

HOB NOB

Nº 08

HOST
this
PARTY
in 3 steps

*indi-mod
party*

LAUNCH THIS PARTY BOLLYWOOD-
STYLE WITH A MODERN TAKE ON
INDIAN CUISINE. ENCOURAGE GUESTS
TO DON A TOUCH OF PAISLEY.



Recipe

**LAMB CHOPS
WITH CILANTRO
CHUTNEY**



what to serve

THIS MENU PACKAGES INDIAN
FLAVORS IN DELIGHTFUL,
UNEXPECTED WAYS.



Recipe

CHICKEN TIKKA AND GINGER CHUTNEY



Recipe

SPICED RICE IN CLEMENTINE CUPS



Recipe

PANEER & BRUSSELS SPROUTS



Recipe

SHRIMP IN TAMARIND GLAZE



Recipe

CHILLED SPLIT PEA SOUP



signature
COCKTAIL

IT'S A DATE


This cocktail gets its unusual appearance from almond milk and sweetness from date molasses. It may look like an innocent, but this concoction is pretty potent.

Recipe

the INDI-MOD party.
2.

*what to
drink*


BOLDLY SPICED DRINKS RISE
TO THE CHALLENGE OF THE
INDIAN SPICE.

A woman with dark hair and glasses, wearing a black and white striped shirt and dark pants, stands in a wine cellar. She is surrounded by rows of wooden wine barrels stacked on metal racks. The barrels have various markings, including "12 WHI", "MTH", "L424", "L423", "L439", "L432", "L416", and "L415". Some barrels also have handwritten numbers like "12 BVI 502" and "13 BVI 502". The cellar is lit with warm, glowing pendant lights. In the foreground, there are several wine bottles and a glass on a wooden table.

Winemaker Maggie Harrison knew she found something special when she came across 11 acres in northern Oregon with the remains of a pre-historic seabed. Antica Terra's terroir produces thick-skinned, tiny grapes resulting in wines with unique character that have won Harrison much acclaim. HOBNOB did a tasting in the cavernous, chilled, barrel-bay-room with the proper Zalto glass for each sip, see our selects. anticaterra.com

HOBNOB
Selects

*Superb wines
from a famous
winemaker*

A close-up shot of a dark wine bottle and a clear glass on a wooden table. The bottle has a white label with several colorful beetles and the word "aurata" in a stylized font. The glass is partially filled with a light-colored wine. The background is a blurred view of wine barrels in a cellar.

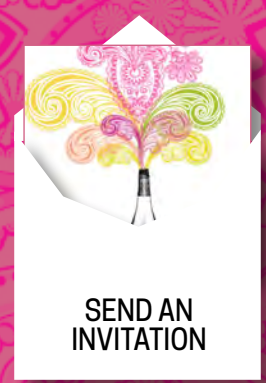
A chardonnay that bounced off the tongue, 2013 AURATA CHARDONNAY; a rosé that's not really a rosé: 2012 ANGELICALL—fantastically elegant light red with lively complexity, \$75. Both wines would be fabulous at this party.

