

THE CORNELL CLUB  
NEW YORK

Big Red Kitchen

*Recipe Book*

2021



# Big Red Kitchen

## *Welcome to the Big Red Kitchen... Issue Four!*

Over the past year, we have had some fun compiling (and tasting!) recipes from Executive Chef Michael Rizzo. His creative staff, along with alumni and talented members of the food and beverage industry that allow us to bring you memorable events and dining experiences.

In this issue, we take a look back at some of our favorites, introduce some new recipes from Chef Rizzo's list of favorites, and impress your guests with some truly tasty drinks and desserts!

We are happy to bring these recipes to you and equally pleased to have you skip the cooking and dine with us! You can view The Club's Menus and make a reservation to dine with us by visiting the [Dining Page](#) of our website. There, you'll also find past issues of the Big Red Kitchen.

*Enjoy!*



# GRILL WARS



## Kitchen BBQ Sauce

*The culinary teams from NYC's Ivy League Clubs came together in the summer of 2018 for a festive night under the stars for Grill Wars! Steven Raichlen was the judge for the evening and we were thrilled when the evening began with a WIN for best BBQ Sauce.*

### Ingredients:

2 medium onions, diced  
¼ cup roasted garlic, mashed  
½ cup brown sugar  
½ cup cider vinegar  
2 tablespoons Anna Mae's smoky mustard  
1 quart ketchup  
2 tablespoons BBQ rub\*  
1 piece of chipotle pepper in Adobo (found in the canned food section)  
2 tablespoons olive oil for sautéing

### Directions:

- In a heavy bottom pot, sweat the diced onions and roasted garlic cloves in two tablespoons of olive oil on low.
- Add chipotle pepper and brown sugar until sugar is dissolved.
- Deglaze with apple cider vinegar.
- Add ketchup, mustard, and BBQ rub.
- Bring to a boil and let simmer for 10 minutes.
- Add salt and pepper to taste.
- If you feel like your sauce is getting too thick, you can add a little water.
- For a smoother texture, let cool slightly and pulse in a food processor for two minutes.

## About Steven Raichlen

Author, journalist, lecturer, and TV host, Steven Raichlen is the man who reinvented modern barbecue. An award-winning journalist, Raichlen has written for all the major food magazines, and is the founder of Barbecue University in Colorado.

# BBQ BRINES AND RUBS

*Brines and rubs can impart deep flavor and tenderize tougher cuts of meats.*

## Brine for Chicken

### Ingredients:

1 quart water  
2 cups white wine or white vinegar.  
Wine has depth of flavor  
¼ cup sea or Kosher salt  
¼ cup pickling spice  
6 cloves mashed garlic  
2 large onions, peeled and cut into  
6 pieces each  
¼ cup granulated sugar  
4 bay leaves

### Directions:

- Place all ingredients into a saucepot and bring to a boil. Boil for 15 minutes.
- Cool until room temperature, then add the chicken. Thighs and chicken breasts with the bone in will taste best overnight.
- 👉 Remember to always keep your meat refrigerated and covered. Drain well before grilling.
- 👉 Always place vinegar based items into a non-reactive container.

## Brine for Pork

*This brine is interchangeable with the chicken brine.*

### Ingredients:

1 quart water  
½ cup brown sugar  
¼ cup sea or Kosher salt  
¼ cup granulated sugar  
¼ cup pickling spice  
4 cloves mashed garlic  
2 peeled and quartered onions  
4 bay leaves  
2 cups apple cider vinegar  
3 tablespoons crushed peppercorns  
3 sprigs of fresh rosemary, thyme,  
and oregano  
4 star anise cloves

4 slices of fresh ginger. No need to peel  
2 oranges juiced and peeled with  
"Y" veggie peeler  
2 cinnamon sticks

### Directions:

- Place all ingredients into a saucepot and bring to a boil. Simmer for 15 minutes. Chill.
- Place the pork cuts of your choice and brine for up to two days. Remove from brine, and rub with seasoning (keep reading for a great rub recipe).
- 👉 Brine meats for 1 – 2 days for the best results.



