

# FOOD & ART

## Digital Dinner Parties

### *Ingredient Lists*



## PRINTABLES & CLICKABLES

Check out our **Dinner Parties** on YouTube to follow along with the recipe directions.

**Dinner Party | May 25, 2020 - Beef Empanadas**

**Dinner Party | May 26, 2020 - Basic Bean Burger de Bittmanish**

**Dinner Party | May 27, 2020 - Blackwater Barbecue Shrimp & Grits**

**Dinner Party | May 28, 2020 - Eggplant Parmesan**

**Dinner Party | May 29, 2020 - Bar-B-Que Brisket**

Clickable buttons on each ingredient list card will take you to the corresponding recipe video.

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**FOOD & ART**  
**MON, May 25, 2020**  
Recipe

title: **Beef Empanada**  
from: *Chris Fox*

Check out our **Dinner Parties** on YouTube to follow along with the recipe directions.

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**INGREDIENTS:**

- ½ lb ground beef
- 8 oz tomato sauce
- 4 tsp chopped chilies
- 1 Tbs garlic
- 1 ½ C cheese
- 2 pkgs of empanada bread (can be substituted with cans of biscuits)



**FOOD & ART**  
**TUE, May 26, 2020**  
Recipe

title: **Basic Bean Burger de Bittmanish**  
from: *Brandi Voigt Fox*

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**INGREDIENTS:**

- 2 C well cooked beans w/liquid (black are my favorite)
- 1 med onion quartered (roasted, if you have time)
- ½ C rolled oats (NOT instant)
- ½ C corn flour (roughly)
- 1 tbs or so of chili powder (or spice of choice)
- 1 egg
- ranch or salsa & sour cream (optional)
- green salad or spinach salad (optional)



## FOOD & ART

WED, May 27, 2020  
Recipe

title: *Blackwater Barbecue  
Shrimp & Grits*

from: *Stephen Crotts*

Check out our **Dinner Parties** on  
YouTube to follow along with the  
recipe directions.

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### INGREDIENTS:

- 2 lbs wild american shrimp (unpeeled)
- 2 Tbs bacon fat (or olive oil if you must)
- 5 cloves garlic, crushed or chopped
- 1 lemon sliced
- 2 bay leaves
- 1 C Worcestershire sauce
- 1 C chicken stock
- ½ C white wine
- 2 Tbs cracked pepper
- 1 Tbs Creole or Cajun seasoning
- 2 sprigs rosemary
- 2 sprigs thyme
- fresh parsley for garnish
- 2 Tbs olive oil
- ½ C heavy cream

P 1

MORE >



## FOOD & ART

WED, May 27, 2020  
Recipe

title: *Blackwater Barbecue  
Shrimp & Grits*

from: *Stephen Crotts*

### INGREDIENTS: (con)

- ½ C + 2-4 Tbs unsalted butter
- 1 C stone ground grits (Cotton Hills or Geechie Boy)
- 2 C water
- 2 C milk
- 2 bay leaves
- ½ C mascarpone or cream cheese  
salt & pepper to taste

P 2

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## FOOD & ART

THU, May 28, 2020

Recipe

title: *Eggplant Parmesan*

from: *Emily Doehling*

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### INGREDIENTS:

- 2 globe eggplant, cut crosswise into ¼" thick rounds
- 1 Tbs kosher salt
- ½ C flour
- sea salt & freshly cracked pepper to taste
- 2 eggs, well beaten
- 1 ½ C plain panko crumbs
- ¾ C Parmesan, finely grated
- 2 tsp olive oil
- 1 small shallot, finely diced
- 3 cloves of garlic, minced
- Pinch of crushed red pepper flakes
- 2 15-oz cans of diced tomatoes, 1 can blended slightly
- ¼ C + 2-3 Tbs fresh basil, chopped
- Pinch of sugar if needed
- 1 C fresh Mozzarella freshly torn or shredded



## FOOD & ART

FRI, May 29, 2020

Recipe

title: *Bar-B-Que Brisket*

from: *Kirk Irwin*

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### INGREDIENTS:

- 4 Tbs of Worcestershire Sauce
- 2 Tbs Liquid Smoke
- ½ tsp garlic salt
- 2 Tbs mustard (your favorite or experiment)
- 2 Tbs oil (I like avocado, but any fat will do)
- 2 Tbs brown sugar (light or dark)
- 2 Tbs water
- ½ C of catsup/ketchup
- ¼ C of diced onion
- 3-4 lbs of brisket

