

HOB NOB

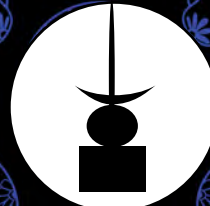
N° 21



DAY OF THE DEAD

Photo: @istockphoto/ rathianlovegrove

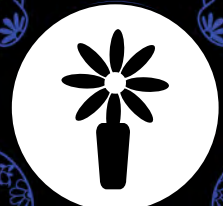
HOST *this* PARTY *in 3 steps*



WHAT TO
SERVE



WHAT TO
DRINK



WHAT TO
STAGE

[BEHIND THE THEME]



Link

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WHAT TO
SERVE



Recipe

MEXICAN TOMATO SOUP
& GRILLED CHEESE

MARINATED
BLACK OLIVE
BRUSCHETTA

Recipe



MORE RECIPES >>



WHAT TO
SERVE



Recipe

ROASTED CARROTS
WITH CREAMY KALE DIP

SQUID INK
PASTA WITH
SHRIMP

Recipe



MORE RECIPES >>



WHAT TO
SERVE

BROWN TOMATO CHIPOTLE SALSA

Recipe



APRICOTS STUFFED WITH PISTACHIOS & CREAM

Recipe



WHAT TO DRINK >>



WHAT TO
DRINK

CHOCOHOLIC

Recipe

signature
COCKTAIL

BLOODY GOOD REDS

Link



DECOR >>



WHAT TO
STAGE



Link

IN THE BLACK

Achieve carving splendor with these sharp characters from Stelton.



**HOB
NOB**
weekly

SIGN UP!

FRESH CONTENT
DELIVERED EACH WEEK

RECIPES FROM TOP CHEFS

CREATIVE MIXOLOGY

COOKBOOKS

WHAT TO WEAR

COOL TOOLS

STELLAR INGREDIENTS



NEXT MONTH

WEEKEND GUESTS

HOLIDAYS MEAN HOSTING—AND OUT-OF-TOWN GUESTS. WE'VE GOT THE FORMULA FOR A WEEKEND OF FRIVOLITY AND FUN.

Photo: ©istockphoto/ knape



SHOPPING LIST

2 LB heirloom tomatoes
EV olive oil
s + p
onion
garlic
guajillo chile
28 oz can crushed tomatoes
2 CUPS organic chicken broth
cilantro
1 stick butter
turbinado sugar
sliced rye bread
extra sharp cheddar cheese
avocado

MEXICAN TOMATO SOUP & GRILLED CHEESE

ROAST THE TOMATOES... PREHEAT OVEN 375°F

2 LB heirloom tomatoes, quartered

EV olive oil

s + p

Spread tomatoes onto a baking sheet and drizzle with olive oil. Season with s + p. Roast on the middle shelf for about 1 hour, till the skins are blistered and the tomatoes have shrunk in size.

PREPARE THE CHILE

1 whole dried guajillo chile

Simmer for 10 min to soften. Let sit in water for 10 min more.

START THE SOUP

3 TB EV olive oil

1 med onion, diced

4 cloves garlic, chopped

1 guajillo chile, soaked

1 can (28 oz) crushed tomatoes

Heat oil in a Dutch oven over med heat. Add onion and sauté for 5 min. Stir in the garlic and pepper, sauté another 4 min. Incorporate crushed tomatoes, simmer covered for 10 min.

FINISH THE SOUP

2 CUPS organic chicken broth

roasted tomatoes

1/4 CUP cilantro, minced

1/4 CUP turbinado sugar

1/2 tsp salt

1/4 tsp pepper

Add ingredients to the pot, bring to a boil, then continue to simmer covered, about 30 min, stirring occasionally. Remove pepper, Let soup cool slightly, then transfer to a blender in batches. Blend until smooth.

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PARTY NO. 21

DAY OF THE DEAD PARTY

Soup is a super easy way to get copious bites onto your party buffet. This Mexican version of tomato soup houses a couple of pounds of roasted heirloom tomatoes which give it a fresh twist. Guajillo pepper, avocado and cilantro complete the seasoning mix. Serve this soup warm or cold.

MAKES 40 SHOOTERS & MINI GRILLED CHEESE BITES

RECIPE CONTINUES>>



MAKE THE GRILLED CHEESE

1 stick butter, room temperature
10 slices rye bread
1 LB extra sharp cheddar cheese, room temperature

Toast the bread, then butter one side of each slice of bread. Into a heated skillet, place bread buttered side down, top with cheddar, and 2nd slice of bread with butter on the outside. Press together. Heat for 4 to 5 min, flip and heat another 5 min. Move to a cutting board and let cool slightly, cut in half, then each half on the diagonal, into 4 triangles.

TO SERVE

1 avocado, cut into small cubes, for garnish
sprigs of cilantro, for garnish

Pour soup into shooter glasses about 3/4 of the way, top with a cube of avocado and sprig of cilantro. Insert grilled cheese triangle into the top at an angle.



