

THE CORNELL CLUB
NEW YORK

ISSUE
#5

BIG RED KITCHEN

RECIPE BOOK

2023



Founded by Cornell University graduates in 1889, The Cornell Club has been in existence in Manhattan for over a century. Throughout our 30 plus year history here at 6 East 44th Street, our Food and Beverage team has been a catalyst for bringing Members and the greater alumni community together. We are a club where familiarity and friendship are a common thread. The longevity of our staff is cause for celebration as they have hosted families across generations for milestone events, holiday dinners, and club programs.

We've asked our culinary team to share their favorite menu items and foods from home. They've also treated us to recipes that we know you'll enjoy and hopefully try at home. Our F&B team is always happy to help if you have any questions!

We have had a lot of fun working with our F&B team on the fifth issue of the Big Red Kitchen.

Enjoy!



MEET OUR CULINARY TEAM

MICHAEL RIZZO EXECUTIVE CHEF



Executive Chef Michael Rizzo has led The Club's Food and Beverage team since 1993. He has a storied career in New York's hotel and restaurant industry and holds a degree from the Culinary Institute of America (CIA) where he has served as a Fellow since 2011.

Currently, Chef Rizzo is at the helm of a diverse culinary team who have graduated from, and honed their craft, at some of the best culinary schools and famed NYC restaurants.

On behalf of our Food and Beverage team, we look forward to providing you with memorable dining experiences!

HOMETOWN:

Bayside, New York

YEARS AT THE CLUB:

15 years

FAVORITE CLUB MENU ITEM:

Duck

FAVORITE FOOD AT HOME:

Lamb

FUN FACT:

I almost became a history teacher before a summer job working with my dad set me on a new career path.

JOE BOKO

EXECUTIVE SOUS CHEF



MEET OUR CULINARY TEAM

HAIDEE BOWLES LINE COOK



HOMETOWN:

Cranford, New Jersey

YEARS AT THE CLUB:

18 years

FAVORITE CLUB MENU ITEM:

Apple Crisp

FAVORITE FOOD AT HOME:

Chocolate Chunk Cookies

FUN FACT:

I have avoided the medical tent through 12 marathons! Haha!

HOMETOWN:

La Unión, El Salvador

YEARS AT THE CLUB:

23 years

FAVORITE CLUB MENU ITEM:

Crab Cakes

FAVORITE FOOD AT HOME:

Pernil

FUN FACT:

I would love to travel throughout Argentina!

ALEXIS VINCENTE LINE COOK



MEET OUR CULINARY TEAM

KELVIN GOMEZ
LINE COOK



HOMETOWN:
Bronx, New York
YEARS AT THE CLUB:
5 years
FAVORITE CLUB MENU ITEM:
Choucroute Garnie and our House
Made Chocolate Mousse
FAVORITE FOOD AT HOME:
Tostones (Fried Plantain)
FUN FACT:
I worked at the Mercer Kitchen for
Jean-Georges and served many
celebrities.

HOMETOWN:
San Miguel, El Salvador
YEARS AT THE CLUB:

25 years

FAVORITE CLUB MENU ITEM:

