

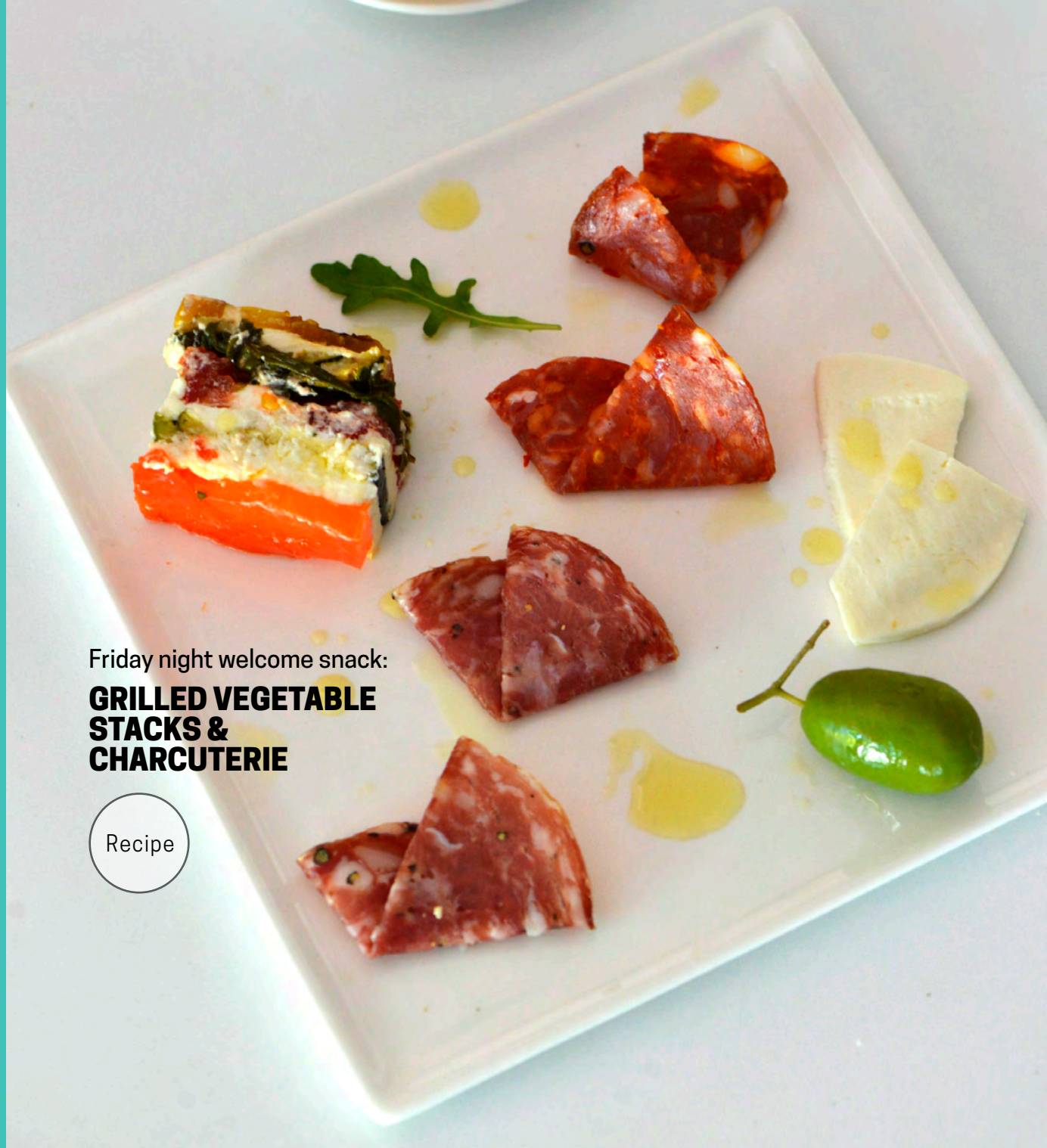
HOB NOB

Nº. 06

**weekend
guests**

HOST
this
PARTY
in 3 steps

THE IDEAL FORMULA FOR HOSTING
WEEKEND GUESTS WITH MINIMAL EFFORT.



