

HOB NOB

Nº. 17

ode to the rainbow

PRIDE & JOY

HOST
this
PARTY
in 3 steps



**WHAT TO
SERVE**



**WHAT TO
DRINK**



**WHAT TO
STAGE**

[BEHIND THE THEME]

[Link](#)



WHAT TO
SERVE

**PORK with MANGO-
NECTARINE SALSA**
on edible spoons

Recipe



TUNA POKE
on red tortilla chips

Recipe



MORE RECIPES >>



WHAT TO
SERVE



ASPARAGUS AND POTATO SOUP

Recipe

with toasted pepitos

ZUCCHINI AND CAULIFLOWER CURRY

with tortilla chips

Recipe



MORE RECIPES >>



WHAT TO
SERVE



GREEN HARISSA CHICKEN TACOS

Recipe

in spinach mini shells

DARK CHOCOLATE KISSES

Link



WHAT TO DRINK >>



WHAT TO
DRINK



signature
COCKTAIL

TOUCH OF CYAN

Recipe



GIN-TASTIC

Recipe



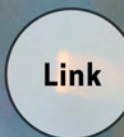
WINE SUGGESTIONS >>



WHAT TO
DRINK



**MOËT &
CHANDON
GRAND
VINTAGE
ROSE**



WHAT TO STAGE >>

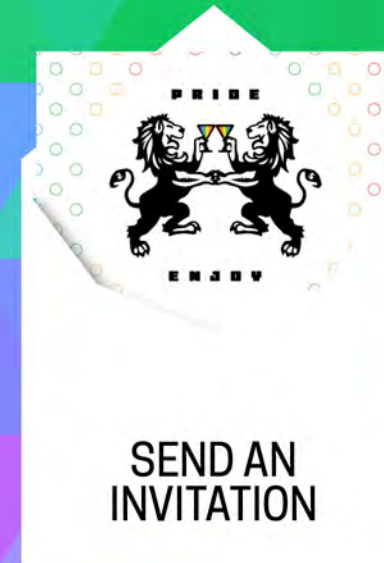


WHAT TO
STAGE



THE RAINBOW EFFECT

[Link](#)





SIGN UP!

**FRESH CONTENT
DELIVERED
EACH WEEK:**

**RECIPES FROM
TOP CHEFS**

**CREATIVE
MIKOLOGY**

DÉCOR

WHAT TO WEAR

COOL TOOLS

**STELLAR
INGREDIENTS**

NEXT MONTH

STRIPES

CLASSIC AND SUMMERY, STRIPES WILL GIVE YOUR PARTY EFFORTLESS STYLE—AND A SENSE OF ORDER. DISHES ARE PLATED MILITARY STYLE: ALL LINED UP.



SHOPPING LIST

- 2 mangoes
- 2 nectarines
[choose the most orange ones]
- orange tomato
- orange bell pepper
- cilantro
- lime
- salt
- 1 1/2 LB boneless pork chops
- pepper
- bijol
- Chili Pepper and Lime edible spoons
[order from foodiespoon.com]
- sriracha

FRESH BURST OF ORANGE: PORK WITH MANGO-NECTARINE SALSA

MAKE THE MANGO NECTARINE SALSA

- 2 mangoes, diced
- 2 nectarines, diced
- 1 orange tomato, diced
- 1 orange bell pepper, diced
- 1/4 CUP cilantro, chopped
- 1 lime, juiced
- 1/2 tsp salt

In a medium bowl, stir together all ingredients. Refrigerate for at least one hour to allow flavors to merge.

PREHEAT OVEN 425°... COOK THE PORK

- 1 1/2 LB boneless pork chops, 1-inch thick
- s + p
-
- bijol

Season pork chops on both sides with s + p. In a heated ovenproof skillet, sear pork 4 min each side. Finish in the oven, 10-12 min. Remove from oven, let rest 5 min. Cut into 1-inch cubes. Move to a bowl and sprinkle bijol to coat.

ASSEMBLE THE BITES

- chili pepper and lime edible spoon
- pork cubes
- salsa
- sriracha

Place one pork cube on each spoon, top with salsa. Dot sriracha for extra color burst and heat.

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PRIDE & JOY: THE RAINBOW

The ORANGE spot on this rainbow menu assortment comes with a bang of sweet, tangy flavors, and sits on a spoon that can be eaten! [Order these from FoodieSpoon.com and keep in stock for parties all summer long.] Adding Bijol to the pork, gives it a bright orange color without adding any extra flavor. Rainbow shortcut: Get an order of Orange Chicken from your local Chinese restaurant, set out bites on ceramic spoons.