Any of our steaks

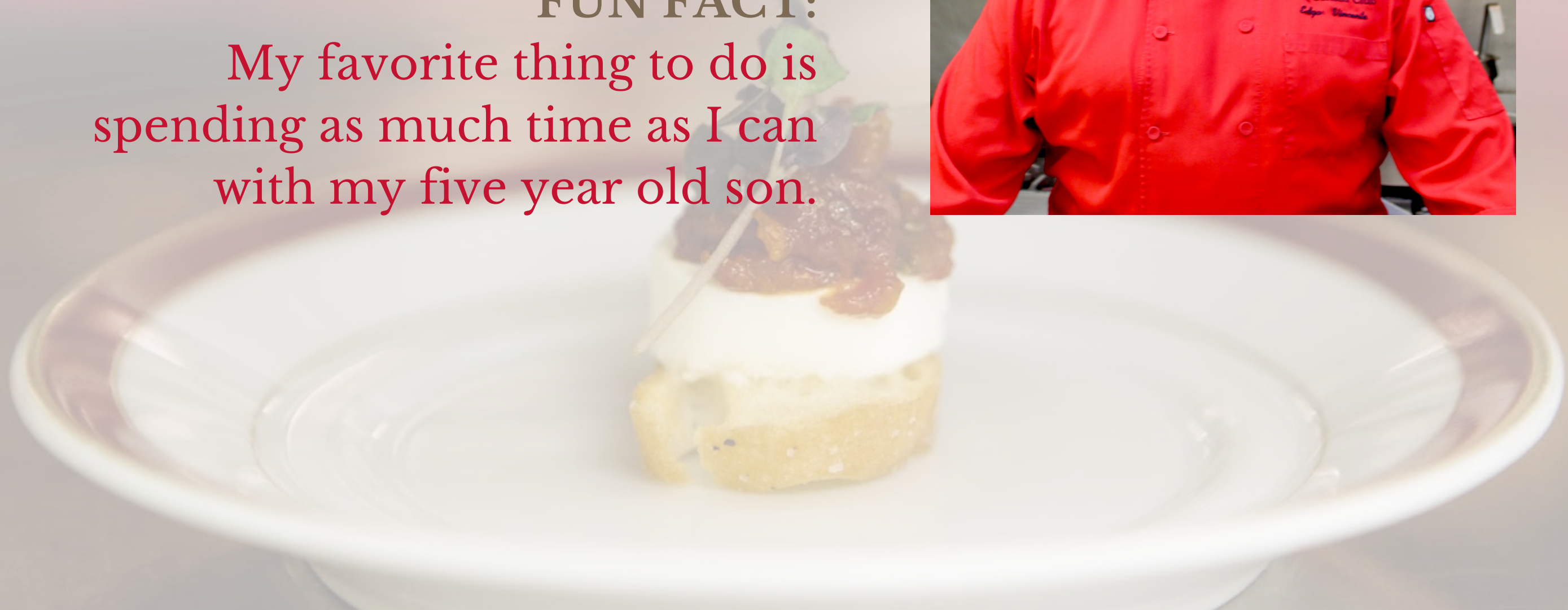
FAVORITE FOOD AT HOME:

Tacos

FUN FACT:

My favorite thing to do is
spending as much time as I can
with my five year old son.

