

Oh la
VACHE

BACKYARD PARTY RECIPES

POLENTA CORNBREAD WITH CHORIZO AND BOTANERO CHEESE

Tip: If you are making anything southern, use BUTTERMILK!!!!

INGREDIENTS

1/4 cup butter (1/2 stick)

3 ounces Dona Juana Cured chorizo, diced

1 cup buttermilk

1 large egg

1 1/4 cups polenta

1 cup all-purpose flour

1/2 cup granulated sugar

1 tablespoon baking powder

1/2 teaspoon salt

4 ounces shredded Botanero cheese

STEPS

1. Heat the oven to 400°F. Spray the bottom and sides of an 8-inch square pan or 9-inch round cake pan with the cooking spray.
2. In a 1-quart saucepan, fry the chorizo, until fat is released, about 2 minutes then heat the butter over low heat until melted.
3. In a large bowl, beat the melted butter and chorizo, milk and egg with a fork or wire whisk until well mixed. Add the cornmeal, flour, sugar, baking powder and salt all at once; stir just until the flour is moistened (batter will be lumpy). Pour batter into the pan; use a rubber spatula to scrape batter from bowl. Spread batter evenly in pan and smooth top of batter.
4. Bake 20 to 25 minutes or until golden brown and a toothpick inserted in the center comes out clean.
5. Put the shredded Botanero cheese on top and bake 2 more minutes. Serve warm.



BACKYARD PARTY RECIPES

LENTIL SALAD WITH FETA AND PEPPERS

INGREDIENTS

- 1 pound bartolini lentils,
- 1 each red, yellow and orange bell pepper, diced
- ¼ cup Molino Arbequina olive oil
- 2 medium lemons, juiced
- 1.5 teaspoon salt
- 1 teaspoon pepper
- 1 and half packages Valbreso French Feta
- ½ red onion diced
- ½ cup of arugula

STEPS

1. Fill a stock pot with water and ¼ cup of salt
2. Add the lentils and turn heat to high
3. Boil 15 minutes and let cool completely
4. In a large bowl, add everything except the cheese
5. Stir and then taste to see if it needs more salt, pepper or oil
6. Crumble the cheese and gently stir it in
7. Serve in a very colorful bowl



BACKYARD PARTY RECIPES

ZUCCHINI AND RICOTTA WITH HAZELNUT

INGREDIENTS

2 ounces Guanciale, sliced thinly	1 small garlic clove, finely grated
3 medium summer squash or zucchini, cut in half lengthwise	2 Tbsp. Edmond Fallois's white wine vinegar
1½ tsp. salt, plus more	¾ tsp. sugar
¼ cup hazelnuts	½ tsp. crushed red pepper flakes
6 Tbsp. extra-virgin olive oil, divided, plus more for drizzling	Freshly ground black pepper
1 small bunch mint, divided	½ lemon
	½ cup Bellweather Farm fresh ricotta
	Flaky sea salt

STEPS

1. Preheat oven to 300°F. Meanwhile, in a large pan, on medium low heat cook the guanciale like bacon until completely crispy and set aside
2. Toss hazelnuts and 1 Tbsp. oil on a rimmed baking sheet and roast, shaking occasionally, until golden brown, 15–20 minutes. Let cool; crush into large pieces with a measuring cup or glass.
3. Smack 3 mint sprigs against your cutting board a few times to release their flavor; mix in a large bowl with garlic, vinegar, sugar, red pepper flakes, and 2 Tbsp. oil; set dressing aside.
4. Heat 2 Tbsp. oil in a large skillet, preferably cast iron, over medium-high until shimmering. Arrange squash cut side down in skillet, breaking into smaller pieces if needed in order to fit in a single layer, and cook, moving around in pan to ensure even browning, until golden brown on cut side, about 5 minutes. Reduce heat to medium-low, cover (if you don't have a lid use a baking sheet), and continue to cook until very tender, about 15 minutes. Transfer to a cutting board and let cool slightly.
5. Cut squash into 2" pieces and toss in reserved dressing to coat; season with kosher salt and black pepper. Let sit at room temperature, tossing occasionally, 15 minutes. Pluck out mint sprigs; discard.
6. Meanwhile, zest lemon half into a small bowl, mix in ricotta and remaining 1 Tbsp. oil; season with kosher salt. Hang on to that lemon.
7. Spread lemon ricotta over platter. Top with squash and their juices. Squeeze reserved lemon over. Pull leaves from remaining mint sprigs (you want about ¼ cup). Scatter mint and hazelnuts over squash. Drizzle generously with Hazelnut oil and sprinkle with sea salt and the crispy Guanciale