MAKES 28 SPOONS



SHOPPING LIST

3/4 LB Sushi at Home Yellowfin Tuna
[Buy this close to the day of the party, will only last 7 days in the freezer]

kosher salt

harissa

sesame oil

2 red chili peppers

red tortilla chips
[Que Pasa brand makes organic tortilla chips in red, but if you cannot locate them try your local gourmet Mexican spot. In NYC, I found some excellent chips at Duke’s Original Roadhouse, they will sell you a batch for \$3. <http://dukesnyc.com>]

Junior Merino red hibiscus salt, for garnish (optional)

A RED-HOT BITE: TUNA POKE ON RED TORTILLA CHIPS

DEFROST THE TUNA

3/4 LB Sushi at Home Yellowfin Tuna

2 TB kosher salt

Set the tuna in a bowl with 1 quart of water and salt for 5 min. Rinse. Pat dry with a paper towel, then wrap in a fresh paper towel. Allow to defrost in the refrigerator for at least 5 hours.

MAKE THE TUNA POKE

1/4 tsp harissa

1 LB sushi-grade ahi tuna, finely chopped

1 tsp sesame oil

2 red chili peppers, small dice

Toss ingredients together. Refrigerate for 1 hour so tastes merge.

ASSEMBLE THE BITE

tuna mixture

red tortilla chips

Junior Merino red hibiscus salt, for garnish (optional)

Place a small spoonful of the tuna mix on top of a tortilla chip. Finish with a sprinkling of hibiscus salt, if using.

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For the spice-lovers in your group comes a sensational RED hors d’oeuvre that will have mouths watering. The spice comes from the harissa and red chilis. Set atop a crunchy chip for opposing texture, this bite makes party throwing a simple process. Of course, make sure to get the freshest tuna, by buying frozen—start defrosting at least 5 hours before the party. To add an interesting finish to the tuna, sprinkle hibiscus salt from Junior Merino, designed for rimming cocktails, but adds even more red tones to the tuna. Rainbow shortcut: order tuna sashimi from your local Japanese spot and doctor with spices. Serve on red chips.

MAKES 30 BITES



SHOPPING LIST

EV olive oil
onion
fresh sage
garlic
salt
2 LB asparagus (2 bunches)
russet potatoes
chicken broth
heavy cream
pepitas
raw pistachios in the shell (get nice green ones!)

CREAMY AND SATISFYING ASPARAGUS & POTATO SOUP

START THE SOUP

2 TB EV olive oil
1 onion, minced
5 sage leaves, minced
2 cloves garlic, minced
1 tsp salt

In a large pot, heat oil, add onion and sage. Saute 5 min. Add the garlic and cook another min.

ADD THE VEGGIES

2 LB asparagus, woody ends trimmed, chopped
2 CUPS russet potatoes, peeled, chopped
4 CUPS chicken broth

Add the asparagus and potatoes. Cook 3 min. Add the chicken broth. Cook about 20 minutes, until the potatoes are soft. Allow to cool. Puree in batches.

MAKE IT CREAMY

pureed soup
1/2 pint heavy cream
1 CUP pepitas and pistachios, toasted, for garnish

Stir ingredients together. Pour soup into small cups, garnish with toasted nuts.

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YELLOW-GREEN in the rainbow? At this party, yes! This soup can be slurped either hot or cold, and makes a cool color statement in between your yellow and green slots. Rainbow shortcut: Eliminate this color category and have 6 dishes instead of 7.

MAKES 10 SMALL CUPS



SHOPPING LIST

- 2 oranges
- 2 carrots
- yellow tomato
- avocado
- basil
- turmeric
- curry powder
- cayenne
- salt
- 3 zucchinis
- cauliflower
- sesame seeds

A NO-COOK CROWD PLEASER: ZUCCHINI AND CAULIFLOWER CURRY

GET OUT THE FOOD PROCESSOR... MAKE THE CURRY

- 2 oranges, peeled, separated into quarters
- 2 carrots, peeled, cut into chunks
- 1 yellow tomato
- 1 avocado
- 1/4 CUP basil
- 1/2 TB turmeric
- 1/2 TB curry powder
- 1/8 tsp cayenne
- 1/2 tsp salt

Process ingredients together till fully combined.

MAKE THE BASE

- 3 large zucchinis, grated in food processor
- 1/2 head cauliflower, grated in food processor
- 1/8 CUP sesame seeds, toasted w salt
- curry sauce

Place the grated zucchini in a shallow bowl, sprinkle with salt. Let sit for 1 hour. Move to a strainer and press out as much liquid as possible. Transfer to bowl with cauliflower and sesame seeds. Toss with curry sauce.

