

HOB NOB

Nº. 16

go
Wild
party

HOST
this
PARTY
in 3 steps

**HOW TO TAKE YOUR
PARTY OVER TO THE WILD
SIDE? START BY INVITING
YOUR GUESTS TO DRESS
ACCORDINGLY.**

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Pattern: © istock/vabadov



Recipe

**MACADAMIA
CRUSTED
HALIBUT
TACOS**



*more
recipes*

What to Serve

**EXOTIC MEATS, WILD-CAUGHT
FISH & FORAGED FOODS.**



**ICE
CREAM
AND
COOKIES**

Recipe



**FRESH
CRANBERRY
BEAN &
BARLEY
WRAPS**

Recipe



EXOTIC SAUSAGE BITES

Recipe



**FORAGED
PIZZA**

Recipe



*more
recipes*



**ELK
SLIDERS**

Recipe

SESAME COLADA

Baijiu comes to town in this cocktail made with caramelized pineapple, sesame paste, mangosteen, and agave nectar topped with toasted black sesame seeds.

Recipe



*more
baijiu*

What to Drink

NEW TO THE U.S., BAIJIU WILL GET
YOUR GUESTS CLAMORING FOR A
TASTE OF SOMETHING EXOTIC.

about
\$250



BAIJIU TASTING

HOBNOB got an inside peek at NYC's first Baijiu bar, LUMOS, featuring China's high-proof and high-priced spirit. See details on the tasting...

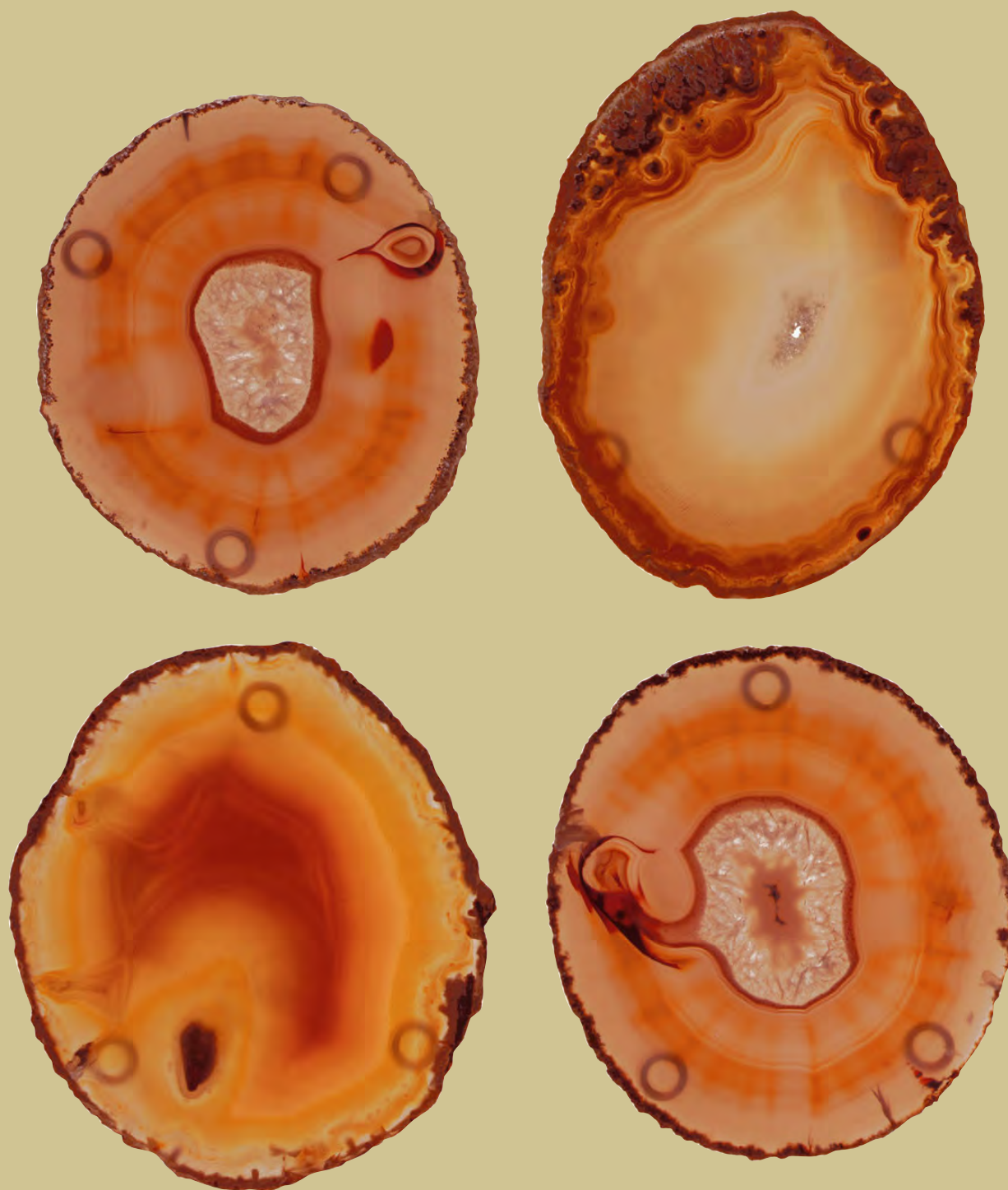
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HELLO BAIJIU

