

★ On the Menu

THE GINGER SPLASH

SPICY BASIL WATERMELON SALAD

BONE MARROW ON CRUSTY BREAD

SALMON WITH CRAB AND
LEMON BUTTER SAUCE

FAR EAST GREEN BEANS

MIXED MUSHROOM RICE PILAF

PISTACHIO ICE CREAM DREAM

Serves 6-8



The Joys of Collaboration

When two is not too many
in the kitchen.

Recipes by Tom Flynn and Deborah Elias
Décor by Deborah Elias of Elias Events



DINNER WITH H TEXAS:
TOM FLYNN, KAYVON SOHRABI,
DR. ROLAND MALDONADO, SONIA SOTO,
ANGELA MADEKSHO (SEATED), DEBORAH
ELIAS AND LAURETTE M. VERES



PHOTOS BY NICHOLAS NGUYEN



He said

Raising seven-year-old twins is a blast. Teaching them to play sports, do schoolwork and clean their room are all rewarding activities. We also want them to eat right and enjoy a wide variety of culinary delights, so at a young age we introduced Gourmet Night. Every couple of weeks we fix them something “fancy” they’ve never eaten before. They might love it or hate it, eat it or choose not to, but whatever is served is dinner.

Over time they have developed a palate for some good stuff. Steaks, salmon, roasted bone marrow and crab are their favorites, along with many fresh vegetables—even brussels sprouts! In fact, if you let them shop for Gourmet Night, they will select everything just mentioned. It sounds extravagant, but remember they’re seven. They can only eat a few bites of each dish so a small steak, a crab leg and a piece of salmon go a long way for them. Mom and Dad are the only budget busters in the house. The real challenge is finding new, interesting things for them to try and keep them engaged.

We are getting together for an upscale evening with friends amid the Covid-19 lockdown. Our hostess, Deborah Elias of Elias Events, is showcasing her beautiful home, serving and tableware and I agree to cook the main course.

As the plan is developing and the party is getting close, they push for a menu. Under duress I suggest, “How about doing Gourmet Night?” They have no idea what Gourmet Night is, but think it sounds great. So, I ask the twins what they want for a fancy dinner—that’s what I serve my friends. The following meal serves a Covid-19 safe party of eight. —Tom Flynn

BONE MARROW ON CRUSTY BREAD

20 PIECES MARROW BONES (AVAILABLE PRECUT IN KROGER’S FRESH MEAT DEPARTMENT)
SALT AND PEPPER TO TASTE

1 LOAF CRUSTY BREAD, HALVED AND TOASTED
PARSLEY FOR GARNISH

1. Preheat the oven to 400°F.
2. Line a baking sheet with foil. Arrange the bones on the foil and season with salt and pepper. Bake for 15 minutes.
3. Remove from the oven, set bones aside and press the bread into the drippings on the baking sheet to sop up the liquid.
4. Place the bread wet side up and top with the marrow and garnish with parsley.



SALMON WITH CRAB AND LEMON BUTTER SAUCE

For the salmon:

- 1 WHOLE SALMON FILLET, SKINNED AND CUT INTO 8 PIECES
SALT AND PEPPER TO TASTE
- 2 TABLESPOONS BUTTER

For the crab sauce:

- 2 STICKS UNSALTED BUTTER
- 1 SMALL SHALLOT, MINCED
- 4 LEMONS, JUICED
- 3 TABLESPOONS CHOPPED DILL, DIVIDED
- 16 OUNCES JUMBO LUMP CRABMEAT
SALT AND PEPPER TO TASTE

1. Preheat the oven to 400°F. Liberally season the salmon and set aside for 15–30 minutes.

2. Make the crab sauce: Melt the butter in a saucepan over medium-low heat until it begins to brown. Add the shallots and cook until softened, about 1–2 minutes. Add the lemon juice and dill. Gently fold in the crab and season with salt and pepper. Cook until the crab is warmed through.

3. Make the salmon: Heat a cast iron pan over a hot flame until smoking hot. You may want to use two pans so you have room to flip the fish. Add the butter and once melted, add the salmon. Cook for 3 minutes, flip and then place the hot pan in the oven for 3 minutes. Remove the salmon from the pan, cover and let rest for a few minutes.

