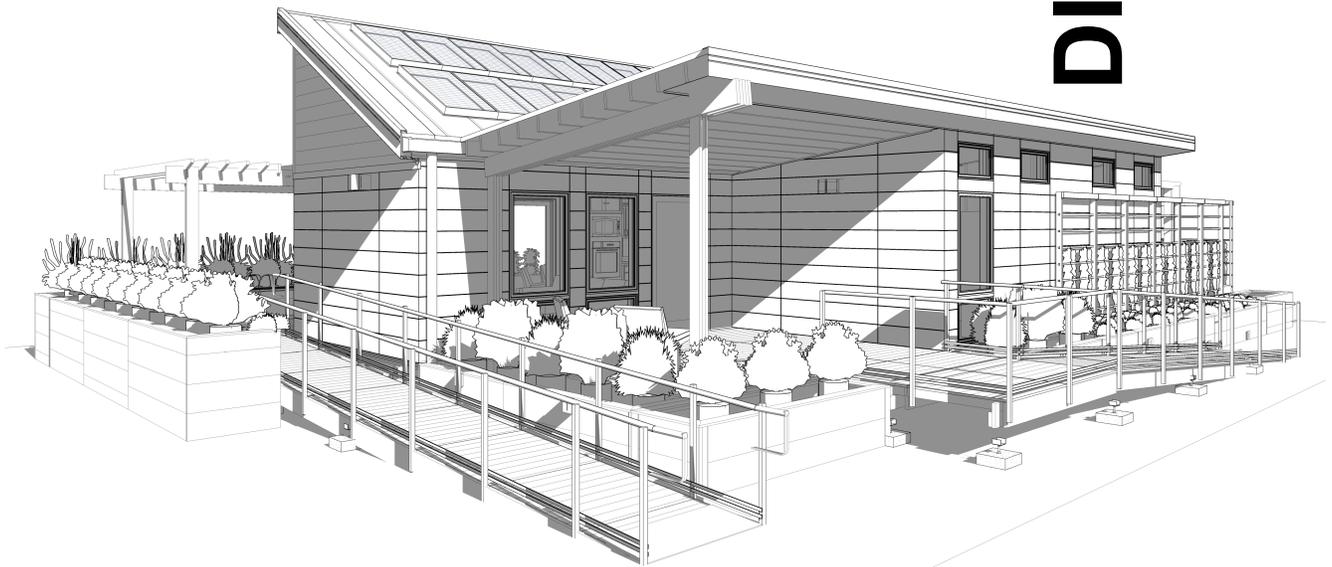




DINNER MENUS & RECIPES

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U.S. DEPARTMENT OF ENERGY SOLAR DECATHLON 2013



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Chef Notes

Our team includes two states, Kentucky and Indiana, both known for southern and mid-western hospitality respectively. Menu one honors the food traditions of Kentucky whereas menu two sources its inspiration from Indiana's mid-west sensibility. In-line with the team's focus on disaster relief and affordability these menus offer comfort food when disaster strikes. Displaced families longing for home will find solace in consuming traditional foods which have been reconstructed to meet today's mantra of simple but elegant, low energy and backyard fresh. We are showcasing a region sometimes unfamiliar to coastal Americans and non-nationals; while the region at times is misunderstood to be just meat and potatoes, it would be a mistake to devalue how important food is to the people in this region and how delicious these menu items taste.

The historical foundation of these recipes guided us to build a multi-course dinner fit for honored guests. We are known as the '*heartland*' due to our neighborly, community-based, food-focused gatherings. Join us in celebrating the best of the Kentucky-Indiana regional crops and family heirloom recipes.

Dinner One

In the south, an iconic menu item is deep fried chicken with waffles. Here we reinvent the dish from sweet to savory. The waffles, positioned to mimic our building's roof-line, takes advantage of the thyme growing around the perimeter of the home. Thyme is an herb that has low water demands; and thus, offers a herbal note to the waffles without stressing the environment.

Burgoo making in Kentucky often serves as a social event, in which each attendee brings one or more ingredients. In Kentucky and surrounding states such as Indiana, burgoo is often used for fund-raising for schools. With disaster relief in mind and coming together as a community, we updated the traditional meat based Burgoo into a garden variety. Vegetables use less energy to grow and prepare providing a lower-energy use main course. Corncakes, another southern favorite operates as a host to the South's *food of the Gods*: pork, in the form of bacon.