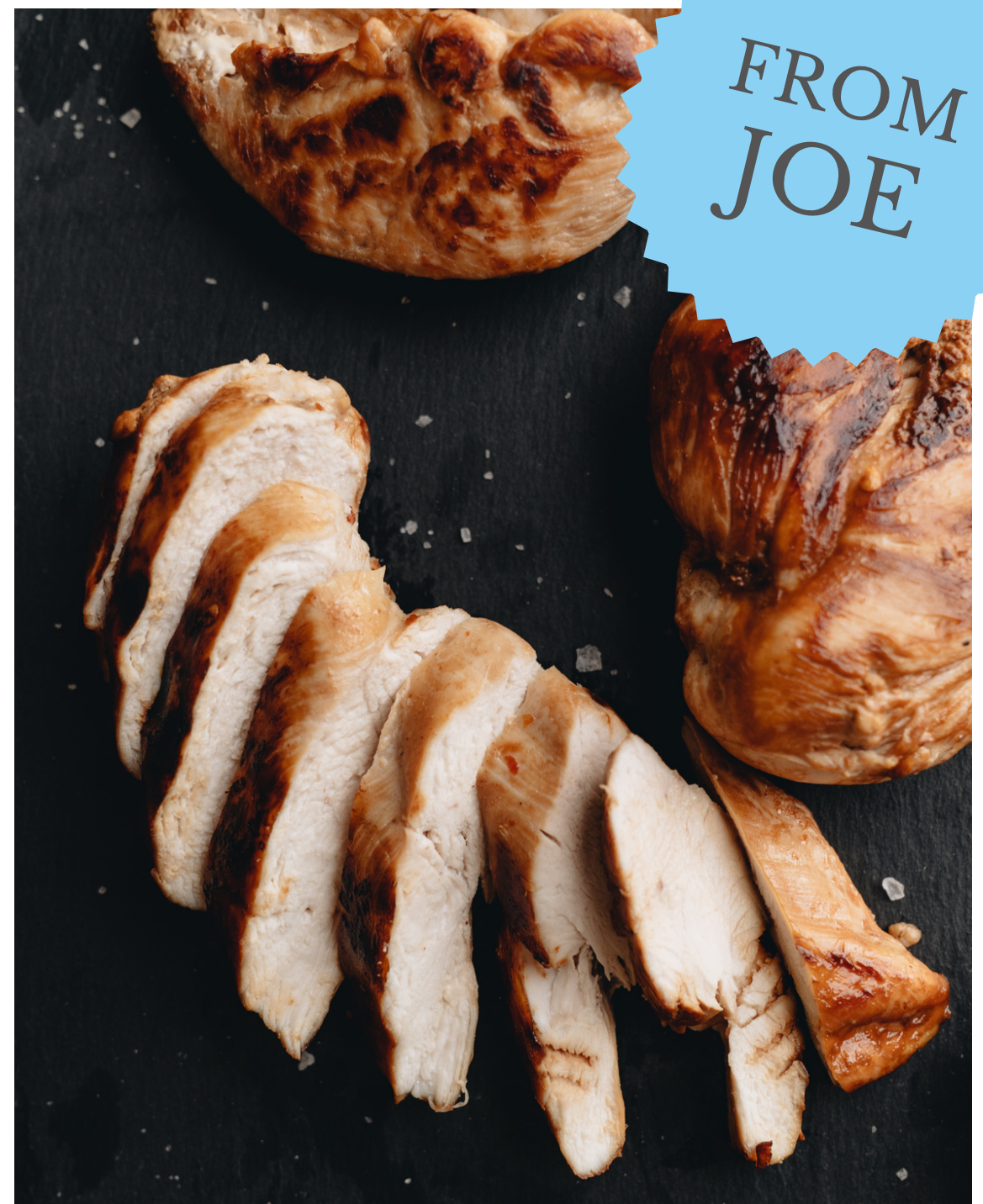
EDGAR VINCENTE
LINE COOK



LEMON AND HERB ROASTED CHICKEN WITH PEE WEE POTATOES AND ROASTED VEGETABLES

INGREDIENTS

- 1 WHOLE ROASTING CHICKEN (5-6 POUNDS)
- SALT AND PEPPER, TO TASTE
- 1 BUNCH EACH OF THYME, ROSEMARY, AND TARRAGON
- 1 LEMON, HALVED
- 1 HEAD GARLIC, CUT IN HALF CROSSWISE
- 1/4 STICK OF BUTTER, MELTED
- 8 RED PEARL ONIONS
- 8 WHITE PEARL ONIONS
- 12 BABY CARROTS, PEELED AND LEFT WHOLE
- 2 BULBS FENNEL, TOPS REMOVED, CUT INTO WEDGES
- 24 PEE WEE POTATOES, WHOLE
- OLIVE OIL



DIRECTIONS

- PREHEAT THE OVEN TO 425°F.
- REMOVE THE GIBLETS FROM THE CHICKEN CAVITY AND RINSE UNDER COLD RUNNING WATER, INSIDE AND OUT. PAT DRY AND SET ASIDE.
- REMOVE ANY EXCESS FAT AND LEFTOVER PIN FEATHERS. LIBERALLY SALT AND PEPPER THE INSIDE OF THE CHICKEN.
- STUFF THE CAVITY WITH THE LEMON, BOTH HALVES OF GARLIC AND HALF THE HERBS, RESERVING THE REMAINING HERBS FOR THE VEGETABLES.
- BRUSH THE OUTSIDE OF THE CHICKEN WITH THE BUTTER AND SPRINKLE AGAIN WITH SALT AND PEPPER. TIE THE LEGS TOGETHER WITH KITCHEN STRING AND TUCK THE WING TIPS UNDER THE BODY OF THE CHICKEN.
- CHOP THE REMAINING HERBS AND SET ASIDE. PLACE THE POTATOES AND VEGETABLES IN A ROASTING PAN AND TOSS WITH SALT, PEPPER, THE REMAINING HERBS AND ENOUGH OLIVE OIL TO JUST COAT THE VEGETABLES. SPREAD AROUND THE BOTTOM OF THE ROASTING PAN AND PLACE THE CHICKEN ON TOP.
- ROAST THE CHICKEN FOR 1 1/2 HOURS, OR UNTIL THE JUICES RUN CLEAR WHEN YOU CUT BETWEEN A LEG AND THIGH. IF YOU HAVE AN INSTANT READ THERMOMETER INSERT INTO THE THICKEST PART OF THE BREAST. YOU'RE LOOKING FOR A 165°F. REMOVE THE CHICKEN, POTATOES AND VEGETABLES TO A PLATTER AND COVER WITH ALUMINUM FOIL FOR ABOUT 20 MINUTES. SLICE THE CHICKEN ONTO A PLATTER AND SERVE WITH THE VEGETABLES.

