

# HOB NOB

Nº. 18

## Stripes

HOST  
*this*  
PARTY  
*in 3 steps*



WHAT TO  
SERVE



WHAT TO  
DRINK



WHAT TO  
STAGE

[ BEHIND THE THEME ]

Link





WHAT TO  
SERVE

# *Steak Rolls Teriyaki*

Recipe



Recipe

# *Lemony Oregano Fish Kebabs*

MORE RECIPES >>





WHAT TO  
SERVE



Recipe

## ***Raita Cucumber Cups***

## ***Shirlei's Potato Salad***

Recipe



MORE RECIPES >>





WHAT TO  
SERVE



Recipe

## *Coconut Macadamia Raspberry Cookies*

## *Vegetable Ribbon Tart*

Recipe



WHAT TO DRINK >>





WHAT TO  
DRINK

# *Summer Cider*

Recipe

## *Calvados plus Vanilla and Chocolate Mint*



MORE BAR >>





WHAT TO  
DRINK



[Link](#)

# Calvados Tasting

[Link](#)



WHAT TO STAGE >>





WHAT TO  
STAGE

# Stripe Happy

Link

Watercolor Strie from Stacy Garcia's  
Paper Muse collection.







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***Fresh content delivered  
each week:***

***Recipes from top chefs***

***Creative mixology***

***Decor***

***What to wear***

***Cool tools***

***Stellar ingredients***

NEXT MONTH

LET'S CELEBRATE WITH  
WHAT THE GREEKS DO  
BEST— A FEAST AND  
PHILOSOPHY PARTY.

GREEK  
PHILOSOPHY







## SHOPPING LIST

San-J Organic Shoyu  
sweet rice wine  
honey  
raw turbinado sugar  
garlic  
ginger  
safflower oil  
2 yellow bell peppers  
2 carrots  
thyme  
salt  
1 3/4 LB skirt steak  
pepper  
scallions

# SUMMER GRILL SPECIAL: SKIRT STEAK ROLLS TERIYAKI

## MAKE THE TERIYAKI SAUCE

1/2 CUP San-J Organic Shoyu  
1/4 CUP water  
5 TB sweet rice wine  
1 TB honey  
1/4 CUP raw turbinado sugar  
2 cloves garlic, crushed in a garlic press  
2 tsp fresh ginger, grated

Heat ingredients in a small saucepan over medium high heat, bring to a boil. Reduce heat and allow to simmer for 20 minutes, to reduce.

## PREPARE THE VEGGIES

3 TB safflower oil  
2 cloves garlic, minced  
2 yellow bell peppers, cut into thin strips  
2 carrots, cut into thin strips  
1 TB thyme, minced  
1/2 tsp salt

Heat oil and add all ingredients to a large skillet or wok. Stir fry for 5 min.

## PREPARE THE STEAK

1 3/4 LB skirt steak  
safflower oil  
s + p

Pound steaks till about 1/8 to 1/4-inch thick. Brush oil on one side of steak, season liberally with s + p. Heat safflower oil in a large skillet. Place sections of steak into pan seasoned side down. Sear for 2 min. Flip, season other side, and sear for additional 2 min. Set aside to rest.

## ASSEMBLE THE ROLLS

steak  
veggies  
5 scallions tops, cut into 4-inch strips  
teriyaki sauce

Cut each steak into half lengthwise. On steak, lay 2 strips each of pepper, carrot, scallion. Roll tightly. Trim where the roll overlaps meet. Secure roll with 2 toothpicks, piercing through the center of the rolls. Cut the roll in half, so that you have 2 pieces that sit flat with veggies sticking out of the top. Set on a serving dish and spoon teriyaki sauce over.

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STRIPES PARTY

Don't just serve a boring steak. These rolls get souped up with stir fry vegetables and sweet homemade teriyaki sauce. Choosing skirt steak adds a little fat and flavor, as opposed to using flank steak. Here's the basic idea: pound steaks into ultra thinness. Sear both sides. Cut into long strips to create the rolls—make sure to roll so the grain of the meat runs parallel to the roll. We cooked the steak on a skillet, but a grill pan or bbq would work just as well.

MAKES ABOUT 50 ROLLS





### SHOPPING LIST

olive oil  
8 lemons  
mint  
thyme  
garlic  
dried oregano  
fennel seeds  
scallions  
salt  
white pepper  
cayenne  
2 1/2 LB paiche fillet,  
1-inch thick  
5 lemons  
yellow cherry  
tomatoes

# LEMONY OREGANO FISH SKEWERS A SUPER SUMMER GRILL FAVORITE

### MAKE THE MARINADE

1/4 CUP olive oil  
zest and juice from 1 lemon  
2 TB mint, cut into ribbons  
1 TB thyme, minced  
2 cloves garlic, crushed in a  
garlic press  
2 tsp dried oregano  
3 tsp coriander seeds,  
toasted and lightly crushed in  
a spice grinder  
2 scallion tops, cut into thin  
rings  
1/2 tsp salt  
1/2 tsp white pepper  
1/4 tsp cayenne

Combine all ingredients in a bowl

### MARINATE THE FISH

2 1/2 LB paiche fillet, 1-inch  
thick

Rinse the fish and pat dry with paper towels. Cut into  
1-inch cubes. Place fish and marinade in a zip lock bag.  
Let marinate for an hour in the refrigerator.