*about
\$75*



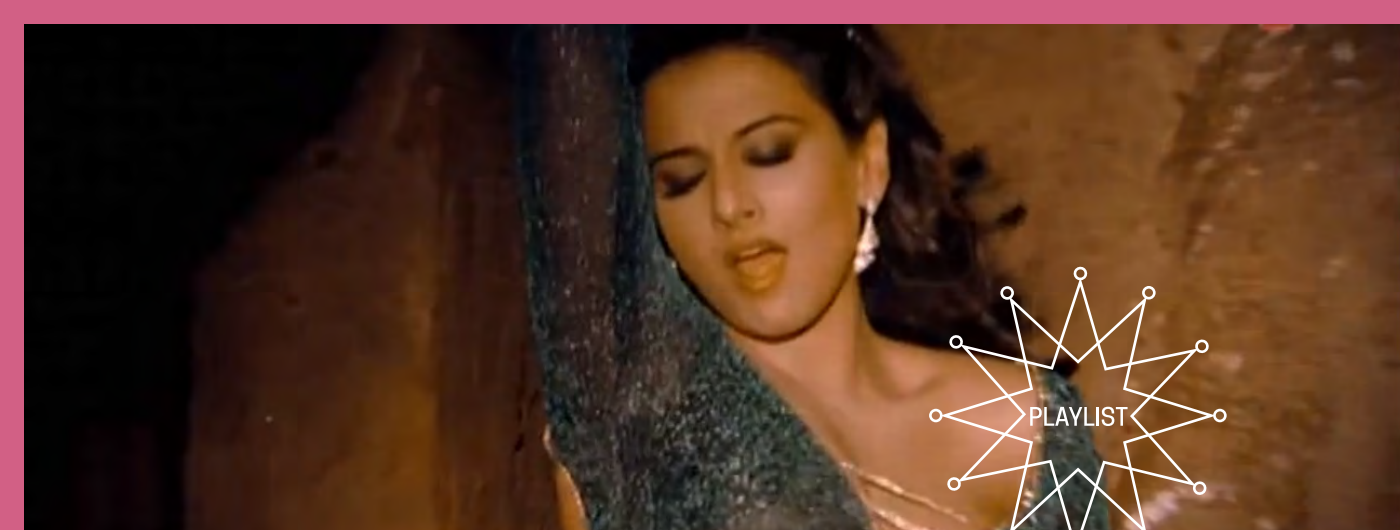
**ARTECNICA
STARLIGHTZ**

ARTECNICA Starlightz are beautifully-printed paper lanterns that create an exotic presence. They are totally eco and fair trade hand-made. Mix and match a bunch over the buffet table or a dark spot in your space. \$41. artecnicainc.com



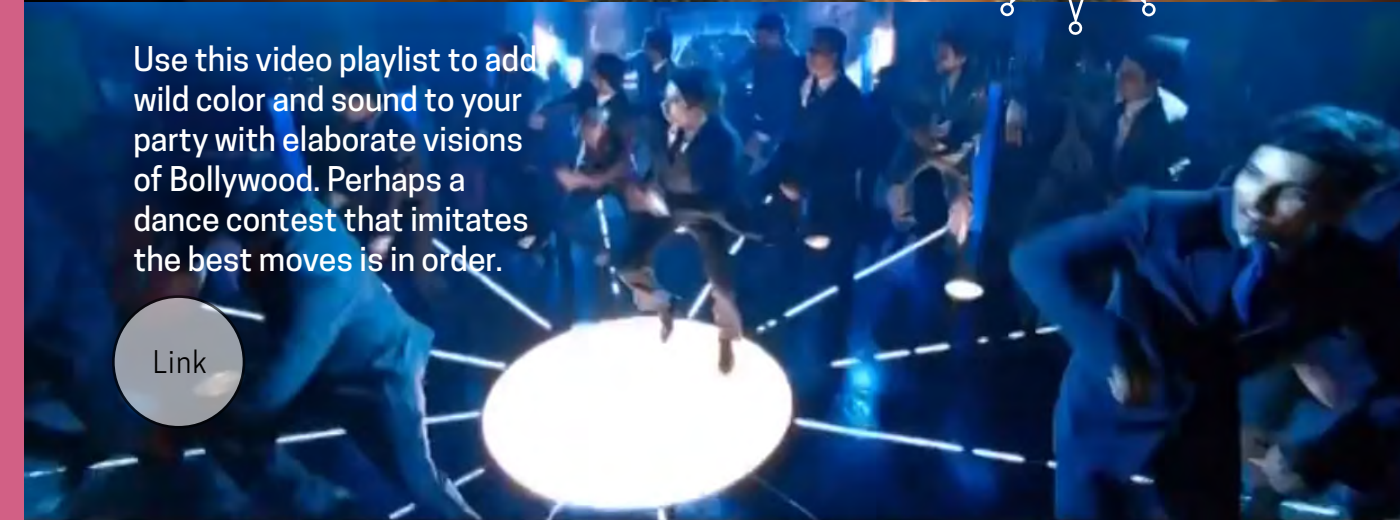
*what to
stage*

TRICK UP YOUR
SPACE WITH EXOTIC
LIGHTING.