The Kentucky Derby is a classic race in the state, and dishes are specifically crafted to celebrate the running of the horses. Instead of Derby Pie which is trademarked, we offer our guests a 21st century Derby tartlet.

A must for Derby Day is the classic mint julep. This version omits the alcohol, but not the southern charm of this minty drink.

Dinner Two

What is now the company known as *Red Gold* began by Grover Hutcherson in 1942 in Orestes, Indiana, when he and his daughter Fran rebuilt a burned-out cannery. The original brands were *Indiana's Finest* and *Indiana Chief*. Our 'tomato towers' reflect back to Indiana's freshest late summer tomato harvest, though our tomatoes will be sourced from California. Also acknowledging our host state is the Napa Valley Oil Olive Company fresh-pressed oil in our ice cream.



The pork tenderloin was the subject of a 1998 documentary film, [*In Search of the Famous Hoosier Breaded Tenderloin*](#). At the state fair, at fundraisers, and other community gatherings the Indiana pork tenderloin is emblematic of the region's German roots. Those who have traveled to Germany or Austria will recognize the similarity between Indiana tenderloin and wiener schnitzel, though Indiana's version is renowned for its plate-sized portion. We updated the traditional lemon wedge with a spinach salad that includes a famous fall Indiana fruit, the persimmon, and California sourced Meyer lemon vinaigrette.

In 1919, Orville Redenbacher started his popcorn business in a town outside Valparaiso, Indiana that earned him enough money to attend college. He attended Purdue University where he perfected a corn hybrid that popped the fluffiest of popcorn. Our pumpkin-spiced kulfi evokes mid-western pumpkin patches while honoring Indiana's claim to fame for producing the best and most popcorn in the nation. Trivia: Indiana popcorn is the official popcorn at Yankee Stadium.

Summer time screams sweet ice tea all over Indiana and beyond. Those seeking a less sweet beverage will enjoy the pear-basil spritzer. The basil is from our garden.





Dinner One

Cheddar Cheese and Thyme Waffles
with
Kentucky-fried Chicken Morsels
& Creamy Peppercorn Sauce

Garden Burgoo with Chive Mashed Potatoes, and Sweet Corncakes, Maple-glazed Bacon & Caramelized Apples

Derby Tartlets

Mint 'Julep'
Sweet Southern Ice-Tea
Water



Cheddar Cheese and Thyme Waffles

Ingredients

3 cups all-purpose flour
1 ¼ cups medium cornmeal
2 tablespoons baking powder
1 tablespoon salt
1 ½ teaspoon fresh chopped thyme
3 ½ cups milk
2/3 cup olive oil
4 large eggs, lightly beaten
1 tablespoon sugar
18 ounces grated sharp cheddar cheese
Nonstick cooking spray

Directions

1. Preheat a Belgian waffle iron.
2. In a medium bowl, whisk together flour, cornmeal, baking powder, 1 tablespoon salt, and thyme. Add milk, olive oil, and eggs, and sugar, whisking to combine. Do not overmix; batter may be lumpy. Fold in the cheddar cheese. Let batter rest at least 30 minutes at room temperature, and up to one hour.
3. Spray waffle iron with cooking spray. Pour ¾ cup batter into waffle iron. Cook until golden brown, about 7 minutes. Carefully remove waffle from iron and repeat process with remaining batter. Serve immediately with chicken morsel and peppercorn sauce.



Kentucky-fried Chicken Morsels

Ingredients

4 large chicken breasts

Brine

4 cups water

2 tablespoons, plus 2 teaspoons salt

2 tablespoons, plus 2 teaspoons sugar

1 tablespoon fish sauce

Breading

½ cup all-purpose flour

¾ cup breadcrumbs

2 1/8 teaspoon salt

1 teaspoon sugar

1 teaspoon black pepper

¼ teaspoon white pepper

¼ sweet paprika

¼ ground sage

⅛ teaspoon ground ginger

⅛ teaspoon ground marjoram

⅛ teaspoon onion powder

⅛ teaspoon garlic powder

Dredge

2 eggs

1 cup milk

Frying

4 cups peanut oil

Directions

1. Cut each chicken breast into 6 nuggets. Dissolve salt in water. Stir in fish sauce. Add chicken and marinate for 2-4 hours in the refrigerator. Remove from brine and blot dry.
2. In a medium bowl, whisk together all breading ingredients.
3. In a small bowl, whisk together dredge ingredients.
4. Heat oil in a cast iron pan until a thermometer reaches 375F.
5. Take each chicken piece and drop first in egg-milk dredge mixture, coat well and then drip off excess liquid. Drop into breading and coat well. Place on brown paper shopping bag until ready to fry.