### GRILL THE FISH

5 lemons, cut into 8 wedges  
yellow cherry tomatoes

Onto wooden skewers thread a lemon wedge, 2 to 3  
pieces of fish, and end with tomato. Grease and preheat  
grill. Cook fish for 2 -3 min on both sides.

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Grilled fish and lemon go  
handsomely together. This dish  
will work perfectly on your summer  
grill buffet. The yellowy-orange  
tomatoes and lemon wedges give  
skewers a uniform look. The first  
thought was to get swordfish  
for this dish, but it was not  
available, so I substituted paiche  
fillets, which had the same firm  
consistency, and took on the  
marinade flavors very well.

**MAKES ABOUT 39 PIECES OF FISH,  
13 SKEWERS**





## SHOPPING LIST

2 cucumbers  
salt  
garlic  
small red onion  
jalapeño  
dill  
2% Greek yogurt  
2 english cucumbers  
(get seedless if available)

# RAITA CUCUMBER CUPS

## MAKE THE RAITA

2 cucumbers, peeled, seeded, grated  
1 1/2 tsp salt  
1 clove garlic, crushed  
1 red onion, minced  
1 jalapeño, cut into thin strips  
1 1/2 TB dill, chopped  
1 CUP Greek yogurt

Toss grated cucumbers with rest of ingredients. To get rid of the excess liquid, push through a mesh strainer in batches.

## MAKE THE CUPS

2 english cucumbers

Peel cucumbers and slice into 1-inch rounds. To create the hollows: insert a small knife at an angle into the top of the slice, and spin with the other hand. Discard the center.

## TO SERVE

dill, for garnish

With a small spoon, fill each cavity of the cucumber cups first. Then add a small dollop on top of each, and garnish with a small sprig of dill.

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Like a salad in a cup. This traditional Indian condiment adds a refreshing bite to your offerings.

**MAKES ABOUT 20 MINI CUPS**





SHOPPING LIST

5 large russet potatoes  
string beans  
5 carrots  
golden raisins  
20 green olives  
1 apple (something sweet rather than tart)  
1 CUP mayonnaise (never use low-fat mayo, the taste is sweeter, and the texture all wrong)  
parsley  
salt  
freshly ground black pepper  
potato sticks (optional)  
I could not find this in any NYC spots. They come in a can and make a nice topping. Alternately, get potato chips and crush over the top.

SHIRLEI'S POTATO SALAD

START CHOPPING

5 large russet potatoes, peeled

Cut the potatoes into ½-inch chunks. Bring to a boil in covered pot. Boil 7 to 8 min. Monitor the pot, as the bits cook quickly and you do not want them to overcook. The texture should be firm, keeping its cubed shape. Drain—save the water for boiling the veggies. Place potatoes in cool spot or refrigerator.

MORE CHOPPING

1/2 LB string beans, cut into 1/4-inch bits  
5 carrots, cut into 1/4-inch bits (about 2.5 cups)

In the water used to boil potatoes, boil each for roughly 5 min, till they are soft but not mushy.

GET A REALLY BIG BOWL

potatoes, stringbeans, carrots  
3/4 cup golden raisins  
20 green olives, cut into tiny bits  
1 apple, diced  
1 CUP mayonnaise  
1 CUP parsley, minced  
1-2 TB salt  
freshly ground black pepper  
potato sticks (optional)

Mix together all the ingredients, except the potato sticks. Refrigerate at least a few hours to allow flavors to meld. Cover the top with the potato sticks when ready to serve.

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My Brazilian friend Shirlei is a fantastic cook, and has taught me a trick or two. When she lived in NYC we hosted many a gathering together. Whenever she made this potato salad I loved it so much, I prayed there would be leftovers—which I would eat for breakfast, lunch and dinner. It might seem like an odd combination of things, but it totally works, and is almost a meal in itself. The parsley is essential for the proper flavor, as is regular mayonnaise. To simplify things when cooking, I saved the boiling water from the potatoes, then cooked the string beans in it, then cooked the carrots in it.

MAKES ONE VERY LARGE BOWL





## SHOPPING LIST

Pepperidge Farm Puff Pastry

ricotta

1 CUP mozzarella

sour cream

1 egg

parsley

garlic salt

2 large carrots

2 zucchini

1 eggplant

Choose veggies that are relatively uniform in width for even slices

# VEGETABLE RIBBON TART IN A GORGEOUS STRIPED PATTERN

## THAW PUFF PASTRY

1/2 pkg Pepperidge Farm Puff Pastry

Remove one pasty from package. Securely wrap remaining pastry and return to freezer immediately. Let pastry thaw for 40 min.

