



BACK TO BASIC INSTINCTS. ENJOY
HOBNOB'S PLAN FOR HOSTING A
PAIN-FREE, GRAIN-FREE GATHERING.

paleo PARTY

RECIPE

bagel style almond crackers



RECIPE

potatoes & carrots

cumin coconut yogurt



RECIPE

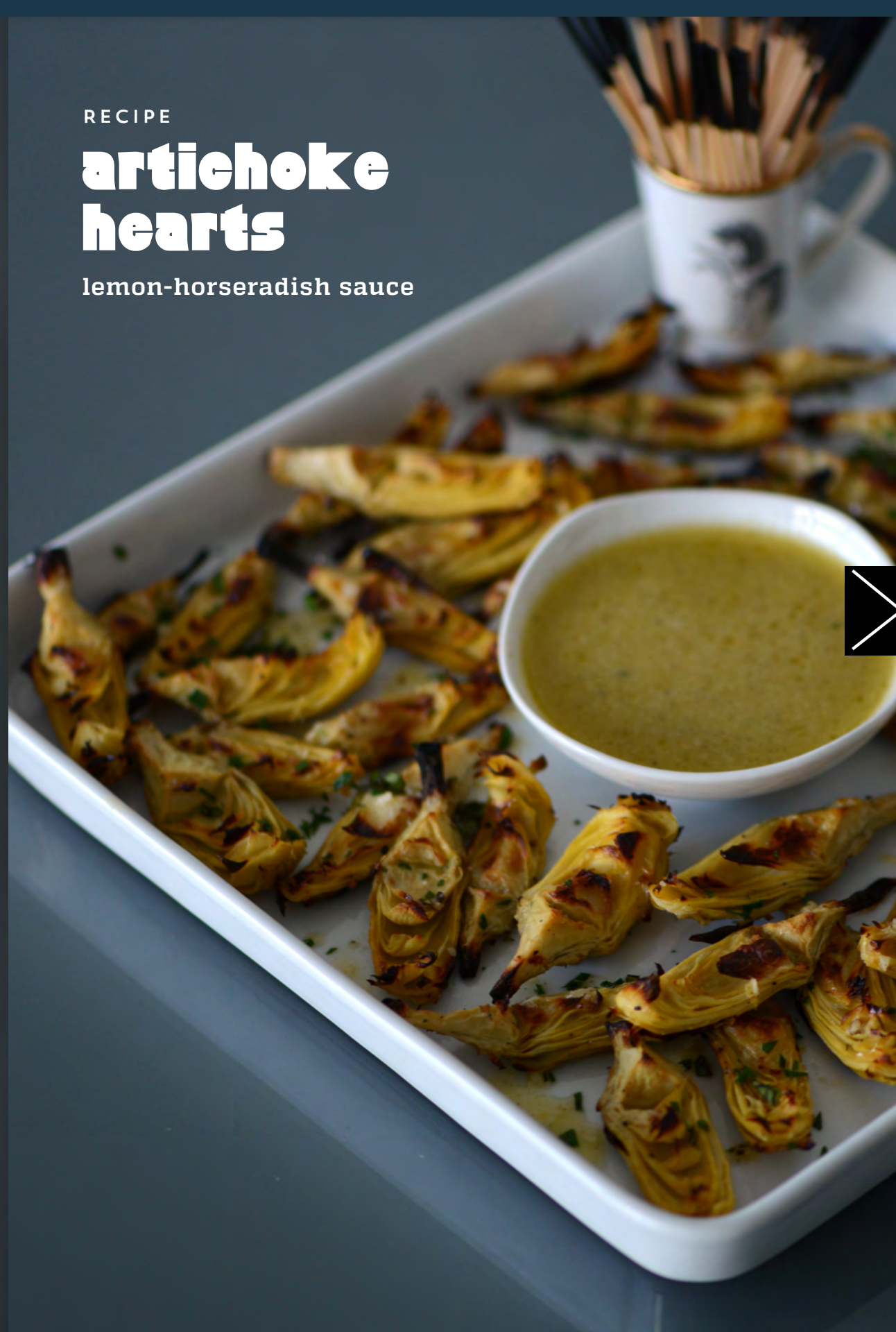
duck breast

pomegranate cranberry sauce

RECIPE

artichoke hearts

lemon-horseradish sauce



RECIPE

turkey patties

cucumber basil pesto



RECIPE

cumin spiced crackers



CORNICHON

SERRANO RESERVA

RED PEPPER
STRIPS

CUMIN
SPICED
CRACKERS

MOLINARI
FINOCCHIONA

PLAINVILLE
ROASTED TURKEY
BREAST

FIGS

CHAMPAGNE
GRAPES

ZUCCHINI
SLICES

OLIVES

FRA' MANI
NOSTRANO

BAGEL STYLE
ALMOND
CRACKERS

MOLINARI SOPRESSATA

SWEETIE
DROP
PEPPERS

charcuterie board

THE BAR

low sugar ciders

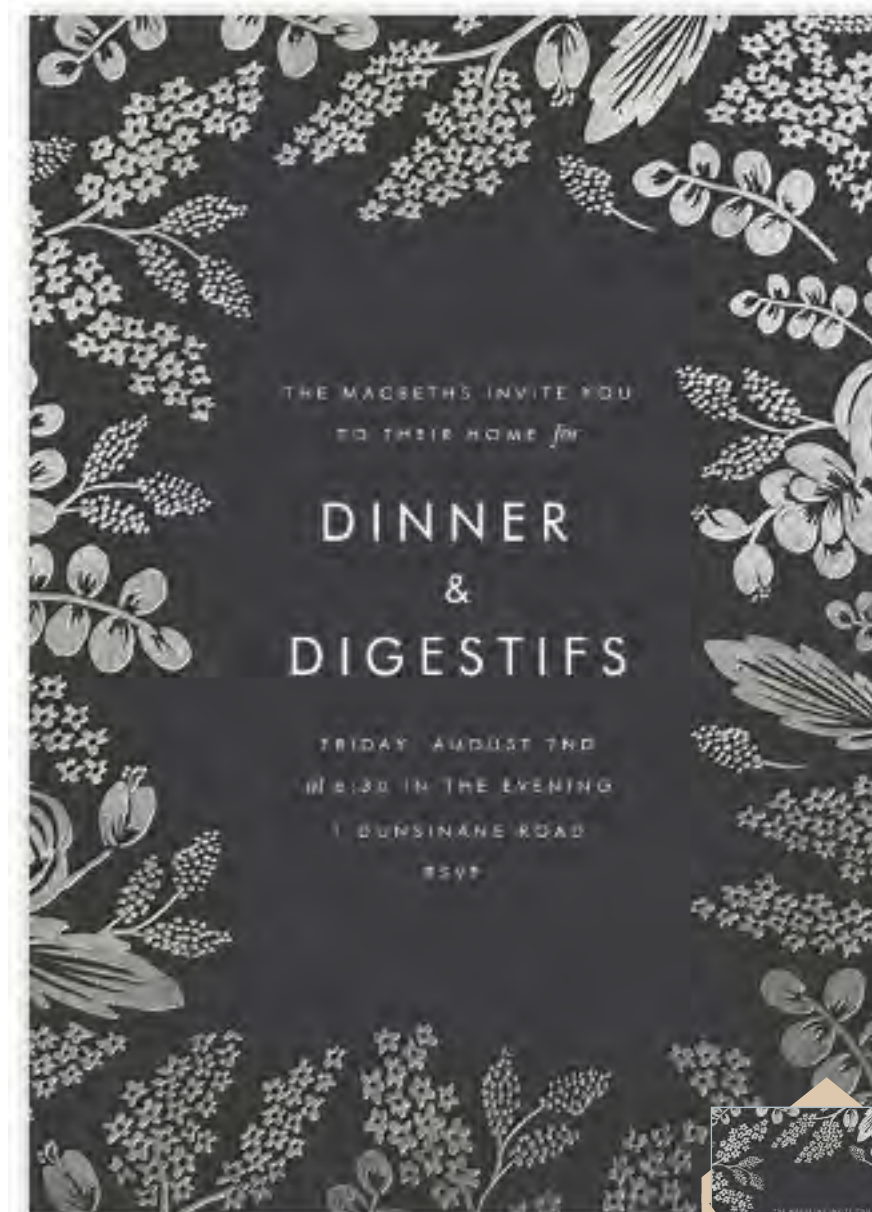


ONE OF A KIND STYLE

hand-crafted



BEAUTIFUL—AND MADE JUST FOR YOU—A
SELECTION OF HANDCRAFTED GOODIES FOR
SERVING IN STYLE.



THE INVITATION: SEND
A DIGITAL CARD @
PAPERLESS POST

SPOTIFY PLAYLIST

sexy rhythms in rock



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SHOPPING LIST

almond flour
almond oil
egg
sesame seeds
poppy seeds
golden flax seeds
sunflower seeds
sea salt

Grain-Free Crunchy Bagel-Style Almond Crackers

PREHEAT OVEN 325°F... MAKE THE DOUGH