FROM
EDGAR

SEAFOOD PAELLA WITH CHICKEN AND CHORIZO



INGREDIENTS

- 4 OUNCES FRESH CHORIZO, CASINGS REMOVED
- 1 SMALL ONION, THINLY SLICED
- 3 GARLIC CLOVE, THINLY SLICED
- 1/2 CUP CANNED DICED TOMATOES
- 1 CUP BOMBA RICE
- PINCH OF SAFFRON THREADS DISSOLVED IN 2 TABLESPOONS OF WATER
- 1 1/2 CUPS CHICKEN STOCK
- KOSHER SALT
- FRESHLY GROUND BLACK PEPPER
- 1/4 CUP PLUS 1 TABLESPOON EXTRA-VIRGIN OLIVE OIL, DIVIDED
- 1 POUND LARGE SHRIMP, SHELLS AND DEVEINED
- 1/4 CUP DRY WHITE WINE
- 1 TABLESPOON FRESH LEMON JUICE
- 1/2 POUND MUSSELS, SCRUBBED AND DEBEARDED
- 1/2 POUND COCKLES, SCRUBBED AND RINSED
- 1 POUND CHICKEN THIGHS, CUT INTO STRIPS
- 2 TABLESPOONS CHOPPED FLAT-LEAF PARSLEY
- 1 SCALLION, THINLY SLICED

DIRECTIONS

- PREHEAT THE OVEN TO 350°F.
- IN A 10-INCH PAELLA PAN OR OVENPROOF SKILLET, COOK THE CHORIZO OVER MODERATE HEAT, BREAKING IT UP WITH A SPOON, UNTIL SOME OF THE FAT IS RENDERED AND THE CHORIZO IS BROWNED, 4 MINUTES, THEN ADD THE CHICKEN THIGHS AND BROWN ON ALL SIDES.
- ADD THE ONION AND GARLIC AND COOK OVER LOW HEAT, STIRRING, UNTIL SOFTENED AND JUST BEGINNING TO BROWN, 8 MINUTES.
- STIR IN THE TOMATOES, RICE, SAFFRON WITH ITS LIQUID, AND THE 1 1/2 CUPS OF WATER. SEASON WITH SALT AND PEPPER; RAISE THE HEAT AND BRING TO A BOIL.
- COVER AND SIMMER OVER LOW HEAT, WITHOUT STIRRING, UNTIL THE RICE IS AL DENTE AND THE LIQUID IS ABSORBED, 15 MINUTES.
- IN A LARGE SKILLET, HEAT THE 1/4 CUP OF OLIVE OIL UNTIL SHIMMERING. SEASON THE SHRIMP WITH SALT AND PEPPER, ADD THEM TO THE SKILLET, AND COOK OVER HIGH HEAT, TURNING ONCE, UNTIL PINK AND COOKED THROUGH, ABOUT 3 MINUTES
- USING A SLOTTED SPOON, TRANSFER THE SHRIMP TO THE RICE. DISCARD THE OIL.
- WIPE OUT THE SKILLET. POUR IN THE WINE AND LEMON JUICE. ADD THE MUSSELS AND COCKLES, COVER, AND COOK, SHAKING THE SKILLET, UNTIL THE MUSSELS OPEN, ABOUT 3 MINUTES.
- POUR THE MUSSELS AND COCKLES AND THEIR COOKING LIQUID OVER THE RICE.
- COVER AND COOK IN THE OVEN FOR ABOUT 5 MINUTES, UNTIL THE PAELLA IS JUST HEATED THROUGH.
- GARNISH WITH THE PARSLEY AND SCALLION, DRIZZLE WITH THE REMAINING 1 TABLESPOON OF OLIVE OIL, AND SERVE.