FAR EAST GREEN BEANS

- 2-3 TABLESPOONS SESAME OIL
- 2-3 TABLESPOONS GINGER, MINCED
- 2 CUPS GREEN BEANS
- ½ CUP WATER
CHINESE FIVE SPICE TO TASTE

1. Heat the oil in a large saute pan or wok over medium heat until shimmering.

2. Add the ginger and cook until it starts to brown, about 1 minute. Add the beans and toss to coat. Cover and cook until the beans turn bright green, about 6 minutes, tossing every 2 minutes.

3. Add the water and cook for 2 minutes. The beans should be crisp and tender. Season generously with Chinese five spice.

MIXED MUSHROOM RICE PILAF

Tom Tip: I like to substitute chicken stock for water when making rice—it's a game changer.

- 2 TABLESPOONS BUTTER
- 3 TABLESPOONS DICED SHALLOTS
- 2 TEASPOONS MINCED GARLIC
- 8 OUNCES FRESH MUSHROOMS (SHITAKE, BELLA AND ASSORTED WILD)
- 1 TABLESPOON THYME LEAVES
- ½ CUP CHICKEN STOCK
SALT TO TASTE
- 2 CUPS COOKED RICE
CHOPPED PARSLEY FOR GARNISH

1. Melt the butter in a medium skillet and add the shallots and garlic, saute 1–2 minutes until soft. Add the mushrooms, thyme and stock. Cook until reduced by half. Season with salt.

2. Fold in rice and cook until warmed through. Garnish with parsley.

TO SERVE: Place a healthy serving of green beans on a plate. Add a salmon fillet. Top with a generous portion of crab. Spoon some of the liquid from the crab sauce and pour over the salmon and garnish with dill. Place a serving of pilaf next to the salmon and beans.





She said

When Laurette asked me to be a guest at the magazine photoshoot, I was excited about being included, but a part of me really wanted to have a dinner party and show off some of my hostess skills. So, I asked, well cajoled, her and Tom into having the event at my house. I am pretty sure Tom was a little nervous about cooking at my house (especially when I told him I had a stocked kitchen and of course the first thing he asked for I didn't have).

I couldn't wait to show off my aunt's china and my grandmother's glassware and silverware. I had the best time putting together a pretty tablescape. I was very excited about the plans and when I asked what the salad and dessert would be, he said "Whatever you are planning on doing." I decided that both items were a must for a complete dinner party. I am a very informal "chef", so my recipes are a little more relaxed.

When the guests arrived, I treated them to the Ginger Splash cocktail served in delicate crystal flutes. For the salad, I did a very pretty Spicy Basil Watermelon Salad. —Debbie Elias

THE GINGER SPLASH

This huge hit and refreshing drink was made of **equal parts Domaine de Canton Ginger Liqueur** and **sparkling wine** with a **lemon zest** and **raspberry** for garnish.

SPICY BASIL WATERMELON SALAD

- 2** TABLESPOONS OLIVE OIL
- 2** TABLESPOONS BALSAMIC VINEGAR
- 2** DASHES TAJIN CLASICO SEASONING
- ½** SEEDLESS WATERMELON, CUBED
- 12** GRAPE TOMATOES, HALVED
- 2** CUCUMBERS, PEELED AND CUBED
- SMALL BUNCH SPICY BASIL, JULIENNED
- SMALL HANDFUL MINCED THYME AND MINT
- 8** OUNCES CRUMBLED FETA
- SALT AND PEPPER TO TASTE

- 1.** Whisk together the oil, vinegar and seasoning in a pretty serving bowl.
- 2.** Add the remaining ingredients and gently toss to combine. Season with salt and pepper and serve.

PISTACHIO ICE CREAM DREAM

In a springform pan, lined with **crumbled Oreo cookies** (or in my case, gluten free cookies but anything with cream in the middle will do nicely), but remember to scoop out the filling and discard (or save for devouring later). Scoop and press **slightly melted Pistachio ice cream** into the springform, filling it almost to the top. Whip up some **fresh whip cream** (please not ready-made) and spread across the top. Drizzle **dark chocolate** and **caramel** on top. Scatter some **fresh pistachios** on top and you have yourself a beautiful and tasty dessert.