Working in batches so that the pan is not crowded and temperature drops, fry chicken morsels until golden on all sides turning as needed (approximately 6 minutes). Drain on a brown paper shopping bag.



Creamy Peppercorn Sauce

Ingredients

- 1 cup mayonnaise
- 1 cup sour cream
- 1/3 cup grated Parmesan cheese
- 1/4 cup milk
- 3 tablespoons lemon juice
- 1-1/2 to 2 teaspoons coarsely ground pepper
- 1/2 teaspoon garlic salt
- 1/2 teaspoon onion powder

Directions

1. In a small bowl combine all ingredients. Chill for 2 hours or overnight.



Garden Burgoo

Ingredients

- 4 tablespoons extra-virgin olive oil
- 1 large yellow onion, diced medium
- 4 garlic cloves, roughly chopped
- 3 teaspoons ground cumin
- 1 teaspoon chipotle chile powder
- Coarse salt and ground pepper
- 1 medium eggplant, cut into ½ inch dice
- 1 medium zucchini, cut into ½ inch dice
- ¾ cup tomato paste
- ½ cup sofrito
- 8 small red potatoes, cut into ½ inch dice
- 1 can black beans, rinsed and drained
- 1 can pinto beans, rinsed and drained
- 1 can garbanzo beans, rinsed and drained
- 1 can diced tomatoes with green chiles
- 1 can diced tomatoes

Directions

1. In a large pot, heat oil over medium-high. Add onion and garlic; cook, stirring frequently, until onion is translucent and garlic is soft, about 4 minutes. Add cumin and chile powder, season with salt and pepper, and cook until spices are fragrant, 1 minute. Add eggplant and cook until eggplant browns lightly. You may have to add another tablespoon of oil.
2. Add zucchini and tomato paste; cook, stirring frequently, until tomato paste is deep brick red, 3 minutes. Add sofrito and potatoes. Stir for one minute
3. Stir in black beans, pinto beans, garbanzo beans and both cans diced tomatoes. Add 2 cups water and bring mixture to a boil. Reduce to a medium simmer and cook until vegetables are tender and liquid reduces slightly, 20 minutes. Season with salt and pepper.



Chive Mashed Potatoes

Ingredients

- 2 pounds Yukon Gold potatoes, peeled and quartered.
- ½ cup milk
- ¼ cup sour cream
- ⅓ cup chopped fresh chives
- salt and pepper to taste

Directions

1. Place potatoes in a large pot with enough water to come up 2 inches from the bottom. Bring to a boil, and cook for 20 to 25 minutes, until fork tender.
2. Drain, and mash. Mix in the milk using a potato masher or an electric mixer until fluffy. Stir in the sour cream and chives, and season with salt and pepper.



Sweet Corncakes, Maple-glazed Bacon & Caramelized Apples

Ingredients

- 1 ¼ cups all-purpose flour
- 2 teaspoons baking powder
- ¾ teaspoon baking soda
- ½ teaspoon salt
- ⅔ cup yellow cornmeal
- ¾ cup fresh sweet corn
- ¼ cup unsalted butter, softened
- ¼ cup granulated sugar
- 2 large eggs
- ¼ cup sour cream
- ½ cup milk
- 6 slices thick bacon
- 2 tablespoons pure maple syrup
- 2 tablespoons unsalted butter
- ½ cup firmly packed brown sugar (light or dark)
- 2 tablespoons heavy cream or whole milk, plus an additional 1 tablespoon
- 1 teaspoon vanilla extract
- ½ teaspoon ground cinnamon
- Pinch of freshly ground nutmeg
- Pinch of ground clove
- 2 Grannysmith apples, peeled, cored, thinly sliced