## MAKE THE CHEESE MIX

1 CUP ricotta

1 CUP mozzarella, shredded

1/2 CUP sour cream

1 egg

2 TB parsley, minced

1/2 tsp garlic salt

Mix ingredients together in a bowl.

## PREPARE THE VEGGIES

2 large carrots, peeled

2 zucchini

1 eggplant

Using a peeler, shave strips of carrot lengthwise, holding the larger end. Cut zucchinis in half lengthwise, then cut into strips. With the eggplant, slice into it keeping in mind that you want to keep the skin for its color. The slices should be about the same height as the depth of the tart pan, so adjust accordingly.

## PREHEAT OVEN 400°F... ASSEMBLE THE TART

9.5-inch square ceramic dish, 1-inch deep

thawed pastry

cheese mix

veggie strips

Into a lightly greased pan, lay the puff pastry. Trim excess. Add the cheese mixture. Alternate the vegetable strips.

Bake 35 min on the lowest shelf in the oven, until the veggies have browned a little. Allow to cool a bit before cutting and serving.

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The trick to making this beautiful summer tart is getting the veggies sliced very thin, and alternating the colors. I made this recipe two ways. First in a 9.5-inch square pan that was only 1-inch deep, and then in a scalloped 9-inch round pan, about 1.5 inches deep. They both came out well, so decide how you want to serve: in small elongated bites, or cut into triangles from the round.

**MAKES 18 SMALLER SERVINGS  
( APPROX 1 INCH X 4 INCH )  
OR 8 TO 10 PIE WEDGES**





## SHOPPING LIST

Shiloh Farms Organic  
Coconut Flour  
Navitas Pomegranate  
Powder  
baking powder  
baking soda  
10 TB salted butter  
natural sugar  
vanilla extract  
egg  
macadamia nuts  
sweetened coconut  
flakes  
turbinado sugar  
raspberries  
small ice cream  
scoop, 1" diameter

# COCONUT RASPBERRY MACADAMIA COOKIES

## PREHEAT OVEN TO 350°F... COMBINE DRY INGREDIENTS

1 CUP coconut flour  
1/4 CUP pomegranate powder  
1/2 tsp baking powder  
1/2 tsp baking soda

Sift ingredients together in a bowl.

## GET OUT THE MIXER

10 TB salted butter, softened  
1 CUP natural sugar  
1/2 tsp vanilla extract  
1 large egg

At medium-high speed, beat butter and sugar, about 2 min. Add vanilla, combine. Add egg, combine.

Switch mixer to low speed. Add dry ingredients in batches. Do not over mix.

## ADD SOME TEXTURE

1/2 CUP macadamia nuts, chopped  
1/2 CUP sweetened coconut flakes

Incorporate into mixture.

## SHAPE THE COOKIES

2 TB turbinado sugar  
the dough  
raspberries

Put sugar into a small bowl. Using a small ice cream scoop (or spoon) portion dough, and roll into a ball. Roll the ball lightly in the sugar. Place on baking sheet lined with parchment. Gently push dough ball into a disk shape. Make an indentation in the center, place raspberry there.

## GET IT IN THE OVEN

2 TB turbinado sugar  
the dough  
raspberries

Place on middle rack in the oven. Bake for 7 min, flip baking tray around, and bake an additional 7 min. (for the smaller cookies do 6 and 6). Remove from oven, let cool on pan 2 min. Transfer to wire rack until totally cool.

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The chewiness of these cookies might become addictive to your crowd. Two batches may be in store! To make more cookies, do not fill the ice cream scoop all the way (cookies will end up about 2.5" in diameter). See step photos for preparing on the following page.

**MAKES 22 COOKIES (3" DIAMETER)  
USING THE FULL SCOOP TO MEASURE  
OR 32 COOKIES (2.5" DIAMETER)**



# COCONUT RASPBERRY MACADAMIA COOKIES: STEPS



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## SHOPPING LIST

Republic of Tea  
Caramel Vanilla

bunch of chocolate  
mint

Heilala vanilla syrup

Domaine Dupont  
Calvados Vielle  
Reserve



# SUMMER CIDER

## MAKE THE TEA MIXTURE

2 bags Republic of Tea  
Caramel Vanilla

bunch of chocolate mint

2 TB Heilala vanilla syrup

Brew 2 cups of tea. Immerse a bouquet of mint and stir in vanilla syrup. Allow to cool.

## MAKE THE COCKTAIL

tea mixture

Domaine Dupont Calvados  
Vielle Reserve

chocolate mint leaf for  
garnish

Pour tea mixture into a pitcher. Double the amount with calvados. Stir and chill. Serve in tea glasses with a chocolate mint leaf.

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This month's cocktail pairs calvados with vanilla accents in the form of syrup and tea. Chocolate mint heightens the flavors for a super-sophisticated summer cocktail.

SERVES 4 SHORT COCKTAILS