A Benefit For





Select Recipes from Our Kitchen to Yours

November 18, 2020

#tasteredhook



Thank you for supporting Taste of Red Hook 2020 A Virtual Benefit for Red Hook Initiative

Red Hook Initiative is a community-based nonprofit impacting over 6,500 youth and residents of Brooklyn's largest public housing campus the Red Hook Houses. Our youth development, community building and community hiring programs are at the core of RHI's approach to strengthening Red Hook's future.

In 2021, RHI will:

Engage 6,500 Red Hook residents through community-building initiatives that drive positive change and spark local leadership.

Reinvest over \$1M in the community through salaries to Red Hook youth and residents and provide intensive professional development opportunities for RHI staff in order to confront barriers to advancement within the nonprofit sector.

Offer year-round support for 400 young people as they work toward high school graduation, prepare for college and careers, develop life and employment skills, strengthen social supports and lead by example in their neighborhood.

Grow and distribute over 20,000 pounds of organic produce from Red Hook Farms.

While so much has changed this year about the way we can gather and share meals, the ingredients of RHI's community continue to make magic. The restaurants and small businesses of Red Hook have stood by RHI for the past 18 years since our founding. Our Taste of Red Hook recipes bring our local culinary traditions to you. Thank you for having a seat at the RHI table—we hope you find the following recipes to be soulnourishing during the months ahead.

To learn more about our work visit rhicenter.org

#tasteredhook

RECIPES TABLE OF CONTENTS:

From Our Guest Chef Sohui Kim of Gage & Tollner and Insa Bindaetteok: Mungbean Pancakes with Kimchee and Sprouts 5
Bitter Melon and Cabbage Stir Fry with Fresh Garlic Chives 6
Gaji Namul: Charred Eggplant with White Soy and Chilies 7

Ample Hills Creamery*Honeycomb Candy8

Defonte's of Brooklyn* Potato and Egg Sandwiches 9

Dolce Brooklyn Strawberry Basil Sorbetto 10

Dry Dock Wine + Spirits* *Classic Manhattan* **11**

Fort Defiance General Store* *King Bee Punch* **12**

Hometown Bar B Que*
Corn Bread 13

Hyssop* Moroccan-Spiced Lamb Meatballs with Chermoula 14 Jam'It Bistro* Bang Bang Shrimp **15**

Jessie Sheehan Bakes* Chocolate Walnut Marshmallow Fudge with Flaky Sea Salt **16**

Joe Coffee Company *Pumpkin Pie Latte* **17**

Margaret Palca Bakes Blueberry Muffins 18

Pizza Moto* Chocolate Olive Oil Cake 19

Popina Upstate Getaway Cocktail 20

Red Hook Farms* *Mirza Ghasemi* **21**

San Pedro Inn* Guacamole 22

Sixpoint Brewery* Resin Mayo 23

Van Brunt Stillhouse* Gold Rush 24

Wet Whistle Wines* *We Can See a Manhattan from Here* **25**

*Featured in Taste of Red Hook virtual program



Is Proud and Honored to Support Red Hook Initiative

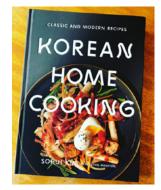




SOHUI KIM

Executive Chef / Partner, Gage & Tollner and Insa

Sohui Kim is a classically-trained chef, restaurateur, and celebrated cookbook author. Born in Seoul, Korea, Sohui honed her culinary skills under several lauded chefs, including Dan Barber and Michael Anthony at Blue Hill, Peter Hoffman at Savoy, and Anita Lo at her Michelin-starred restaurant Annisa. As executive chef and partner in Gage & Tollner, the historic oyster and chop house she reopened in Downtown Brooklyn in 2020, the restaurant marks the third and largest endeavor in Sohui's collection of beloved Brooklyn eateries. In 2006, she and her husband Ben Schneider opened The Good Fork in Red Hook, a Michelin Bib Gourmand restaurant serving seasonally-inspired global comfort food. And in 2015, the couple opened Korean BBQ and karaoke hotspot Insa in Gowanus, which went on to receive a glowing two-star review from the New York Times and earned her a nomination for the James Beard Foundation's prestigious Best Chef: NYC award in 2019.