Directions

1. Preheat oven to 375 degrees F. Butter 16 mini muffin cups.
In a medium-sized mixing bowl, sift together flour, baking powder, baking soda and salt. Stir in cornmeal and corn until combined.
2. In a large mixing bowl, using a mixer on medium speed, beat together ¼ cup butter and sugar until creamy, about 1 minute. Beat in eggs until combined. Beat in sour cream and milk until combined, about 1 minute. Reduce mixer speed to low and beat in flour mixture until just combined.
3. Divide batter into muffin cups; bake at 375 degrees F for 15-18 minutes, or until golden brown. Cool for 10 minutes before running a knife around cakes and transferring to wire racks.
4. To make the maple-glazed bacon, place bacon on a large sheet pan and brush both sides evenly with maple syrup. Place the bottom of a large sheet pan on top, and bake at 375 degrees F for 10 minutes. Remove sheet pan and bake an additional 3-4 minutes, or until crisp and golden brown. Drain well on paper towels; cut into 1.5 inch pieces.
5. To make the caramelized apples, melt 2 tablespoons butter in a large nonstick skillet over medium heat. Stir in brown sugar, 2 tablespoons milk, vanilla, cinnamon, nutmeg and clove, and bring to a boil; boil 1 minute, or until sugar is dissolved. Stir in apples and cook



- for 13-15 minutes, stirring frequently, until tender. Stir in the additional 1 tablespoon milk, to loosen the caramel and make it creamier.
6. To serve, cut the muffins in half. Pipe chive mashed potatoes in between each pieces. Spread the apples around cakes and top with bacon.



Derby Tartlets

Ingredients

Crust

- 6 ½ ounces graham crackers (12 crackers), finely ground (1 1/2 cups)
- 5 tablespoons butter, melted
- ¼ cup sugar
- ⅛ teaspoon salt

Filling

- ½ cup butter
- ½ cup sugar
- 2 eggs
- 1 teaspoon vanilla
- ½ teaspoon salt
- 1 cup chocolate chips
- ½ cup self-rising flour
- 1 cup pecans, chopped
- ½ cup melted butter

Garnish

- ½ pint heavy cream
- 2 tablespoons sugar
- ½ teaspoon vanilla
- Chocolate bar

Directions

Crust

1. Preheat oven to 350F. Pulse graham crackers into crumbs in a food processor. Add butter, sugar and salt to crumbs and combine. Press into 8, 4 inch tart pans. Set aside and prepare filling.

Filling

1. Cream ½ cup of butter, gradually add sugar.
2. Add two well-beaten eggs, 1 teaspoon of vanilla and salt, and mix well.
3. Stir in 1 cup of semi-sweet chocolate chips and 1 cup pecans.
4. Pour into 8 prepared tartlet pans.
5. Bake at 350F for 30 minutes. Cool completely. Can be refrigerated overnight.

Garnish

1. Place heavy cream, sugar and vanilla in a very cold bowl. Whip cream until firm.
2. With potato peeler, make chocolate curls.
3. Garnish with whipped cream and chocolate curls.



Mint Julep

Ingredients

- 2 bunches fresh spearmint
- 1 cup distilled water
- 1 cup granulated sugar
- Powdered sugar
- 4 cups rum flavoring

Directions

1. To prepare mint extract, remove about 40 small mint leaves. Wash and place in a small bowl. Cover with 3 ounces rum flavoring. Allow leaves to soak for 15 minutes. Gather leaves in paper toweling. Ring the mint over the bowl of flavoring. Repeat process 3 times.
2. To prepare the simple syrup, mix 1 cup granulated sugar and 1 cup distilled water in a small saucepan. Heat to dissolve sugar. Stir constantly so the sugar does not burn. Set aside to cool.
3. To prepare the mint julep mixture, pour 3 ½ cups of rum flavoring into a large glass bowl or glass pitcher. Add 1 cup of simple syrup to the rum flavoring.
4. Now begin adding the mint extract 1 tablespoon at a time to the julep mixture. Each batch of mint extract is different, so you must taste and smell after each tablespoon is added. You are looking for a soft mint aroma and taste-generally about 3 tablespoons. When you think it's right, pour the whole mixture back into the empty liter bottle and refrigerate it for at least 24 hours to "marry" the flavors.
5. To serve the julep, fill each glass (preferably a silver mint julep cup) 1/2 full with shaved ice. Insert a spring of mint and then pack in more ice to about 1-inch over the top of the cup. Then, insert a straw that has been cut to 1-inch above the top of the cup so the nose is forced close to the mint when sipping the julep.
6. When frost forms on the cup, pour the refrigerated julep mixture over the ice and add a sprinkle of powdered sugar to the top of the ice. Serve immediately.