BACKYARD PARTY RECIPES

SHRIMP SLIDERS

Makes (8) 2 ounce sliders

PATTY INGREDIENTS

1 pound of frozen peeled, deveined, tail off shrimp
3 sprigs green onion
2 tablespoons, roughly chopped parsley
1 teaspoon salt, plus more
2 tablespoons vegetable oil

PIQUILLO SAUCE

1 jar piquillo peppers, strained
2 tablespoons of butter
¼ teaspoon smoked paprika
2 teaspoons sherry vinegar
1 teaspoon Arbequina olive oil
1 large (2 small cloves of garlic)
Large pinch salt

OTHER INGREDIENTS NEEDED

Package of brioche sliders (King's Hawaiian)
½ pound of V De Navarra Cheese, sliced 8th of an inch
½ head of wedge lettuce, shredded

SAUCE INSTRUCTIONS

1. Melt the butter and add all of the ingredients into a GOOD blender, puree, done

PATTY INSTRUCTIONS

1. in a food processor, chop the parsley and green onion, leave a little chunky
2. add 2/3rds of the shrimp, salt and pepper and pulse until not quite a paste
3. add the remaining shrimp and pulse 5-7 times so you can see that there are shrimp in there
4. shape them: wet your hands and roll 2 ounce balls, press them down into nice patty shapes and salt both sides
5. heat a medium pan, heat half of the oil
6. add the patties, cook 2 minutes, flip, another two minutes done
7. when patties are done use the heated pan to gently toast the buns
8. Assemble: ½ teaspoon of sauce on bottom bun, then cheese (should fill the bread), patty, lettuce and 1 teaspoon of sauce on top. IF YOU LIKE IT SPICY, feel free to add pickled fresno chili (recipe below)



BACKYARD PARTY RECIPES

RED, WHITE AND BLUE GRILLED PEACH DESSERT

INGREDIENTS

- ½ peach per guest
- Some Olive oil
- Some brown sugar
- ⅓ pound Blue D'auverne
- ½ container of bellwether farm creme fraiche
- ½ a bottle of non expensive cabernet
- ½ cup white sugar
- Pinch of cinnamon
- Garnish with crushed Date and Almond RainCoast Crisps

INSTRUCTIONS

- 1 In a small pot, add the sugar, wine and cinnamon
- 2 bring to boil and reduce to medium low for 20 minutes, texture should coat the back of a spoon and wipe of clean with a finger (CAREFUL ITS HOT)
- 3 heat your grill to medium
- 4 cut your peaches in half, like you would an avocado: spin the knife around the pit, and wiggle the sides away from the pit, remove the pit
- 5 rub your peaches with oil, enough to just coat it
- 6 sprinkle the inside of the peach with brown sugar (½ teaspoon per)
- 7 grill open side down first, for 3 minutes or until a little softened and grill marks are apparent
- 8 flip and grill another three minutes
- 9 With a blender or hand wand, combine creme fraiche and blue cheese until whipped and smooth
- 10 Assemble: Slice the ½ peaches in thirds and fan out on a plate, dollop the blue whip down the center of the peaches and drizzle the syrup back and forth on top in thin ribbons using a small spoon. Garnish with crushed Date and Almond RainCoast Crisps



BACKYARD PARTY RECIPES

PICKLED FRESNOS

Slice some fresnos, thinly and place in a tupperware container so that the peppers are snug. Top with any plainish flavored brine from some other delicious thing you have in your condiment section of the fridge. Let marinate for at least an hour and up to forever.

MARIO ONIONS

INGREDIENTS

- 1 red onion, sliced thinly
- 2 tablespoons sriracha or Tapatio
- ¼ teaspoon salt
- Pinch of pepper
- 2 tablespoons of white vinegar or lemon juice

INSTRUCTIONS:

In a bowl, combine. Let sit for 30 minutes. Stir every 5 minutes. Lasts for 3 weeks. Put on ANYTHING!