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PARTY NO. 21
DAY OF THE DEAD PARTY



MARINATED BLACK OLIVE BRUSCHETTA

SHOPPING LIST

1 CUP black olives
[choose Nicoise if you are looking to serve something milder, or try wrinkled varieties, such as Greek Throubes or French Nyons, or if you can find Moroccan Beldi]

EV olive oil

red pepper flakes

1 orange

garlic

parsley

white vinegar

crusty, dense 15”
baguette

MARINATE THE OLIVES

2 CUPS black olives

1/2 tsp red pepper flakes

2 tsp orange zest

3 slices orange

4 cloves garlic, minced

4 TB parsley, chopped

EV olive oil

Lightly crush the olives, and transfer to a glass jar with a lid. Add the spices and cover with olive oil. Allow to marinate at room temperature for 1 to 3 days, shaking the jar occasionally.

MAKE THE BRUSCHETTA

crusty baguette, cut into thin slices

EV olive oil

orange curls, for garnish

thyme, minced, for garnish

Drizzle olive oil onto bread. Take marinated olives and crush 3 onto each baguette slice. Top with orange curls and a touch of thyme.

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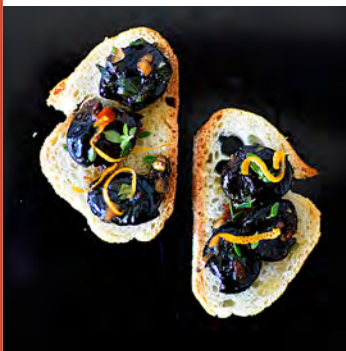
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PARTY NO. 21

DAY OF THE DEAD PARTY

Make olives that much more enticing by marinating for three days in flavors sweet, spicy and savory. We chose crinkly Moroccan olives which lost a little of their leathery texture and soaked up the flavors nicely. The orange slices and curls add to the orange and black theme, in addition to giving the olives an additional level of taste.

MAKES ABOUT 30 BITES





SHOPPING LIST

1 LB tricolor carrots
EV olive oil
honey
thyme
red pepper flakes
garlic
1 bunch curly kale
salt
fresh ricotta cheese
Greek yogurt
lemon
chili powder
cumin
black pepper

ROASTED CARROTS WITH CREAMY KALE DIP

ROAST THE CARROTS...PREHEAT OVEN 400°F

1 LB tricolor carrots, with green tops
2 TB EV olive oil
1 tsp honey
1 TB thyme, minced

Place carrots in a row on a baking sheet lined with parchment, drizzle with olive oil and honey, then sprinkle with thyme. Roast for 1 hour.

MAKE THE CREAMY KALE DIP

2 TB EV olive oil
1/2 tsp red pepper flakes
3 cloves garlic, minced
1 bunch curly kale, sliced into thin ribbons (about 6 cups)
1/2 tsp salt
--
1 CUP fresh ricotta cheese
1/2 CUP Greek yogurt
1 TB thyme, chopped
juice from 1/2 lemon
1/2 tsp chili powder
1/2 tsp cumin
1/2 tsp black pepper

In large pan, heat olive oil. Add red pepper flakes, garlic, saute 30 sec. Add kale, salt, and cook covered, stirring occasionally, for 3-4 min till cooked through. Allow to cool.

Transfer to food processor. Add rest of the ingredients and pulse until smooth.

TO SERVE

thyme, minced, for garnish (optional)

Present carrots on a serving platter with a bowl of the creamy kale dip, sprinkle with more thyme.

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PARTY NO. 21

DAY OF THE DEAD PARTY

The trifecta of carrots come alive in this harvest dish. Caramelize the carrots and pair with creamy and healthy kale, for the ultimate healthy party snack.

MAKES ABOUT 60 CARROT STICKS AND ABOUT 2 CUPS OF CREAMY KALE DIP

SQUID INK PASTA WITH SHRIMP



SHOPPING LIST

1 LB squid ink pasta
[we used Filotea La Pasta Originale Spaghetti Chitarra al Nero di Seppia]

EV olive oil

panko breadcrumbs

thyme

lemon

1 onion

garlic

white wine

red pepper flakes

salt

1 LB baby shrimp

COOK THE PASTA

1 LB Filotea La Pasta Originale Spaghetti Chitarra al Nero di Seppia (squid ink pasta)

Bring a large pot of water to a boil. Cook pasta for 3 min. When draining pasta, reserve 1/2 cup of pasta water for the sauce.

TOAST THE BREADCRUMBS

2 TB EV olive oil

1 CUP panko breadcrumbs

1/8 CUP thyme, roughly chopped

zest of 1 lemon

Heat olive oil gently in a large saucepan over low heat. Stir in breadcrumbs, herbs and lemon zest, saute for about 3 min, till the crumbs have browned. Set aside.