1 3/4 CUP almond flour
1 TB almond oil
1 egg, beaten

In a large bowl combine all ingredients, knead well, and shape into a ball. Place onto a sheet of parchment paper that fits a baking pan. Transform dough ball into a rectangle echoing the shape of the parchment. Top with second piece of parchment and roll out dough to between 1/16- and 1/8-inch thickness. I like keeping the edges ragged so the tips will get more brown. You may need to fill in some holes as the dough escapes the parchment, so just break off those parts and fill in as necessary.

PREPARE SEED MIX

1 TB sesame seeds
1 TB poppy seeds
1 TB golden flax seeds
1 TB sunflower seeds
1/2 tsp sea salt

In a small bowl, mix thoroughly. Sprinkle evenly over rolled-out dough. Cover with clean parchment paper and roll over to set seeds into the dough.

BAKE THE CRACKERS

Bake for roughly 23 min. The crackers should be browned on the edges. Move with parchment to a cooling rack and allow to cool, about 10-15 min. Break apart by hand into irregular shapes. Store in an airtight container. Try not to eat them!

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HOBNOBMAG.COM
PARTY NO. 21
THE PALEO PARTY

Between the poppy and sesame seeds, my favorite bagel toppings, these crackers not only taste fab, but make for a spectacularly speckled presentation, perfect for a party.