Use this video playlist to add wild color and sound to your party with elaborate visions of Bollywood. Perhaps a dance contest that imitates the best moves is in order.

[Link](#)



NEXT MONTH

THIS PARTY IS FULL OF BOOZE-Y BITES AND THE RAREST OF SPIRITS, SET IN A DRAMATIC BLACK & WHITE SCENE.

in the spirit





shopping list

big bunch of mint
Breuckelen gin
almond milk
Bulleit Bourbon
date molasses

IT'S A DATE

INFUSE THE GIN

big bunch of mint
1 bottle Breuckelen gin

In a pitcher, submerge mint on stalks into the gin. Cover, refrigerate 24 hours. Remove mint.

MAKE THE COCKTAIL

3 oz mint-infused gin
3 oz almond milk
1 oz Bulleit Bourbon
½ oz date molasses
mint leaves

Place all the ingredients in a shaker, stir with ice. Strain into a stemmed wine glass or coup glass. Float a couple of mint leaves for garnish.

<< **BACK**



For those not interested in a cocktail, offer the gin as shots with a refreshing slice of clementine.

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shopping list

basmati rice
 coconut-canola oil
 chickpea-fava flour
 chili powder
 cayenne
 salt
 cauliflower
 coconut oil
 carrots
 large yellow squash
 3 jalapeños
 ginger
 garlic
 black pepper
 3 scallions
 coriander
 cumin
 turmeric
 12 clementines
 slivered almonds

INDIAN SPICED RICE IN CLEMENTINE CUPS

COOK THE RICE

1 ½ CUPS basmati rice
 2 ¼ CUPS water
 1 ½ TB coconut-canola oil

Put all the ingredients in a pot. Bring to a boil, then simmer covered for 15 min. Turn off heat and let rice steam for 10 min more, with cover on. Fluff rice with a fork.

FRY THE CAULIFLOWER

¼ CUP chickpea-fava flour
 1 tsp chill powder
 ½ tsp cayenne
 ½ tsp salt
 ½ head cauliflower, cut into tiny florets
 coconut oil

Mix dry ingredients, toss cauliflower florets in to coat. Heat about 1/4 inch of oil in a large skillet, drop the cauliflower in, do not overcrowd, allow to brown, about 3 min. Remove and drain on paper towels. Sprinkle with salt, set aside.

SAUTE THE VEGGIES

4 TB coconut oil
 3 carrots, shredded
 1 large yellow squash, shredded
 3 jalapeños, diced
 1-inch piece of ginger, shredded
 2 cloves garlic, finely chopped
 1 tsp salt
 ½ tsp black pepper
 3 scallions, cut into thin strips

Heat oil in a large skillet, add carrots, cook for 3 min. Add zucchini, jalapeños, ginger, garlic, s + p, saute for 5 min more. Add scallions, cook another minute or so. Turn off heat, keeping it in the pan.

This hearty vegan dish has an addictive quality-with its fresh medley of vegetables and savory spices. Serving the dish in the cups ups the cuteness factor.

MAKES 24 BOWLS

RECIPE CONTINUES >>

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TOAST THE SPICES

2 TB coriander
2 TB cumin
1 TB chili powder
1 tsp turmeric

In a separate pan, toast spices for a minute. Add to the vegetable mix.

MAKE THE CLEMENTINE BOWLS

12 clementines, cut in half

Remove the fruit from the oranges, by cutting around the edge of the peel, and scooping out the flesh.

PUT IT ALL TOGETHER

cooked basmati
cauliflower florets
vegetable mix
orange bowls
slivered almonds, for garnish

Combine rice and cauliflower with the vegetables. Fill each orange bowl with the rice mixture and garnish with slivered almonds.

<< **BACK**

This recipe may seem long, but it comes together quite simply.

CHICKEN TIKKA WITH GINGER CHUTNEY

shopping list

2 ½ LB chicken breasts
 1 CUP yogurt
 ginger
 chili powder
 ground coriander
 garlic
 salt
 1 lemon
 skewers
 Ginger Chutney (see recipe on following page)

PREPARE THE CHICKEN

2 ½ LB chicken breasts | Trim chicken, and cut into bite-size cubes.

