

# HOB NOB

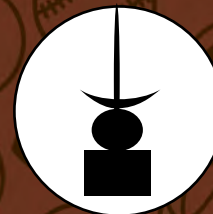
Nº. 20



UP YOUR GAME

Photo: @istockphoto/ svetikd

## HOST *this* PARTY *in 3 steps*



WHAT TO  
SERVE



WHAT TO  
DRINK



WHAT TO  
STAGE

[ BEHIND THE THEME ]

Link

Pattern: @istockphoto.com/ venimo





WHAT TO  
SERVE



Recipe

# BEEF & VEAL MEATBALLS & PORT REDUCTION

# SIRLOIN TOASTS WITH ZESTY CRUMBS

Recipe







WHAT TO  
SERVE

# CHICKEN BITES WITH SMOKED CUMIN MAYO

Recipe



Recipe

# SESAME- CRUSTED TUNA IN MISO GINGER SAUCE

MORE RECIPES >>





WHAT TO  
SERVE

# STUFFED PORK LOIN

Recipe



Recipe

# SMOKED ALMOND DIP

WHAT TO DRINK >>





WHAT TO  
DRINK

# PRICKLY PEAR MARGARITA

Recipe



*signature*  
COCKTAIL

# TOP NOTCH TEQUILA

Link



MORE BAR >>



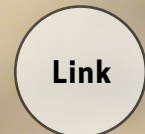


WHAT TO  
DRINK

# 2ND LABEL BORDEAUX



Local French  
wines available  
in the USA.



WHAT TO STAGE >>





WHAT TO  
STAGE

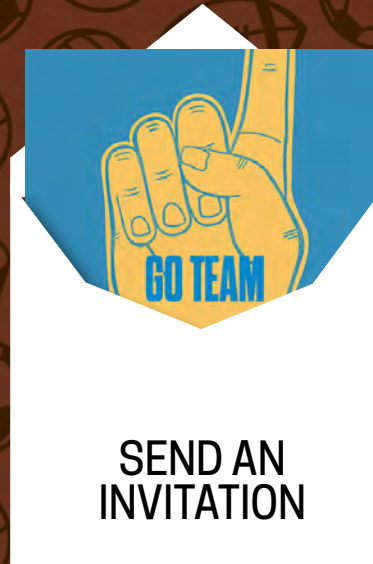
# THE ULTIMATE MAN CAVE

Link

FIAT + SMEG collaborate to create the coolest,  
most show-stopping refrigerator.

SMEG 500

SMEG 200







SIGN UP!

FRESH CONTENT  
DELIVERED EACH WEEK:

