

A
GENTLEMAN
ENTERTAINS

Revised *and* Expanded

A GUIDE TO
MAKING MEMORABLE
OCCASIONS HAPPEN

JOHN BRIDGES | BRYAN CURTIS

A PDF COMPANION TO THE AUDIOBOOK

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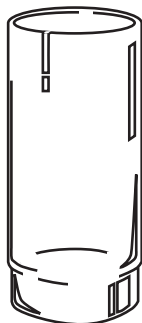
HAVING A FEW FRIENDS OVER FOR DRINKS



A



B



C

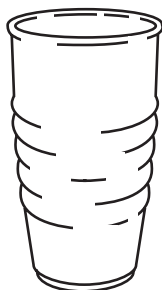
- A. Old-fashioned**
- B. Double Old-fashioned**
- C. Highball**



D



E



F

- D. White Wine**
- E. Red Wine**
- F. Sturdy Plastic Tumbler**
(appropriate for everything)

MARTINI

James Bond's preferences notwithstanding, the classic martini is stirred, rather than shaken, since it is the vigorous shaking of the cocktail that "bruises" the gin or vodka. (It is easy to identify a "bruised" martini, since it is clouded by tiny slivers of ice.) Nevertheless, if a shaken martini is what his guest desires, a gentleman shakes away heartily. The making of a fine martini, in any case, requires that the gin or vodka be chilled ahead of time, and that the martini glass comes directly from the freezer. Here's the basic procedure.

2 1/4 ounces gin or vodka
1/4 to 1/2 ounce dry vermouth, or a mere
splash, according to your taste

Pour into a metal cocktail shaker or a large glass, half full of ice. Stir or shake until a frost begins to form on the shaker or glass. Strain into a *chilled* martini glass, or serve over ice in an old-fashioned glass. Garnish with a couple of pitted green olives or a lemon twist. An added splash of brine from the olive jar makes for a "Dirty Martini." A "dry Martini" involves only the slightest whisper of vermouth.

Makes 1 serving

MANHATTAN

1 1/2 ounces bourbon or rye whiskey
2 splashes sweet vermouth
A dash of Agnostura bitters

Pour into a metal cocktail shaker or a large glass, half full of ice. Stir or shake until a frost begins to form on the shaker or glass. Strain into a *chilled* martini glass, or serve over ice in an old-fashioned glass. Garnish with a maraschino cherry or a lemon twist. A classic Manhattan may also be made with dry vermouth. A “Perfect Manhattan” demands splashes of both sweet and dry vermouth.

Makes 1 serving

ROB ROY

1 1/2 ounces Scotch
2 splashes sweet vermouth
A dash of Agnostura bitters

Pour into a metal cocktail shaker or a large glass, half full of ice. Stir or shake until a frost begins to form on the shaker or glass. Strain into a *chilled* martini glass, or serve over ice in an old-fashioned glass. Garnish with a twist of lemon or orange zest.

Makes 1 serving

MARGARITA

1 1/2 ounces tequila

1/2 ounce Triple Sec

1/2 ounce fresh lime juice (the juice of 1/2 lime)

Frost the rim of a *chilled* cocktail glass with coarse salt. Pour the tequila, the Triple Sec, and the lime juice into a shaker, half full of ice, and shake vigorously. Strain the cocktail into a chilled cocktail glass, over ice. Garnish with a lime wedge.

Makes 1 serving

BLOODY MARY

1 1/2 ounces vodka

6 ounces tomato juice

2 or 3 drops fresh lemon juice

2 or 3 drops Worcestershire sauce

1 teaspoon grated horseradish

A drop of Tabasco sauce

Pinch of celery salt

Pinch of salt

Freshly ground pepper

Mix all ingredients in a cocktail shaker half full of ice and shake vigorously. Pour over ice in a highball glass and garnish with a stalk of celery, a wedge of lime, and a pitted green olive. A good-quality store-bought

Bloody Mary mix will include all the ingredients listed above, except for the horseradish, which you may add on your own. An extra splash of Worcestershire sauce may also brighten things up.

Makes 1 serving

SCREWDRIVER

1 1/2 ounces vodka

4 ounces orange juice

Pour ingredients into a cocktail shaker half full of ice and shake vigorously. Strain over ice into a highball glass and garnish with an orange slice.

Makes 1 serving

GIMLET

1 1/2 ounces gin or vodka

1/2 ounce Rose's lime juice

Pour ingredients into a cocktail shaker half full of ice and shake vigorously. Strain over ice into a highball glass and garnish with an orange slice. Freshly squeezed lime juice may be substituted, but Rose's gives a classic Gimlet its distinctive flavor.

