine. Serve as is with skewer, or remove skewer and cut in half to reveal the cheese spiral design. Sprinkle thyme snippets, and drizzle EV olive oil to decorate the plate.

<< BACK

These steaks go one step beyond just grilling. Spirals make a twirly statement on your table, and the skewers make a nice little handle for serving. Good skirt steak can be a little pricey, but pounding them thinly allows you to stretch your dollar and quantity at the same time. When rolling the steaks into logs, make sure the grain is parallel to the length of the roll. Also, a cheese that does not melt easily is essential for staying inside the steak (not melting out and making a mess of your pan—I tried this recipe four times till I got it right!) See step photos for preparing on the following page.

MAKES 16 SKEWERED BITES OR 32 HALF SLICES







#### STUFFED SKIRT STEAK SPIRALS: STEPS



STATE OF INDEPENDENCE

Party Nº. 04



spelt flour

salt

2 LB red snapper filets

olive oil

APPLE FENNEL SLAW:

sour cream

mayonnaise

buttermilk

lemon

Normandy apple cider vinegar

natural sugar

salt

2 small fennel bulbs

McIntosh apple

## QUICK FRIED RED SNAPPER WITH APPLE FENNEL SLAW IN BUTTERMILK DRESSING

#### PREPARE THE FISH

½ CUP spelt flour

salt

2 LB red snapper filets, cut into 1-inch strips (should be about 8 pieces)

In a bowl, mix the flour and salt, then coat the snapper.

#### **COOK THE FISH**

3 TB olive oil

Heat the oil in a large skillet over medium heat. Oil should cover the entire bottom of the pan. Add snapper skin side down. Cook about one min on each side. Move to paper towel to soak up any extra oil.

#### MAKE THE BUTTERMILK DRESSING

3 TB sour cream

1/4 CUP mayonnaise

3 TB buttermilk

2 tsp lemon zest

juice from ½ lemon

1 TB Normandy apple cider vinegar

1 ½ tsp natural sugar

½ tsp salt

In large bowl, prepare dressing by combining all dressing ingredients.

#### MAKE THE SLAW

2 fennel bulbs, sliced thinly into rings

1 McIntosh apple, sliced thinly

Toss fennel and apple together with dressing. Servesnapper atop a mound of slaw.

<< BACK

Fry the red snapper with skin on for extra moistness and a pretty plating opportunity.

Anise flavor was never at the top of my list, but my firm belief is to sample any off-putting flavor until it becomes something I like. When dining out, I'll give it a shot, trusting that the art of the chef will make it palatable. With anise, I have been converted. Here, in the Apple Fennel Salad, it lends a freshness and crunch that's unbeatable. Finding organic or farmer's market source for the fennel is essential for a mild anise flavor.

MAKES 8 FILETS & PORTIONS OF SLAW

STATE OF INDEPENDENCE



16 oz box of Driscoll's organic strawberries

20 pecans

9 oz blue cheese

BLUE CHEESE BUYING GUIDE:

So many varieties of blue cheese, each one with a subtle difference. Keep in mind raw cheeses offer a more complex flavor profile, with a sense of terroir. Ask for tastes!

[1] Gorgonzola Mountain -ITALY-Cow's milk. Strong.

[2] Gorgonzola Dolce
-ITALY- Cow's milk.
Soft, spreadable.

[3] Maytag Blue -IOWA- Raw cow's milk. Quintessential.

[4] Great Hill Blue
-MASSACHUSETTSRaw cow's milk.
Piquant, slightly
sweet.

[5] Fourme D'Ambert -FRANCE- Raw cow's milk. Dense, crumbly.

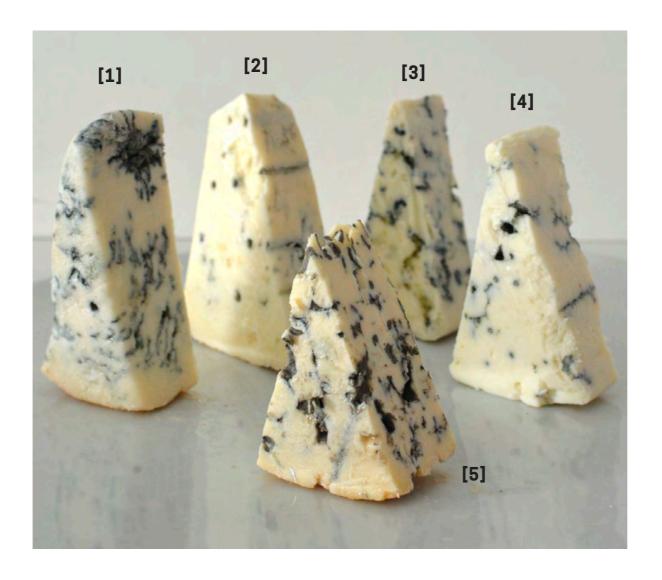
### STRAWBERRIES WITH BLUE CHEESE & CRUSHED PECANS

#### **GET A NICE SHARP KNIFE**

strawberries

Maytag blue cheese, softened 20 pecans, chopped, spread out on a plate Cut each strawberry in half leaving the greens intact. On each half, spoon on a little blue cheese, pat down with thumb. Press blue cheese into the chopped nuts.

<< **BACK** 



A fresh berry with a punch of blue cheese and crunchy pecans could appeal to those who shy away from overly-sweet desserts. Easy to assemble—the blue cheese sticks to the fruit, and nuts stick to the cheese. The green tops can be used as a handle for picking berries up.

MAKES ABOUT 36 STRAWBERRY HALVES

## STATE OF INDEPENDENCE