

Signature Cocktail: Magnenat Mule

Everything you need to make this signature cocktail is included in your kit – just add ice!

To make, add ice to a copper mug or old-fashioned cocktail glass. Pour in HDC Elk Rider vodka, fill with 6oz of Cock & Bull Ginger Beer, garnish with a squeeze of lime, and enjoy!

For a non-alcoholic version, the ginger beer and lime is delicious and refreshing on its own!

Dinner Recipes:

Pear Gorgonzola Salad

- 8 oz Spring Mix
- 3 Green Onions
- 1 Bosc Pear
- 3 oz Gorgonzola Cheese (feel free to substitute any cheese you prefer here)
- 2 oz Chopped Walnuts
- White Shallot Vinaigrette (recipe below)
 - 1/2 cup Champagne vinegar (ok to sub white or sherry vinegar)
 - 3 tsp Dijon mustard
 - 1 tsp kosher salt
 - 1/2 tsp black pepper
 - 2 T minced shallots
 - 2/3 cup olive oil

For the vinaigrette:

In a small mixing bowl, whisk together the vinegar, mustard, salt, and pepper to taste. Stir in the shallots. Gradually whisk in the oil to make a smooth dressing. Use immediately or store covered, in the refrigerator, for up to a week.

For the salad (makes 2 servings):

Place 4 cups (about 8oz) of spring mix in a mixing bowl and toss with the white shallot vinaigrette. Place tossed greens in center of salad plate. Thinly slice the pear and place a quarter pear to one side of the salad. Sprinkle cheese, walnuts, and green onion over the top of the salad. Drizzle entire plate with a bit more of the vinaigrette and serve.

Pistachio Halibut with Risotto

*this recipe has been simplified a bit to allow for easier preparation in your home kitchen

- 2- 6oz halibut filets, skin off
- pistachios, shelled, finely chopped (included in kit)
- 2T parmesan, grated
- Zest from 1 lemon
- 3T Canola or avocado oil (or other high-heat oil)
- 1T butter
- 4oz prepared Risotto (Trader Joe's Risotto provided in your kit – Danielle & Phil swear by this one!)
- ¼ cup chives, chopped
- 6oz lemon beurre blanc (recipe below)
 - 3 sticks cold unsalted butter, sliced into tablespoon chunks
 - ¼ cup dry white wine
 - ¼ cup white wine vinegar
 - 1T minced shallots
 - ¼ tsp kosher salt
 - Dash white pepper
 - ½ tsp fresh lemon juice

For the Beurre Blanc:

In a medium saucepan, bring wine and vinegar to a boil. Add shallots, salt, and pepper. Lower heat to a simmer and cook until most of the liquid has evaporated. (There should be about 1 1/2 tablespoons of liquid left. If you reduced it too far, add 1 tablespoon of water to re-moisten). Remove pan from heat. Whisk 2 pieces of butter into the reduction. Set pan over low heat and continue whisking remaining butter into sauce one chunk at a time, allowing each piece to melt before adding more. Remember to maintain low heat and never let the sauce come to a boil once the butter is added, or the sauce will separate. Once all butter is added, remove sauce from heat and whisk in the lemon juice. Taste and adjust seasoning, then strain through a fine sieve into a bowl and keep in a warm place until you are ready to eat.

*Note on handling the beurre blanc once it is made: if stored too hot, sauce will break. If stored too cold, butter will harden and become solid again. Should your sauce break, place a tablespoon of water in a bowl over a double boiler on medium heat. Slowly whisk butter sauce into water to re-emulsify. Alternatively, warm sauce in a pan over medium heat and add in a small amount of cornstarch mixed with water to thicken. If sauce becomes too cold, warm slowly in a double boiler, whisking constantly until sauce returns to liquid.

For the Halibut:

Preheat the oven to 450°F

Chop the pistachios finely and mix it with lemon zest, and parmesan in a small bowl and set aside for later. Salt and pepper fish generously on one side. Heat a sauté pan on medium to medium-high heat with oil until hot. Once hot, place fish in pan, salt and pepper side down and allow to cook undisturbed

over a medium-high heat for 3 to 4 minutes or until it begins to brown around the edges. Turn fish over and add 1 tablespoon of butter to pan. Spoon melted butter over the top of fish and place in oven until cooked through, about 8 to 10 min., depending on thickness.

Place the already prepared risotto (see box for recipe) in center of dinner plate, place cooked fish over risotto and top with beurre blanc. Garnish with pistachio mix and fresh chopped chives. Enjoy!