Friday night welcome snack:

**GRILLED VEGETABLE
STACKS &
CHARCUTERIE**

Recipe



what to serve

A LITTLE COOKING
GOES A LONG WAY.



Saturday breakfast:
**CARROT KAMUT
MUFFINS**

Recipe

SEE THE
ENTIRE
WEEKEND
PLAN

Link



Saturday Lunch:
SANDWICHES

Recipe



Recipe

**TACO:
BLACKENED
GROUPE**



Recipe

Saturday dinner:
**SET UP A TACO
BAR: TOPPINGS**



Recipe

**TACO:
CHICKEN
BBQ**



Recipe

**TACO:
GRILLED
MOLE
MARINATED
PORK**



Recipe

**TACO: BAKED
PEPPERY
SWEET POTATO**



Recipe

**TACO:
CHIPOTLE
ONION BEEF**



Recipe

SALSA

Recipe

SLAW

Recipe

**COCKTAIL
ICE POPS**



AMERICAN GIN TASTING


Kick off the weekend with a sampling of gins from small distilleries around the US. Serve with a pitcher of water and a bowl of orange slices for palate cleansing.

[Link](#)



what to drink

FRIDAY NIGHT: LEAD
A GIN TASTING,
SWITCH TO WINE ON
SATURDAY.



COWHORN produces biodynamic Rhone-style wines in southern Oregon. THE SPIRAL 36, is a blend of three white grape varieties, "The lush, tropically-flavored Viognier floods your mouth, the Roussanne supplies satiny structure, and the Marsanne sustains the honeyed flavors deep into the finish. THE GRENCHE 42, "a marriage of two red grapes...red fruits, balanced with earthy notes and spice, able to grab your palate with gusto and then let go with a caress." cowhornwine.com

about
\$28

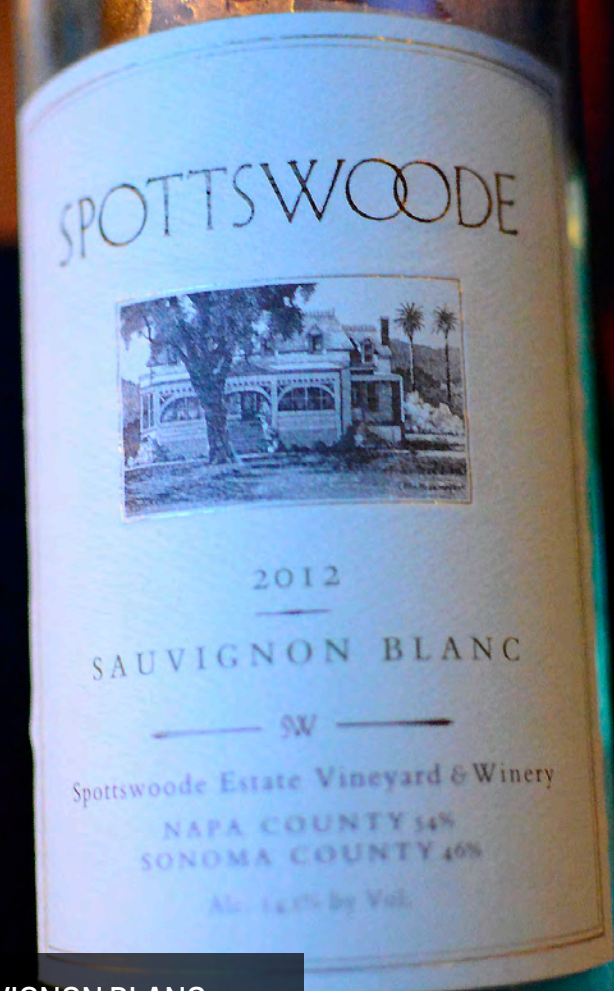
about
\$30



about
\$36

2013 SPOTTSWOODE SAUVIGNON BLANC

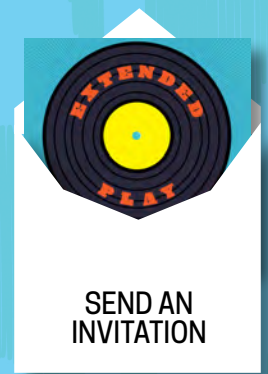
TASTING NOTES: The nose exudes lime zest and lemon pith, along with characters of ripe peach, honeydew melon, and grapefruit, with a touch of vanilla and pear. The palate is long with hints of meringue and brioche, with citrus components in the finish. Spottswode Winery is devoted to soil enrichment. Every fall they plant cover crops such as peas, clover, oats, and native California grasses according to biodynamic principles. spottswode.com