Sweet Southern Ice-Tea

Ingredients

6 individual size tea bags

$\frac{3}{4}$ cup sugar

Directions

1. Fill a medium sauce pan $\frac{3}{4}$ the way with cold water and add 6 tea bags. Bring to a full boil.
2. Pour into a 1 gallon container with sugar inside. Stir to dissolve sugar.
3. Add cold water to fill up the rest of the container. Serve.



Dinner One Ingredient List

All-purpose flour
Bacon
Baking powder
Baking soda
Black beans
Black pepper
Breadcrumbs
Brown sugar
Butter
Cheddar Cheese
Chicken breasts
Chives
Chipotle chile powder
Chocolate bar
Chocolate chips
Cinnamon
Cloves
Corn
Cornmeal
Cumin
Distilled water
Eggs
Eggplant
Extra-virgin olive oil
Fish sauce
Garbanzo beans
Garlic powder
Ginger
Graham crackers
Granny Smith apples
Green chilies
Heavy cream
Lipton tea bags

Marjoram
Milk
Nonstick cooking spray
Nutmeg
Olive oil
Onion powder
Paprika
Pepper
Peppercorns
Pinto beans
Powdered sugar
Pure maple syrup
Red potatoes
Rum flavoring
Salt
Sage
Single cream
Sofrito
Sour cream
Spearmint
Sugar
Thyme
Tomatoes
Tomato paste
Vanilla extract
Walnuts
Water
White pepper
Yellow cornmeal
Yellow onion
Yukon Gold Potatoes
Zucchini

Zuc



Dinner Two

Tomato Towers with Pesto,
Olive Oil Ice Cream & Parmesan Crisps

Indiana Pork Tenderloin with Spinach, Gorgonzola &
Persimmon Salad garnished with Creamy Grits Croutons

Pumpkin-spiced Kulfi with Valparaiso Carmel Popcorn

Pear-basil Spritzer
Sweet Southern Ice-Tea
Water



Tomato Towers

Ingredients

2 medium red heirloom tomatoes
2 medium yellow heirloom tomatoes
2 medium orange heirloom tomatoes

Pesto (see accompanying recipe)

Olive oil ice cream (see accompanying recipe)

Parmesan crisps (see accompanying recipe)

Fresh black pepper for garnish

Sea salt for garnish

Directions

1. Tomatoes should be room temperature. Wash tomatoes and slice each one into four thick slices.
2. Bring ice cream to room temperature.
3. Place a red slice of tomato on a plate. Place 1 teaspoon pesto on top and spread gently to cover tomato within $\frac{1}{4}$ inch of edge. Place yellow slice and repeat with pesto. Place orange slice on top and repeat with pesto. Repeat for the remaining 7 portions.
4. Make a quenelle from the olive oil ice cream and place on top of tomato tower. Ice cream should be very soft, and beginning to melt. Place parmesan crisp leaning against tower. Garnish plates with black pepper and sea salt.



Pesto

Ingredients

- ¼ cup pine nuts
- 1 ½ tablespoons chopped garlic (4 cloves)
- 2 ½ cups fresh basil leaves, packed
- ½ teaspoon sea salt
- ½ teaspoon freshly ground black pepper
- ¾ cup good olive oil
- ½ cup freshly grated Parmesan cheese

Directions

1. Place the pine nuts and garlic in the bowl of a food processor fitted with a steel blade. Process for 30 seconds. Add the basil leaves, salt, and pepper.
2. With the processor running, slowly pour the olive oil into the bowl through the feed tube and process until the pesto is finely pureed.
3. Add the Parmesan and puree for a minute. Serve or store the pesto in the refrigerator or freezer with a thin film of olive oil on top.