## BBQ Spice Rub

### Ingredients:

¼ cup smoked sweet Spanish paprika  
3 tablespoons Hungarian sweet paprika  
3 tablespoons sea or Kosher salt  
1 tablespoons ground toasted cumin seeds  
1 tablespoons ground toasted coriander seeds  
4 tablespoons light brown sugar  
½ teaspoons cayenne pepper (optional)  
1 teaspoons ground white peppercorns

2 tablespoons granulated garlic  
1 tablespoons onion powder  
½ teaspoons ground cinnamon

- ✶ *Fine ground coffee or instant coffee adds an unexpected depth of flavor. For the above recipe use 1 tablespoon.*
- ✶ *For best results keep your rub fresh in a sealed container for 3-4 weeks. Prepare rubs by using a spice grinder and pepper mill.*

## California Style Chicken Burger

### Ingredients:

1 pound ground chicken  
1 teaspoon of minced garlic  
1 teaspoon grated ginger  
1 teaspoon minced cilantro  
1 teaspoon minced scallion  
2 tablespoons low sodium soy sauce  
1 tablespoon oyster sauce  
1 tablespoon sweet chili sauce (preferably Mae Ploy)  
1 teaspoon sesame seed oil  
1 cup fresh breadcrumbs  
1 egg, lightly beaten  
2 tablespoons of all purpose flour  
TT salt and pepper

### Directions:

- Combine all ingredients except the fresh breadcrumbs and flour in the bowl of a Kitchen Aid mixer. Mix on the lowest setting until ingredients are thoroughly incorporated.
- Turn the mixer off and add the breadcrumbs and flour. Mix for an additional 30 seconds. Season with salt and pepper. Allow the mixture to rest overnight so that the flavors can meld together.
- Portion into 4 ounce patties and grill until thoroughly cooked, about 5 - 6 minutes on each side, or until the internal temperature is 165F degrees.

# Chicken Milanese with Arugula Salad

## Ingredients:

### Chicken:

Thinly sliced chicken cutlets. The amount may dictate how many you intend to serve. Remember, 1 cutlet per person with sides is fine.

2 – 3 cups Italian seasoned panko breadcrumbs or an Italian regular style crumb

4 lemons, 2 cut into wedges

1 cup seasoned flour with a pinch of salt, ground white pepper, granulated garlic

2 – 3 beaten eggs with 4 – 5 tablespoons whole milk or half & half

### Salad:

Fresh baby arugula

1 pint grape or cherry tomatoes. Use what you enjoy and what is ripe.

1 peeled carrot and shaved with a "Y" veggie peeler to make "ribbons"

1 cup small diced English/ Hot house cucumbers

3 tablespoons Extra Virgin Olive Oil

Salt and pepper to season properly

2 cups canola oil or oil of your choice. Do not use EVOO to fry the chicken.

*This classic Italian dish is a crowd pleaser and topping it with the fresh vegetables from the garden adds to the taste and presentation.*

*CHEF'S TIPS: You will need to use a thin sliced chicken cutlet.*

## Directions:

- Flatten the chicken cutlets with a meat mallet or the bottom of a small fry pan between two sheets of plastic wrap.
- Season lightly with salt and pepper and dust with the seasoned flour. Dip into the beaten egg mixture and hold.
- Heat the oil in a fry pan until hot but not smoking. Test with a drop of egg batter.
- Let the excess egg mixture drain off and coat with the seasoned bread crumbs patting lightly as you bread. This will create a nice crisp crust.
- Sauté each cutlet until golden brown on both sides, drain on paper towels and hold warm.
- Place all salad ingredients in a bowl and add 1 or more tablespoons of fresh squeezed lemon juice. How much will depend upon how much salad you intend to prepare. Add 2 – 3 tablespoons of EVOO, salt and ground pepper and toss well.

☛ *You can serve this salad on top of each piece of the warm chicken or on the side.*

☛ *Have wedges of lemons for guests to squeeze on the top of their chicken.*

## Grilled Vegetable Salad Dressing

*Grilled vegetables in warm weather are terrific. Mix with dressing right off the grill for a warm salad. Fresh lemon, EVOO, salt and fresh ground pepper is simple and tasty.*

# Mussels/Clams with Chorizo Sausage and Herbs

## Ingredients:

*yields 4 portions*

4 + dozen mussels or clams

3 - 4 links of dry chorizo links or 3 fresh chorizo/hot Italian sausage links cooked and sliced thick. Chorizo may be found with bacon and other dry/cured meats.

1 each 28 oz. can of whole tomatoes in juice. Please refrain from tomatoes in purée.