DANVER CUSTOM OUTDOOR KITCHENS

Maximize your outdoor space for entertaining with a gorgeous custom-designed kitchen from DANVER. They specialize in stainless steel cabinetry, available in 11 colors and styles to coordinate with your decor. Their cabinets fit seamlessly with all the appliances you crave: high-temperature gas grills, refrigerators, ice makers, pizza ovens, ceramic smokers, and a perfectly outfitted bar. You'll never want to go back inside. danver.com



what to stage

YOUR DREAM KITCHEN IN
THE GREAT OUTDOORS.



When this city transplant moved out with his family to the 'burbs, the trade-off was more space. How to keep it real? A man cave with the elements that pull at Erik Oldis' heart strings: a drum set and new digital DJ controller. Oldis channels his days of clubbing at Limelight Wednesdays (Disco 2000), Roxy Fridays (Together) and Tunnel—dancing to mixes by Junior, Tenaglia, Sasha and Digweed. "I just do it for fun, I play for friends at our late-night gatherings." See if this mix takes you down memory lane.

Link

NEXT MONTH tropicalia

SHAKE AND SHIMMY TO AN EIGHT-COUNT BEAT. A MENU OF SOUTH AMERICAN INSPIRED BITES & COCKTAILS AWAIT IN A SCENE AWASH WITH JUNGLE TONES AND BRIGHT FLORALS.



shopping list

olive oil
herbs (basil, oregano, thyme, cilantro)
s + p
3 red bell peppers
3 yellow bell peppers
6 zucchinis
2 pkgs baby spinach (5 oz)
raw agave
red wine vinegar
2 pkgs goat cheese (4 oz)
2 large tomatoes

SERVE ALONGSIDE:

charcuterie
cerignola olives
fresh mozzarella
Amy's Tuscan bread (a little softer than the typical baguette, which will work nicely for the sandwiches for Saturday's lunch)
olive oil for drizzling

THE WELCOME SNACK: GRILLED VEGETABLE STACKS

MAKE THE MARINADE

¼ CUP olive oil
herbs, minced
s + p

Mix ingredients together.

SET OVEN TO BROIL...ROAST PEPPERS + ZUCCHINI

3 red bell peppers
3 yellow bell peppers
6 zucchinis, cut into ¾-inch slices on the diagonal

Cut peppers into 3 parts, and trim curvy parts top and bottom (save for use in salad). Remove seeds. Flatten each piece on a baking sheet lined with foil. Place under broiler, skin up, until tops are black, about 10 min. Remove from oven. Enclose peppers inside the foil to sweat the skins off. After 10 min or so, remove skins.

For the zucchini, brush tops with marinade. Gang up slices on foil-lined baking trays. Put under the broiler for 6 min, flip, broil another 5 min. Remove from oven and allow to cool on the trays.

MAKE THE SPINACH LAYER

2 TB olive oil
2 pkgs baby spinach
1 TB raw agave
3 TB red wine vinegar
salt

Heat a large pan over medium heat, add oil. Wilt spinach, add agave and vinegar, cook for about 1 min. (Depending on the size of your pan, you may need to do this in batches.) Transfer spinach to strainer, press down to remove excess liquid.

CREATE THE LAYERS

goat cheese, softened
tomatoes, cut in ¼-inch horizontal slices

Layer ingredients in this order, pushing down between each layer: 1. yellow peppers 2. goat cheese 3. zucchini 4. spinach 5. tomatoes 6. goat cheese 7. zucchini 8. spinach 9. goat cheese 10. red peppers. Cover and refrigerate. Cut into stacks when ready to serve.

<< **BACK**

Make this up to 2 days ahead for the welcome snack. Use the best grilled vegetables for the stack, and save the rest for sandwiches for Saturday's lunch. See layering details on the following page.

