

Chowgirls

Killer Party Food

.....
RIGHTEOUS BITES & COCKTAILS
FOR EVERY SEASON



HEIDI ANDERMACK & AMY LYNN BROWN



CONTENTS

SPRING

Spring Pea Toasts with Gouda
Marinated Chevre, 3 Ways
Honey-Ricotta Prosciutto Cups
Mint-Crusted Lamb Chops
Wasabi Crab Cakes
Asparagus & Chevre Polenta
Cakes
Beef Involtini
Miso Maple Salmon with Baby
Bok Choy
Lemon-Rosemary Chicken with
Kale Caesar Salad
Vichyssoise Shooter
Chicken & Apricot Bastilla with
Orange Harissa Yogurt
Deviled Eggs
Pimento Cheese, Pepper Jelly &
Bacon Finger Sandwich
Rumaki
Mint Julep Sweet Tea
Chowgirls Bootleg
Rhubarbarita
Strawberry-Basil Daiquiri

SUMMER

Zucchini Fritters with Succotash
Salad
Baby Hot Browns
Flank Steak Skewers with
Chimichurri
Guacamole & Pico De Gallo

Coconut-Curry Chicken Skewers
with Peanut Sauce
Gazpacho Jars
Corn Pudding with Tomato Salad
Mango Chicken Salad
Big Woods Blue Canapé
Lamb Meatballs with Spiced
Yogurt Chutney
Heirloom Tomato Tartlets
3 Summer Bruschettas
Sweet Corn Risotto with Shrimp
Carpaccio & Green Bean
Bundles
Benedictine Finger Sandwiches
Summer Shrubs
White Sangria
Summer Thyme

FALL

Whiskey-Ginger Cocktail
Meatballs
Wild Mushroom Hotdish
Thai Red Pepper Shooter
Bacon-Pecan Tartlets
Swiss Chard Gratin
Smørrebrød, 3 Ways
Roasted Fall Vegetables with
Saffron Aioli
Antipasto Rolls
Arancini with Sweet Tomato Jam
Prosciutto-Wrapped Persimmons
Coconut Quinoa & Turmeric
Apple Salad

Vegetable Pâté Trio
Grilled Sirloin with Farro Tomato
Salad
Cold Spiced Cider
Corn-n-Oil
Finocchio Frizzante
Bankruptcy Island

WINTER

Ploughman's Platter
Mushroom Fritters with Roasted
Tomato Coulis
Italian Beef Sliders
Crab & Green Chile Gratin
Tapenade Trio
Swedish Meatballs
Becca's Butternut Bisque
Corn Pancakes with Carnitas
and Pickled Red Onion
Iron Range Pasties
Winter Squash & Sausage
Skewers
Local Beer Fondue
Beets & Burrata
Duck à L'Orange Firecracker
Rolls
Pork Tenderloin with Cherry-
Rosemary Marmalade
Sage Woodstock
Chowgirls Glögg
Hot Rod Toddy
Pop's Eggnog



ANOTHER GREAT USE
FOR SUMMER'S MOST
UBIQUITOUS VEGETABLE.

ZUCCHINI FRITTERS WITH SUCCOTASH SALAD

This is a great appetizer for those weeks when summer squash is in full season, often to the point that we have more than we need. Topped with a fresh salad made from some of summer's other favorite bumper crops, these crispy fritters are a star for parties or a light dinner.

FRITTERS

In a colander, sprinkle zucchini with salt and toss well. Set colander over a towel and let drain for 10 minutes. In the meantime, in a large bowl whisk together flour, cornstarch, pepper, and garlic powder. Add eggs, basil, and shallots and stir until well combined.

Using a clean dishtowel, wring zucchini dry, then add to flour and egg mixture. Stir to incorporate well.

Heat oil in a large frying pan on medium heat. Working in batches, drop zucchini mixture by tablespoonful into hot oil. Flatten slightly, then cook until golden and crisp, about 2 minutes per side. Drain fritters on paper towel on a plate and keep warm.

SALAD

In a medium frying pan on medium heat, melt butter. Add corn, bell peppers, and green onions and sauté for 3–5 minutes. Season with lemon juice, salt, and pepper.

To assemble, plate each fritter and garnish with about 2 tsp crème fraîche and 1 tbsp succotash. Garnish with more fresh basil, if desired.

Makes 24 to 30 fritters.