Olive Oil Ice Cream

Ingredients

- 2 cups whole milk
- 1 tablespoon plus 1 teaspoon cornstarch
- 1 ½ ounces (3 tablespoons) cream cheese, softened
- ¼ teaspoon fine sea salt
- 1 cup heavy cream
- ½ cup sugar
- 2 tablespoons light corn syrup
- ¼ cup olive oil

Directions

1. Prep: Mix about 2 tablespoons of the milk with the cornstarch in a small bowl to make a smooth slurry. Whisk the cream cheese and salt in a medium bowl until smooth.
2. Cook: Combine the remaining milk, the cream, sugar, and corn syrup in a 4 quart saucepan, bring to a rolling boil over medium-high heat, and boil for 4 minutes. Remove from the heat and gradually whisk in the cornstarch slurry.
3. Bring the mixture back to a boil over medium-high heat and cook, stirring with a heatproof spatula, until slightly thickened, about 1 minute. Remove from heat.
4. Chill: Gradually whisk the hot milk mixture into the cream cheese until smooth, Add the olive oil and whisk until well blended. Cool overnight in the refrigerator.
5. Freeze: Pour the ice cream base into the frozen canister and spin until thick and creamy (about 20 minutes).
6. Pack the ice cream into a storage container. Press a sheet of parchment paper directly against the surface, and seal with an airtight lid. Freeze in the coldest part of your freezer until firm, at least 4 hours.



Parmesan Crisps

Ingredients

½ cup parmesan cheese

½ teaspoon fresh cracked pepper

Directions

1. Preheat the oven to 400 degrees F.
2. Pour a heaping tablespoon of parmesan onto a silicone baking mat and lightly pat down. Repeat with the remaining cheese, spacing the cheese about 1 inch apart.
3. Ground the pepper on top of each piece.
4. Bake for 3 to 5 minutes or until light golden brown. Cool before lifting off mat.



Indiana Pork Tenderloin

Ingredients

- 4 pounds center-cut boneless pork loin
- 4 large eggs
- 4 cups buttermilk
- 4 cloves garlic, crushed
- 2 teaspoons salt
- 2 teaspoons freshly ground black pepper
- ½ teaspoon cayenne pepper
- 4 sleeves saltines
- 4 cups flour
- Peanut oil, for frying

Directions

1. Cut the pork tenderloin into 8 equal pieces. Place saran wrap on cutting board and then two pork pieces on top and cover with another piece of saran wrap. Pound to 1/4th inch thick with a mallet or heavy skillet (size of large cake plate). Repeat with remaining pieces.
2. Whisk the eggs, buttermilk, garlic, 2 teaspoons each salt and black pepper, and the cayenne in a shallow bowl. Add the pork, cover and refrigerate at least 4 hours or overnight.
3. In a food processor, pulse the crackers into fine crumbs, and then transfer to a shallow dish. Put the flour in another dish. Remove each piece of pork from the marinade, letting the excess drip off and place in clean dish. Dredge pork in the flour then dip back in the buttermilk marinade again, then coat with the cracker crumbs. Place on wire cooling rack. Until all pork tenderloins are coated.
4. Heat peanut oil (1/2 inch deep) in a large heavy-bottomed skillet over medium-high heat until a deep-fry thermometer registers 360F. Fry the pork in batches until golden and cooked through, about 3 minutes per side. Drain on brown paper bags. Keep in a 250F oven until ready to serve.



Spinach, Gorgonzola & Persimmon Salad

Ingredients

- 12 cups baby spinach, pre-washed
- 3 persimmons, slice $\frac{1}{8}$ inch thick, then quarter
- 8 oz walnuts, chopped
- 8 oz crumbled gorgonzola cheese
- 1 cup *Meyer Lemon Vinaigrette* (see accompanying recipe)
- 40 each *Creamy Grits Croutons* (see accompanying recipe)

Directions

1. Place spinach in a large bowl. Add $\frac{7}{8}$ ths cup dressing, toss and plate.
2. Place persimmons and walnuts into bowl, and toss with remaining vinaigrette. Arrange on top of salad.
3. Top salads with gorgonzola cheese and creamy grits croutons.



Meyer Lemon Vinaigrette

Ingredients

- ¼ cup Meyer lemon juice (3 large Meyer lemons)
- ¾ cup olive oil
- 1 tablespoon white sugar
- ½ tablespoon sea salt
- 1 teaspoon fresh cracked black pepper

Directions

1. Combine all ingredients in a medium bowl and whisk together well, place into container and chill for 2 hours or overnight.