MAKES 11 STACKS

**weekend
guests**
Party N° 06



HOW TO MAKE THE STACKS

The process is simple. Just create a layer of each ingredient and press down with the flat bar. I did not use bread or cake in the layers, but the goat cheese worked to (more or less) hold it all together. Create the stack the day before, refrigerate, and cut between the grooves right before serving.

Layer ingredients in this order, pushing down between each layer: 1. yellow peppers 2. goat cheese 3. zucchini 4. spinach 5. tomatoes 6. goat cheese 7. zucchini 8. spinach 9. goat cheese 10. red peppers.



<< **BACK**

The ARCHITEC Stackable Appetizer Maker is a unique gadget that lets you turn ordinary ingredients into beautifully layered creations in just minutes. Simply place a layer of each ingredient, and press down with included flat bar, then cut. If you don't have this gadget, you could probably do the same thing in a narrow baking pan. Or just arrange nicely with your charcuterie offering.





shopping list

Hernán Mole Poblano
paste
pork loin
salt

TACO FILLING: GRILLED MOLE-MARINATED PORK STRIPS

MARINATE THE PORK

4 TB mole poblano paste
2 LB pork loin, cut into 1-inch
chops
1 tsp salt

Scoop paste and spread evenly over the pork with your hands, or a spoon. Marinate covered or in a plastic bag for at least one hour.

GRILL THE PORK

On a heated bbq or grill pan, cook the pork about 5 min on each side.

For the tacos: Reheat the pork on the top shelf of your bbq or in a microwave. Cut into thin strips and place in a serving bowl on your taco buffet.

<< **BACK**



Having pre-made mole flavors is a fantastic time-saver. HERNAN's Mole Poblano is crafted in Mexico with 28 natural and vegan ingredients using laborious, traditional methods. For this party, I used the paste as a marinade, which was rubbed into the pork and left to marinate for a couple hours. Suggested taco combo: Grilled Mole-Marinaded Pork Strips with salsa, pickled jalapeño, cilantro, and dijon mayo.

MAKES ENOUGH FOR 8 TACOS

**weekend
guests**
Party N° 06



shopping list

SMOKY HOT SPICE MIX:

Safinter Smoked
Spanish paprika

onion powder

dried thyme

dried oregano

garlic salt

black pepper

cayenne pepper

cornstarch

GROUPEL:

3 LB grouper or mahi mahi
fillets (get large
pieces, if available,
so that it's easier to
work with on the grill)



TACO FILLING: GRILLED BLACKENED GROUPEL

MAKE THE SMOKY HOT SPICE MIX

1 tsp Safinter Smoked
Spanish paprika

1 ½ tsp onion powder

1 tsp dried thyme

1 tsp dried oregano

1 ½ tsp garlic salt

1 tsp black pepper

½ tsp cayenne pepper

1 tsp cornstarch

In a small bowl, mix ingredients together. Store extra in a glass jar or spice jar in cool spot.

MAKE THE GROUPEL

Smoky Hot Spice Mix

3 LB grouper or mahi mahi
fillets, skin removed

Sprinkle spice mix over both sides of fillets. Grill on hot bbq inside a fish basket about 1-2 min on each side, depending on thickness of the fillet. Remove from basket onto serving platter.

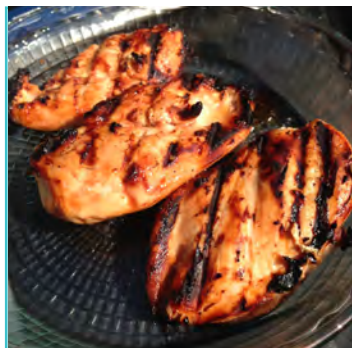
For the tacos: Reheat fish in the microwave, or in the fish basket on the top shelf of the grill. Break into large chunks and place in a bowl on the taco buffet.

<< **BACK**

Grouper and mahi mahi come as nice thick fillets, perfect for grilling. Use a fish rack for best results. Suggested taco combo: Grilled Blackened Grouper with salsa, arugula, and fresh jalapeño.

