

SEARED BEEF BROCHETTES WITH WHOLE GRAIN MUSTARD AND GARLIC MARINADE

Makes 24 brochettes

Marinade (makes 1/3 cup):

5 garlic cloves, minced	1 Tablespoon soy sauce
2 Tablespoons whole-grain mustard	2 Tablespoons white wine vinegar
2 Tablespoons Dijon mustard	1 Tablespoon honey
1 Tablespoon Spanish paprika	1 1/2 lbs. flank steak, trimmed
1/2 teaspoon kosher salt	2 Tablespoons canola oil, for grilling beef
1/8 teaspoon ground black pepper	24 8-inch bamboo skewers

STEP 1: Prepare Marinade - Combine the garlic, mustards, paprika, salt, pepper, soy sauce, vinegar and honey in a large bowl and whisk together. Cover with plastic wrap and let marinade rest while trimming the steak.

STEP 2: Prepare Beef - Cut the entire flank steak in half lengthwise. Then cut the beef across the grain into 1/4-inch thick slices on the bias (See your chef if this was not covered in the demonstration).

STEP 3: Marinate Beef - Toss the beef strips into the bowl with the marinade. Mix well. Working in batches, marinate beef with an instant marinator (see your chef if this was not covered in the demonstration). Alternately, let beef marinate, covered, for 30 minutes.

STEP 4: Grill Beef - Heat a ridged grill pan on high heat. Brush the grill with canola oil. When pan is hot, grill the beef until nicely browned, about 2 minutes per side. Transfer the beef to a sheet pan in a single layer. Thread the beef strips onto bamboo skewers and place onto a large platter. Cover with foil until ready to serve.

STEP 5: Serve - Place the brochettes onto a platter and serve hot.



CHALUPAS WITH SMASHED AVOCADO, CHORIZO AND LIME SOUR CREAM

Makes 24 pieces

Crust

Vegetable spray, for greasing pans

½ cup masa harina

½ cup all-purpose flour, plus extra for dusting

1 teaspoons kosher salt

3 Tablespoons butter, chilled and cut into pieces

3 Tablespoons vegetable shortening

¼ cup + ½ Tablespoon warm water

Prepare Pans: Preheat oven to 350 o F. With vegetable spray, lightly grease the inside of a 24-cup mini muffin pan.

Make Crust: Combine the masa, flour, and salt in the bowl of a food processor. Pulse the mixture to combine. Add the butter and shortening and pulse again just until the mixture forms a coarse meal. Add warm water and process until moist clumps form, adding more water by the tablespoon if the mixture is dry. Transfer the dough to a flour-dusted work surface and divide it into quarters. Roll each quarter into a rope and cut the ropes into 6 pieces to yield 24 1/2-inch pieces (the size of a marble). Using your fingers, press each piece into a muffin cup, keeping the top edge of the dough inside the cup. Continue until all the cups are full. Use any extra dough to fill holes.

Bake Crust: Bake the cups until dry to the touch, and lightly browned, about 20 minutes. Remove them from the muffin tins and cool the cups on racks.

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CHALUPAS WITH SMASHED AVOCADO, CHORIZO AND LIME SOUR CREAM (continued)

Makes 24 pieces

Filling

3 ounces fresh Mexican chorizo sausage,
casing removed
1 small shallot, finely diced
2 Tablespoons cilantro, chopped
1 small jalapeno, minced
1 large avocado, halved and pitted
1 Tablespoons fresh lime juice
½ teaspoon kosher salt

Lime Sour Cream

½ cup sour cream
2 teaspoons fresh lime juice
½ teaspoon kosher salt
1 jalapeno, minced
24 cilantro leaves

Cook Chorizo: Heat a small sauté pan over medium heat. Add the chorizo, crumble with a wooden spoon and cook, stirring, until cooked through, 4-5 minutes. Transfer to a paper towel to drain. Set aside to use as garnish.

Make Filling: Finely dice the shallot, cilantro and red jalapeno. Place into a medium bowl. Cut the avocado in half and remove the pit. Use a large spoon to scoop out the avocado flesh. Add the avocado to the bowl and gently mash with a fork. Stir the mixture well and add in the lime juice and salt. Taste and re-season with salt and lime juice if needed.

Prepare Garnishes: Mix the sour cream, lime juice and salt in a small bowl. Set aside. Finely mince the jalapeno and pick cilantro leaves.