Creamy Grits Croutons

Ingredients

12 oz chicken broth
1.5 cups milk
 $\frac{3}{4}$ teaspoon salt
1 cup uncooked regular grits
 $\frac{1}{4}$ heavy cream
2 tablespoons butter
Pan coating
 $\frac{1}{2}$ cup flour
4 tablespoons olive oil

Directions

1. Bring chicken broth and milk to a boil in a medium sized pan, over medium high heat. Add salt. Gradually stir in grits; reduce to low and simmer 15 minutes.
2. Add heavy cream and butter, continue cooking until thickened about another 5-10 minutes. Remove from heat.
3. Spray 8x8 inch glass pan heavily with pan coating. Pour grits into pan and spread evenly. Chill 2 hours or until firm.
4. Cut grits into 1 inch cubes with a wet knife. In batches dredge in flour coating all sides.
5. Add 2 tablespoons of oil in a large skillet. Heat for 2 minutes and add $\frac{1}{2}$ of the croutons. Brown on all sides and cool on brown paper bags. Repeat with remaining oil and croutons.



Pumpkin-spiced Kulfi with Valparaiso Carmel Popcorn

Ingredients

- 1 (14 ounce) can sweetened condensed milk
 - 1 (12-ounce) can evaporated milk
 - 1 cup heavy cream
 - 3/4 cup canned pumpkin purée
 - 1/2 teaspoon ground cinnamon
 - 1/2 teaspoon ground ginger
 - 1/4 teaspoon freshly grated nutmeg
 - 1/2 cup finely chopped toasted hazelnuts
 - 1 bag Orville Redenbacher Popcorn (plain)
- Carmel Sauce* (see accompanying recipe)

Directions

1. In a large mixing bowl, whisk together sweetened condensed milk, evaporated milk, heavy cream, pumpkin purée, cinnamon, ginger and nutmeg, until well combined.
2. Pour mixture into an 8 inch length loaf pan, and sprinkle hazelnuts over the top. Freeze overnight or until set (about 6 hours).
3. Dip the loaf pan into hot water (don't submerge) for about 15 seconds, and then invert onto a cutting board. Cut into 8 equal slices and plate, hazelnut side up.
4. Make the bag of popcorn in the microwave, pour 1/2 of the bag into medium sized bowl and drizzle with caramel sauce. Toss well.
5. Top each slice with caramel popcorn, and drizzle plate with additional caramel sauce to garnish.



Caramel Sauce

Ingredients

- 1 packed cup brown sugar
- ½ cup half and half
- 4 tablespoons butter
- pinch of salt
- 1 tablespoon vanilla extract

Directions

1. Mix the brown sugar, half-and-half, butter and salt in a saucepan over medium-low heat. Cook while whisking gently for 5 to 7 minutes, until it gets thicker.
2. Add the vanilla and cook another minute to thicken further. Turn off the heat, cool slightly and pour the sauce into a jar. Refrigerate until cold.



Pear-basil Spritzer

Ingredients

- 24 ounces pear nectar
- 72 ounces sparkling water or club soda
- 24 basil leaves

Directions

1. Prep ice cubes by putting one basil leaf in each slot. Fill with water and freeze overnight.
2. Chill juice and sparkling water. Mix to taste and serve with 3 ice cubes per drink.



Dinner Two Ingredient List

Basil	Lipton tea bags
Black pepper	Meyer lemons
Brown sugar	Milk
Butter	Nutmeg
Buttermilk	Olive oil
Cayenne pepper	Orville Redenbacher popcorn
Chicken broth	Parmesan cheese
Cinnamon	Peanut oil
Club soda	Pear Nectar
Cornstarch	Pepper
Cream cheese	Persimmons
Eggs	Pine nuts
Evaporated milk	Pork loin
Flour	Pumpkin puree
Garlic	Regular Grits
Ginger	Saltines
Gorgonzola cheese	Sea salt
Half and half	Spinach
Hazelnuts	Sugar
Heavy cream	Sweetened condensed milk
Heirloom tomatoes, various colors	Vanilla
Light corn syrup	Walnuts



Movie Night Snacks

Macho Nachos

Margarita Cake Pops w/ Lime Frosting,
Marzipan Fruit Molds



Macho Nachos

Ingredients

- 1 can refried beans
- 1 large bag blue corn tortilla chips
- 1 medium onion, chopped
- 1 cup shredded pepper jack
- 1 jalapeno, sliced crosswise into thin strips
- 1 cup shredded Cheddar
- 1 cup sour cream
- 1 cup green onions, chopped
- 1 tomato, diced

Directions

1. Preheat the oven to 350F degrees for 10 minutes.
2. In a small saucepan over low heat, cook refried beans until they are loose enough to spoon onto nachos. On a large ovenproof platter, spread out a layer of tortilla chips and quickly put a teaspoon of hot refried beans on each chip.
3. Working quickly, sprinkle with onions, jack cheese, and jalapeno slices. Top with cheddar cheese.
4. Place platter in the oven and bake until cheese has melted, about 5 to 10 minutes. Remove from oven and place on a trivet or heatproof surface. Top nachos with sour cream, green onions, diced tomato and jalapeno slices. Serve immediately.