VERSATILE VINAIGRETTE FOR ANY OUTDOOR SALAD

INGREDIENTS

- 3 tablespoons of any interesting mustard (try any of the Edmond Fallots: blackcurrant, tarragon)
- 1 shallot
- 1 tablespoon of honey or ½ teaspoon of white sugar
- ½ cup of white wine vinegar, balsamic or Rose
- ½ cup of olive oil (not extra virgin... trust)
- Salt and pepper

INSTRUCTIONS

1. chop the shallot super fine
2. in a bowl whisk the honey, mustard and vinegar
3. add the shallot
4. whisk in 1 tablespoon of oil at a time
5. taste, season with salt and pepper



BACKYARD PARTY RECIPES

UPGRADE YOUR POTATO SALAD

IDEAS:

1. If you don't already put vinegar on your hot, just cooked potatoes, DO IT!
2. Any recipe you already use, just add crispy prosciutto, guanciale or chorizo
3. Any recipe you already use, just add blue cheese chunks (not too much)
4. Any recipe you already use, just add Mario Onions or Pickled Fresnos
5. Any recipe you use, Just add shredded aged cheddar or gouda
6. Serve as a plated bite and top with Caviar (or salmon roe)
7. Serve as a plated bite and top with tinned fish
8. Try serving it like the Germans do: Hot and with mustard instead of mayo
9. Try serving it hot like French do: Add greens beans and use a vinaigrette instead
10. Add lump crab or lobster to it

UPGRADE YOUR PASTA SALAD

IDEAS:

1. Any regular pasta salad recipe, Swap out the noodle. Try vesuviotto or orzo
2. Add lump crab or lobster to it
3. Pesto Pasta salad:
 - 1 pound pasta, cooled
 - ½ cup of mayo
 - ½ cup pesto
 - 8 ounces of cherry tomatoes cut in half (marinate in balsamic first)
 - Top with grated Pecorino Romano
4. If your pasta salad calls for a cheese, swap it out for something interesting:
 - A. Mozz= halloumi or Taleggio
 - B. Cheddar= flavored cheddar like red dragon
 - C. Parmigianino= Pecorino Pepato, or Manchego



BACKYARD PARTY RECIPES

UPGRADE YOUR BAKED BEANS

IDEAS:

1. Use truffle mustard, ketchup or BBQ sauce instead of regular
2. Use a fun bean like Butter or Giganti
3. Put 'Nduja in it!
4. Make a cold, deconstructed version instead:
Exp: Kidney beans, black beans, Garbanzo beans, roasted cherry tomatoes, bacon or guanciale and toss in a mustard vinaigrette (add chipotle to the vinaigrette or top with pickled fresnos)

UPGRADE YOUR COLESLAW

IDEAS:

1. Use fun vegetables like broccoli stems, jicama or young papaya
2. Add some kimchi or sauerkraut to it
3. Try doing an "asian" flavored one with a peanut dressing

UPGRADE YOUR CORN

IDEAS:

1. Make an grilled elote salad
2. Make succotash instead
3. Coat it in a little mayo, grated parmesan and and black pepper for Caccio e Pepe corn on the cob, then grill

UPGRADE YOUR HOT DOG

IDEAS:

1. Instead of bacon wrapped, do Proscuitto wrapped and top with fresno chili
2. Put the dog on a stick and slice rings along the outside, so when it is grilled it gets more texture
3. Make amuse buche bites with the dog: buttered, toasted crouton, Sullivan Farm's sweet mustard, sauerkraut, coin of hot dot, and shaved piece of aged gouda



BACKYARD PARTY RECIPES

DOWNGRADE YOUR BURGER

IDEAS:

1. Too much shit happening to burgers these days.
2. Just put a good cheese on it, or even American, that stuff is the best.

OUTDOOR CHEESE BOARD

IDEAS:

1. Get one cheese, like burrata and really showcase it.
2. Serve it with burrata and balsamic
3. Serve it with just bread
4. Make a simple olive salad to put with it
5. Any Fruit in season and some olive oil

STEAKS

- Tips: Do a big cut of meat that can be shared with the whole party (like Tri tip). It cooks fast, seasons easily and will have a cooked temperature everyone can enjoy. All the guests served with the work of one steak cooked
- Serve with Aioli (calabrian, sriracha, truffle, horseradish....)

LOW AND SLOW PORKS

TIPS:

1. Do this ahead of time. Trust! Lots can go wrong or it could take twice as long as you think.
2. You can always get these done ahead of time and then reheat it on the grill for show.

DIP TIPS

1. To upgrade your dip, make it yourself. What a difference! And they are always so easy!
2. For onion dip, grill or caramelize onions yourself, and then add the mayo, sour cream and seasoning. You could even use a jar of the onions.

I have endless ideas. For more, just come visit us at Oh La Vache and we can chat. - Erika