1 diced medium onion

3 large cloves of garlic thin sliced plus 2 on the side

½ cup dry white wine plus some additional for a splash

1 teaspoon thyme

1 teaspoon dried oregano

1 teaspoon chopped cilantro

1 bay leaf

1 tablespoon chopped basil

½ cup clam juice/chicken broth. Clam juice may be found with the canned clam sauce

4 tablespoons EVOO + 2 on the side

*CHEF'S TIPS: This recipe can be made with either shellfish. Use P.E.I. mussels (Prince Edward Island) as they have small beards but still need to be well rinsed. Keep in mind that mussels are not filling. 8 + per person along with the rest of the ingredients will be satisfying. Little necks are small and you will need 8 + per person. This can be a hearty appetizer or entrée.*

## Directions:

- Crush the tomatoes in a bowl and reserve.
- Heat the oil in a saucepot until hot and add the 3 cloves of garlic, sauté until light brown, then add the onions and continue to brown.
- Add the wine, herbs, and simmer until half reduced.
- Add the tomatoes and continue to simmer for 20 minutes.
- In a sauté pan add the 2 tablespoons of EVOO and heat until hot. Add the 2 garlic cloves and brown.
- Add the sausage and sauté lightly. Then add the shellfish. Splash with some white wine and add 1 ½ cups + of the tomato sauce and the clam/chicken broth. Cover and cook until the shellfish opens. Add more tomato sauce if desired. You may remove the shellfish and sausage. Keep warm in a bowl. Simmer sauce for another 10 minutes.
- Pour the sauce over the shellfish and sausage and enjoy with toasted garlic bread or over a rice pilaf.

*Seafood is a summer favorite. Shrimp, sea scallops, salmon, swordfish, tuna, mahi mahi or any firm flesh fish all work well for grilling. All that is needed is to be eyed as they cook quickly. Clean the grill well and oil both the grill grates and the seafood. Be gentle when turning and be attentive.*

# WE REALLY LOVE CHEESE!



- *We've had quite a bit of fun through the years with our friends at Murray's Cheese! What's Murray's? Murray's Cheese is the oldest cheese shop in New York City, founded by Murray Greenberg. Cornell's very own Rob Kaufelt '69 purchased the store in 1991 and turned it into NYC's go to destination for cheese.*

- *Rob Kaufelt has joined us at The Club for two Cheese 101 classes.*
- *Our Family-Style Banfi Wine Maker's Dinner hosted by Virginia Mariani-Kitt '82 culminated in a final course of cheese and dried fruits curated by Murray's.*
- *Let's Head to Murray's! The Club has hosted two champagne and cheese tastings at Murray's Bleeker Street location. We sampled cheese, drank champagne, and then visited the cheese caves! Very cool...literally!*
- *Matt Ranieri '06, MS '09, PhD '13, a food science and dairy technology expert, led The Science & Art of Cheese Lecture and Brunch in February 2018. Matt spearheaded a partnership with Murray's Cheese to create the exclusive, Cornell-produced clothbound "[Stockinghall Cheddar](#)."*
- *Did you know Murray's also has a store at Grand Central Market just two blocks away from The Cornell Club?*

*With summer here we both love hosting a Backyard Burrata Bar! Here's some of our favorite pairings*

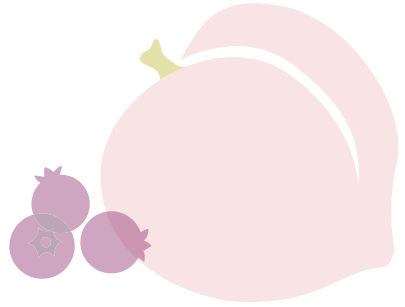
- Pesto
- Balsamic Reduction
- Olive Oil
- Straight from the Garden Tomatoes
- Beets
- Prosciutto
- Strawberries
- Watermelon
- Grilled Peaches
- Fig Jam
- Blackberry Jam
- Honey
- Grilled Bread
- Cheese Straws

*\*You can host an updated take on the Burrata Bar by offering your guests their choice of accompaniments in small ramekins. Items like pesto and jams can easily be prepared in advance and a container of cherry tomatoes and basil not only looks good but tastes good too!*



# The Club's Cobbler

— *with Peaches and Blueberries*



## Ingredients:

### Topping:

½ pound butter

¾ cup sugar

½ tablespoon cinnamon

1 teaspoon nutmeg

1 ⅓ cups of all-purpose flour

2 cup store bought granola

### Filling

8-10 ripe peaches

1 pint of blueberries

½ cup sugar

¼ cup flour

½ lemon

1 tablespoon tapioca

## Directions:

- Turn on oven and set at 325 degrees.

### Make topping

- In a mixing bowl cream together the butter and sugar, mix until incorporated.
- Add the cinnamon and nutmeg, mix until incorporated.
- Add the 2 cups of roughly chopped granola and mix until incorporated.
- Add the flour and mix gently until incorporated and set aside.
- Peel the peaches and cut into 4 equal parts then cut the quarters into 6 pieces almost square like chunks and place in bowl. Add blueberries to the bowl.
- Add the sugar, tapioca, and then squeeze and strain the lemon over the apples, mixing gently.