Gage & Tollper.



Sohui Kim's cookbooks are available at booksaremagic.net.

BINDAETTEOK

Mungbean Pancakes with Kimchee and Sprouts

Chef Sohui Kim

INGREDIENTS

Makes 20 Small Pancakes

For the Dipping Sauce

2 Tb soy sauce

2 Tb rice vinegar

¼ tsp gochugaru

2 tsp honey

1 tsp sesame seeds

For the Pancakes

3 cups mung bean sprouts

2 cups split yellow mung beans, soaked and drained (see note)

¹/₂ cup soy beans, soaked and drained (*see note*)

50 grams glutinous rice flour, soaked in 1 cup of water (see note)

1 Tb garlic, minced

1 Tb ginger, minced

2 Tb Korean red chile, minced

2 cups chopped kimchi with juice

1 cup diced scallions

1 Tb kosher salt

Grapeseed or olive oil, for pan-frying

DIRECTIONS

Soak the glutinous rice in 1 cup of water.

Make the dipping sauce: In a small mixing bowl, stir together the soy sauce, vinegar, gochugaru, honey, and sesame seeds. Set this aside while you make the pancakes.

Blanch the sprouts by dropping them into a pot of lightly salted boiling water, then immediately removing them to a mixing bowl of lightly salted ice water. Move them around with your clean hands until all the sprouts are cooled. Drain them immediately and squeeze all the water out with your hands. Place them in a colander set over a bowl to continue to drain while you make the pancake batter.

To make the batter, rinse the drained soaked mung and soy beans and place them in a food processor or blender along with the rice flour and its soaking water. Process them until they are mostly smooth but still have a few chunks: You want the pancakes to have some texture.

Transfer the bean mixture to a large mixing bowl and add the garlic, ginger, chili, kimchi with juice, the blanched mung bean sprouts, scallions, and 2 cups of water. Stir everything together until it is well-mixed: If the batter looks dry, add up to $\frac{1}{2}$ cup more water.

Heat 2 tablespoons of the oil in a skillet over medium-high heat and pour in 1/4 cup of batter, flattening it slightly with the back of a spoon or spatula into a round, pancake-like shape. Fry the pancake until begins to brown and is crisp around the edges. Flip it over and cook it for another 3 to 4 minutes, or until the other side is browned and crisp, adding more oil if the pan looks dry.

Serve immediately with dipping sauce on the side.

Repeat with the remaining batter.

Note: Like most beans, you should soak both the mung beans and the soy beans before you cook with them, for at least three hours at room temperature or overnight in the refrigerator. Glutinous rice flour, sometimes called sweet or even sticky rice flour, should be available at nearly all Asian markets and natural food stores.

@insabrooklyn



BITTER MELON AND CABBAGE STIR FRY with Fresh Garlic Chives

Chef Sohui Kim

INGREDIENTS

1 Tb garlic, minced

1 Tb ginger, minced

1 Tb fermented Chinese black beans

2 Tb black vinegar

1 Tb hoisin sauce

1 Tb soy sauce plus 2 Tb water

1 tsp brown sugar

1 small bitter melon, cut in half lengthwise and scoop out seeds, 2 cups

1 small green cabbage, cut ½ inch thick slices, 4 cups

1 red or green jalapeno, sliced thin without seeds

¹/₂ cup sliced garlic chives or scallions

2-3 Tb olive oil

DIRECTIONS

Whisk together minced garlic, ginger, fermented black beans, vinegar, hoisin, soy sauce, water, brown sugar and set aside in a small bowl.

Prep the bitter melon by cutting it lengthwise in half and scoop out the seeds inside. Slice the bitter melon ¹/₄ inch thin slices. Set aside.

Prep the cabbage by cutting it in half. With flat side down, cut in half again then slice $\frac{1}{2}$ inch thick slices. Set aside.

Cut the jalapenos thinly without the seeds. Can be substituted with any sweet or hot peppers based on your preference.

Slice garlic chives or scallion on a bias and set aside.

Heat a large saute pan or a wok and place the oil. Heat til the oil shimmers and place the bitter melon and saute for a few minutes over medium heat.