about
\$50

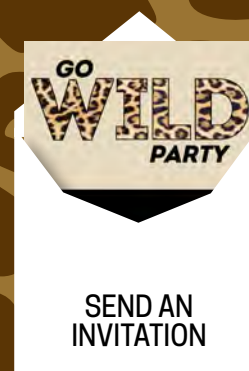
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*what to
stage*



RABLABS PEDRA COASTERS

Nature's wild design. These agate coasters come from Brazil, where the stone is thought to protect its guardians from all dangers—an added party bonus! Each coaster is unique. Set of 4. \$68. rablabs.com



*the
playlist*

What to Stage

**REAL PIECES OF EXOTIC
STONE FROM BRAZIL.**



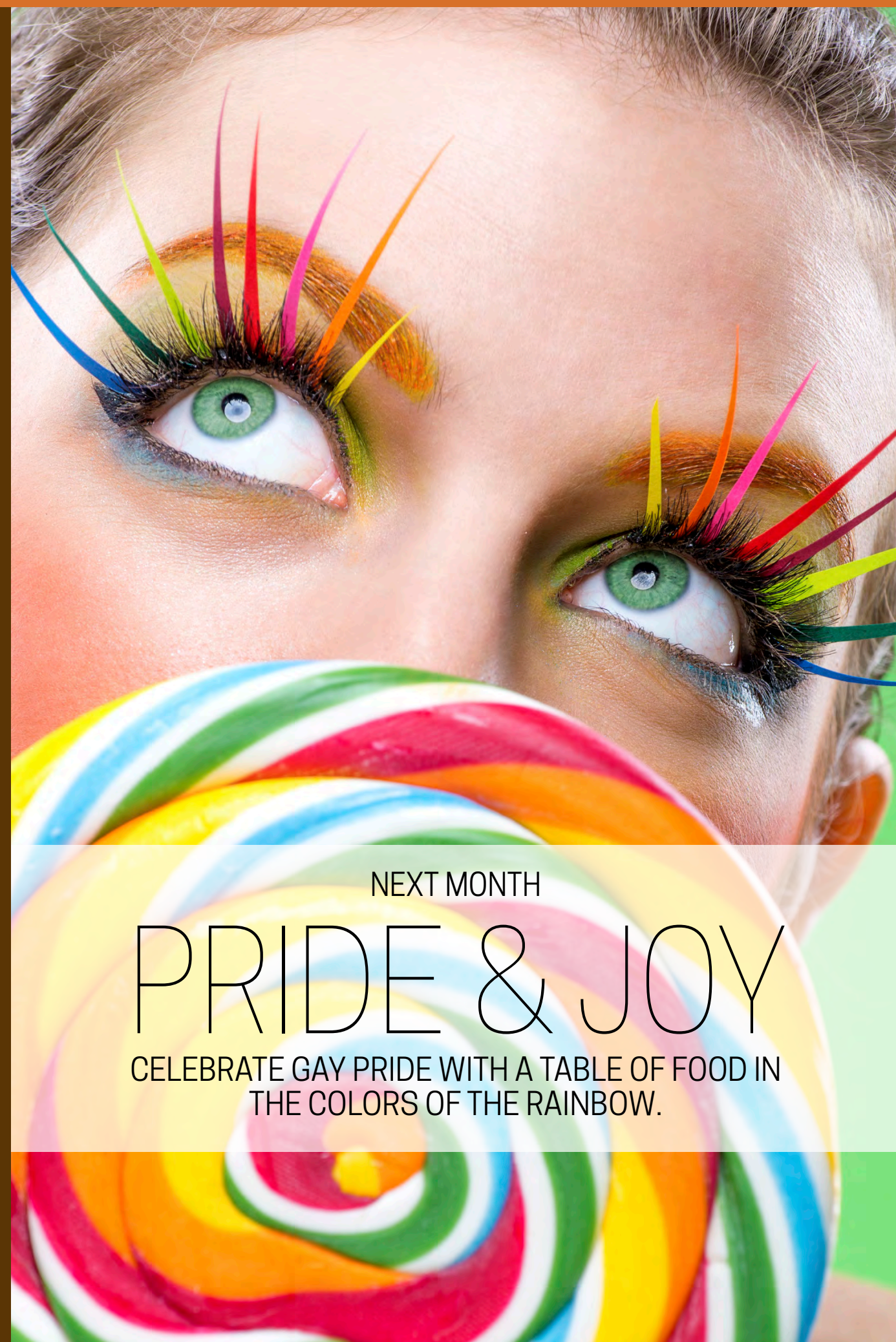
*See Fratt's
co-written
webisode of
STAR TREK
CONTINUES:
Pilgrim of
Eternity*

[Link](#)

[Link](#)

GO WILD BY STEVE "FRATT" FRATTAROLA

This month's guest DJ has created a compilation of songs that span Classic to Indie to Dance to get the party rockin'. Frattarola, now now a realtor with Houlihan Lawrence in Westchester and Putnam (NY), once led the wild life, traveling with rock bands and DJ-ing for 25 years. Catch him on rocker I95 in Danbury, CT and if you're a fan of the NFL, his show GameFace is on CBS Sports Radio Sundays at 9am (940SportsRadio.com). The show is year-round.



NEXT MONTH

PRIDE & JOY

CELEBRATE GAY PRIDE WITH A TABLE OF FOOD IN
THE COLORS OF THE RAINBOW.



SHOPPING LIST

Pepperidge Farm
Puff Pastry

1/4 LB fiddleheads

1/4 LB chanterelles
(find small and
nicely shaped ones)

1/2 LB fresh ricotta
cheese

s + p

1/4 LB scharfe maxx
cheese

3 TB EV olive oil

garlic

red pepper flakes

bunch of ramps
(optional)

bunch of dandelion
leaves

**CELEBRATE SPRING: FIDDLEHEAD AND
CHANTARELLE FORAGED PIZZA**

MAKE THE BASE... THAW PASTRY 40 MIN

1/2 box Pepperidge Farm
Puff Pastry (makes 3 long
pieces)

Preheat oven to 400°F. Unfold thawed pastry and cut into three long sections. Bake for 15 min. While still hot, push gently down on the tops of the puff with a spatula to create the valleys for toppings.

