

WVKC Virtual Cocktail Party!
December 17th, 2020



BLUE CHEESE AND CHIVE KETTLE CHIPS

1 C heavy cream
1 C crumbled blue cheese*
Optional: a few dashes of Tabasco,
Worcestershire, lemon juice

In a small saucepan, add cream. Bring to a simmer, then adjust heat so the cream can simmer gently without boiling over. Cook 10-15 min until thickened. Stir in the cheese and simmer just until the cheese is melted in. Season to taste with whatever sounds good to you, but be careful of adding salty ingredients because the cheese and chips are already salty.

1 bag kettle-cooked potato chips

1 sm bunch of chives or 2-3 scallions,
finely chopped
Freshly ground black pepper
Optional: crispy-cooked crumbled
bacon bits

Preheat your broiler and place the rack directly under the broiler. Spread out the chips in a single layer on a sheet pan. Drizzle your cheese sauce all over the chips. Broil until bubbly and the edges of the chips are starting to get darker brown. Remove from oven, sprinkle with your chives or scallions, pepper, and bacon if you are using. Serve immediately.

*If you don't care for blue cheese, try other cheeses! I think parmesan would be good, with a minced clove of garlic added to the cream. Or grated sharp cheddar and a little Dijon mustard.

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MINNESOTA GOODBYE COCKTAIL (CRANBERRY FRENCH 75)

I am not a cocktail creator. This cocktail recipe was created by bartender Nathaniel Smith at Spoon and Stable in Minneapolis, Minnesota. It's one of my new favorites.

Spiced cranberry cordial:

3 cinnamon sticks, broken in half
2 whole star anise pods
5 green cardamom pods
3 whole cloves
1 C water
2 C sugar
Peel (orange part only) of 1 orange
2 C fresh cranberries
1 C fresh lime juice (7-8 limes)
¾ tsp kosher salt

Other ingredients (per cocktail):

2 Tb spiced cranberry cordial
2 Tb fresh-squeezed pink grapefruit
Juice
1.5oz (1 shot) London Dry gin (optional)
Chilled inexpensive sparkling wine -or-
chilled soda water, to top off each
glass

Garnish:

Thread a few fresh cranberries onto a
cocktail pick

Add whole spices to a saucepan and place over medium heat, shaking often, until fragrant and toasted. Add remaining cordial ingredients and stir until sugar dissolves. Bring to a simmer and cook, smashing the cranberries against the side of the pan, for about 10 min. Remove from heat and cool completely. Strain into a jar and chill. Makes about 3 cups and keeps about 3 weeks in the refrigerator.

You have a few options for making your cocktail:

1. You can make it full-strength, with a shot of gin and topped off with sparkling wine
2. You can make it a little lighter, either by leaving out the gin and just using the sparkling wine -or- by using the gin but topping it off with soda water
3. You can make it completely non-alcoholic by combining just the cordial, grapefruit juice and soda water

However you choose, to make a single cocktail, fill a cocktail shaker with ice. For each serving, combine 2 Tb each of cranberry cordial and grapefruit juice. Add gin if using. Shake until well-chilled. This drink looks pretty in almost any glass. You can serve it up in a martini glass, in a tall champagne flute, or on the rocks in a rocks glass or stemless wine glass. Pour your mixture into your chosen glass and then top with about a quarter cup of your choice of sparkling wine or soda water. Garnish with a cranberry cocktail pick. Enjoy the festive and refreshing flavors of cranberry and spice.