CLASSIC CRAB CAKES

FROM
ALEXIS



INGREDIENTS

- 1 LB CRAB MEAT (SUGGESTED LUMP CRAB –PASTEURIZED)
- 1/2 CUP HELLMANN’S MAYONNAISE
- 2 TABLESPOONS CREAMY DIJON MUSTARD
- 1 TEASPOON OLD BAY SEASONING
- 2 WHOLE EGGS, BEATEN
- 1 TABLESPOON MINCED CHIVES
- 1 TABLESPOON MINCED ITALIAN PARSLEY
- 1/4 CUP SPANISH ONION, DICED
- 1/4 CUP RED PEPPER, DICED
- 1 CUP FRESH BREADCRUMBS, PULSED IN FOOD PROCESSOR
- SALT AND PEPPER, TO TASTE
- PANKO BREADCRUMBS, FOR COATING

DIRECTIONS

- PREHEAT OVEN TO 350°F.
- IN A SAUTÉ PAN WITH ENOUGH OIL TO COAT THE BOTTOM, COOK THE ONIONS AND PEPPERS OVER
- LOW HEAT UNTIL THE ONIONS ARE TRANSLUCENT. SEASON WITH SALT AND PEPPER, THEN COOL.
- IN A MIXING BOWL PLACE, THE DRAINED CRAB MEAT ALONG WITH THE COOKED ONIONS AND PEPPERS, MAYONNAISE, CREAMY DIJON, EGGS, HERBS, AND BREADCRUMBS.
- GENTLY MIX UNTIL ALL THE INGREDIENTS ARE THOROUGHLY INCORPORATED.
- SEASON WITH SALT AND PEPPER, AND CHILL FOR ONE HOUR BEFORE FORMING.
- FORM INTO THREE OUNCE CRAB CAKES AND COAT LIGHTLY WITH PANKO BREADCRUMBS.
- HEAT A SAUTÉ PAN WITH ENOUGH OIL TO COAT, AND BROWN ON BOTH SIDES.
- FINISH IN THE OVEN UNTIL WARMED THROUGH, ABOUT 15 MINUTES, AT 350°F

FROM
CHEF

EGGPLANT PARMIGIANA

INGREDIENTS

- 1 EA. LARGE EGGPLANT OR 2 EA. MEDIUM SIZE, PEELED AND SLICED 1/4" THICK
- 1 1/2 + CUPS A.P. FLOUR. DEPENDING ON HOW MUCH EGGPLANT YOU ARE PREPARING
- 1 TABLESPOON KOSHER SALT. ADJUST THIS AND THE TWO ITEMS BELOW FOR HOW MUCH YOU ARE PREPARING
- 1/2 TEASPOON GROUND PEPPER
- 1 TEASPOON GRANULATED GARLIC
- 3 WHOLE LARGE EGGS BEATEN WITH 1/4 CUP OF WHOLE MILK IN A BOWL
- 1 1/2 CUPS CANOLA OIL, OR ONE FOR YOUR CHOICE, TO SAUTÉ THE EGGPLANT
- 2 CUPS OF YOUR FAVORITE TOMATO SAUCE
- 2 CUPS OF SHREDDED WHOLE MILK MOZZARELLA
- 1/4 CUP GRATED CHEESE, PARMA OR PECORINO



QUICK TIP:

THIS RECIPE IS BEST MADE THE DAY BEFORE AND REFRIGERATED OVERNIGHT. IT WILL PORTION EASY AND CAN BE WRAPPED IN PORTIONS AND FROZEN FOR SEVERAL MONTHS.

DIRECTIONS

- PLACE FLOUR, SALT, PEPPER AND GRANULATED GARLIC INTO A CONTAINER AND MIX WELL.
- LIGHTLY FLOUR EACH SLICE OF EGGPLANT AND DIP INTO EGG MIXTURE COAT WELL.
- HEAT OIL IN A FRY PAN TO 350°F OR UNTIL A SMALL DROP OF EGG BATTER SIZZLES.
- SAUTÉ EACH SLICE ON BOTH SIDES UNTIL GOLDEN AND DRAIN ON PAPER TOWELS.
- LIGHTLY COAT WITH FOOD RELEASE A BAKING DISH AND SPREAD A SMALL AMOUNT OF TOMATO SAUCE ON THE BOTTOM.

RECOMENDATION:

A PASTA SUCH AS PENNE GOES WELL AS A SIDE FOR THIS PARMIGIANA.



DIRECTIONS CONTINUED...