Add cabbage til charred in spots and it starts to give up some moisture. Another few minutes.

Add the sauce and quickly stir to incorporate.

Add chillies and chives or scallions and fully cook for another minute.

Adjust for seasoning if necessary with salt and pepper. Serve immediately over rice.

"A quick stir fry recipe for any vegetables you might see at a farm stand. Bitter melon is popular in Asia and other parts of the world for its savory bitterness. I like to stir fry it with other sweet vegetables like cabbage to cut the bitterness just a bit. You can blanch the bitter melon to further tame the bitterness if you'd like. Prepping all ingredients before stir-frying is key to this recipe. The cooking time is actually very short in comparison. Serve over steamed brown rice for a complete, nutritious meal."

@chefsohui

GAJI NAMUL Charred Eggplant with White Soy and Chilies

Chef Sohui Kim

INGREDIENTS

1 pound (450 kg) Japanese eggplant

Vegetable oil

2 scallions, halved lengthwise and then thinly sliced

2 tsp minced garlic

2 tsp toasted sesame seeds

2 tsp white soy sauce

1 tsp fish sauce

2 tsp sesame oil

1 Tb thinly sliced Holland chile pepper, seeds removed

DIRECTIONS

Cut the eggplant into 2-inch (5 cm) pieces, then cut those in half lengthwise. (Leave the skin on.)

Lightly coat a griddle or cast-iron skillet with the vegetable oil, then get the pan very hot over high heat.

Place the eggplant pieces cut-side down on the griddle or skillet—working in batches if you need to—and let them cook undisturbed until the cut side is charred, about two minutes. Watch your heat – you want the eggplants to char, but you don't want them to burn.

Flip the eggplant pieces over and let the other side brown slightly, about a minute, and then lower the heat slightly and let them cook until they are just tender and cooked through, another two minutes. (They're done when they feel soft when you squeeze them gently with a pair of tongs.)

Remove the eggplants to a mixing bowl and let them cool until you can handle them with your fingers. Shred each piece lengthwise into 2 to 3 three strips.

Add the scallions, sesame seeds, white soy sauce, fish sauce, and chiles to the bowl, then mix everything together well with your hands.

Serve room temperature or cold. This lasts for 3 to 5 days in the refrigerator.

"Typically you would steam the eggplant for this very traditional side dish -- gaji means eggplant while namul is a type of vegetable banchan that is less salty and generally lighter – but I've become fond of roasting or pan-searing vegetables for banchan over the years. (Of course you can also grill them outside, if you like.) Steamed eggplants tend to get waterlogged and have to be drained and often lose a lot of their flavor. This way, you can really taste the eggplant, and the smoky char adds a layer of complexity."

HONEYCOMB CANDY

Ample Hills Creamery

Ample Hills CREAMERY

Pairs great with vanilla ice cream.

INGREDIENTS

4 Servings

Butter for the baking sheet 2 cups organic cane sugar ¹⁄4 cup honey 7 Tb golden syrup 1 Tb plus 1 tsp baking soda

DIRECTIONS

Butter a 12x18-inch rimmed baking sheet and line it with parchment paper.

In a large saucepan, combine the sugar, honey, syrup, and 160ml water. Whisk to combine. Clip a candy thermometer to the saucepan and set the pan over medium-high heat. Cook until the syrup reaches 305° F. The syrup will bubble and spit, so please be careful.

Remove the pan from the heat and, wearing an oven mitt for protection, whisk in the baking soda. Whisk vigorously for a few moments to make sure you've incorporated all the little bits of baking soda, then stand back and watch the honeycomb grow.

@amplehills

POTATO AND EGG SANDWICHES

Defonte's of Brooklyn



Seasoned baked potatoes, mozzarella and eggs prepared in a cast iron skillet.

