

# alumni UBC

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## ALUMNIGHTS: SIMPLIFYING HOLIDAY HOSTING

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### **On the Menu:**

Cran-Orange Bubbly  
Made as a Cocktail or Mocktail

### **Easy Appetizer - 3 ways!**

Option 1: Cranberry Jalapeño  
Option 2: Spiced Roasted Cauliflower  
Option 3: Hot & Honey Chicken

Plus, we'll share our **Top 5 Tips for  
Holiday Entertaining LIVE!**

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# CRAN-ORANGE BUBBLY

Makes 1 drink.

## MAKE A COCKTAIL

- 1 oz unsweetened cranberry juice
- 3 oz orange juice (freshly squeezed is preferable)
- 2 oz whiskey
- ½ oz Cointreau
- ½ oz freshly squeezed lemon juice
- ½ oz simple syrup
- 2 sprigs thyme
- 2 oz ginger beer or club soda



## MAKE A MOCKTAIL

- 2.5 oz unsweetened cranberry juice
- 4 oz orange juice (freshly squeezed is preferable)
- ½ oz freshly squeezed lemon juice
- ½ oz simple syrup
- 2 sprigs thyme
- 2 oz ginger beer or club soda

## TOOLS YOU'LL NEED

- 1 festive glass per person
- 1 cocktail shaker
- lots of ice
- (Optional) Citrus Press, Vegetable Peeler

## MAKE AHEAD

- Make a batch of simple syrup and have it ready to use for our experience together.
- In a small saucepan mix together equal parts sugar & water (use 1/2 cup sugar and 1/2 cup water to make enough simple syrup for approximately 4 cocktails)
- Over medium-high heat bring to a gentle boil just until all the sugar is melted.
- Remove from heat, and let stand until room temperature.
- Store in an airtight container for up 2 weeks in the fridge.

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# DRINK DIRECTIONS

Makes 1 drink.

## TO MAKE:

- In a cocktail shaker full of ice combine all of the ingredients – except for the sparkling or bubbly water.
- Shake well until the mixture is well combined.
- Add garnish to your glass such as extra whole cranberries, a wedge of citrus (either orange or lemon) and a fresh sprig of thyme or rosemary.
- Pour mixture into each glass leaving room for a few ounces of sparkling, and fill up using sparkling water or wine!

## OTHER FLAVOUR COMBO'S

- Swap the Orange Juice for Apple Juice, and the Thyme for Cinnamon Sticks. Then you can either still use the ginger beer or a bubbly apple cider! This could also be made with either Whiskey or Spiced rum (and we'd omit the Cointreau for this one, too!)
- Rosemary & Grapefruit is a classic combination! Use freshly squeezed Grapefruit juice, a few sprigs of rosemary, substitute Prosecco instead of Ginger beer for a really light and bubbly drink – perfect to ring in the new year, too!

## TIMESAVING TIP:

- Prepare a batch in a pitcher ahead of time of your juice, herbs, simple syrup and alcohol if you're going to use any!
- Chill until you're ready to drink and pour into each person's festive glass adding the ginger beer or bubbly water just as you're serving!

## DID YOU KNOW...

You can do more with your citrus?

- Use the peel for garnish by using a vegetable peeler to remove long strips of it!
- You can cut your citrus into thin circles and either use a dehydrator or place them on a parchment lined cookie sheet in your oven at 225°F for 3 – 4 hours to make dehydrated circles that are great for decor and/or cocktail making kits!



- You can also freeze citrus easily by cutting them into rounds, and freezing in a single layer flat in your freezer!



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# EASY APPETIZER 3 WAYS

## THE BASE:

- 1 x 8 oz brick cream cheese
- 1/4 cup sour cream or greek yogurt  
(lactose & dairy-free options can be used.)
- 1 tsp lemon zest
- 1 tsp dried italian seasoning
- salt & pepper to taste



## TOPPING OPTION 1: CRANBERRY JALAPENO

- 1 package fresh or frozen cranberries
- 1 jalapeño
- 1 lemon (zest only)
- 1 bunch fresh cilantro or parsley

## TOPPING OPTION 2: ROASTED CAULIFLOWER

- 1 whole head of Cauliflower
- 4 tbsp olive oil
- 1 tbsp cumin
- 1 tsp paprika
- 1/8 tsp cayenne powder
- 1/8 tsp cinnamon powder
- salt & pepper to taste

Optional Topping: 1/2 cup  
freshly grated parmesan cheese

## TOPPING OPTION 3: HOT & HONEY CHICKEN

- 2 chicken breasts, cooked
- 2 oz goat cheese
- 2 tbsp good hot sauce
- 2 tbsp good local honey
- 1 tsp garlic powder
- 1 tsp onion powder
- salt & pepper to taste

Optional Topping: 2 tbsp  
crumbled blue cheese

## TOOLS TO HAVE READY

- 1 large mixing bowl
- Wooden Spoon or Rubber Spatula
- 1 oven safe dip dish (if you want to make a hot dip)
- 1 cutting board with sharp knife
- Optional: Food Processor - this makes it go very quickly, but you can definitely make do without!