Margarita Cake Pops

Ingredients

3 cups flour
1 tablespoon baking powder
1/2 teaspoon salt
1 cup unsalted butter, at room temp
2 cups sugar
4 eggs, at room temp
5 limes, zested and juiced
1 cup buttermilk
1/4 cup milk
2 cups *Lime Frosting* (see accompanying recipe)
1 package white chocolate coating bark
Green food coloring
Sea salt, for garnish
Marzipan Fruit Molds (see accompanying recipe), for garnish

Directions

1. Preheat oven to 350F.
2. Mix together flour, baking powder and salt in a medium sized bowl.
3. Cream butter and sugar. Add in eggs one at a time.
4. Add in flour mix and buttermilk in alternating portions. Add in lime zest, lime juice, and milk and mix well.
5. Pour into 8 x 11-inch prepared pan.
6. Bake at 350 F for about 35-40 minutes, or toothpick comes out clean.
7. After the cake has cooled, divide the cake into 4 separate sections. Working with 1 section at a time, crumble by hand. Transfer the crumbled pieces into a food processor and process until fine crumbs form. Do not over process.
8. Transfer to a large mixing bowl. Repeat with the remaining 3 sections of the cake.
9. In the large bowl, gently fold in 2 cups of lime frosting to hold the cake together.
10. Roll cake and icing mixture into ping-pong sized balls. Set aside on parchment-paper-lined baking sheet, and place in the freezer for about 10 minutes.
11. Remove from freezer. With each separate cake ball, flatten one side to look as though there is a flat top (resembling the top of a margarita glass). Place back onto the baking sheet, flat side facing down. Insert a lollypop stick into the top of each one (stick it in far enough so it is more than halfway through but doesn't puncture the other side of the ball). Freeze for 10-15 minutes or until chilled.
12. Meanwhile, melt white chocolate in the top of double boiler. Add in lime juice and mix. Add in drops of green food coloring until desired color is achieved.
13. Remove cake pops from freezer and dip each cake ball into the chocolate. Once coated, place the lollipop stick down into a thick Styrofoam mold. Repeat until all lollipops are coated. Let chocolate set, 15 to 20 minutes. While cooling, sprinkle sea salt on the flat top of each pop and top with 1 Marzipan lime wedge.



Lime Frosting

Ingredients

- 1/2 cup butter, softened
- 1 1/2 teaspoons key lime zest
- 1 teaspoon vanilla extract
- 1/8 teaspoon salt
- 1 (16-oz.) package powdered sugar
- 3 tablespoons key lime juice
- 1 to 2 tablespoon milk

Directions

1. Beat butter, lime zest, vanilla extract and salt at medium speed with an electric mixer until creamy.
2. Gradually add powdered sugar alternating with key lime juice, 1 Tablespoon at a time.
3. Beat at low speed until blended and smooth after each addition. If too thick add 1 to 2 tablespoons of milk.



Marzipan Fruit Molds

Ingredients

Powdered sugar
7 ounces marzipan
Green food coloring

Directions

1. Coat your hands with powdered sugar; add more when hands become sticky.
2. Knead the marzipan until it has softened slightly.
3. To make limes, flatten the marzipan into a disc, and add a few drops of green food coloring to the middle. Fold the marzipan into a book and begin to knead the color throughout the dough, adding more food coloring if desired, working until the marzipan is one uniform color.
4. Roll the dough into small balls the size of a nickel and flatten. Cut the nickel in half creating half moons. Using a toothpick, outline separate slices into the half moons so they resemble limes.



Movie Night Ingredient List

Baking powder
Blue corn tortilla chips
Butter
Buttermilk
Cheddar Cheese
Eggs
Flour
Green food coloring
Green Onion
Jalapeno
Limes
Lime juice
Lime zest

Marzipan
Milk
Onion
Pepper jack cheese
Powdered sugar
Refried beans
Salt
Sea salt
Sour cream
Sugar
Tomato
Vanilla extract
White chocolate coating bark