PREPARE FIDDLEHEADS & CHANTARELLES

1/4 LB fiddleheads

1/4 LB chanterelles

--

3 TB EV olive oil

1 clove garlic, minced

sprinkle of red pepper flakes

Triple-wash fiddleheads thoroughly. Trim brown parts. Blanche for four min and move to an ice bath. Drain and set aside. Clean mushrooms with a soft brush to remove all dirt. Cut mushrooms decoratively, keeping in mind how you they will look on the pizza.

Heat oil in a medium skillet. Add garlic and red pepper flakes to the fiddleheads and chantarelles, saute for 3 min.

PREPARE THE CHEESE

1/2 LB fresh ricotta cheese

s + p

1/4 LB scharfe maxx cheese

In a bowl, season ricotta with s + p to taste. Shred the scharfe maxx cheese and place in a separate bowl.

CREATE THE PIZZAS... PREHEAT OVEN 400°

puff pastry

ricotta cheese

scharfe maxx cheese

ramps, cut in half vertically
(optional)

dandelion leaves, cut into
small bits, for garnish

When puff pastry has slightly cooled, add 3 dollops of the ricotta, spread evenly over the entire surface of each pastry, then sprinkle the scharfe maxx. If using, place 1-2 ramps lengthwise on the cheese, then spot the fiddleheads and chantarelles around the entire surface. Bake for 5 min on the oven's top shelf. Remove from oven and toss on the dandelion. Cut each long piece into 4 minis.

<< **BACK**

At this month's party, "wild" foraged ingredients make an artistic statement on pizza. Take advantage of the season—and the subtle taste of fiddleheads (which are immature ferns)—and match them with bright orange chantarelles. The combination of the ricotta and scharfe maxx cheeses creates a perfect pairing plus creamy bed for these earthy ingredients.

MAKES 12 MINI PIZZAS

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SHOPPING LIST

- pearled barley
- salt
- 1/2 LB fresh cranberry beans in the pod
- bay leaf
- EV olive oil
- fresh sage
- garlic
- lemon
- vegenaise
- onion powder
- parsley
- ground coriander
- radicchio castillo franco (you will need 28 leaves from the middle of the head, so buy 1 large head or 2 small)
- parsley

WILD VEGAN PARTY BITE: FRESH CRANBERRY BEAN & BARLEY WRAPS

COOK THE BARLEY

- 1/4 CUP pearled barley
- 1 CUP water
- 1 tsp salt

In a medium pot, combine barley and water, bring to a boil. Simmer, covered, about 25 – 30 min, till soft and chewy, and liquid is absorbed (add water if barley is not soft enough). Let sit covered for 5 min. Fluff with fork.

COOK THE BEANS

- 1/2 LB cranberry beans in the pod, shucked
- 1 bay leaf

Bring a pot of water to a boil. Add beans, simmer about 35 min, till beans are soft. Drain.

FLAVOR THE BEANS

- 3 TB EV olive oil
- 10 fresh sage leaves, cut into strips
- cooked beans
- 1 1/2 cloves garlic, minced
-
- juice from 1/2 lemon
- salt, to taste
-
- EV olive oil

Heat olive oil over medium heat. Add sage, fry for 1 min, till starting to crisp. Add beans, saute for 2 min. Add the garlic, saute for 1 min, till golden. Remove from heat, toss with lemon juice. Season with salt. Combine the beans and barley. Drizzle with a little olive oil.

RECIPE CONTINUES>>

Have you ever seen lettuce in a light citron yellow with pink stripes? This automatically qualifies it as a “wild” ingredient. These pink-striped leaves, known as radicchio castillo franco, work as wraps for this pretty dish—so no need for utensils. The fresh beans come wrapped in the same color pods, and the beans themselves start out as pink and yellow, though after cooking the color is lost (darn!) Fresh beans cook a lot faster than dried and there’s no soaking involved. Though vegan, it provides a substantial bite, which follows one of my number one menu rules: make sure guests are well fed so they don’t get too tipsy.