## TO HAVE READY

- Have your cream cheese at room temperature.
- If you're using frozen cranberries, please make sure they're defrosted.
- If you're making the cauliflower, please toss it in the spices and roast at 375°F for 20 minutes until roasted and fork tender.
- If you're making the chicken, please fully cook the chicken

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# DIP DIRECTIONS

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## STEP 1: MAKE THE BASE!

1. Ensure your cream cheese is at room temperature and easy to mix.
2. Using a spatula combine the cream cheese, yogurt or sour cream, zest, seasoning, and salt & pepper to taste.
3. Spread into the bottom of a microwave and/or oven safe dish and set aside.

## TOPPING OPTION 1: CRANBERRY JALAPENO

1. Start by ensuring that your cranberries are completely defrosted (if you're using frozen)
2. Then, in the bowl of your food processor add in the cranberries, jalapeno (with or without the seeds, remember you can always add, but you can't take out!), the lemon zest, and some fresh herbs such as parsley, cilantro or even green onion.
3. Pulse together a few times until your mixture is well blended, but just slightly chunky to keep a wee bit of character.
4. Spread on top of the base and then if you're serving room temperature serve immediately, or bake at 375°F for approximately 12 - 15 minutes until just warmed through and slightly bubbly on the sides.

## TOPPING OPTION 2: ROASTED CAULIFLOWER

1. Start by preparing and roasting your cauliflower. Preheat your oven to 400°F. Then, break down your cauliflower into florets, and make sure to wash and drain.
2. In a large bowl add in your florets, olive oil and all of the spices. Toss well.
3. Spread onto a baking sheet and roast for 25-30 minutes until toasty and fork-tender.
4. Cool and add to food processor, blitz a few times until crumbly (a little bigger than cauliflower rice) and then spread on top of the cheese base. Cover with optional cheese and some fresh herbs.
5. To serve warm, place in 375°F oven for 15 - 18 minutes until the cheese is melted, and the dip has just started to bubble through the middle.

## TOPPING OPTION 3: HOT & HONEY CHICKEN

1. Start by preparing your chicken! First up, this is a great way to use leftover chicken - even if it's been previously marinated, it's a great way to use it up! However, if you're making from scratch, start by preheating your oven to 375°F.
2. Take your 2 chicken breasts and add 1 tbsp olive oil, 1 tsp italian seasoning, and salt & pepper to taste. Roast for 30 - 35 minutes until the internal look of the chicken shows no pink and/or the internal temperature is 165°F. Set aside to cool.
3. Once cooled, you can either chop or shred the chicken. Place chicken into medium size bowl, and add goat cheese, hot sauce, honey, garlic & onion powder, and salt & pepper to taste.
4. Spoon on top of the cheese base, and then to serve warm bake at 375°F for 12 - 15 minutes until warmed through and bubbly at the sides. Sprinkle with optional blue cheese crumble and/or some fresh herbs if you'd like and serve immediately!

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The logo for Chef Torial, featuring the word "Chef" in red and "Torial" in black, with a small black chef's hat icon above the letter 'o' in "Torial".

# TOP 5 TIPS

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## 1. Plan your Plates!

Take a few minutes to think through both the pots & pans you'll be using to prepare the food, as well as the plates & platters you'll be serving them on! Sticky notes work like a charm to have this pre-planned & organized - plus, it makes it easy to delegate if needed!

## 2. Think through the "Flow"

Walk through the Flow of your event - both in the timing for things like cooking and oven temperatures, right down to where people are putting their coats and grabbing their cocktails. It's important that people know where to go, so you can have the space you need, too!

## 3. Use what you've got!

Often there's a ton of 'extra' when it comes to the purchasing and prep around the holidays - so save money and use what you've got! A festive centrepiece looks and smells great by using your leftover thyme or rosemary, some cranberries or dried citrus, and a few tealight style candles!

## 4. A few shortcuts are totally okay!

While we'd all love to make everything from scratch, using time-saving shortcuts is 100% okay! Things like sauces or stocks, as well as juices for the cocktails are a great buy to help you save your sanity this season!

## 5. Don't get too festive, too quickly!

More than anything else it's important to take care of yourself and help plan for others to arrive & leave safely from these gatherings. Enjoy mocktails, non-alcoholic spritz options, and ensure you've got your hosting duties taken care of before you become the jolly one!

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*Holidays* HAPPY