MAKE THE SAUCE

1/2 CUP EV olive oil

1 onion, sliced into thin rings

4 cloves garlic, minced

1/2 CUP white wine

1/2 tsp red pepper flakes

1/2 tsp salt

Heat olive oil in a large saucepan over medium heat. Add onions and saute for 5 min. Add garlic, saute for about 1 min (do not let it brown). Add wine, crushed red pepper, and salt and let reduce by half, about 5 min.

ADD THE SHRIMP

1/2 CUP pasta water

1 LB shrimp, shells removed

Add water and shrimp, bring to a boil, cover and let shrimp poach for 2 min, stirring once. Toss with cooked pasta, and let flavors meld another 2 min.

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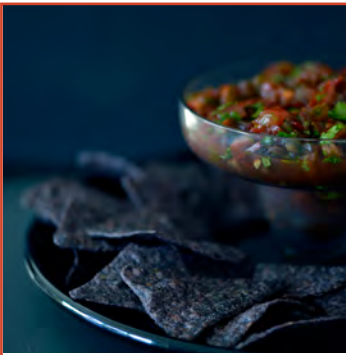
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PARTY NO. 21

DAY OF THE DEAD PARTY

Turn pasta serving on its head with this inky, black pasta in a heady garlic-white wine sauce—a truly satisfying combination of textures and flavors that is sure to wow guests on every level.

MAKES ABOUT 20 SMALL BOWLS



BROWN TOMATO CHIPOTLE SALSA

SHOPPING LIST

Kumato brown tomatoes
7.5 oz can chipotle peppers in adobo sauce
lime
cilantro

GRAB A NICE SHARP KNIFE...

5 brown tomatoes
1 can of chipotle peppers, chopped, adobo sauce reserved
juice of half lime
2 TB cilantro, chopped finely

To create nice little tomato chunks, cut a slice off the top, then cut in half, scoop out the seeds with a spoon, and flatten. In a bowl, mix in chipotles, lime juice, and cilantro. Depending on how spicy you want it, add adobo sauce incrementally.

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PARTY NO. 21
DAY OF THE DEAD PARTY

A darker salsa for a more sultry presence. Serve with blue corn tortilla chips to continue the serious mood. Removing the seeds from the tomatoes makes for a chunkier, and less wet salsa.

MAKES ABOUT 2 CUPS



SHOPPING LIST

20 dried apricots
turbinado sugar
lemon
mascarpone cheese
pistachio nuts
lemon thyme
powdered sugar

APRICOTS STUFFED WITH PISTACHIOS AND CREAM

SOAK THE APRICOTS

20 dried apricots
2 cups water

Soak the apricots in cold water overnight.

COOK THE APRICOTS

1/2 CUP turbinado sugar
squeeze of lemon juice

Remove apricots from liquid. Add the liquid to a pan with sugar and bring to a boil. Reduce heat and cook for 5 min. Add apricots and simmer for 20 min till apricots are tender. Remove apricots, continue simmering liquid another 20 min till the liquid thickens to a syrup. Remove from heat, squeeze in lemon juice. Allow to cool. Transfer to a squeeze bottle and refrigerate.

MAKE THE CREAM FILLING

1/2 CUP mascarpone cheese
1/4 CUP pistachio nuts,
chopped finely
1/2 TB lemon thyme, minced

Mix ingredients together in a bowl.

CREATE THE BITES

1/8 CUP pistachio nuts,
chopped
syrup
powdered sugar, for garnish
(optional)

Cut apricots in half leaving one side attached. Spoon in cream filling, and close. Roll edge in pistachios. Drizzle syrup on top. Spear with small fork. Dust with powdered sugar.

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DAY OF THE DEAD PARTY

Who knew that dried apricots could be resurrected to their original succulent state? These were soaked overnight, then cooked with sugar to create a fruit-forward syrup, perfect for drizzling over the bites.

MAKES 20 BITES



THE CHOCOHOLIC

SHOPPING LIST

1 box Republic of Tea
Hibiscus Coconut Tea
Plantation Pineapple
Rum
1 bottle Cabernet
Sauvignon
Fee Brothers Aztec
Chocolate Bitter
1 jar Luxardo
Marachino Cherries

MAKE THE TEA

Republic of Tea Hibiscus
Coconut Tea
2 TB turbinado sugar

Boil 18 ounces water, let tea bag steep for 15 min. [One tea bag makes 3 cocktails, plan accordingly.] Add sugar. Allow to cool, preferably refrigerate before using.

GET A SHAKER

4 oz Plantation Pineapple Rum
6 oz Republic of Tea Hibiscus
Coconut Tea
1 oz Cabernet Sauvignon
4 drops Fee Brothers Aztec
Chocolate Bitter
garnish with one Luxardo
Marachino Cherry

Shake ingredients with ice, strain into a coup glass, add cherry.

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DAY OF THE DEAD PARTY

Dark and stormy hues, and strong waves of fruit and chocolate make this the perfect autumn sipper. Brew the tea ahead of time and store in the fridge before your gathering.

MAKES ONE COCKTAIL