Makes 1 serving

TOM COLLINS

- 1 1/2 ounces gin or vodka
- 3/4 ounce fresh lemon juice (the juice of 1/2 large lemon)
- 1/2 ounce simple syrup

Pour ingredients into a cocktail shaker half full of ice and shake vigorously. Strain over ice into a highball glass and fill with club soda. If you choose not to make your own simple syrup (which merely requires bringing 2 cups sugar and 1 cup water to a boil, letting it simmer for 5 minutes, and then letting the mixture cool), substitute any good-quality Tom Collins mix (available at almost any grocery store).

Makes 1 serving

SIDECAR

- 1 ounce V.S. Cognac
- 1/2 ounce Triple Sec
- 3/4 ounce fresh lemon juice (the juice of 1/2 large lemon)

Pour ingredients into a cocktail shaker half full of ice and shake vigorously. Strain over ice into a *chilled* martini glass and garnish with an orange slice. You may wish to frost the rim of the martini glass with sugar before pouring in the cocktail.

Makes 1 serving

WHISKEY SOUR

1 1/2 ounces blended whiskey

3/4 ounce fresh lemon juice (the juice of
1/2 large lemon)

1/2 teaspoon simple syrup*

Pour ingredients into a cocktail shaker half full of ice and shake vigorously. Strain over ice into a *chilled* old-fashioned glass. Garnish with a lemon slice and/or a maraschino cherry.

Makes 1 serving

*To make your own simple syrup, mix 2 cups sugar and 1 cup water in a small saucepan and bring to a boil, then let the mixture simmer for 5 minutes. Let the syrup cool before using it.

SPINACH DIP

8 ounces frozen chopped spinach, thawed and drained

1 (8-ounce) package of cream cheese, softened

2 cups shredded sharp cheddar cheese

1 (10-ounce) can tomatoes with green chilies

Tortilla chips or crackers

Preheat the oven to 350 degrees. Lightly grease an 8-inch baking dish. Combine the spinach, cream cheese, cheddar cheese, and tomatoes with green chilies. Pour into the baking dish. Bake for 25 to 30 minutes or until bubbly. Serve with tortilla chips or crackers.

BACON-WRAPPED DATES

24 unsalted, blanched whole almonds

24 dates, pitted

8 thin slices bacon, cut into thirds

Preheat the oven to 350 degrees. Scatter almonds on a baking sheet and toast them until they are lightly browned, no more than 10 minutes. Let the almonds cool.

Stuff each date with an almond. Then wrap each date with a slice of bacon, securing the package with a toothpick. Place on a baking sheet (covered with foil or parchment paper for easy cleanup) and bake for 20 to 30 minutes, until bacon is crisp. Drain on paper towels. Let cool, but serve while still warm.

Makes 12 to 14 servings

BRIE WITH DRIED FRUIT AND NUTS

1 (2-pound) round brie cheese
1/2 cup golden raisins
1/2 cup toasted almonds, chopped
1 cup dried apricots, chopped
1/2 cashews, chopped
1/2 cup walnuts, chopped
Assorted crackers

Cut the rind from the top of the cheese, this can be done by freezing the brie for 30 minutes.

Mix the raisins, almonds, apricots, cashews, and walnuts together in a small bowl. Remove the brie from the freezer and press the fruits and nuts into the cheese. Cover and refrigerate. Let stand at room temperature 30 minutes before serving. Serve with crackers.

Makes 18 servings

MINI BURGERS

1 pound ground chuck, ground round, or
ground sirloin
3 tablespoons heavy whipping cream
1/2 teaspoon Tabasco sauce
1/2 teaspoon salt
1/2 teaspoon pepper
Mini buns or small dinner rolls
8 dill pickle slices
Onion slices, optional
Cheese slices, optional

Mix the beef, cream, Tabasco, salt, and pepper in a medium bowl. Form eight small patties from this mixture. Either broil or pan fry the burgers to desired doneness, and place them on the buns. Top with the pickle, onion, and cheese if desired. Serve warm.

Makes 8 mini burgers

BIG BASH THEORY

BEEF DIP

- 1 (2-ounce) jar dried beef, chopped
- 1 (8-ounce) package cream cheese, softened
- 1 (8-ounce) container sour cream
- 1 (4-ounce) can chopped green chilies
- 2 cups shredded cheddar cheese
- 1 (8-inch) loaf Hawaiian bread or other round bread

Preheat the oven to 325 degrees. In a medium bowl, combine the beef, cream cheese, sour cream, green chilies, and cheddar cheese together. Remove the top from the bread and reserve. Hollow out the bread to make a bowl. Spoon the beef mixture into the bread bowl and replace the top. Bake for 45 minutes or until the mixture is bubbly. Serve with remaining bread chunks or crackers.

Makes 12 to 14 servings

HUMMUS

1 (16-ounce) can chickpeas, drained

1/3 cup fresh lemon juice

3 tablespoons tahini*

2 cloves garlic, very finely minced

Salt

Olive oil, for garnish

Chopped fresh parsley, for garnish

Paprika, for garnish

Put the chickpeas, lemon juice, tahini, garlic, and salt in a blender or food processor. Puree until smooth and creamy. Spoon into a shallow serving bowl. Garnish with a drizzle of olive oil, chopped parsley, and a sprinkling of paprika. Serve with triangles of pita bread or crackers.