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A refreshing dish that stars as the YELLOW entry in this rainbow assortment. It’s vegan, and raw, and absolutely delicious, with a touch of sweetness from the oranges and a creamy base from the avocado. Make sure to remove all the water from the zucchini, so your mix will be dry enough to eat without messy drips. Best to prepare day of the party. Rainbow shortcut: Order a curry dish from your favorite Indian restaurant, chop into small bites, mix with rice and set out in small cups.

MAKES ABOUT 1 QUART



SHOPPING LIST

1 1/4 LB chicken breasts
bay leaf
pink peppercorns
garlic
salt
parsley
cilantro
mint
3 lemons
5 jalapeños
ground cumin
ground coriander
EV olive oil
garlic
spinach mini taco shells
[order from foodiespoon.com]
avocado

SURPRISINGLY GREEN HARISSA CHICKEN TACOS

MAKE THE CHICKEN

1 1/4 LB chicken breasts
1 bay leaf
1 tsp pink peppercorns
2 cloves garlic
1/2 tsp salt

In a large saucepan, place chicken breasts and cover with water. Add herbs and spices. Bring to a boil over medium heat, then simmer 10 – 12 min. Remove breasts to a bowl. When cool, shred completely.

GET OUT THE FOOD PROCESSOR... MAKE THE GREEN HARISSA

1/2 CUP parsley
1/2 CUP cilantro (save some for garnish)
1/2 CUP mint
1/4 CUP lemon juice
3 jalapeños, seeded, sliced
1 TB ground cumin
1 TB ground coriander
1 tsp salt
1/2 CUP EV olive oil
1 clove garlic

Process all ingredients till fully combined, but with some texture, about 1 min. Combine the shredded chicken with the green harissa.

ASSEMBLE THE TACOS

spinach mini taco shells
chicken mixture
avocado, cut into thin slices
2 jalapeños, cut into thin ribbons
cilantro, for garnish

Fills shells about halfway with chicken. Top with avocado slice, then garnish with jalapeños strips and cilantro.

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Came across these adorable green mini taco shells and knew this had to take the GREEN spot on the rainbow buffet. Green harissa “dyes” the shredded chicken, and the addition of avocado, cilantro, and jalapeno ribbons make a pretty garnish. Rainbow shortcut: purchase a rotisserie chicken from your local market and shred.

MAKES 28 TACOS



SHOPPING LIST

TOUCH OF CYAN

Blue Ice vodka

Le Sutra Blueberry
Sparkling Liqueur

Santa Cruz Organic
Limeade

▪

GIN-TASTIC

Magellan gin

Santa Cruz Organic
Limeade

Fee Bros Blue
Curacao Cordial
Syrup

▪

GIN-TASTIC MARTINI

Magellan gin

Noilly Prat vermouth,
in an atomizer



TOUCH OF CYAN

MAKE THE COCKTAIL

2 oz Blue Ice vodka

6 oz Le Sutra Blueberry
Sparkling Liqueur

2 oz Santa Cruz Organic
Limeade

Stir ingredients together with ice. Strain into a coupe
glass.

GIN-TASTIC

MAKE THE COCKTAIL

4 oz Magellan gin

6 oz Santa Cruz Organic
Limeade

1 tsp Fee Bros Blue Curacao
Cordial Syrup

Pour ingredients into an old-fashioned glass, stir with
ice.

GIN-TASTIC MARTINI

MAKE THE COCKTAIL

4 oz Magellan gin
chilled martini glass

Noilly Prat vermouth, in an
atomizer

In a shaker, shake gin with ice. Spritz vermouth into
martini glass. Add the gin.

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PRIDE & JOY: THE RAINBOW

In planning this month's menu, the most practical choice for Blue in the rainbow assortment would be the cocktail. Starting with that as the premise, we wanted to maintain things on an upscale note—and not offer a menu of sickeningly sweet fake booze. Luckily, we encountered a light sparkling blueberry liqueur and floral gin deluxe. Offer both at your gathering to cover those who prefer light and fruity or demand a crisp blue martini. Touch of Cyan gets served up in a coupe glass, mixing slightly fruity flavors with lime. In Gin-Tastic, the initial attraction of the gin was its show-stopping color. Upon tasting, we were pleasantly surprised with its soft, complex floral notes. Choose to serve either in a cocktail with lime accents or straight up for the martini-lovers in your crowd.

MAKES ONE COCKTAIL EACH