MAKES 28 WRAPS



MAKE THE SAUCE

- 4 TB vegenaïse
- 1/2 tsp onion powder
- 1 tsp parsley, minced
- 1/4 tsp ground coriander

Whisk ingredients together in a small bowl.

CREATE THE WRAPS

- radicchio castillo franco, separated into leaves
-
- beans and barley mixture
- 3 TB olive oil
-
- fresh parsley sprigs, for garnish

Remove 28 medium leaves from the center of the radicchio. Place a teaspoon, or so, of the mixture into each leaf. Add a small dollop of the sauce and garnish with parsley leaf.

<< **BACK**



SHOPPING LIST

12 oz each: Venison w Blueberries & Merlot; Wild Boar w Cranberries; Pheasant w Hazelnuts; Rabbit w White Wine & Dijon Mustard (order the Gourmet Sausage Sampler from FossilFarms.com)

Paulaner Hefe-Weizen Natural Wheat beer

Maille Dijon mustard

mayonnaise

Breitsamer Honig Forest Honey

sour cream

Maille Dijon Old-Style mustard

cayenne pepper



THRILL PARTY GUESTS WITH FOUR EXOTIC SAUSAGE BITES PAIRED WITH DIJON DIPPING SAUCES

PREHEAT OVEN 350°... MAKE THE SAUSAGE

- 12 oz Venison w Blueberries and Merlot
- 12 oz Wild Boar w Cranberries
- 12 oz Pheasant w Hazelnuts
- 12 oz Rabbit w White Wine & Dijon Mustard

Place each variety of sausage in a separate baking pan, with a little water on the bottom. Bake 20 min (make sure there is space around each sausage so they cook thoroughly. Sausages should be firm to the touch).

In a cast iron pan, brown each sausage variety separately. Allow to rest before slicing.

TANGY DIJON ALE SAUCE

- 1 CUP Paulaner Hefe-Weizen Natural Wheat beer
-
- 1/4 CUP Maille Dijon mustard
- 1/4 CUP mayonnaise
- 2 tsp Breitsamer Honig Forest Honey

Reduce the wheat beer: simmer in a small pot for 15 min (the end result will be about 1/4 cup). Whisk all ingredients together in a small bowl.

CREAMY OLD-STYLE MUSTARD SAUCE

- 1/2 CUP sour cream
- 1/2 CUP Maille Dijon Old-Style mustard
- 4 TB Maille Dijon mustard
- 1/8 tsp cayenne pepper
- 1 tsp Breitsamer Honig Forest Honey

Whisk all ingredients together in a small bowl.

TO SERVE

Slice the sausages and place in bowls. Label, so guests know which is which. Serve with small bowls of the dipping sauces.

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Venison, wild boar, pheasant, and rabbit sausage create the perfect menu to serve to your meat-loving, adventurous friends. Pair it with a duo of mustard sauces: The Tangy Dijon Ale Sauce infuses wheat beer into the dip, and the Creamy Old-Style Mustard Sauce is a lush, slightly sweet alternative, whose plump mustard seeds pop in your mouth. Both dips work beautifully with the bites. This dish can be made a day ahead. Just reheat the sausage just before the party in a microwave. They're great at room temperature.

MAKES 56 BITES OF EACH VARIETY (CUT EACH SAUSAGES INTO 14 SLICES, DISCARDING THE ENDS)

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SHOPPING LIST

- sour cream
- Maille Dijon Old-Style mustard
- Maille Dijon mustard
- cayenne pepper
- Breitsamer Honig Forest Honey
- bacon
- 1 LB elk medallions, 4 oz each (order from FossilFarms.com)
- s + p
- 24 Martin’s Party Size Potato Rolls
- Kerrygold Blarney Castle gouda-style cheese
- radicchio castillo franco

ELK MEDALLIONS SLIDERS:
LIKE STEAK BUT BETTER

MAKE THE CREAMY OLD-STYLE MUSTARD SAUCE

- 1/2 CUP sour cream
- 1/2 CUP Maille Dijon Old-Style mustard
- 4 TB Maille Dijon mustard
- 1/8 tsp cayenne pepper
- 1 tsp Breitsamer Honig Forest Honey

Whisk all ingredients together in a small bowl.