MAKES ENOUGH FOR 12 TACOS

**weekend
guests**
Party N° 06



shopping list

2 LB chicken breasts
(enough for 8 tacos,
add more for Friday
night's dinner)

Bill's Best Original
BBQ sauce

TACO FILLING: GRILLED CHICKEN BBQ STRIPS

MARINATE THE CHICKEN

2 LB chicken breasts

4 TB BBQ sauce

Toss chicken and sauce together in a bowl. Cover and refrigerate for at least one hour.

PREHEAT GRILL... GRILL THE CHICKEN

marinated chicken

Grill chicken about 3 min on each side.

For the tacos: add some more BBQ sauce to the breasts and heat up in the microwave or on the top shelf of your grill. Cut into strips and place in a serving dish on the taco buffet.

<< **BACK**

A taco with BBQ flavors, what could be more summery? Bill's Best BBQ Sauce is organic, gluten-free and uses all natural ingredients. Suggested taco combo: Grilled Chicken BBQ Strips with slaw, fresh jalapeño, and cilantro.

MAKES ENOUGH FOR 8 TACOS

**weekend
guests**
Party Nº 06



shopping list

The Sprouted Flour
 Sprouted Kamut Flour
 ground flax seeds
 baking powder
 baking soda
 salt
 coconut-canola oil
 maple syrup
 yogurt
 applesauce
 3 large eggs
 vanilla extract
 carrots
 hemp seeds
 walnuts



CARROT KAMUT MUFFINS

PREHEAT OVEN 350°F... MIX DRY INGREDIENTS

2 CUPS kamut flour
 1 TB ground flax seeds
 1 tsp baking powder
 1 tsp baking soda
 ½ tsp salt

In a large bowl, sift dry ingredients together.

GET OUT THE MIXER

¾ CUP coconut-canola oil
 1 CUP maple syrup
 ½ CUP yogurt
 ½ CUP applesauce
 3 large eggs
 1 ½ tsp vanilla extract

On medium speed, combine the oil and maple syrup for about 2 min. Add yogurt, applesauce, mix 1 min. Add eggs one at a time with mixer running, add vanilla, mix til incorporated.

By hand, add the wet ingredients to the dry ingredients, do not overmix.

ADD TEXTURE...BAKE

2 CUPS carrots, shredded
 ½ CUP hemp seeds
 ¾ CUP walnuts, chopped, toasted

Fold ingredients into the mix. Pour mixture into the paper chef cupcake liners. Bake for about 35 min, till an inserted toothpick comes out clean.

<< **BACK**

Guests will love waking up to freshly-baked muffins. These are made with sprouted kamut flour, which happens to be gluten-free. Make the dough ahead, so all you have to do is pour it into the parchment, and bake. I shredded the carrots instead of grating them for a bit more texture. Flax seeds and hemp seeds add a bit of nutrition. These muffins come out nice and fluffy.

MAKES 12 MUFFINS

**weekend
 guests**
 Party N° 06



shopping list

FROM FRIDAY NIGHT'S DINNER:

Amy's Tuscan bread
grilled chicken
grilled vegetables
roasted red peppers
charcuterie
fresh mozzarella
tomatoes
arugula
olive oil
bowl of mixed fruit
(keep a bowl of fruit out all weekend for a healthy grab and go snack)

SAUCES:

Aveyo Avocado Mayo
High River
Sauces
Rogue
Hot Sauce

FOR LUNCH: A SANDWICH TRIO



THE CHICKSTER:

grilled chicken BBQ strips,
arugula, avocado mayo



VIVACIOUS VEG:

grilled vegetables, fresh
mozzarella, tomato, Rogue hot
sauce



ITALIAN PRONTO:

prosciutto, soppressata,
roasted red peppers, arugula,
olive oil

A quick lunch using ingredients from the night before. For extra kick, try Rogue Hot Sauce by High River Sauces which features the "Trinidad Moruga Scorpion" pepper, rated the hottest pepper in the world. Or, for a creamy addition, try Aveyo Avocado Mayo.