MAKES ROUGHLY 40 PIECES



SHOPPING LIST

1 LB mixed color baby potatoes
5 large carrots
5 mini peppers (yellow, red, orange)
olive oil
s + p
coconut yogurt
cumin

Roasted Baby Potatoes and Carrots with Cumin Coconut Yogurt Dip

PREHEAT OVEN 425°F...ROAST THE POTATOES AND CARROTS

1 LB mixed color baby potatoes, cut in half (keep small ones whole for variety)
5 large carrot bottoms, cut into 1-inch chunks (match potato size)
5 mini peppers (yellow, red, orange), cut and use bottoms
1 TB olive oil
1/8 tsp salt
1/8 tsp pepper

In a bowl, toss ingredients in oil to coat sprinkle with s + p. Move to a baking sheet lined with parchment. Bake for 30 min, till tender and browned.

MAKE THE CUMIN COCONUT YOGURT DIP

1/2 CUP coconut yogurt
1/4 tsp cumin
1/2 tsp salt
1/2 tsp white pepper

Place all ingredients into a blender, and emulsify.

TO SERVE

Put roasted mix in a nice bowl with a side of dip, ad some toothpicks.

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PARTY NO. 21
THE PALEO PARTY

These little babies are roasted bits of party fun. Perfect for popping into mouths, and keep the action moving. The dip supplies an Indian-style spiced, creamy foil.