INGREDIENTS

Fritters

2 lb (900 g) zucchini, grated
1 tsp kosher salt
½ cup (80 mL) all-purpose flour
2 tbsp cornstarch
½ tsp freshly ground black pepper
¼ tsp garlic powder
2 eggs, beaten
2 tbsp finely chopped basil
2 tbsp finely diced shallots
½ cup (125 mL) sunflower or other light vegetable oil

Salad

2 tbsp butter
2 ears fresh sweet corn, kernels removed
½ cup (80 mL) diced red bell pepper
3 green onions, white and green parts, chopped
2 tsp freshly squeezed lemon juice
½ tsp kosher salt
¼ tsp freshly ground black pepper
1 cup (250 mL) crème fraîche
chopped fresh basil (optional), for garnish

SUMMER SHRUBS

Many people consider the shrub to be the oldest American cocktail; it made its debut during Colonial times. Vinegar was added to fruit as a preservative, allowing folks to enjoy summer's bounty year-round. Someone smart added booze, and voilà—the “shrub” was born! The fruit syrup bases of these cocktails will last for months when stored in the refrigerator.

BOURBON PEACH SHRUB

Amy's favorite fruit, the peach, has a short-lived season. Make sure you're only using flavorful, ripe ones, and your drinks will have not only real peach flavor, but a nice, rich color as well. It's fine to substitute a different variety of whiskey, but we think bourbon gives it a more genteel touch.

In a small saucepan on medium heat, dissolve sugar in water and bring to a boil. Add peaches and continue to boil, stirring occasionally, for 5–7 minutes, until peaches have dissolved. Remove from heat, stir in vinegar, and allow to cool completely. When cool, strain into a cocktail pitcher. Stir in bourbon and club soda.

Serve over ice in highball glasses, garnished with lime wedges.

Makes 10 cocktails.

RASPBERRY SHRUB

This recipe came to us by way of Chowgirl Jenny, a charming event planner and cocktail connoisseur, who created it as the signature drink for her June wedding. It became all the rage at our employee parties and debuted on our bar menu in the summer of 2014.

In a small saucepan on low heat, dissolve sugar in water and bring to a boil. Add raspberries and continue to boil, stirring occasionally, for 5–7 minutes, until raspberries have dissolved. Remove from heat, stir in vinegar, and allow to cool completely. When cool, strain into a cocktail pitcher. Stir in rum, ginger ale, and ginger beer. Serve over ice in highball glasses.

Makes 12 drinks.

INGREDIENTS

Bourbon Peach Shrub

- ½ cup (125 mL) sugar
- ½ cup (125 mL) water
- 3 ripe peaches, peeled and sliced
- ½ cup (125 mL) cider vinegar
- 3 cups (700 mL) bourbon
- 3 cups (700 mL) club soda
- 10 lime wedges, for serving

Raspberry Shrub

- ½ cup (125 mL) sugar
- ½ cup (125 mL) water
- ¾ cup (180 mL) fresh or frozen raspberries
- 6 oz (180 mL) white wine vinegar
- 3 cups (700 mL) dark Jamaican rum
- 3 cups (700 mL) ginger ale
- 3 cups (700 mL) ginger beer



THE BOURBON PEACH SHRUB IS
THE SOUTHERN BELLE OF OUR
COCKTAIL LIST.

FOR A RUSTIC PRESENTATION,
USE A CAST-IRON FRYING PAN
FOR THIS DECADENT CRAB &
GREEN CHILE GRATIN. BLUE
CORN CHIPS OFFER NICE
VISUAL CONTRAST.



CRAB & GREEN CHILE GRATIN

Our hot seafood dip has gotten rave reviews through the years. Worth the indulgence to warm up a winter party, it's a unique addition to any Mexican menu and goes great with margaritas! Serve hot with crostini or tortilla chips.

Preheat oven to 350°F (180°C).

In a medium frying pan on medium-high heat, melt butter. Add shallots and sauté until soft and transparent, about 3 minutes. Set pan aside.

In the bowl of a stand mixer using a paddle attachment, beat cream cheese until smooth. Add sour cream, half and half, cheese, lemon juice, and Worcestershire sauce and continue to mix until all ingredients are blended. Season with cayenne, Old Bay, dry mustard, salt, and pepper and stir to combine well.

Stir in sautéed shallots, crab, and green chiles and transfer to a lightly buttered baking dish. Reheat frying pan and melt 2 tbsp butter. Toss together breadcrumbs and paprika and mix in melted butter until evenly distributed. Sprinkle breadcrumbs over crab mixture.

Bake uncovered for 30–35 minutes, until browned at edges and bubbling. Remove from oven and sprinkle with parsley.

Makes about 25–30 servings.