<< **BACK**



shopping list

3 almost ripe
peaches
1 English cucumber
1 red bell pepper
1 large red onion
cilantro
1 jalapeño pepper
salt
cayenne pepper
3 limes

SALSA: WHITE PEACH, CUCUMBER, RED PEPPER, RED ONIONS

GET A NICE SHARP KNIFE

3 almost ripe peaches, diced
1 English cucumber, diced
1 red bell pepper, diced
1 large red onion, diced
½ bunch cilantro, chopped
1 jalapeño pepper, seeded and
diced
½ tsp salt
pinch of cayenne pepper
juice from 3 limes

In a medium bowl, place all the ingredients, squeeze lime juice over. Allow to sit in the fridge for at least 2 hrs to allow flavors to meld.

This salsa works well with all the bases and looks pretty on the table. Choose peaches that are not too soft, so that you get a nice dice.

MAKES ENOUGH FOR 24 TACOS

<< **BACK**



shopping list

grapeseed oil
pinot grigio vinegar
agave
s + p
red cabbage
2 carrots
pea pods
radish micro greens
(or sprouts)

SLAW: RED CABBAGE, PEA SPROUTS, PEA PODS, CARROTS

MAKE THE DRESSING

6 TB grapeseed oil
4 TB pinot grigio vinegar
2 TB agave
s + p

Whisk ingredients together in small bowl.

MAKE THE SALAD

½ red cabbage, shredded
2 carrots, shredded
1 CUP pea pods, sliced thinly
½ CUP radish micro greens

In a medium bowl, put all the ingredients. Pour dressing and toss together. Allow to sit in the fridge for at least 2 hrs to allow flavors to meld.

A healthy slaw with only a bit of sweetness.

MAKES ENOUGH FOR 24 TACOS

[<< BACK](#)



shopping list

DIJON MAYO:

mayonnaise
olive oil
red raspberry vinegar
Maille Dijon mustard
garlic
s + p
cayenne

OTHER TOPPINGS:

fresh jalapeño
cilantro
corn
baby arugula
black beans
Pickled Pink Sweet Heat Jalapeños
Rogue Hot Sauce
Aveyo Avocado Mayo



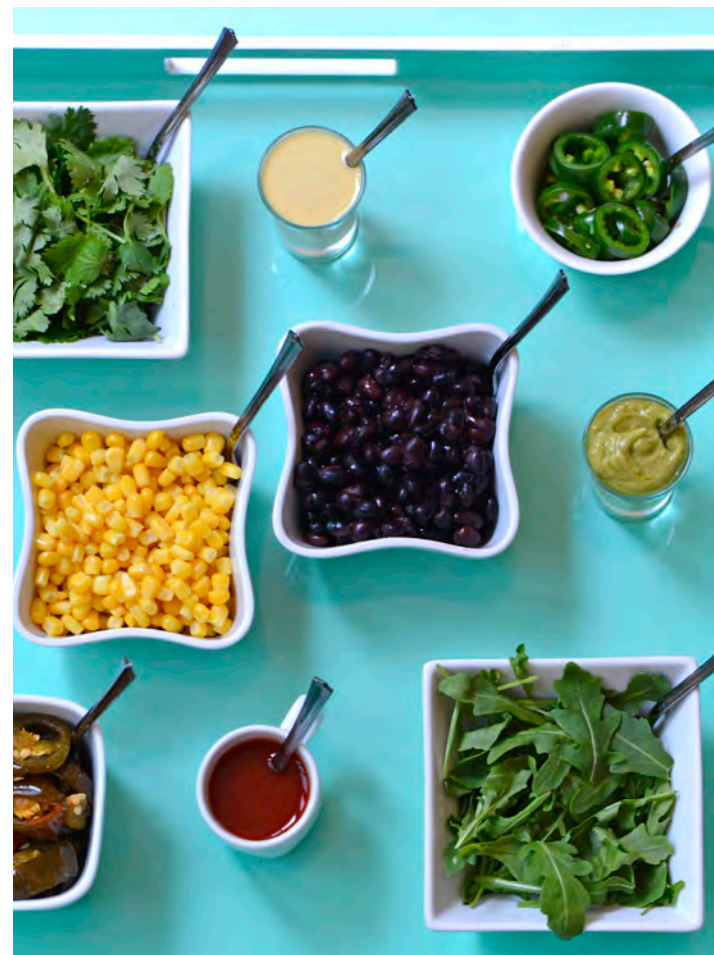
TACO TOPPINGS: DIJON MAYO

MAKE THE DIJON MAYO

2 TB mayonnaise
6 TB olive oil
1 TB red raspberry vinegar
1 tsp Maille Dijon mustard
1 clove garlic, pressed in a garlic press
s + p
pinch of cayenne

Whisk ingredients together. Put in serving bowl with a small spoon or squirt bottle.