MAKE THE MARINADE

1 CUP yogurt
 ½-inch pc ginger, grated
 ½ tsp chili powder
 ½ tsp ground coriander
 2 cloves garlic, crushed in garlic press
 ½ tsp salt
 juice from ½ lemon

Mix all ingredients together in a large bowl. Add chicken and marinate at least 1 hr in the refrigerator.

MAKE THE KEBABS

skewers | Thread chicken cubes onto the skewers and place on a baking pan under broiler for 5 min, flip, broil another 3 min. Remove chicken from skewers.

TO SERVE

mint leaves, for garnish
 fancy toothpicks
 chicken bites
 ginger chutney

Take a mint leaf, top each chicken bite, skewer with toothpick. Put the ginger chutney in a bowl, and set the chicken bites inside.

<< **BACK**

The yogurt marinade makes the chicken bites extremely tender and tasty. Paired with the chutney gives it real character. Alternate plating idea: put 2 skewered chicken bites into a small glass, with the chutney at the bottom.

MAKES 66 BITES





GINGER CHUTNEY

shopping list

4 lemons
turbinado sugar
9 oz ginger (a very large piece—see photo above)
1 CUP golden raisins
garlic
pine nuts
4 medjool dates
salt

GET OUT THE FOOD PROCESSOR

juice from 4 lemons
3 TB turbinado sugar
9 oz ginger, cut into chunks
1 CUP golden raisins
2 cloves garlic, minced
3 TB pine nuts
4 medjool dates, cut into chunks
1 tsp salt

Put everything in a food processor, blend until smooth.

<< **BACK**

Create this chutney the day of the party. You will be using lots of ginger, so be sure to get a nice big piece.

MAKES ABOUT 1.5 CUPS





shopping list

1 ½ CUPS yellow split peas
 turmeric
 2 lemons
 2 jalapeños
 ground cumin
 ground coriander
 salt
 cayenne
 plain yogurt
 oregano

CHILLED SPLIT PEA SOUP

COOK THE SPLIT PEAS

1 ½ CUPS yellow split peas,
 checked for grit, rinsed
 5 ½ CUPS water
 ½ tsp turmeric

Place ingredients in a large pot, bring to a boil. Lower heat, simmer for 2 hrs covered.

GET OUT THE FOOD PROCESSOR

cooked split peas, slightly cooled
 juice from 2 lemons
 2 jalapeños, finely chopped
 1 ½ tsp ground cumin
 1 ½ tsp ground coriander
 2 tsp salt
 ½ tsp cayenne

Blend ingredients together, until smooth. Cover and refrigerate.

TO SERVE

plain yogurt
 oregano sprigs

Pour chilled soup into small bowls. Garnish with a spiral of yogurt, and oregano sprig.

This is a hearty, lively soup that will look gorgeous on the table. Leave off the yogurt at the end for any vegans in the crowd.

MAKES ABOUT 1.25 QUARTS

<< **BACK**



shopping list

coconut-canola oil
ginger
garlic
ground cumin
tamarind paste
cayenne pepper
turmeric
all purpose flour
salt
lemon
pistachio oil
1 LB frozen shrimp
(26-30 count)
date molasses

SHRIMP IN TAMARIND GLAZE

MAKE THE GLAZE

2 TB coconut-canola oil
1-inch pc ginger, minced
2 cloves garlic, pressed in a garlic press
1 tsp ground cumin
1 TB tamarind paste
½ tsp cayenne pepper
½ tsp turmeric
1 TB all purpose flour
½ tsp salt
Juice of 1 lemon
1 tsp pistachio oil
1 LB frozen shrimp (26-30 count),
defrosted, peeled, tails removed

Mix all ingredients for glaze in a bowl, add shrimp, and coat each piece in the marinade. Cover and refrigerate for at least one hour.

COOK THE SHRIMP

3 TB coconut-canola oil
1 TB date molasses
1 TB tamarind paste
exotic lettuce leaf

Remove shrimp from the marinade. Heat oil in a large saucepan over medium heat. Cook shrimp for 1.5 min each side. In a small bowl, combine the date molasses and tamarind paste. To serve, put each shrimp on lettuce leaf and drizzle with the molasses/tamarind mix.