- LAYER IN SLICES OF EGGPLANT UNTIL JUST OVER LAPPING.
 - SPREAD A SMALL AMOUNT OF SAUCE OVER EVENLY. SAUCE IS BEST USED COLD.
 - SPRINKLE WITH EACH CHEESE COVERING THE ENTIRE SURFACE.
 - LAYER MORE EGGPLANT IN THE OPPOSITE DIRECTION AND PRESS GENTLY TO REMOVE ANY AIR POCKETS.
 - CONTINUE THIS PROCESS UNTIL YOU ARE HALF WAY FROM THE TOP OF YOUR BAKING DISH.
 - FINISH YOUR PARMIGIANA WITH A SMALL AMOUNT OF SAUCE SPREAD ON TOP THE LAYER TO COMPLETELY COVER THEN SPRINKLE WITH MORE CHEESE TO COVER.
 - HEAT YOUR OVEN TO 350°F AND BAKE UNCOVERED FOR 30-40 MINUTES OR UNTIL GOLDEN AND BUBBLY.
 - LET REST FOR 20 MINUTES THEN CUT INTO DESIRED SQUARES AND SERVE WITH WARM SAUCE AND GRATED CHEESE.
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SERVING TIP:
DON'T FORGET TO
PAIR WITH YOUR
FAVORITE WINE
AND A SALAD!

CHOCOLATE MOUSSE

FROM
KELVIN



INGREDIENTS

- 2 TABLESPOONS BUTTER
- 4 OUNCES CHOCOLATE, CHOPPED
- 3 EGGS, SEPARATED
- 1/2 TEASPOON VANILLA EXTRACT
- 1/4 CUP SUGAR
- 1/2 CUP CREAM

DIRECTIONS

- FILL A SMALL OR MEDIUM SAUCEPAN ABOUT HALFWAY WITH WATER AND PUT OVER HIGH HEAT. FIND A BOWL THAT SITS COMFORTABLY IN THE POT SO THE BOTTOM JUST TOUCHES THE WATER (OR IS CLOSE). WHEN THE WATER COMES TO A BOIL, LOWER THE HEAT SO IT BUBBLES GENTLY. PUT THE BUTTER AND CHOCOLATE IN THE BOWL AND SET IT IN THE SAUCEPAN TO RIG A DOUBLE BOILER.
- COOK, STIRRING OCCASIONALLY, UNTIL THE CHOCOLATE IS ALMOST COMPLETELY MELTED. REMOVE IT FROM THE HEAT AND STIR THE MIXTURE UNTIL IT'S COMPLETELY SMOOTH. LET IT COOL UNTIL YOU CAN HOLD THE BOWL, THEN WHISK IN THE EGG YOLKS AND THE VANILLA.
- PUT THE EGG WHITES AND 2 TABLESPOONS OF THE SUGAR IN A MEDIUM MIXING BOWL AND BEAT WITH AN ELECTRIC MIXER UNTIL THE MIXTURE HOLDS STIFF PEAKS, 30 TO 45 SECONDS. WASH THE BEATERS; PUT THE CREAM AND THE REMAINING 2 TABLESPOONS SUGAR IN A SEPARATE, SMALLER MIXING BOWL AND BEAT WITH THE ELECTRIC MIXER UNTIL THE CREAM HOLDS SOFT PEAKS, 20 TO 30 SECONDS.
- STIR A COUPLE OF SPOONFULS OF THE EGG WHITES INTO THE CHOCOLATE MIXTURE, THEN FOLD IN THE REMAINING WHITES THOROUGHLY BUT GENTLY WITH A RUBBER SPATULA. FOLD
- IN THE CREAM JUST ENOUGH SO THAT THERE ARE NO STREAKS OF WHITE, THEN REFRIGERATE UNTIL CHILLED. EAT WITHIN A DAY; TO SERVE, TRANSFER THE MOUSSE TO A SERVING BOWL OR INDIVIDUAL CUPS.

FROM
HAIDEE

BROWN BUTTER CHOCOLATE CHIP COOKIES

INGREDIENTS

- 1 CUP BREAD FLOUR
- 3/4 CUP ALL-PURPOSE FLOUR
- 2 TEASPOONS KOSHER SALT, OR 1 1/2 TEASPOONS TABLE SALT
- 1 TEASPOON BAKING SODA
- 1 CUP UNSALTED BUTTER, 2 STICKS
- 2 TABLESPOONS WATER, ROOM TEMPERATURE
- 1 CUP DARK BROWN SUGAR
- 1/2 CUP WHITE SUGAR
- 2 TEASPOONS VANILLA EXTRACT
- 1 TEASPOON ESPRESSO POWDER
- 1 LARGE EGG
- 1 LARGE EGG YOLK
- 1/2 CUP SEMI-SWEET CHOCOLATE CHIPS
- 5 OZ DARK CHOCOLATE, CHOPPED



FUN FACT:

MEMBERS WHO DINED AT THE CLUB FOR BBQ NIGHTS TOOK THESE COOKIES HOME WITH THEM AS A TREAT!