<< **BACK**



Along with tacos, offer a lively spread of fresh toppings and sauces. Dijon mayo may not a traditional taco offering, but a squirt of this on any of the tacos heightens flavor. The Pickled Pink Sweet Heat Jalapeños burst with hot and sweet flavors.

MAKES ABOUT 1/2 CUP

**weekend
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shopping list

2 LB ground beef

August Kitchen
Burger Starter
Chipotle and Onion
(get 2 jars if you want
to use some as a
topping)



TACO FILLING: CHIPOTLE ONION GROUND BEEF

FLAVOR THE BEEF

2 LB ground beef

8 TB Burger Starter Chipotle
and Onion

In a large heated skillet, add beef, break it up. Cook about 5 min, draining liquid as you go. When meat is cooked through, turn up the flame and sauté till crispy and browned. Remove from heat and add Burger Starter, mix well. Place in a serving bowl on your taco buffet.

<< **BACK**

Suggested taco combo: Chipotle
Onion Ground Beef with arugula,
fresh jalapeño, corn, and avocado
mayo.

MAKES ENOUGH FOR 8 TACOS

**weekend
guests**
Party Nº 06



shopping list

5 large sweet potatoes
olive oil
coarse black pepper
cayenne pepper
salt



TACO FILLING: BAKED PEPPERY SWEET POTATO STRIPS

PREHEAT OVEN 375°F... BAKE THE POTATOES

5 large sweet potatoes,
peeled and cut into ½-inch
long rectangles (think thick
fries)

3 TB olive oil

1 ½ tsp coarse black pepper

¼ tsp cayenne pepper

1 tsp salt

In a bowl, toss cut potatoes with oil and sprinkle pepper and salt. Place on parchment-lined baking tray. Bake 30 min. Place in a serving dish on your taco-buffet.

<< **BACK**

For those non-meat eaters in your life, supplying a peppery potato taco could wind up being a party favorite. I'm a meat lover and I would go for this. Suggested taco combo: Baked Peppery Sweet Potato Strips with black beans, slaw, and hot sauce.

MAKES ENOUGH FOR 8 TACOS



shopping list

vodka
cranberry juice
prosecco
strawberries

COCKTAIL ICE POP

CREATE THE MIX

1 part vodka
3 parts cranberry juice
1 part prosecco
strawberries, sliced

If you are using the Zoku pop maker, then just pour in the mixture, and wait 5 minutes for it to freeze.

Otherwise, pour into pop molds and allow at least 5 hours to freeze.

[<< BACK](#)

Go from liquid to ice pop in less than 10 minutes with a ZOKU Quick Pop Maker. Just store the base in the freezer, and pull out when you are ready to make the pops. It will make nine pops before having to refreeze the base—which will give you enough time to enjoy one, and come up with a new concoction. Think of any low-alcohol cocktails that are kind of fruity—that will work as a pop. Sangria with lots of fruit would also work perfectly.

MAKES ONE POP OR MANY



**weekend
guests**
Party N° 06

friday night:

the welcome snack

— charcuterie

— grilled vegetable stacks (see recipe)

— cerignola olives

— fresh mozzarella

— Amy's Tuscan bread (a little softer than the typical baguette, which will work nicely for the sandwiches for Saturday's lunch)

— olive oil for drizzling

—Gin Tasting: Along with your gin selections, serve a pitcher of water and a bowl of orange slices for palate cleansing. See details on the following pages.

It's important to grill enough for dinner on Friday night, plus extra to put out on the taco bar Saturday night, so plan your amounts accordingly. Serve a casual dinner.

—Blackened Grouper

—Grilled Mole Marinated Pork Strips

—Grilled Chicken BBQ Strips

— offer grilled fish, chicken, pork as it comes off the grill

— have a big arugula salad on the table

saturday:

—breakfast: Guests will love waking up to freshly-baked muffins. These are made with sprouted kamut flour, which happens to be gluten-free. Make the dough ahead, so all you have to do is pour it into the parchment, and bake.