INGREDIENTS

4 Servings

2 medium russet potatoes, unpeeled, sliced into ¼"-thick rounds

2 cups water

2 tsp chicken bouillon paste (like Better Than Bouillon or College Inn Savory Infusions)

³/₄ cup shredded mozzarella cheese

8 eggs

1/4 cup heavy cream

1 pint cherry or grape tomatoes, halved

1-2 Tb olive oil

3 fat cloves garlic, minced

2 tsp tomato paste

1 Tb fresh oregano, or 1 tsp dried oregano

One loaf of Italian bread (or a baguette)

Salt and pepper



DIRECTIONS

Whisk together the water and chicken base in a medium saucepan, then add the potatoes and place on the stove over high heat. Partially cover the pan with a lid and bring to a boil; remove the lid, reduce the heat to medium, and simmer for about 3-4 minutes until the potatoes can be easily pierced with a fork. Drain, discarding the cooking liquid, and set the potatoes aside to cool.

Preheat the oven to 400°. Lightly grease a 9 x 5 loaf pan with butter or olive oil. Whisk the eggs with the heavy cream, $\frac{1}{2}$ teaspoon of salt, and some freshly cracked pepper until they are completely smooth (an immersion blender is great for this) and let sit for 10 minutes.

Cover the bottom of the loaf pan with half the sliced potatoes, sprinkle with a bit of salt and pepper, cover with ¹/₄ cup mozzarella, then add the rest of the potatoes and another ¹/₄ cup of cheese. Slowly pour in the egg mixture, then gently tap the pan on the counter a few times to help everything settle. Bake for 20 minutes, then cover with the remaining ¹/₄ cup of mozzarella cheese and bake for another 10 minutes or so until the cheese is melted and the eggs are firm. Allow the eggs to cool for 5 minutes, then invert the pan onto a cutting board to release.

While the eggs rest, make the tomato sauce: In a skillet over high heat, cook the halved tomatoes and a generous pinch of kosher salt in the olive oil for about 5 minutes or so until they begin to brown and break down. Add the garlic, tomato paste, and oregano, and cook, stirring constantly, until jammy—another 3-5 minutes.

Split and cut the bread into sandwich-sized pieces and toast. Cut the eggs into thick slices and serve on bread with tomato sauce.

@defontes1922

defontesofbrooklyn.com

STRAWBERRY BASIL SORBETTO

Dolce Brooklyn



The real flavor of strawberry in a sorbetto. It's vegan and made using real strawberries and basil.

Pairs well with Cheesecake, Lava Cake, Vanilla Eclair.

INGREDIENTS

6 Servings

1lb strawberries 120 g sugar Juice from half a lemon 15 leaves chopped, fresh basil

DIRECTIONS

Mix everything in a large bowl, put in an ice cream machine.

Keep at least one hour in freezer.

Put in fridge ten minutes before serving.

folce brooklyn Artisanal gelato & SORBETTO

@dolcebrooklyn



CLASSIC MANHATTAN

Dry Dock Wine + Spirits



The Manhattan is the perfect brown spirits cocktail. There are many way to make the cocktail, so feel free to experiment with different whiskies (we like Canadian rye), just remember the ratio 2 parts whiskey to 1 part sweet vermouth, plus bitters.

INGREDIENTS

1 Serving

2 oz Rye Whiskey 1 oz Sweet Vermouth Dash of bitters Cherry or orange twist

DIRECTIONS

Combine rye, vermouth and bitters in a mixing glass and fill with ice.

Stir until cold and strain into a chilled cocktail glass.

Garnish with a twist of an orange peel or a good cocktail cherry.

Repeat.



@drye	 1
aarv	кП

drydockny.com

KING BEE PUNCH

Fort Defiance General Store



F Q R T DEFIANCE Cafe * Bar

INGREDIENTS

Fills a punch bowl

1 bottle vodka (750ml) ¼ cup loose Darjeeling tea

¹/₄ cup Benedictine

16 dashes Angostura bitters

1 cup lemon juice, strained

1 cup simple syrup (equal parts sugar and water)

1 bottle sparkling wine (750 ml)

Thin lemon slices (for garnish)

DIRECTIONS

Combine vodka, tea, Benedictine and Angostura bitters in a pitcher, reserving empty vodka bottle, and set a timer for 15 minutes. After 15 minutes, strain through a fine chinois and rebottle in the reserved vodka bottle. Discard tea. Put extra vodka in an empty bottle or clean container. Can be prepared weeks in advance if desired.

