



PARTY PREVIEW *menu*

Gingerbread Popcorn Seasoning

- 1 tablespoon ginger powder
- 2 teaspoons cinnamon
- 1 tablespoon coriander
- 1 teaspoon cardamom
- ½ cup brown sugar

1. Combine all ingredients in a small bowl.
2. Top popcorn while it is still warm.

Gingerbread *Popcorn*



Arugula *Pesto Dip*



Arugula Pesto Dip

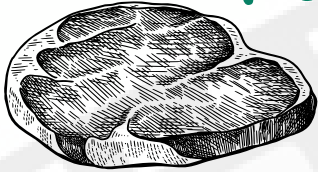
- 4 cups arugula
- 2 cups ricotta cheese
- ½ pound cream cheese
- 1 tablespoon Salt and Pepper
- ¼ cup minced sundried tomatoes
- 1 medium minced shallot
- 2 clove minced garlic
- ½ cup dry vermouth
- ½ teaspoon crushed red pepper
- ½ cup mozzarella

1. In small sauce pan sweat down sweat down garlic and shallots approx 3 minutes.
2. Deglaze the pan with the vermouth and cook for 45 seconds.
3. Add in the seasoning and the sundried tomatoes, cooking for 45 more seconds. Remove from heat and set aside.
4. In a food processor blend together the ricotta and arugula until it resembles a pesto.
5. In a mixing bowl blend together the ricotta mixture, cooked shallot mixture, and the cream cheese.
6. Place in an oven safe dish and top with mozzarella.
7. Cook in a 350 degree oven for 10 minutes or until the top is golden brown.



PARTY PREVIEW *menu* continued

Bacon Bourbon *Steak Tips*



Bacon Bourbon Steak Tips

- 1 pound beef sirloin cut in one inch square
- ½ pound bacon
- 1 medium minced shallot
- ¼ cup bourbon
- 2 teaspoons salt and pepper
- 1 tablespoon chopped parsley
- ½ cup beef stock

1. In medium sauté pan render bacon until it starts to brown.
2. Turn onto high heat and sear beef in bacon fat.
3. After beef has browned add in shallots, salt, and pepper.
4. Sweat shallots for 2 minutes and deglaze with bourbon.
5. Cook for 2 minutes then add in beef stock.
6. Simmer on low heat until the sauce has reduced to coat the back of a spoon.

Drink *The Gaylord-tini*



The Gaylord-tini

- Sky Passion Fruit Vodka
- Midori Liqueur
- Splash of pineapple and sour

*Recipes provided
Gaylord's own
Chef Nick*

Enjoy!