COOK THE BACON

- 8 slices bacon

In the microwave, place 4 slices of bacon between paper towels. Cook for about 1 min per slice (start with 3 min to test). Cut each slice into 3 parts.

GRILL THE ELK

- 4 elk medallions
- s + p

Let meat come to room temperature. Generously season with s + p. Grill 1.5 min on each side. Let meat rest before cutting into 1/4-inch slices.

ASSEMBLE THE SLIDERS

- 24 Martin’s Party Size Potato Rolls
- Kerrygold Blarney Castle gouda-style cheese
- mustard cream sauce
- elk, cut into 1/4-inch slices
- radicchio castillo franco, trimmed to fit on the rolls

Slice rolls in half and add a slice of cheese to the bottom. Place under broiler for 1 min (or less, watch!) to melt the cheese. Slather mustard onto top of the roll. On top of the cheese, add bacon, two slices of elk, and 3 radicchio leaves. Close roll, and push together.

Elk tenderloin medallions can be treated just like filet mignon. Do not overcook it! This recipe calls for a quick grill then a slicing of the meat for sliders—with accoutrement: bacon, the Creamy Old-Style Mustard Sauce (also seen in the exotic sausage recipe), a gouda-style cheese from Ireland, and bitter radicchio. The wonderful thing about elk is that it delivers the same satisfaction as beef, with much less fat. To preserve all the wonderful juices, be sure to flip the tenderloins with tongs, instead of a fork.

MAKES 24 SLIDERS

<< *BACK*



SHOPPING LIST

1 1/4 LB halibut fillets 3/4-inch thick
 spelt flour
 eggs
 macadamia nuts
 panko breadcrumbs
 s+ p
 cayenne pepper
 Stonewall Kitchen Old Farmhouse Chutney
 mayonnaise
 sriracha
 Worcestershire sauce
 Wraps: 11-inch Aladdin Gourmet Sandwich Wraps (4 to a pack); 9-inch Toufayan Hearth Baked Whole Wheat Wraps (6 to a pack)



FISH TACOS WITH STYLE: MACADAMIA CRUSTED HALIBUT WITH SWEET SOUR MAYO SAUCE

PREHEAT OVEN 450°... MAKE THE FISH

1 1/4 LB halibut fillets, remove skin, cut into 1/2-inch slices (you should end up with 32)
 --
 Set up a breading station, 3 bowls:
 1 cup spelt flour
 2 eggs, beaten
 --
 1 1/4 CUPS macadamia nuts, finely chopped (process in food processor for the quickest results)
 1 1/4 CUPS panko breadcrumbs
 1 tsp salt
 1/2 tsp black pepper
 1/8 tsp cayenne

Dredge fish in flour, then eggs, then macadamia/ breadcrumbs mixture. Place fish on 2 baking sheets lined with parchment. Bake about 15 min, flipping once mid-way through baking, till breading is golden.

MAKE THE SWEET SOUR MAYO SAUCE

1/2 CUP Stonewall Kitchen Old Farmhouse Chutney
 1/4 CUP mayonnaise
 2 TB sriracha
 1 tsp Worcestershire sauce

Combine ingredients in a small bowl.

RECIPE CONTINUES>>

In keeping with the Wild theme of this party menu, we are featuring wild-caught halibut in these tacos. To impress guests further, and make the bites a bit more substantial, crust the fish with buttery macadamia nuts and panko breadcrumbs. (If you don't want to do tacos, you can just serve the fish bites with the dipping sauce, they are sensational). In this recipe we made our own mini taco shells from large wraps, using a glass to cut the circles. The light citron frisee, makes for a pretty, spring-like presentation.