To prepare punch, chill punch bowl. Add all infused vodka mixture, lemon juice and simple syrup to punch bowl with ice block (or lots of ice cubes). Gently add sparkling wine and stir gently to combine. Float lemon slices on top and serve.

@fortdefiance

CORN BREAD

Hometown Bar B Que





INGREDIENTS

Makes 2 Hotel Pans

 1.5 qt melted sweet butter
 16 eggs
 2 qt buttermilk
 1.5 qt granulated sugar
 4 tsp baking soda
 4 tsp diamond crystal salt
 2 qt cornmeal
 2 qt all-purpose flour

DIRECTIONS

Mix dry and wet ingredients separately. Do not over beat.

Fold wet ingredients into dry ingredients.

Pour batter into greased 2" deep hotel pans. Bake at 325° F for 18 minutes, rotate and bake for additional 18 minutes.

@hometownbarbque

hometownbbq.com

MOROCCAN-SPICED LAMB MEATBALLS WITH CHERMOULA

Hyssop

INGREDIENTS

Hors d'oeuvre 12-15 Meatballs, Serves 6

For the Chermoula

1 bunch flat leaf parsley leaves (roughly ½ cup)

1 bunch fresh cilantro leaves (roughly ½ cup)

1 bunch fresh mint leaves (roughly ¼ cup)

2 serrano peppers, seeded (1 if they are really spicy)

1 inch fresh ginger, peeled and roughly chopped

1 medium clove garlic, roughly chopped

¹/₄ cup fresh lemon juice (1-2 lemons)

1⁄8 tsp sea salt

1/4 cup olive oil

For the Meatballs

1 red bell pepper, minced
3 medium cloves garlic, minced
1 Tb Olive Oil
¹/₄ tsp ground cumin seed
¹/₂ tsp ground coriander seed
¹/₄ tsp ground sumac (plus a bit for garnish)
¹/₄ tsp aleppo or biber pepper flakes (optional)

¼ tsp sea salt

1 lb ground lamb

1 Tb panko breadcrumbs



DIRECTIONS

Make the Chermoula

Can be made ahead—just bring to room temperature before serving. In a food processor, combine parsley, cilantro, mint, serranos, ginger, garlic, lemon juice, and sea salt.

Run the food processor until the ingredients are evenly chopped.

With the motor running, drizzle in the olive oil until the mixture becomes smooth. (You might not need all the oil.)

Add sea salt and pepper to taste (since it is a condiment, you want it slightly salty).

Allow to rest at room temperature while you make the meatballs.

Make the Meatballs

Preheat oven to 450° F.

Sauté the red bell peppers and garlic in olive oil until soft.

Add the cumin, coriander, sumac, pepper flakes, and salt.

All to rest in the hot pan for 1 minute.

Transfer to a stainless steel bowl to cool.

When cooled, add the lamb and mix thoroughly.

Fold in the panko - don't overwork the mix.

Roll into bite-sized balls and transfer to a baking sheet.

Pop in the oven and bake for 4-5 minutes, or until cooked to $150^\circ\,\text{F}.$

To Serve

Arrange the meatballs on a platter. (A little parsley on the platter will keep them from sliding around.)

Spoon a bit of chermoula on top and finish with sumac or aleppo flakes.

@hyssopbrooklyn

hyssopbrooklyn.com

BANG BANG SHRIMP

Jam'It Bistro



Bang Bang Shrimp from Jam'It Bistro is crispy, creamy, sweet and spicy, with our very own Jerk Sauce. It is the most-liked appetizer on the menu.

Bang Bang Shrimp is a very tasty dish that is loved by anyone who loves seafood. This dish can be baked or fried; this recipe calls for the shrimp to be fried.

INGREDIENTS

4 Servings

½ cup mayonnaise
¼ cup Thai sweet chili sauce
¼ teaspoon Sriracha
¼ teaspoon Honey
¼ cup Jam'It Jerk Sauce
1-pound shrimp shelled and deveined
1 egg
¼ cup cornstarch
¾ cup flour
canola oil for frying

DIRECTIONS

In a small bowl add the mayonnaise, Thai sweet chili sauce, honey, Sriracha, Jam'It Jerk Sauce and stir.