INGREDIENTS

- 3 tbsp unsalted butter
- 1 large shallot, diced
- 8 oz (230 g) cream cheese, softened
- 1 cup (250 mL) sour cream
- 1 cup (250 mL) half and half
- 1 ½ cups (375 mL) shredded sharp white cheddar cheese
- ¼ cup (60 mL) freshly squeezed lemon juice
- 2 tbsp Worcestershire sauce
- 1 tsp ground cayenne pepper
- 1 tbsp Old Bay seasoning
- 1 tbsp dry mustard
- 1 tsp salt
- ½ tsp freshly ground black pepper
- 1 lb (500 g) lump crabmeat, picked over for shells, rinsed, and drained
- 8 oz (230 g) canned mild green chiles, drained
- 2 tbsp unsalted butter (for breadcrumbs)
- ¾ cup (175 mL) fresh white breadcrumbs
- 1 tsp smoked paprika
- 3 tbsp chopped fresh parsley, for garnish



IF YOU'D LIKE TO ADD SPICE TO THIS
RECIPE, THROW A DICED JALAPEÑO
PEPPER IN WITH THE SHALLOTS
AS THEY SAUTÉ.



A top-down photograph of five lamb chops arranged vertically on a piece of light brown parchment paper. The parchment paper is placed on a dark, heavily grained wooden surface. Each chop is cut into two halves, revealing a pink, medium-rare interior. A thick, vibrant green sauce, likely chimichurri, is drizzled over the top of each chop. The bones are dark and charred. The lighting is dramatic, highlighting the textures of the meat, the sauce, and the wood.

DRAGSMITH FARMS IN BARRON,
WISCONSIN, IS ONE OF OUR
MOST TRUSTED SOURCES FOR
REGIONAL INGREDIENTS, FROM
EXQUISITE MICROGREENS TO
UNIQUE WATERMELON RADISHES
TO PASTURE-RAISED LAMB.

MINT-CRUSTED LAMB CHOPS

Lamb is a special treat for many people, so we love to include it on many of our party menus (well, we skip it for the vegan weddings!). This recipe is a lovely match for our Chicken & Apricot Bastilla (p. 37) and also works great as a dinner entrée.

Light charcoal or gas grill, close lid, and heat to about 400°F (200°C). If using a broiler, heat to 525° F (275° C) and preheat a cast-iron frying pan.

In the bowl of a food processor, combine shallots, garlic, mint, olive oil, salt, and pepper and process until very smooth. Set aside half for garnish.

Place lamb chops on a baking sheet. Use a brush to baste tops, bottoms, and sides with half the mint purée.

Grill chops 3–4 minutes per side, until well marked and cooked to medium-rare. If broiling, place chops in preheated frying pan and broil, 2–3 in (5–8 cm) from flame for 5–6 minutes per side. Set aside on a plate and cover with aluminum foil for about 5 minutes.

When ready to serve, squeeze lemon wedge over lamb chops, drizzling juice evenly. Garnish with reserved mint purée.

Makes 10 lamb chops.

INGREDIENTS

2 tbsp diced shallots
2 small garlic cloves
½ cup (125 mL) fresh mint, plus more for garnish
2 tbsp olive oil
2 tsp salt
1 tsp freshly ground black pepper
10 lamb shoulder chops, rinsed and dried
1 large lemon wedge





RHUBARB + MARGARITA = RHUBARBARITA

RHUBARBARITA

One of the most promising signs of warm weather to come is the large green leaves and pink stalks of the rhubarb plant. Usually tamed by a strawberry accompaniment, rhubarb's tart and tangy flavor—and its gorgeous color—is highlighted in this fun cocktail.

RHUBARBARITA

Juice 1 lime into a shallow, wide bowl. Slice other lime into rounds. Dip rims of margarita glass first in lime juice and then in coarse sugar. Fill glasses with ice. In a cocktail shaker, shake together equal amounts of rhubarb syrup and tequila, pour into glasses, and garnish with lime slice.

Makes 6 to 8 cocktails.

RHUBARB SYRUP

In a medium pot on high heat, bring rhubarb and 3 cups (1 L) water to a rolling boil. Reduce heat and simmer for 45 minutes or until rhubarb is completely cooked and dissolved into threads. Strain through a fine-mesh sieve into a bowl and pour liquid back into pot. Return to stove and bring to a boil, reducing liquid by half. Stir in sugar until completely dissolved. Allow to cool.

Makes 2 cups.