DIRECTIONS

- IN A MEDIUM BOWL, SIFT TOGETHER THE FLOURS, SALT, AND BAKING SODA. SET ASIDE.
- IN A MEDIUM OR LARGE SAUCEPAN, ADD THE BUTTER AND MELT OVER MEDIUM HEAT. THE LARGER THE PAN YOU USE, THE QUICKER THE PROCESS WILL BE!
- BRING THE BUTTER TO A BOIL, STIRRING FREQUENTLY. AS THE WATER BEGINS TO BOIL OUT OF THE BUTTER, THE MILK SOLIDS IN THE BUTTER WILL SEPARATE, SINK TO THE BOTTOM, AND BEGIN TO TOAST AND BROWN. AS THIS BEGINS TO HAPPEN, MAKE SURE TO STIR CONSTANTLY SO THE BUTTER BROWNS EVENLY. IT MAY BECOME QUITE FOAMY, SPLATTER A BIT, AND BE DIFFICULT TO SEE, SO KEEP A CLOSE EYE ON IT, REMOVING FROM HEAT AND CONTINUING TO STIR IF IT STARTS TO FOAM OVER.

DIRECTIONS CONTINUED...

- ONCE THE BUTTER HAS TURNED A NICE NUTTY BROWN, REMOVE FROM THE HEAT AND POUR INTO A LARGE LIQUID MEASURING CUP TO STOP THE COOKING. ALLOW IT TO COOL DOWN FOR A MINUTE OR TWO, GIVE IT A STIR, AND CAREFULLY ADD 2-3 TABLESPOONS OF WATER TO THE BUTTER TO BRING IT BACK UP TO 1 CUP (240 ML) OF LIQUID.
- SET ASIDE TO COOL TO ROOM TEMPERATURE. TO HELP SPEED THIS PROCESS UP, YOU CAN PLACE IN THE FRIDGE FOR 10-15 MINUTES. YOU WANT TO MAKE SURE THE BUTTER IS STILL LIQUID WHEN YOU'RE ADDING IT TO THE DOUGH LATER ON, SO MAKE SURE TO REMOVE AFTER 15 MINUTES.
- IN A LARGE BOWL, ADD THE SUGARS, VANILLA, ESPRESSO POWDER, AND COOLED BROWN BUTTER. CREAM TOGETHER WITH AN ELECTRIC HAND MIXER UNTIL LIGHT AND FLUFFY, 1-2 MINUTES.
- ADD THE EGG AND YOLK AND BEAT UNTIL INCORPORATED.
- ADD THE DRY INGREDIENTS, ABOUT 1/3 OF THE MIXTURE AT A TIME, AND BEAT BETWEEN ADDITIONS UNTIL JUST INCORPORATED. IT'S OKAY FOR THERE TO BE A BIT OF UNMIXED FLOUR ON THE EDGE OF BOWL, THIS WILL BE INCORPORATED IN THE NEXT STEP.
- USING A WOODEN SPOON, FOLD THE CHOCOLATE CHIPS AND CHUNKS INTO THE DOUGH
- SCOOP THE COOKIES ONTO A PARCHMENT PAPER-LINED BAKING SHEET IN 3-TABLESPOON-SIZED MOUNDS.
- FOR OPTIMAL FLAVOR, COVER AND REFRIGERATE FOR 1 HOUR OR, EVEN BETTER, OVERNIGHT.
- PREHEAT THE OVEN TO 350°F (180°C).
- EVENLY SPACE THE DOUGH 3 INCHES (8 CM) APART FROM ONE ANOTHER ON A PARCHMENT PAPER-LINED BAKING SHEET.
- BAKE IN A PREHEATED OVEN FOR 12-14 MINUTES.
- LET THE COOKIES COOL ON THE BAKING SHEET FOR 2-3 MINUTES BEFORE TRANSFERRING TO A COOLING RACK TO COOL COMPLETELY.

HAIDEE LOVES USING ESPRESSO POWDER IN HER BAKED GOODS. QUICK TIP - YOU CAN ALSO ADD IT TO YOUR BROWNIES!