In a second bowl add the shrimp and egg and stir to coat all the shrimp.

Remove shrimp from the egg mixture and let excess liquid drain away.

Mix cornstarch and flour.

Coat the shrimp in cornstarch mixture.

In a heavy bottomed pan add 2-3 inches of canola oil and heat to $375^\circ\,\text{F.}$

Fry the shrimp until lightly brown, 1-2 minutes on each side.

Once fried, coat with the sauce and serve immediately.



\frown			
(\bullet)	mit	oistra	

jamitbistro.com

CHOCOLATE WALNUT MARSHMALLOW FUDGE WITH FLAKY SEA SALT

Jessie Sheehan Bakes



Delicious chocolate walnut marshmallow fudge is not only easy-peasy to assemble (no pesky candy thermometer to worry about) but it is also wildly addictive - even for those who do not consider themselves "fudge peeps." I have made this for several "Taste of Red Hook" events and it is always a huge hit—and now you can make it at home!

INGREDIENTS

36 Servings

16 oz [455 g] dark chocolate, coarsely chopped

1 tsp table salt

1¼ cups [300 ml] sweetened condensed milk

1 Tb pure vanilla extract

2 cups [240 g] toasted walnuts coarsely chopped

3 cups [150 g] mini marshmallows

Flaky sea salt for sprinkling

Turbinado sugar for sprinkling

DIRECTIONS

Grease an 8 x 8 x 2 inch (20 by 20-5-cm) pan with non-stick cooking spray or softened butter. Line with parchment paper.

Put the chocolate in a large heat proof bowl and set over a saucepan of simmering water. Stir constantly with a rubber spatula until the chocolate melts. Add the salt sweetened condensed milk and vanilla. The chocolate may seize up temporarily. Over medium to medium high heat continue stirring until the mixture is smooth. Once smooth, stir for about 1 minute more and remove from heat.

Add the marshmallows and walnut and stir with a wooden spoon until they are fully incorporated (the marshmallows will not melt). Transfer the fudge to the prepared pan, drape with plastic, and flatten with your hands. Sprinkle with flaky sea salt and turbinado sugar.

Place in the refrigerator until hard, about 2 hours. Using a sharp paring knife, cut into 36 pieces and serve. Fudge will keep tightly wrapped on the counter for up to 1 week.



@jessiesheehanbakes

jessiesheehanbakes.com

PUMPKIN PIE LATTE

Joe Coffee Company



Nothing tastes more like Autumn than a pumpkin pie (latte)! Can be paired with a croissant, muffin or stands alone.

INGREDIENTS

15 Servings

 1 can (15oz) organic pumpkin puree
 150 g brown sugar
 150 g water
 ½ tsp pumpkin pie spice
 Pinch of salt
 1 tsp ground ginger
 2 tsp cinnamon
 Double shot of espresso or packet of JOE instant coffee
 Milk of your choice

DIRECTIONS

To make syrup, whisk ingredients thoroughly. Refrigerate preferably overnight before serving to meld flavors.

Pour 50g syrup into a 12oz cup.

Pull espresso (or mix instant coffee with 1oz hot water) and mix into the syrup thoroughly with spoon.

Steam 10oz of your milk of choice to your desired temperature.

Pour your most beautiful latte art! Dust lightly with cinnamon powder.



@joecoffeecompany

BLUEBERRY MUFFINS

Margaret Palca Bakes

INGREDIENTS

DIRECTIONS

10 Servings	Preheat oven to 325° F.	
2.1/ and anish acts	In a large bowl combine oats and buttermilk.	
2 ½ cups quick oats	Then add all the other ingredients except the	
1 ½ cups buttermilk	blueberries. Stir well to combine.	
4 eggs	Fold in blueberries.	
1 cup melted butter	Spray a muffin pan with pan release spray and fill the muffins to the top. You will not get 12.	
1 ½ cups brown sugar		
2 cups flour	Bake for 35-45 minutes until tops are brown and muffins are firm to the touch.	
1 Tb baking powder		
½ tsp salt	Allow to cool completely, can be hard to remove from the pan if not completely cool.	
2 cups blueberries	the pair if not completely cool.	