### Assemble the cobbler

- In a 9x13 baking pan add the mixed apples and spread evenly.
- Spread the cobbler topping on top of the fruit until the all the fruit is covered.
- Bake for 40-45 minutes.
- Let cool but don't refrigerate.
- Scoop into individual bowls and serve warm with ice cream.



# Peach-Rosé Granita

## Ingredients:

1 pound of peaches, yielding about 3 cups chopped fruit

½ cup sugar

½ cup water

½ of a lemon, juiced

1 cup of sparkling or still rosé – cava is a good choice

*Granita is traditionally a mixture of fruit juice, sugar, water, and sometimes other flavoring. It is frozen in a thin layer, and scraped at intervals, resulting in a snowy texture. Julian Plyter, co-founder of Melt Bakery, New York's Ice Cream Sandwich Store, hosted two virtual dessert workshops for Members in July and December 2020. Below, he shares his recipe for a refreshing peach rosé granita.*



## Directions:

- Cut the peaches into small pieces – if you have a blender or food processor it is not necessary to peel them.
- Blend all the ingredients except the rosé in a blender or a food processor. Start with a slow speed and gradually increase the speed so it purées well. Tip: If you don't have either of these tools, macerate the peaches with the sugar and lemon juice, let them soften, and mash them thoroughly with a potato masher.
- Remove the blender jar from the base. Gently pour in the sparkling rosé and stir to incorporate.
- Pour the mixture on a small tray, about 9 x 13. Place the tray in the freezer and let it sit for an hour.
- Take the tray out. At this point it will be mostly frozen – the middle will likely not be set yet. Gently scrape it with a fork so it becomes a pile of slush. You should aim for a snowy, flakey texture.
- Add it to the freezer again for an hour or so. Scrape it again with a fork, so the granita is as fluffy as possible.
- You can serve the granita immediately, or you can transfer it to a container.
- Note: If you forget to take the granita out half way through and it's completely solid, it will take a bit longer to scrape, but you will get similar results.

*Recommended toppings include a raspberry sauce or whipped cream. For additions to the mixture, you can add almond flavoring, amaretto, or whole raspberries before freezing. Scraping the frozen raspberries lightly results in streaks of red throughout the granita. Be creative, and use a combination of fruits, juices, or beverages you enjoy!*

# LUCKY BITES:

*We met Michele Tanenbaum '85 way back in 2015 for The Cornell Club's Eat, Drink, Love Cornell event!*

*Michele is a formally-trained fashion designer turned cookie designer.. and we'll add baker extraordinaire!*

*Here, Michele offers us a tasty treat to make the most of the iconic flavors of summer: strawberries and blueberries! Even better, she encourages you to make this to taste - meaning all the amateur bakers out there are going to look like a rock star when you serve a Lucky Bites creation to your guests!*

## When it's Too Hot to Bake: DESSERT DIP!

- Start with plain yogurt, mixing Greek and regular to get your desired consistency. Think "pudding" so it's thick enough to stay on the fruit.
- Add vanilla and sugar to taste. You can use vanilla paste or powder. Go easy on the sugar to start because you can always add more.
- Divide yogurt evenly into two bowls.
- To one bowl add unsweetened cocoa powder (if using sweetened cocoa powder use less sugar) and blend well.
- Get creative: blend well into a swirl and be careful not to over blend.
- Cover and refrigerate until ready to serve.
- Slice berries and place on a decorative platter along with dip and enjoy!





# THE CORNELL CLUB

*Backyard BBQ's, pool side relaxation, and picnics  
in the park call for some fun cocktails.  
Here's a little inspiration for some festive drink recipes.*

## Tito's Watermelon Cooler

2 oz Tito's Vodka

½ oz Lemon Juice

½ oz Simple Syrup

1 - 2 oz Muddled Watermelon

Garnish with Fresh Mint



## The Vodka White Wine Spritzer

½ oz Tito's Vodka

½ oz Lemon Juice

¼ oz Simple Syrup

½ oz White Wine

Top with Sparkling wine and garnish  
with lemon twist

## The Bleu Curacao Spritzer

½ oz Lemon Juice

¼ oz Simple Syrup

½ oz Bleu Curacao

Top with Sparkling wine and garnish  
with a lemon peel

## The Campari Spritzer

½ oz Lemon Juice

¼ oz Simple Syrup (Optional)

½ oz Campari Amaro

Top with Sparkling wine and garnish  
with an orange slice



#CornellClubNYC

N E W Y O R K