Shrimp is marinated in the Tamarind Glaze, then drizzled with a tamarind-date molasses mix. This tangy mix works as a marinade, and glaze or sauce with many things: like grilled steak, pork, or chicken; roasted squash or carrots; or as a dip for egg rolls, or fried wontons.

MAKES 28 BITES

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shopping list

1 LB Brussels sprouts
olive oil
s + p
coconut-canola oil
12 oz paneer
plain yogurt
lemon
ground coriander
ground cumin
mini pita breads

FRIED PANEER & CARAMELIZED BRUSSELS SPROUTS IN MINI PITAS

PREHEAT OVEN 500°F...GET OUT THE FOOD PROCESSOR

1 LB Brussels sprouts
3 TB olive oil
s + p

Remove brussels sprouts stems, cut in half. Grate in a food processor. In a large bowl, toss brussels sprouts in oil, season with s + p. Spread out onto baking pan. Roast for 10 min on the oven's top shelf. Check to make sure it does not burn.

FRY THE PANEER

coconut-canola oil
12 oz paneer, cut into ¼" slices

Lightly grease a skillet with oil. Heat over medium-high heat. Add cheese, brown each side, about 1.5 to 2 min apiece. Cut each slice into ¼-inch cubes. Toss with the brussels sprouts.

MAKE THE SAUCE

¾ CUP plain yogurt
Juice and zest from ½ lemon
1 tsp ground coriander
1 tsp ground cumin
½ tsp salt
½ tsp black pepper

In a small bowl, mix ingredients together. If you use Greek yogurt, add a little water to thin out the sauce.

PUT IT ALL TOGETHER

mini pita breads, cut in half

Put a little of the sauce into the cavity, fill with the paneer brussels sprout mixture and top with a little more sauce. Line up on a long platter.

Grating the Brussels sprouts makes it cook faster, and gives you more of the crispy bits. This recipe could also work as a topping on rice or as a side dish.

MAKES 30 PITAS

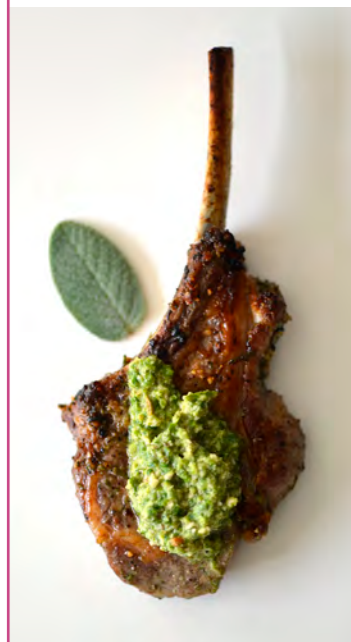
<< **BACK**

LAMB CHOPS WITH CILANTRO CHUTNEY



shopping list

EV olive oil
garlic
rosemary
sage
salt
black pepper
2 LB lamb chops
cilantro
walnuts
3 jalapeños
small onion
cumin seeds
lime
agave



MARINATE THE CHOPS

½ CUP EV olive oil
3 cloves garlic, crushed in garlic press
1 ½ TB rosemary, minced
1 tsp sage, minced
1 TB salt
2 tsp black pepper
2 LB lamb chops

Mix marinade ingredients together in a bowl. Pour over chops, marinate for at least one hour.

MAKE THE CHUTNEY

2 CUPS cilantro
5 TB walnuts
3 jalapeños, cut into chunks
1 small onion, roughly chopped
½ tsp cumin seeds
juice of ½ lime
1 TB agave
⅓ cup water
½ tsp salt

Combine all the ingredients, blend till smooth.

COOK THE CHOPS

Preheat broiler. Cook for 4 min on each side. To serve, place a dollop of the chutney all over the end of each chop. Serve with bones sticking out, so they are easy to grab. Have napkins nearby.

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Sensational flavors juxtapose in this extraordinary dish. Make sure to buy the best lamb chops you can find. Get the lamb chops from the butcher already Frenched, so that you only need to cut, marinate and grill them.

MAKES 8 CHOPS

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