MAKES 60-70 BITES



SHOPPING LIST

almond oil
duck breast from D'artagnan (about 3/4 LB)
pine nuts
dried cranberries
pomegranate
red onion
mint
orange
pomegranate molasses (or balsamic vinegar)
s + p

Duck Breast with Pomegranate Cranberry Sauce on Endive

SEAR THE DUCK BREAST

1 1/2 TB almond oil
duck breast

To a cold skillet, add oil, then place duck breast fat side down, cook for 7 min. Flip over and cook another 4 min. Remove from pan and let sit for 5 min. Slice into thin strips, then cut those in thirds to fit on the endive.

MAKE THE CRANBERRY POMEGRANATE SAUCE

1/4 CUP pine nuts
1/4 CUP dried cranberries, soaked for 15 min to soften, then chopped
1/4 CUP pomegranate arils
1 TB red onion, finely chopped
2 TB mint, chopped
1 TB orange zest
1 1/2 TB pomegranate molasses
1/8 tsp salt
1/8 tsp pepper

In a bowl combine all ingredients.

PUT IT ALL TOGETHER

2-3 heads endive
sliced duck
cranberry pomegranate sauce
--
garnish: mint, finely chopped

Cut the stem of the endive and pull off leaves in sections. Place one slice of duck on each leaf, top with sauce, then sprinkle chopped mint.

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PARTY NO. 21
THE PALEO PARTY

A little cheating here, with the pomegranate molasses, which does contain sugar, but oh so worth the combo with the duck. Substitute a high-end balsamic vinegar if you don't want the sugar.

Let the duck breast sit out at room temp for 20 min to 1 hour before cooking. I was inspired by the recipe from Honest Food for cooking the duck breast, read up if this is your first time cooking it. It's really quite simple.

<https://honest-food.net/how-to-cook-duck-breasts/>

MAKES 30 BITES



SHOPPING LIST

2 cans (8.5 oz)
artichoke hearts
olive oil
s + p
lemon
white wine vinegar
horseradish
Dijon mustard
garlic
coconut milk yogurt
parsley, for garnish

Crispy Artichoke Hearts with Lemon-Horseradish Sauce

PREHEAT OVEN TO 425° F... CRISP THE ARTICHOKE HEARTS

2 cans artichoke hearts,
quartered

2 TB olive oil

1/4 tsp salt

1/8 tsp pepper

juice from 1/2 lemon

Place artichoke hearts on a paper towel leafy side down to get rid of excess moisture. Then move a bowl, toss together all ingredients. Space artichokes evenly across a parchment-lined baking sheet, leafy side up. Roast 30-35 min, till tips turn brown.

MAKE THE VINAIGRETTE

1/4 CUP white wine vinegar

1 TB horseradish

1 TB Dijon mustard

1 clove garlic, squeezed in a
garlic press

1/4 tsp salt

1/2 tsp pepper

1 tsp lemon zest

2 TB coconut milk yogurt

--

1/4 CUP olive oil

--

garnish: 1 TB parsley, minced

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PARTY NO. 21

THE PALEO PARTY

These make a light, zingy snack. With the mix of the lemon and horseradish, and slight creaminess from the coconut yogurt, the flavors mesh perfectly with the artichoke hearts. With artichoke hearts quartered, they make a dainty bite, for something a little more substantial, buy whole artichokes and halve them.

MAKES ABOUT 40 BITES



SHOPPING LIST

ground turkey breast
egg
Worcestershire sauce
red onion
jalapeño
garlic
parsley
s + p
nutritional yeast
almond oil
2 cucumbers
basil
mint
pine nuts
thyme
olive oil

Turkey Patties Topped with Cucumber Basil Pesto

MAKE THE TURKEY PATTIES

1 LB ground turkey breast
1 egg
1/2 tsp Worcestershire sauce
1/2 small red onion, minced
1/2 jalapeño, minced
1 clove garlic, minced
1 1/2 TB parsley, minced
1/4 tsp salt
1/8 tsp pepper
2 TB nutritional yeast
almond oil

With a fork combine all ingredients, except oil, in a large bowl. With wet hands (the mix may be kind of sticky) take a small amount that fits in the palm of your hand, make a ball, then flatten. Size should be roughly 2 inches x 1/2-inch thick (two bites). Get a big skillet hot, add 1/8-inch oil to the pan, then add patties. Cook for 2 1/2 min, till nice and brown, then flip and brown other side. Let drain on a paper towel.