INGREDIENTS

Rhubarbarita

2 limes
½ cup (125 mL) coarse sugar crystals
26-oz (750-mL) bottle silver tequila

Rhubarb Syrup

1 lb (500 g) rhubarb stalks, chopped into 1-in (2.5-cm) pieces
1 cup (250 mL) sugar



PEOPLE ARE OFTEN VERY GENEROUS
WHEN GIVING AWAY RHUBARB. GRACIOUSLY
ACCEPT EVERY OFFERING AND STOCK
YOUR FREEZER FULL OF THIS SYRUP SO
YOU CAN RELISH IT ANY TIME OF THE YEAR.



GUESTS ARE NATURALLY DRAWN
TO THIS FUN PRESENTATION OF A
SUMMER CLASSIC.



GAZPACHO JARS

Ideal for outdoor summer parties, this fresh chilled soup is the perfect way to show off beautiful heirloom tomatoes and cucumbers, whether they're homegrown or picked up at your local farmers' market that morning! Refreshing and cool, this might be the best gazpacho you've ever tasted.

In a food processor, pulse chopped tomatoes about 10 times. Transfer to a large bowl. Add bell peppers and cucumbers to food processor and repeat, pulsing until vegetables are coarsely chopped but not puréed. Transfer to bowl with tomatoes. Add onions and garlic to food processor and pulse about 10 times. Add to tomato mixture. Stir in tomato juice, olive oil, vinegar, lemon juice, salt, pepper, and dill and combine well.

Transfer soup to 4-oz (114-mL) canning jars, seal, and refrigerate for 2 hours or up to 3 days.

Serve chilled. And don't forget to serve with a spoon!

Makes 12 to 16 jars.

INGREDIENTS

2 cups (500 mL) roughly chopped tomatoes
1 cup (250 mL) roughly chopped yellow bell peppers
1 cup (250 mL) roughly chopped cucumbers
½ cup (125 mL) roughly chopped white onions
4 garlic cloves, peeled and chopped
6 cups (1.5 L) tomato juice
⅓ cup (80 mL) olive oil
¼ cup (60 mL) red wine vinegar
3 tbsp lemon juice
1 tbsp kosher salt
1 tsp freshly ground black pepper
1 tbsp chopped fresh dill



IF YOU'RE REALLY AMBITIOUS, DOLL UP THE LIDS WITH FANCY PAPER OR FABRIC.



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RIGHTEOUS BITES & COCKTAILS
FOR EVERY SEASON

HEIDI ANDERMACK & AMY LYNN BROWN

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With an eye for style and appreciation for seasonal ingredients, the proprietors of Chowgirls Killer Catering in Minneapolis, one of the Midwest's leading catering companies, share their inspired ideas for delicious appetizers, small plates, and cocktails that are perfect for home entertaining. Amy and Heidi were early adopters of the local, organic, sustainable, and seasonal approach to cooking; their ethos is clearly reflected in this cookbook, which offers fun, elegant, and yet easy-to-prepare recipes arranged by season that will be the hit of your next social gathering.

For your party to welcome spring, impress your guests with the Spring Pea Toasts with Gouda, Mint-Crusted Lamb Chops, and Wasabi Crab Cakes. For that backyard summer fest, try Flank Steak Skewers with Chimichurri,

Sweet Corn Risotto with Shrimp, and Gazpacho Jars. On that chilly fall gathering, offer the Grilled Sirloin with Farro Tomato Salad, Bacon-Pecan Tartlets, and Roasted Fall Vegetables with Saffron Aioli. And for that festive winter blow-out, make the Italian Beef Sliders, Crab & Green Chile Gratin, and Artichoke Tapenade. Then to wash it all down, make sure there's plenty of Mint Julep Sweet Tea, White Sangria, and Strawberry-Basil Daiquiris!

Amy and Heidi's shared passion for cooking and entertaining shines throughout this beautiful and inspiring cookbook. Their "righteous bites" will impress your guests with dazzling, organic, locally sourced recipes that show you care. Party on!

85 RECIPES; FULL-COLOR THROUGHOUT.

Heidi Andermack co-founded Chowgirls Killer Catering in 2004. She is a passionate member of her community in Minneapolis, serving on the board of the local farmers market, and throwing punches at the neighborhood boxing gym. Heidi is mom to Maximillian, and wife to world-renowned font designer Chank Diesel.

Amy Lynn Brown was born and raised in Kentucky but ended up in Minneapolis, where she married an old college friend. After a fifteen-year career in bookselling and publishing, she co-founded Chowgirls Killer Catering in 2004. Besides the obvious reading and cooking, she stays busy distance running, gardening, and raising her three daughters Frances, Louise, and Julip.

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