—lunch: a crusty baguette, plus... Parlay items from Friday night's dinner into 3 sandwiches.

—Grilled Chicken BBQ Strips with arugula and Aveyo Avocado Mayo

— Prosciutto-Soppresata with roasted red peppers, arugula, and olive oil

—Grilled Vegetables with fresh mozzarella, tomatoes, and Rogue Hot Sauce

prep for dinner: be a job creator. Things will move very swiftly when guests get involved in prepping. Each person has different strengths and joys, so make sure to assign the task that fits the person's aptitudes.

— clean the veggies

— chop food for salsa and slaws

— put toppings into bowls

— make the dressings and sauces

— set the table

saturday:

—dinner: Create a taco bar.

fillings:

—The grouper, pork, and chicken from Friday night

—Chipotle Onion Ground Beef (see recipe)

—Baked Peppery Sweet Potato Strips (see recipe)

toppings:

—cilantro

—corn

—baby arugula

—black beans

—dijon mayo (see recipe)

—PICKLED PINK Sweet Heat Jalapeños

—Rogue Hot Sauce

—Aveyo Avocado Mayo

taco bar menu

A menu that can please all palates and food preferences.

(1) Baked Peppery Sweet Potato Strips with black beans, slaw, hot sauce

(2) Grilled Mole-Marinated Pork Strips with salsa, pickled jalapeño, cilantro, dijon mayo

(3) Chipotle Onion Ground Beef with arugula, fresh jalapeño, corn, avocado mayo

(4) Grilled Chicken BBQ Strips with slaw, fresh jalapeño, cilantro

(5) Grilled Blackened Grouper with salsa, arugula, fresh jalapeño

wine

sunday:

If you have planned your amounts well, you will have a surplus of charcuterie, fresh mozzarella, grilled vegetables, fruit, and so on. Use the taco topping leftovers.

Here's what to do:

—create a salad with grilled vegetables, beans, corn, jalapeños and fruit leftovers

—create a frittata or individual omelettes with charcuterie, ground beef, grilled vegetables, fresh mozzarella, beans

AMERICAN GIN TASTING

Get to know the flavor profiles of small-batch gins made in USA. Along with your gin selections, serve a pitcher of water and a bowl of orange slices for palate cleansing.



BREUCKELEN Glorious Gin Double-distilled in the borough it's named for, this gin draws its hand-infused flavor from hints of juniper, lemon, rosemary, ginger and grapefruit, all atop a base of organic, upstate-grown wheat. About \$32. brkdistilling.com



RANSOM SPIRITS Small's Gin from Oregon combines 19th-century technique with modern organically sourced ingredients for a particularly fragrant result. Its gin is infused with juniper, lemon, coriander, angelica, caraway and raspberry, among other botanicals. About \$34. ransomspirits.com



Few American Gin This small-batch distillery in Evanston, Illinois starts with white whiskey and blends it with eleven botanicals. Whiffs of lemon peel and vanilla dominate. Humorously, the name FEW comes from Prohibition evangelist and resident of Evanston, Frances Elizabeth Willard. About \$40. fewspirits.com

CONTINUES >>



AVIATION American Gin With each batch of this Pacific Northwest-produced spirit is a blend of lavender, cardamom, sarsaparilla, orange peel, anise seed and more. The name “Aviation” is aspirational, named for the classic cocktail that inspired its co-creator’s exploration into the world of gin. About \$25. aviationgin.com



CALEDONIA SPIRIT's Barr Hill Gin earned bragging rights as the winner of the 2013 Hong Kong International Wine and Spirits Competition, and with good reason. The liquor comes from a honey farm at the Vermont-Quebec border, and honey serves as the base of its taste. Its flavor profile is delightful, and quite atypical. About \$38. caledoniaspirits.com



River Rose Gin is handmade in Le Claire, Iowa, by MR DISTILLING with fresh grains from local farms. The full-bodied blend of botanicals dates back to a recipe from the late 1800s. Along with juniper, orange, grapefruit and lemon dance with lavender, rose petals and locally grown cucumbers. Quite nice to sip on its own. \$30. mrdistilling.com