GET OUT THE FOOD PROCESSOR... PREPARE THE CUCUMBER

2 cucumbers, peeled
1 tsp salt

Cut cucumbers in half lengthwise and remove seeds with a spoon. Cut these in half and grate in the food processor. Move to a platter, sprinkle with salt and let it sit for about one hour. Transfer to a strainer and squeeze out as much liquid as possible, then place in a bowl.

MAKE THE PESTO

3 cloves garlic, chopped
1 1/2 CUPS basil leaves
3/4 CUP mint leaves
1/2 CUP pine nuts, roasted on a hot skillet
1 tsp fresh thyme leaves
1/2 CUP EV olive oil

Pulse together in a food processor. Add to the cucumbers and mix thoroughly.

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PARTY NO. 21
THE PALEO PARTY

This topping adds a burst of freshness and pesto vivacity to plain old turkey. There's also a crunchiness added, via onion and jalapeño bits as well, playing nicely, with the meat.

The turkey patties are a little fragile, so make sure oil covers the bottom of the pan to ensure they don't stick. Patties should be white halfway up the side before flipping. Run a spatula or fork under the patties while cooking for extra insurance.

As for the pesto, prepare the cucumbers ahead of time, but don't make the pesto till ready to serve. I made mine the night before and it did not keep its pretty green color, though it still tasted mighty fine.

MAKES 24 BITES



SHOPPING LIST

- sesame seeds
- hemp seeds
- chia seeds
- golden flax seeds
- cumin seeds
- sea salt
- almond flour
- almond oil
- egg

Crunchy Cumin Spiced Crackers with Mixed Seeds

PREHEAT OVEN 325°F... PREPARE SEED MIX

- 1 1/2 TB sesame seeds
- 1 1/2 TB hemp seeds
- 1 TB chia seeds
- 1 TB golden flax seeds
- 1 TB cumin seeds
- 1/2 tsp sea salt

In a small bowl, mix thoroughly.

MAKE THE DOUGH

- 2 CUPS almond flour
- seed mix
-
- 1 TB almond oil
- 1 egg, beaten

In a large bowl, mix dry ingredients, then add the oil and egg. Knead well, and shape into a ball. Place onto a sheet of parchment paper that fits a baking pan. Transform dough ball into a rectangle echoing the shape of the parchment. Top with second piece of parchment and roll out dough to between 1/16- and 1/8-inch thickness. I like keeping the edges ragged so the tips will get more brown. You may need to fill in some holes as the dough escapes the parchment, so just break off those parts and fill in as necessary.

BAKE THE CRACKERS

Bake for roughly 27 min. The crackers should be browned on the edges. Move with parchment to a cooling rack and allow to cool about 10-15 min. Break apart by hand into irregular shapes. Store in an airtight container. Try not to eat them!

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PARTY NO. 21
THE PALEO PARTY

These crackers assuage any crunch cravings, especially nice for those devoted to a grain-free Paleo diet. I did a few versions of these babies, in order to decide what flavors matched best with what. The cumin seeds in the first recipe add almost a lemony zing, with the flavor profile akin to Indian and Moroccan cuisines. Therefore, they make a perfect vessel for dipping into hummus, (for non-Paleo participants, that is). For traditional Paleoists, pair with guacamole, a swath of butter or sliced avocado, or enjoy nakedly on their own. We included them on our charcuterie board, so people could match them with meat slices, and the Crispy Artichoke Hearts. Eat them with or in a salad, in lieu of croutons, they soak up the dressing nicely while keeping their crunch. Include some red pepper in the salad, the flavors really work especially well together.

MAKES ROUGHLY 45 PIECES