--

RECIPES FROM TOP CHEFS

--

CREATIVE MIXOLOGY

--

DECOR

--

WHAT TO WEAR

--

COOL TOOLS

--

STELLAR INGREDIENTS

NEXT MONTH

# DAY OF THE DEAD

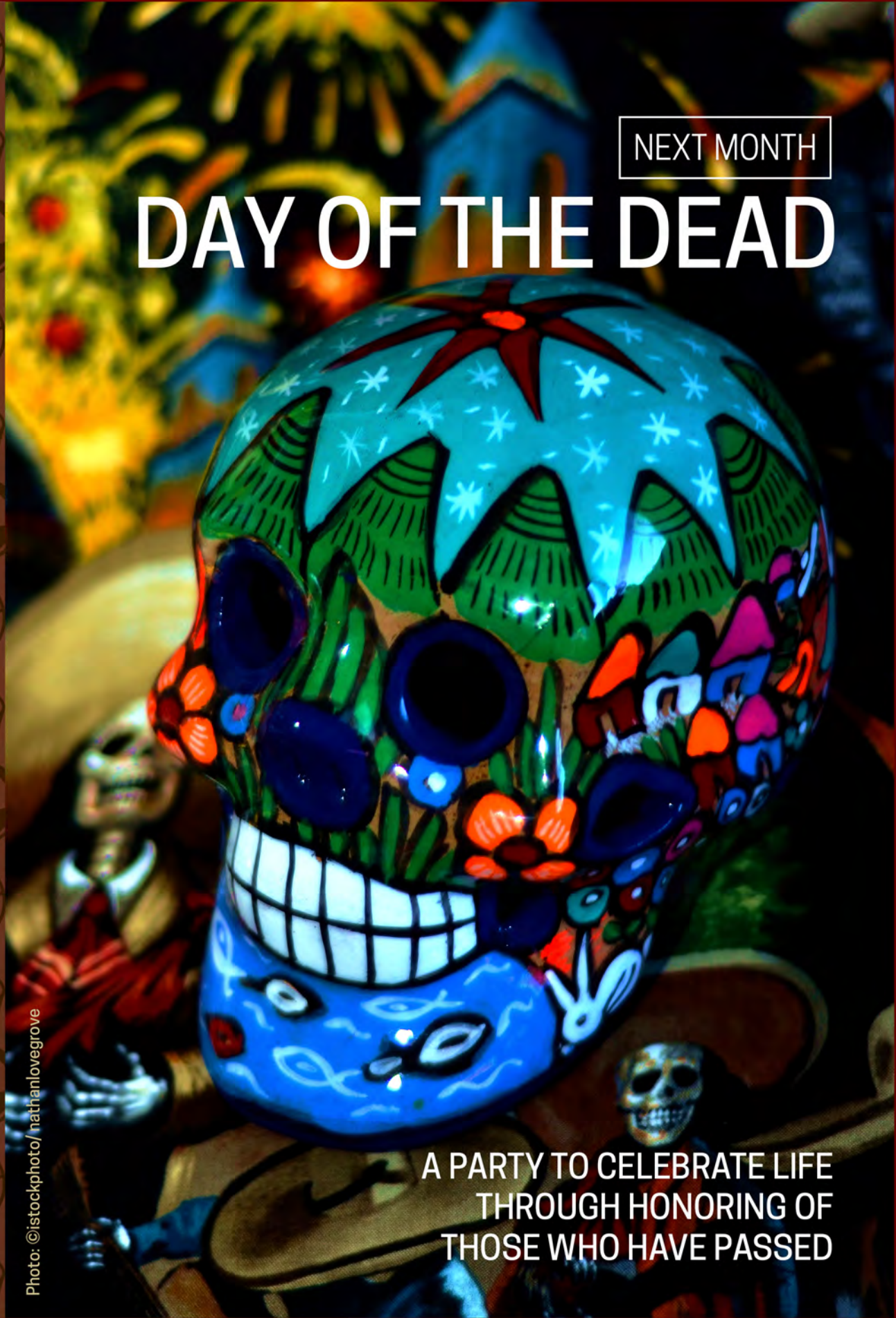


Photo: ©istockphoto/ nathanlovegrove

A PARTY TO CELEBRATE LIFE  
THROUGH HONORING OF  
THOSE WHO HAVE PASSED





## SHOPPING LIST

1 LB ground beef  
1 LB ground veal  
prosciutto  
parsley  
pignoli nuts  
s + p  
3 eggs  
panko bread crumbs  
prunes  
orange  
3 CUPS port wine

# BEEF & VEAL MEATBALLS & PORT REDUCTION

## PREHEAT OVEN 375°F... MAKE THE BALLS

1 LB ground beef  
1 LB ground veal  
2 oz prosciutto, minced and cooked till crispy  
1 1/2 CUPS parsley, minced  
1/2 CUP pignoli nuts, toasted, crushed  
s + p  
3 eggs, lightly beaten  
3/4 CUP panko bread crumbs

Mix all ingredients together, and roll into 1-inch balls. Place on a parchment-lined baking tray. Bake for 25 min, turning once for even cooking.

## MAKE THE SAUCE

1/2 CUP prunes, pitted, chopped  
1/2 orange, chopped  
1 TB orange zest  
3 CUPS port wine

In a small saucepan, bring ingredients to a boil, then simmer about 40 min till reduced and syrupy. Push through a fine mesh strainer, and discard the prunes.

## TO SERVE

parsley, broken into individual leaves or finely chopped

Put a pick into each ball, drizzle with sauce, and garnish with parsley. Set a bowl of the sauce for dipping alongside.

<< BACK

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PARTY NO. 20

UP YOUR GAME SPORTS PARTY

Present a rich taste of decadence, in the form of a ball. The flavors of both meats mesh well with the freshness of the parsley and the port reduction. Make sliders out of these, if desired, and add sauteed onions as a topping.

**MAKES 62 BALLS (ABOUT 1 INCH)**





## SHOPPING LIST

lemon  
parsley  
garlic  
breadcrumbs  
olive oil  
1 Lb sirloin steak  
s + p  
a long loaf of  
semolina bread  
orange or cherry  
tomatoes  
Zesty Crumbs  
capers  
1 small onion

# SIRLOIN TOASTS WITH ZESTY CRUMBS

## MAKE THE CRUMBS

zest and juice 1 lemon  
1/2 bunch parsley, finely  
chopped  
2 cloves garlic, finely chopped  
1 CUP breadcrumbs  
3 TB olive oil

Mix together in a bowl. Crumbs should be kind of sticky.

## SEAR THE STEAK

1 LB sirloin steak  
s + p

Right before cooking, season steak with s + p. Grill the  
steak or broil in the oven. Let rest. Slice into thin strips.