MAKES 32 TACOS (YOU CAN STRETCH THIS OFFERING BY CUTTING THE BAKED FISH SLICES IN HALF)

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CREATE MINI TACO WRAPS

4 wraps (11-inch) Aladdin Gourmet Sandwich Wraps

6 wraps (9-inch) Toufayan Hearth Baked Wraps Whole Wheat

Create 3.25-inch taco shells from the large wraps. Take a sturdy glass (or cookie cutter), and starting at the very edge, press down and rotate glass to cut. Pull up the wrap while glass is on top to help separate. Work your way around the edge of the circle. You should get 9 taco shells from the 11-inch, and 5 perfect shells from the 9-inch (plus 2 with a little missing on the side). Keep these in a sealed container until ready to use so they don't dry out.

ASSEMBLE THE TACOS

32 mini taco wraps

Sweet Sour Mayo sauce

frisee

fish

Slather sauce generously onto the taco wrap, lay a bed of frisee lettuce over one side, and top with a slice of fish (you can cut the fish pieces in half to maximize your taco offering). Fold taco shells over and press to seal. Line the tacos in a row to help keep them closed.

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SHOPPING LIST

DeLish Organic Maple Cream cookies (available at Duane Reade and Walgreen's)

Ben and Jerry's "Stephen Colbert's Americone Dream" Ice Cream

Häagen-Dazs Vanilla Ice Cream

Stonewall Kitchen Wild Maine Blueberry Syrup

EASY WILD DESSERT: MAPLE CREAM COOKIES AND ICE CREAM

SET OUT THE DESSERT

DeLish Organic Maple Cream cookies

Ben and Jerry "Stephen Colbert's Americone Dream" Ice Cream

Häagen-Dazs Vanilla Ice Cream

Stonewall Kitchen Wild Maine Blueberry Syrup

Put 3 small scoops of ice cream in mini ramekins/ bowls. Pour syrup over the vanilla ice cream, and leave out on the table for guests to help themselves. Line the cookies on a nice dish and place with ice cream.

<< **BACK**

There's no need to cook everything when you are hosting a party, and dessert is a spot where you can offer bought items to great applause. Here we have matched organic maple cream cookies (maple syrup is our featured Wild ingredient here) with two types of ice cream. First choice: Wild character Stephen Colbert's ice cream with chocolate covered crushed waffle cones and a caramel is surprisingly not too sweet. Second choice, everyone's favorite—vanilla—gets topped with Wild Maine Blueberry Syrup.

SERVES 16

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SHOPPING LIST

- whole pineapple
- Hong Kong Baijiu
- Portobello Road Gin
- Chinese sesame paste
- agave nectar
- purple mangosteen juice
- black sesame seeds

**SIGNATURE COCKTAIL:
SESAME COLADA WITH BAIJIU**

CARAMELIZE THE PINEAPPLE

whole pineapple, cut into pieces

Cook for 45 min on low flame. Place in a blender, strain.

MAKE THE COCKTAIL

- 2 oz caramelized pineapple juice, strained
- 1 oz Hong Kong Baijiu
- 1 oz Portobello Road Gin
- small spoon of Chinese sesame paste
- ½ oz agave nectar
- 1 ½ oz purple mangosteen juice
- black sesame seeds

Shake ingredients together with ice. Strain into a cocktail glass, add crushed ice, and garnish with toasted black sesame seeds

This month’s cocktail features a spirit you’ve probably never had: Baijiu (pronounced bye-jo) comes from China, and has a unique taste, that may take some a bit of getting used to. The aromatics have been likened to blue cheese, mushroom, sesame, and more. The first sip will tease your brain, and have you wanting more. In this cocktail, a take on a piña colada, the savory notes of Baijiu marries fruity caramelized pineapple and mangosteen, and adds touches of sesame. A unique taste sensation, to say the least. See more on Baijiu in this party’s posts.

MAKES ONE COCKTAIL

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