



# Ingredient Instructions

Greetings!

Can you believe it? We are just days away from WCNY's 6<sup>th</sup> annual Taste of Fame culinary fundraising experience with celebrity Chef Marcus Samuelsson.

Funds raised by this event support WCNY's programs and services in Central New York and beyond!

Inside this box, you will find ingredients with recipe cards for the three-course menu, the Yes, Chef Cocktail card, and our list of suggested wine pairings.

**On the back of this card, we've provided instructions on how to store the ingredients.**

Thanks again for your support of WCNY and Taste of Fame!

*-Your Friends at WCNY*

P.S. Don't forget to share your photos of the evening by tagging us on Facebook, Twitter, and Instagram with **#TasteofFame2020**.



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**RECIPE CARD SPONSOR CULINARY PARTNER**

# Ingredient Storage

**To ensure everything remains fresh, please remove these items from the box and place them in your refrigerator:**

Baby kale	Serrano pepper
Red onion	Swiss chard
Garlic cloves	Shrimp, chicken, or tofu
Ginger	Lime

**These items can remain on the counter or in the pantry:**

Cumin	Cayenne pepper
Pecans	Tomato paste
Rice	Coconut milk
Turmeric	
Sweet potatoes	

**This item should be placed in the freezer upon arrival. When it is time to bake them, take them out of the freezer and put them in the oven. Do not defrost on the counter:**

Red Velvet cookie dough

Be sure you have salt and cooking oil ready for Friday! Any kind is fine, but we recommend canola, olive, or vegetable.

If you notice something is missing, please email [TasteofFame@wcnyc.org](mailto:TasteofFame@wcnyc.org) or call 315-559-0880, and we'll ship the missing ingredients to you right away!

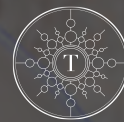
*Thank you for supporting WCNyc and Taste of Fame. Bon Appétit!*



**2020**  
**6<sup>th</sup> ANNUAL**  
**Culinary Fundraiser**



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**TASTINGS**  
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**CULINARY PARTNER**



# **APPETIZER**

## **Southern Greens Salad with Sorghum Vinaigrette**



*Recipe by Chef Marcus Samuelsson*

# Vinaigrette

## Ingredients

⅓ cup extra virgin olive oil  
3 tablespoons apple cider vinegar  
3 teaspoons minced shallot  
3 teaspoons sorghum or molasses  
1½ teaspoons Dijon mustard  
1 teaspoon salt  
Pinch freshly ground black pepper

*Ingredients for Taste of Fame 2020 are subject to change.*

*Vinaigrette for Taste of Fame 2020 is pre-made.*

*You can use this recipe card for future preparation. Serves: 4*

## Directions

Whisk all ingredients together until evenly combined.

# Salad

## Ingredients

6 cups of tender, baby greens  
(arugula, baby kale, baby collards)  
4 tablespoons, coarsely chopped pecans

## Directions

Toss greens and pecans with vinaigrette.  
Serve immediately.



**2020**  
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# ENTRÉE

## Curry with Yams & Swiss Chard



Recipe by Chef Marcus Samuelsson

## Ingredients

- 1 cup long grain rice
- 2 tablespoons oil (canola, vegetable, olive, etc.)
- 1 large red onion, julienned
- 6 cloves garlic, thinly sliced
- 2 inch piece ginger, finely chopped
- 2 teaspoons ground turmeric
- 1 teaspoon salt
- 1 teaspoon ground cumin
- ¼ teaspoon cayenne pepper
- 2 tablespoons tomato paste

## Directions

First, cook the rice. Combine the rice with 1 ¼ cup of water in a medium saucepan and season with salt. Bring to a boil. Once boiling, decrease the heat to low and cover. Cook without lifting the lid for 18 minutes. Remove from heat and let stand, still covered, for 15 minutes. Keep warm while preparing the curry.

Place the oil into a large 6-quart Dutch oven or large, heavy-bottomed pot, set over medium high heat. When the oil shimmers, add the onion, garlic, ginger, turmeric, and salt and cook, stirring often and scraping up browned bits, until the onion is translucent, about 5 minutes. Add the cumin, cayenne, and tomato paste and cook until the paste darkens in color, about 3 minutes.

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- 2 cans unsweetened coconut milk
- 1 serrano pepper, seeds removed and finely chopped
- 2 garnet sweet potatoes, peeled and cut into 1-inch pieces
- 2 cups packed swiss chard, chopped
- 1 pound of cooked shrimp or tofu or chicken, cut into large chunks
- 2 tablespoons fresh cilantro leaves
- 1 lime

*Serves: 1-4*

Add the coconut milk, serrano pepper, 1 cup water, and sweet potatoes and bring to simmer. Decrease the heat, cover and cook for 15 minutes or until potatoes are almost tender.

Add the Chard and continue cooking for 2 to 3 minutes. Add the protein and cook until heated through and the greens are wilted, 2 to 3 minutes more. If you selected two proteins, you will need two pots. Separate the stew into two pots and add the proteins to each.

Serve over rice, topped with cilantro and lime wedges on the side.



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# DESSERT

## Red Velvet Cookies



*Ingredients for Taste of Fame 2020 are subject to change. Cookie dough for Taste of Fame 2020 is pre-made. You can use this recipe card for future preparation.*

*Keep dough frozen. Cut into slices, and place on greased cookie sheet.*

*Serves: 18*

## **Ingredients**

- |                            |                                    |
|----------------------------|------------------------------------|
| 1½ cups all-purpose flour  | 1 cup granulated sugar             |
| 2 tablespoons cocoa powder | 1 teaspoon distilled white vinegar |
| 1 teaspoon cornstarch      | 1 large egg                        |
| ½ teaspoon baking powder   | 1½ teaspoon vanilla extract        |
| ½ teaspoon salt            | 1½ red food coloring               |
| 4 oz. butter, softened     | ¾ cup white chocolate chips        |

## **Directions**

In a medium bowl, mix the flour, cocoa powder, cornstarch, baking powder and salt until evenly combined.

In a stand mixer, cream the butter, sugar and vinegar on high until the mixture is light and fluffy, about 3 minutes. Mix the egg, food coloring and vanilla into the butter mixture until combined. With the mixer on low, slowly add the dry ingredients until everything is evenly mixed together. Fold in the white chocolate chips.

Lay out a large piece of plastic wrap on the counter and transfer the dough to it. Form the dough into a 1-inch

diameter log, and wrap it tightly with the plastic wrap. Freeze for 2 hours.

Preheat the oven to 375 F. Take out the dough from the freezer. Remove the plastic wrap and slice the dough into ¾ inch discs. Transfer cookies to a parchment lined baking sheet, making sure to leave a few inches in between each one.

Place the baking sheet in the oven and bake for 9-11 minutes. Once fully baked, transfer to a wire rack to cool completely.