

BAR NUTS À LA FA LA LALA

1 1/4 lbs. mixed nuts, salted*

2-3 T. finely minced fresh rosemary

1/2 t. cayenne pepper *(or more, if you like)*

1 T. dark brown sugar

3 T. butter

I adapted this recipe from another favorite, Danny Meyer's *Union Square Cafe Cookbook*. As per usual I follow the recipe but double the butter!

Preheat oven to 350. Put all the nuts in a roasting pan or a rimmed cookie sheet. Put the rest of the ingredients in a small saucepan and cook over medium heat, stirring until the butter and brown sugar have melted and you can smell the rosemary. Pour the butter mixture over the nuts and toss to coat. Cook in preheated oven for about 10 minutes. Serve warm.

*if you have unsalted nuts, add 2 t. of Kosher salt to the butter mixture.



WWW.HORIZONTHEATRE.COM



NUTS & BOLTS (CHEX MIX) À LA FA LA LALA

10 T. butter

3 T. Worcestershire sauce

1 1/2 t. Lawry's seasoned salt

1 1/2 t. garlic powder

1 t. onion powder

2 t. smoked paprika *(non-negotiable)*

1/2 t. cayenne pepper *(optional)*

3 c. Rice Chex

3 c. Corn Chex

3 c. Cheerios

3 c. mixed nuts

Preheat oven to 250.

Combine the first 7 ingredients in a small saucepan and heat until the dry ingredients have melted into the butter. Taste the butter mixture now to see if you want to bump anything up.

Put the cereals and nuts into a large roasting pan and pour the melted butter over the whole mess tossing to coat every morsel.

Bake for about an hour, tossing every 15 minutes or so, to make sure every piece gets some love from the butter.

There you have it, the best holiday snack in the nation!



WWW.HORIZONTHEATRE.COM



MARINARA À LA FA LA LALA

**1 qt. canned tomatoes or
4-5 ripe tomatoes
2-3 T EVOO**

**1-3 cloves garlic
Red Chile flakes
Kosher salt**

1. If you have some good home canned tomatoes, skip to next step. If using ripe tomatoes, bring a medium sized pot of water to boil. Using a sharp paring knife cut a shallow X into the bottom end of your tomatoes and put them into your boiling water for about 30 seconds and remove from water. When the tomatoes are cool enough to handle, remove the skins and roughly chop.

2. Add the olive oil to a sauce pan and warm over medium heat. Peel and chop the garlic and add to the oil and cook until golden, not brown. Toss in some red Chile flakes—don't be shy! Let the garlic and chiles season the oil and then add your tomatoes and a healthy bit of salt. Let this cook gently for at least 15 minutes. Taste and adjust seasoning to your liking.



WWW.HORIZONTHEATRE.COM



BAKED FETA À LA FA LA LALA

**1-2 C. Marinara sauce (*See above/reverse*)
1 block of feta, goat or mozzarella cheese,
about 8 oz.**

**Fresh chives or Basil to garnish
EVOO to garnish (*optional*)
Toasted bread**

Preheat oven to 350.

Put a healthy chunk of cheese into an oven proof baking dish and cover with tomato sauce. Heat in oven for about 20 minutes until cheese is softened and heated through.

Garnish with fresh herbs and a glut of EVOO if you want to lush it up a bit.

Serve with toasted bread and enjoy the flavors of summer!



WWW.HORIZONTHEATRE.COM



COQUITA (PUERTO RICAN EGGNOG) À LA FA LA LALA

15 oz. can of Coconut Cream (*CoCo Lopez is a good brand*)

14 oz. sweetened condensed milk

12 oz. evaporated milk

1 c. unsweetened coconut milk

White Rum (*as much as you fancy*)

1t. Vanilla extract

1/2 t. Cinnamon

1/4 t/ fresh grated nutmeg

Cinnamon sticks to garnish

In a large bowl, combine all in ingredients. You may need to put the coconut cream in a blender first as it separates and congeals in cooler climates. Also, make sure to shake or stir the coconut milk, as it, too can separate in the can.

When all ingredients are well-blended, put in a large jar and chill in the fridge to thicken.

Serve with a jaunty cinnamon stick to garnish and an additional pop of fresh nutmeg.



WWW.HORIZONTHEATRE.COM



MOSCOW MULE À LA FA LA LALA

1 1/2 oz. Vodka

3 oz. ginger beer (*Fever Tree, Llanllyr and Blenheims are good brands*)

1/2 oz. fresh lime juice

Lime slices to garnish

This recipe makes one drink.

Combine all ingredients in a glass with ice. Slurp it down and fix another!



WWW.HORIZONTHEATRE.COM



CHEESE STRAWS À LA FA LA LALA

1 2/3 c. all purpose flour

1 t. salt

1 t. dry mustard

1/4 cayenne pepper (*or more, if you like*)

1/2 c. (1 stick) unsalted butter, cut into small pieces

8 oz. extra sharp cheddar cheese, grated

2 T. water

This recipe is from one of my favorite cookbooks, *The Gift of Southern Cooking* by Scott Peacock and Edna Lewis. It is a treasure.

Preheat oven to 425.

Sift together the dry ingredients.

Put butter and grated cheese in a mixing bowl and mix until thoroughly blended. You can do this by hand or with a hand or stand up mixer. Gradually add in the dry ingredients. Add the water and mix for another minute.

Turn dough out on a floured surface and knead a few times. Now, you can proceed in several ways: you can roll the dough out with a rolling pin to about 1/4 inch thick and cut into strips or use a cookie cutter to make shapes; or you can roll the dough into a log, chill for 30 minutes and then cut the log into 1/4 thick coins (this is the easiest option) or, if you have a cookie press, you can put the dough in the press and make your straws that way.

However you choose to make them, put them on an ungreased cookie sheet and bake for 10-15 minutes, or until golden brown and crisp. Cool completely before storing in airtight containers.



WWW.HORIZONTHEATRE.COM



BOILED CUSTARD À LA FA LA LALA

1 quart whole milk

6 egg yolks

1/2 c. sugar

1 t. Vanilla extract or paste

Bourbon, the amount you like

Scald, don't boil the milk in a heavy saucepan.

Beat the egg yolks and the sugar together with a whisk or hand held mixer. When the milk is ready, temper the egg yolk/sugar mixture by adding a few drops of the hot milk very slowly, while whisking. You don't want to do this step too quickly or your eggs will scramble. After you've slowly added about 1/2 c. of milk to the eggs, you can incorporate the egg/sugar/ milk to the remaining warm milk and return to the saucepan.

Cook on medium low heat while stirring until the mixture thickens. You want it to be thick enough to coat the back of a spoon. If you can run your finger through the residue on the spoon and the track holds, you are good.

Put the custard in a large jar and chill overnight.

When chilled, either add your bourbon to the Boiled Custard, or put in a separate pitcher and let your guests add it themselves. Serve in something you may have inherited from an interesting relative. And if you're feeling really luscious, top with some fresh whipped cream and a shaving of nutmeg.



WWW.HORIZONTHEATRE.COM