Assemble Chalupas: Spoon some of the avocado mixture into each of the cooled cups and top with a small dollop of sour cream then pieces of chorizo. Top with a sprig of cilantro and remaining jalapeno. Serve right away.



Recipe adapted by Parties That Cook® from Tori Ritchie in Bon Appetit.

GYROS: PITA POCKETS WITH MARINATED GRILLED LAMB AND TZATZIKI SAUCE

Makes 30 pieces

Tzatziki Sauce

1 cucumber, peeled, seeded, grated and drained

2 cloves garlic, minced

1 teaspoon lemon zest

¼ cup fresh dill, finely chopped

1 ¼ cups Greek yogurt

1 Tablespoon white-wine vinegar

2 Tablespoons olive oil

1 ½ teaspoons kosher salt

¼ teaspoon black pepper

Grate Cucumber: (This step has been done by your chef. Continue to step 2.) Peel and seed the cucumber. Grate the cucumber then place into a colander with a pinch of salt. Let sit 15 minutes then squeeze out all of the excess water.

Prepare Aromatics: Mince the garlic and place into a medium bowl with the grated cucumber. Zest the lemon and chop the dill. Add to the bowl.

Finish Sauce: Add the yogurt, vinegar, olive oil, salt and pepper to the bowl of cucumber and aromatics. Mix everything well. Let the sauce sit for 10 minutes for flavors to blend. Transfer to a small serving bowl and garnish with a sprig of dill.

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GYROS: PITA POCKETS WITH MARINATED GRILLED LAMB AND TZATZIKI SAUCE (continued)

Makes 30 pieces

Lamb

3 pounds boneless leg of lamb
¼ cup olive oil
1 Tablespoon kosher salt
¼ teaspoon ground pepper
15 mini pitas
2 lemons, cut into wedges for garnish
Oil for grilling

Prep Lamb: Preheat oven to 300°F. Trim lamb of excess fat and silver skin. Slice meat into 1-inch slices. Transfer lamb to a bowl and add the olive oil, salt and pepper. Mix well.

Grill Lamb: Heat a ridged grill pan over medium heat. Once grill is hot, brush with canola oil. Grill lamb slices on both sides until cooked through, about 3 minutes a side. Let lamb rest for a few minutes.

Prepare Pitas: While lamb is grilling, cut the pitas in half. Wrap pitas in foil and warm in the oven for 10 minutes.

Slice Lamb: Cut the slices of grilled lamb into thin strips and place into warm pita.

Serve: Arrange warm gyros on a platter with the bowl of tzatziki. Garnish with dill and lemon wedges.



ZUCCHINI PANCAKES WITH FETA, CAPERS AND MINTED YOGURT

Makes 30 pieces

Pancake Batter

3 3/4 cups coarsely grated zucchini (from about 3 medium zucchini)	1 large bunch Italian parsley, chopped
3/4 teaspoon kosher salt	1 Tablespoon mint, chopped
4 large whole eggs	3/4 cup green onions, chopped
3/4 cup + 2 Tablespoons flour (All purpose or brown rice)	1 Tablespoon capers, rinsed and chopped
1/4 teaspoon white wine vinegar	4 ounces crumbled feta
1/2 teaspoon lemon zest	1/4 cup canola oil for cooking
3/4 teaspoon kosher salt	

STEP 1: Prepare Zucchini- Toss grated zucchini with salt in large bowl. Let stand 5 minutes. Transfer to sieve. Press out excess liquid; place zucchini in a dry bowl.

STEP 2: Make Batter- In the bowl with the zucchini mix in whole eggs, flour, vinegar, lemon zest and salt. Stir to combine. Chop the parsley, mint, green onions, and capers; add to the batter then fold in the feta. If batter is very wet, add a tablespoon more flour.

STEP 3: Cook Pancakes- Heat 2 tablespoons canola oil in a large sauté pan over medium heat. Working in batches, drop batter by heaping tablespoons into pan. Cook pancakes until golden, about 3 minutes per side, adding more oil if necessary between batches. Transfer to a sheet pan lined with paper towels.

Minted Yogurt

1 cup Greek yogurt
2 teaspoons mint, chopped plus more for garnish
Juice and zest of 1/2 a lemon
1/4 teaspoon kosher salt

STEP 1: Season Yogurt- In a small bowl, combine the yogurt, mint, lemon juice and salt. Set aside until service.