## MAKE THE TOASTS

semolina bread, cut loaf into  
1/2-inch rounds  
olive oil  
orange or cherry tomatoes,  
sliced thinly (horizontal  
slices)  
seared steak  
Zesty Crumbs  
2 TB capers  
1 small onion, cut into very  
thin rings

On each slice of bread, drizzle olive oil. Line slices of  
tomato, top with steak. Sprinkle crumb mixture over the  
steak, add a couple of capers, and a ring or two of the  
onion.

<< BACK

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PARTY NO. 20

UP YOUR GAME SPORTS PARTY

Men love sports, and men love  
steak. This recipe provides a simple  
way to get steak into your guest's  
hands, sans utensils. Just broil or  
grill the steak and set out on sliced  
bread. The lemon and parsley mixed  
with the crumbs gives the dish a  
dotted effect and a extra zip of  
flavor. Sprinkle away!

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**MAKES 14 TOASTS AND  
1.25 CUPS OF THE CRUMBS**





## SHOPPING LIST

1 LB chicken breasts  
smoked salt  
mayonnaise  
cumin  
The Smoking Gun  
optional: herbs,  
oregano, parsley or  
chives for garnish

# CHICKEN BITES WITH SMOKED CUMIN MAYO

## GRILL THE CHICKEN BREASTS

1 LB chicken breasts  
smoked salt

Get a grill pan nice and hot. Cut breasts into uniform thickness, if necessary, separate the tenderloin. Sprinkle with smoked salt. Grill.

## MAKE THE MAYO

2 TB mayo  
1/2 tsp cumin  
1/4 tsp smoked salt

Mix ingredients together in deep bowl. Spread mayo around the sides to create a lot of surface. Cover bowl in plastic wrap, with tube from The Smoking Gun inserted. Place wood chips in gun, light it as you would a pipe. Turn on gun, allow smoke to fill bowl, about 20 secs. Shut off gun. Allow smoke to remain for 2 to 3 min. Remove plastic. You will get a waft of smoke here, so avoid area with smoke detector. You might want to open a window for a minute to allow smoke to dissipate.

## MAKE THE BITES

With a sharp knife, cut breasts into bite-size pieces. Put a dollop of the mayo on the bites using a small spoon. Spear with toothpick. If you have any oregano, parsley or chives around, chop and sprinkle over the bites to decorate.

[<< BACK](#)

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PARTY NO. 20

UP YOUR GAME SPORTS PARTY

The addition of smoke into the mayo truly makes this dish special. To do this, you will need to purchase The Smoking Gun by PolyScience. It adds smoke flavor without adding heat, so perfect for mayo, butter, juices, you-name-it. You'll be really surprised at how much flavor can be added in just a few minutes. When using the gun, you only need to add smoke the mayo for about 20 seconds, just enough to fill the bowl. Alternate serving idea: turn this into a smoked chicken salad, and serve atop fresh spinach and sunflower seeds.

**MAKES ABOUT 80 BITES**





## SHOPPING LIST

ginger  
brown rice miso  
lime  
tamari  
grapeseed oil  
brown sugar  
sesame oil  
white balsamic vinegar  
10 oz sushi-grade ahi tuna steak  
black sesame seeds  
white sesame seeds  
salt  
grapeseed oil  
baby bibb lettuce leaves

# SESAME-CRUSTED TUNA IN MISO GINGER SAUCE

## MAKE THE MISO GINGER SAUCE

2-inch pc fresh ginger, chopped  
3 TB brown rice miso  
juice of 1 lime  
1 TB tamari  
1 TB grapeseed oil  
2 TB brown sugar  
3 TB sesame oil  
3 TB white balsamic vinegar

In a food processor, blend all ingredients until creamy. Refrigerate overnight for more intense flavors.

## PREPARE THE TUNA

10 oz sushi-grade ahi tuna steak (if frozen, defrost overnight in the fridge)

Pat dry. Cut tuna into long rectangles (about 1 1/2 inches around).

## COAT THE TUNA

2 TB black sesame seeds  
2 TB white sesame seeds  
salt

In a flat bowl, add the sesame seeds and salt. Coat tuna on all four sides.

## COOK THE TUNA

1 TB grapeseed oil  
tuna

In a warm skillet, heat oil. Sear tuna about 30 sec each side, using tongs to turn.

## MAKE THE BITES

baby bibb lettuce leaves  
Miso Sesame Ginger Sauce

Slice tuna into 1/2-inch pieces. Place each slice on a leaf of bibb lettuce, top with sauce.

<< BACK

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PARTY NO. 20

UP YOUR GAME SPORTS PARTY

Healthy party fare to impress even your pickiest friends. This seared tuna gets dressed up in black and white sesame seeds before searing for extra pizzazz. Make sure to buy sushi-grade tuna, as it will be only barely cooked.