@MargaretPalcaBakes



Pizza Moto



INGREDIENTS

8 Servings

300 g chocolate 125 g extra virgin olive oil 90 g water 225 g sugar 60 g all-purpose flour 8 g kosher salt 6 eggs, separated

DIRECTIONS

Set oven temp to 350° F.

Grease a 9" cake pan with butter and flour.

Melt chocolate, oil and water over a double boiler.

Off the heat, whisk in yolks & dry ingredients.

Whip egg whites to stiff peaks.

Fold whites into batter and scrape into cake pan with rubber spatula.

Bake for 45 min or longer on a cooling rack set in a sheet tray until there are cracks in the top of the cake and edges look dry and toasted.

Cool completely on rack.

Cake should fall a little and create cracked large flakes on the edges and top.



@pizzamoto 😑 pizzamoto.com

UPSTATE GETAWAY COCKTAIL

Popina



This spiced hot cocktail incorporates all the fall spices and combines a NY favorite applejack and rye. Perfect on a chilly afternoon or with dinner.

Pairs great with Popina's pork chop or a warm slice of apple pie.

INGREDIENTS

1 Serving

1.5 oz Barking Irons applejack .5 oz Rittenhouse Rye .75 oz honey .75 oz lemon juice 5 oz hot spiced (cinnamon, nutmeg, clove, allspice) apple cider

DIRECTIONS

Combine in mug or hot toddy glass. Garnish with a lemon wheel.

20

MIRZA GHASEMI

Red Hook Farms



INGREDIENTS

1-2 big farm eggplants (Italian)

2-3 big juicy farm heirloom tomatoes
4+ cloves of farm garlic
2 farm eggs
Turmeric
Olive oil + butter
Salt + pepper This is a "dip" of sorts that is from the northern part of Iran. Usually served with flatbread and other hale-hoole.

Pro-tip: If you use ingredients from Red Hook Farms, everyone will think you are a Shomali Lioness Culinary Goddess, like how is your mirza so good? But it's really just the vegetables being their delicious selves!

DIRECTIONS

Rinse eggplant and leave the stem on for gripping. Roast on open flame either on a gas stove burner or BBQ.

Rotate until it's cooked on all sides. The skin will be blackened and it might start to spit and ooze (excellent!).

Lay in a dish and slice open; should be fully mush inside. Let the steam out and while only marginally burning your fingertips, peel the skin off the eggplant (should come off easily).

Meanwhile, heat some olive oil and butter in a medium pan. When hot, add the minced garlic, with a pinch of salt and turmeric.

Chop up the tomatoes and toss them in once the garlic is looking gorgeous.

Add in the de-skinned eggplant. Once it's all mixed up and mushy, move everything to the side of the pan and add a little more butter. Crack the 2 eggs in there and let it sort of scrambly cook before mixing it all together. My aunt poaches the eggs by making little depressions in the mush and then covering the pan while it cooks. Either is divine.

Salt and pepper to taste, serve with fresh herbs and flatbread.

@redhookfarms

redhookfarms.org

GUACAMOLE

San Pedro Inn



The best guacamole in Brooklyn!

INGREDIENTS

4 Servings

2 ripe organic avocados

20 g lime juice 150 g small dice tomatoes 60 g small dice serrano peppers 100 g small dice yellow onions 20 g chopped cilantro

20 g enopped chantro

kosher salt, to taste

Serve with tortilla chips

DIRECTIONS

Cut avocados in half and peel and take the pit out.

Put avocado in a bowl, add lime juice and mix with a fork, breaking the avocado.

Add the tomatoes, yellow onions, serrano and cilantro and mix.

Add salt to taste.

Serve with a side of tortilla chips.



Sixpoint Brewery



Goes great with deli meats, fresh turkey, fried shrimp, or as a dip for veggies!

INGREDIENTS

20 Servings

1 qt mayonnaise of your choice

1 Tb kosher salt

1 Tb apple cider vinegar

1 tsp white sugar

2 tsp ground black pepper

1 tsp lemon zest

1 Tb chopped fresh thyme

½ tsp crushed red pepper

2 avocados

¹/₂ cup Sixpoint Brewery Resin DIRECTIONS

In a blender blend all ingredients except Resin. Then, slowly drizzle in Resin until smooth.