STEP 2: Serve- Serve pancakes with a dollop of yogurt and some mint.



SWEET AND SOUR KOREAN FRIED CHICKEN WINGS

Soy Ginger Glaze

2 cup water
2 cup ginger, thinly sliced
6 Tablespoons soy sauce
1 cup brown sugar
1/2 cup rice vinegar
4 Tablespoons honey
2 Tablespoon Sriracha

Make Glaze: In a small saucepan, add the water, ginger, soy sauce, brown sugar, and vinegar. Bring to boil. Then add the honey and Sriracha. Reduce heat and simmer until reduced by half. It will be a thick maple syrup-like consistency. Remove ginger and discard. Set glaze aside.

Chicken Wings

2 cup Wondra flour
2 teaspoon kosher salt
1/2 teaspoon black pepper, ground
6 pounds chicken wings and drummettes (washed and patted dry)
1 bunch cilantro, chopped
2 Tablespoon sesame seeds, toasted

STEP 1: Heat Oil- (This step has been done by your chef. Continue to step 2.) Heat the canola oil in a large frying pan to 350°F.

STEP 2: Coat Chicken Wings- Place the Wondra, salt and pepper into a large bowl. Dredge the chicken pieces in the flour mixture to get a fine light coat.

STEP 3: Fry Wings- Working in small batches with a spider or skimmer, gently lower the wings into the hot oil. Do not overcrowd and adjust heat to ensure temperature remains at 350°F. Fry for 5 minutes. Transfer wings to a cooling rack placed on top of a sheet pan to drain and allow to cool. Keep the wings in a single layer so you know which ones were fried first and thus, cooled earlier.

STEP 4: RE-FRY Wings- Ensure the temperature of the oil is still at 350°F. Starting with the wings that came out of the fryer first, re-fry the wings until crispy golden brown, about another 5 minutes. Drain again and repeat until all of the wings have been double fried.

STEP 5: Glaze Wings- In a big bowl, toss wings with glaze to evenly coat. Then toss in cilantro and sesame seeds. Transfer to serving platter.



Recipe created by Parties That Cook® www.PartiesThatCook.com.

APPLE AND BLUEBERRY HAND PIES

Makes 8 pies

Dough

2 cups AP flour + more for bench flour	4 ounces unsalted butter, cold
½ teaspoon salt	4 ounces cream cheese
1 Tablespoon granulated sugar	¼ cup ice water

Make Dough: (This step has been done by your chef.) Preheat oven to 400° F. In the bowl of a food processor fitted with the steel blade, pulse the flour, salt and sugar just until combined. Cut the butter and cream cheese into pieces then add into the processor. Pulse until it is well distributed into the flour (it almost disappears). Slowly drizzle in ice water until a nice ball of dough forms around the blade. Split the dough in half, wrap in plastic wrap and pat down into a flat disc. Place in refrigerator for about 20 minutes (or freezer for 10 minutes).

Filling

1 cup apple, chopped	½ teaspoon kosher salt
½ cup frozen berries, thawed	1 teaspoons vanilla extract
½ cup granulated sugar	

Make filling: In a mixing bowl add the apples and berries sugar, salt and vanilla. Mix and set aside until the liquid from the mixture starts to be released into the bowl.

Shape Dough: Lightly dust the work surface with some bench flour. Roll each piece of dough out to about a 1/8" thickness and into a rectangle shape. Cut into 2"x 3" rectangles. Place 2 Tablespoons of the filling in to the center of each rectangle with the juices. Roll the other piece of dough to same thickness and cut the same way. Place one rectangle on top of the filled rectangle, and press down the edges with a fork. Repeat until all the hand pies are filled and forked. Place on a sheet pan lined with parchment paper, and bake for 20 minutes or until golden brown.

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APPLE AND BLUEBERRY HAND PIES (continued)

Makes 8 pies

Glaze

1 cup powdered sugar

½ teaspoon vanilla extract

2 Tablespoons fresh lemon juice

½ teaspoon kosher salt

1 teaspoon lemon zest

Glaze the Hand Pies: Mix all ingredients together until smooth. As soon as the hand pies come out of the oven and are removed from any sticky parchment, use a spoon and liberally glaze the hand pies on a rack. Let cool.