**MAKES 10-12 BITES AND ABOUT 3/4 CUP OF SAUCE**





## SHOPPING LIST

vegetable oil  
4 yellow plantains, just starting to turn black  
salt  
powdered sugar  
5 LB pork loin butterflied (see next page for details)  
pepper  
chili powder  
red onion, cut into thin rings  
fresh parsley  
honey  
large white onion  
optional: Sweet Hot Sauce (see recipe from the Tropicalia Party, No. 7)

# STUFFED PORK LOIN

## PREPARE THE STUFFING

1/2 TB vegetable oil  
4 yellow plantains, peeled, cut into 1/2 inch slices  
salt, to taste  
1 1/2 tsp powdered sugar

Heat oil over medium heat. Add the plantains. Sprinkle salt. Brown both sides, about 3 min each. Move to dish. Sprinkle with the sugar and a little more salt.

## PREHEAT OVEN 375°F ... STUFF THE PORK

5 LB pork loin, butterflied (see next page for details)  
salt  
pepper  
chili powder  
cooked plantains  
1 small red onion, cut into thin rings  
fresh parsley, minced  
1 tsp honey

Season the meat with salt, pepper, and chili powder.

Line the plantains in rows, leaving about an inch on the left, bottom and top. Leave about 2 inches clear on the right so when you roll the pork it will seal at that end. Toss onion rings, parsley, and honey over the stuffing. Roll pork. Tie with string every 1 1/2 inches or so.

## ROAST THE PORK

1 large white onion, cut into 1/2-inch thick rings  
Sweet Hot Sauce  
parsley leaves for garnish

Place intact onion rings at the bottom of a roasting pan with some water. Place roast on top. Move to oven, middle rack. Cook for about 1 hr (internal temperature should be 135°F).

Move roast to a cutting board, top with an aluminum foil tent. After 15 min, cut strings with a scissor, slice into 3/4-inch slices. Line slices on a plate, drizzle pan drippings, top with Sweet Hot Sauce if using, and garnish with parsley leaves. Serve with a small bowl of Sweet Hot Sauce and another bowl with the onions from the bottom of the pan.

<< BACK

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PARTY NO. 20

UP YOUR GAME SPORTS PARTY

Make this party-perfect pork for serving during game breaks. It will be a welcome slice of hearty meat and side-dish in one. We chose plantains that are yellow, just starting to turn black, which were sweet but not overly so. As for butterflying the loin, you could ask a butcher, or give it a shot yourself. You will need a very sharp long knife. Watch this video by Chef John on the FOOD WISHES channel, on YouTube and you may become hypnotized by the chef's very pleasant, amusing and informative steps.

MAKES ABOUT 12-15 SLICES





## SHOPPING LIST

smoked roasted almonds  
peanut oil  
tamari  
water  
2 limes  
maple syrup  
smoked salt  
3 apples

# SMOKED ALMOND DIP

## GET OUT THE FOOD PROCESSOR

2 CUPS smoked roasted almonds  
5 TB peanut oil

Pulse nuts till very crumbly. Drizzle oil into running processor. Process with light touch.

## ADD FLAVOR TO THE MIXTURE

2 TB tamari  
1/4 CUP of water  
juice of 1 lime  
2 TB maple syrup  
1 TB smoked salt

Add all ingredients to mixture. Process till combined.

## SLICE THE APPLES

3 apples  
juice of 1/2 lime

Slice apples in half, quarter. Remove core, cut each quarter into 6 slices. In bowl, toss apple slices with freshly squeezed lime juice. When displaying, stick one or more apple slices in dip to encourage dipping.

[<< BACK](#)

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PARTY NO. 20

UP YOUR GAME SPORTS PARTY

Fans of savory desserts will think this dip's smoky nut flavor adds extra pleasure to game watching. Pair it with crisp, citrusy apples, carrots or pretzels.

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**MAKES ENOUGH DIP FOR AT LEAST 72 APPLE SLICES**





# PRICKLY PEAR MARGARITA

## SHOPPING LIST

your favorite Tequila  
(we used Herradura  
Reposado)

Bungalow 23 Prickly  
Pear Margarita mixer

## MAKE THE COCKTAIL

2 oz Tequila

4 oz Bungalow 23 Prickly Pear  
Margarita mixer

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

[<< BACK](#)

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PARTY NO. 20

UP YOUR GAME SPORTS PARTY

We suggest pairing a top-notch  
tequila with a worthy mixer. This  
one does all the work for you, just  
pour and stir for an extraordinary,  
and sophisticated cocktail.

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**MAKES ONE COCKTAIL**