GOLDRUSH

Van Brunt Stillhouse



A Classic Whiskey Sour

INGREDIENTS

1 Serving

Van Brunt Stillhouse Bourbon Whiskey

Honey Syrup Lemon Juice

DIRECTIONS

First, mix 1 part honey with 1 part water and mix thoroughly.

Second, in a cocktail shaker or large, fresh glass, measure 2 oz Bourbon, 1 oz honey syrup and 3/4 oz lemon juice.

Third, add a lot of ice and shake. (If using a glass, stirring is fine.)

Finally, strain into a new glass with fresh ice and enjoy.



@vanbrunt_whiskey

WE CAN SEE A MANHATTAN FROM HERE

Wet Whistle Wines



Our twist on a classic cocktail using local ingredients. Pairs great with a crudites platter from Red Hook Farm!

INGREDIENTS

2 Servings

Van Brunt Stillhouse Empire Rye

Little City Sweet Vermouth

Dale Degroff Pimento Bitters

Gary Regan's Orange Bitters

DIRECTIONS

In a tall mixing glass, pour:

- 1 ounce Little City Sweet Vermouth
- 4 ounces van Brunt Empire Rye
- 2 dashes Dale's Bitters
- 2 dashes Regan's Bitters

Add ice (large cubes, clear solid ice cracked in half is best) and stir until the outside of the mixing glass is cold.

Strain into chilled martini glasses and enjoy. Especially if you have a rooftop with a view!

MAYER BROWN

Empower

Mayer Brown is proud to celebrate this year's virtual Taste of Red Hook and the ongoing mission to secure a brighter future for Red Hook residents.



BROOKFIELD PROPERTIES

is pleased to support

Red Hook Initiative's Taste of Red Hook 2020

Brookfield Properties

www.brookfieldproperties.com

RegentAtlantic is proud to support Red Hook Initiative's Taste of Red Hook

The Food and Beverage Industry presents entrepreneurs with opportunities at each stage, from launch and expansion to product development. There can also be significant financial and operational challenges, including raising capital, recruiting and hiring key employees, and sourcing vendors and service providers. RegentAtlantic partners with you every step of the way.

Investment Management • Financial Planning • Planned Giving

DAVID SPUNGEN, Partner & Wealth Advisor dspungen@regentatlantic.com | 917-885-4978 New York, NY | Morristown, NJ

A copy of our current written disclosure statement discussing our advisory services and fees is available for your review upon request. Descriptions of RegentAtlantic's process and strategies are based on general practice and we may make exceptions in specific cases.



THANK YOU TO OUR GENEROUS SPONSORS







regent O atlantic Partnering for financial well-being.







Brookfield Properties



COMPASS





SPECIAL THANKS TO THIS YEAR'S TASTE OF RED HOOK HOSTS:

HARVESTERS

Heather Corbett Kristen & Jeffrey Kusama-Hinte Amanda McGowan & Larry Vitale Nanda Prabhakar Kate Shaw

FORAGERS

Carol Bove & Gordon Terry Susan Feder & Todd Gordon Jennifer & Doug Urquhart Penny Windle & John Kline

CARETAKERS

Ben Beller

Belinda Bellet & Bill Olshan Stephanie Cherry & Rob Hansen Heather & Andrew Deitchman Susan & William Dowling Marcia & Jess Fardella Sarah Hanck & Brian Elbel Brandon Holley Grace & Mike Lee Clare & Matt McAuliffe Charlie Pigott Erica Schlaug & Michael Hansen Regan Solmo & Geoff Brewer

To learn more about our work visit rhicenter.org



BOARD OF DIRECTORS

President, Chris Cardona Vice-President, Janice McGuire Vice-President, Michael Lee Vice-President, Nanda Prabhakar Secretary, Maria Mottola Treasurer, Andrew Strauss

Gregg Bishop Millicent Comrie David Friedman Donovan Hamlet Brandon Holley Rebecca Kirszner Katz John Kline Thomas L. McMahon Jennifer Wheary Eden Wurmfeld

EXECUTIVE DIRECTOR

Morgan Monaco

#tasteredhook