** Tahini is a sesame paste. It is available in most large grocery stores.*

ALONE AT LAST

LOVE ME, LOVE MY VINAIGRETTE

Here's a suggested menu that's perfect for two. It's relatively simple to prepare. It can be done ahead of time. It includes a number of basic dishes that any gentleman should have in his repertoire. And best of all, it should lie lightly on the stomach. If there is garlic involved, make sure both of you eat some of everything.

Although a gentleman may only be preparing dinner for himself and one fortunate guest, all of these recipes serve a number of people. He will want to have a ready means for storing leftovers.

ROASTED ASPARAGUS SALAD WITH PEPPERCORN VINAIGRETTE

32 asparagus spears, cleaned and trimmed

2 tablespoons olive oil

1/2 pound thinly sliced prosciutto

1 cup feta cheese, crumbled

1/4 cup toasted walnuts, finely chopped

Preheat the oven to 450 degrees. Spread the asparagus onto a large cookie sheet. Drizzle with the olive oil. Roast for 5 to 7 minutes or until tender when touched with the tip of a knife. Cool the asparagus completely. Arrange the asparagus in the center of a large serving platter. Fold the prosciutto slices over the ends of the asparagus. Sprinkle the feta cheese over the tips of the

asparagus. Drizzle with the peppercorn vinaigrette.
Garnish with toasted walnuts.

PEPPERCORN VINAIGRETTE

1/2 cup olive oil
1/4 cup balsamic vinegar
1 teaspoon garlic, finely chopped
1 tablespoon black peppercorns
1 teaspoon minced onion
1/2 teaspoon salt

To make the dressing, combine the olive oil, balsamic vinegar, garlic, peppercorns, onions, and salt, whisk together, and refrigerate until ready to serve.

Makes 8 servings

BEEF TENDERLOIN WITH SUN-DRIED TOMATO BACONNAISE

1 (2–4-pound) beef tenderloin, trimmed
1 tablespoons butter, softened
1 1/2 teaspoons kosher salt
1 1/2 teaspoons coarsely ground black pepper
1 teaspoon dry mustard
1 dozen party rolls

Preheat the oven to 450 degrees. Have your butcher trim the excess fat from the beef tenderloin. Rub with

the softened butter, kosher salt, black pepper, and dry mustard. Place in a shallow roasting pan and bake for 25 to 30 minutes for rare and 45 minutes for medium. Check with a meat thermometer inserted in the thickest part. Cover with foil and let rest 30 minutes or longer prior to slicing. Slice thin and serve with rolls and Tomato Baconnaise.

TOMATO BACONNAISE

- 1/4 cup mayonnaise
- 1 1/2 teaspoons sun-dried tomatoes, pureed
- 2 cups crisply cooked bacon, crumbled

In a small bowl, combine the mayonnaise, sun-dried tomatoes, and bacon. Store in the refrigerator until ready to serve.

Makes 12 servings

MASHED POTATOES WITH A SURPRISE

- 2 pounds Idaho potatoes, peeled and cut into chunks
- 2 teaspoons salt, divided
- 1/2 cup heavy whipping cream
- 1/2 cup butter, softened
- 1 Granny Smith apple, peeled and finely diced

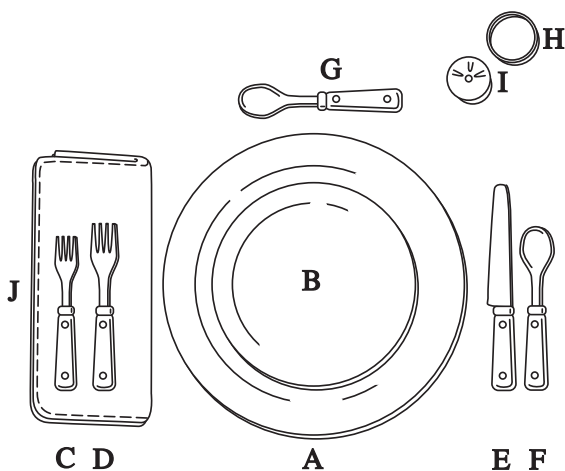
Place the potatoes and 1 teaspoon of salt in a large saucepan, adding enough water to cover them by one inch. Bring to a boil over high heat. Cover and reduce the heat to low. Simmer until the potatoes are soft, about 15 minutes. Drain the potatoes and return to the saucepan. Coarsely mash the potatoes. Gradually add the cream and butter. Stir in the remaining teaspoon of salt. Stir in the diced apple. Serve hot. For a change you could substitute a diced pear.

Makes 6 servings

For dessert, offer something chocolaty from a good bakery. Or go out for a scoop of good ice cream or a luscious slice of pie.

AMONG FRIENDS

When Salad Is Served as a First Course



A. Dinner Plate

B. Salad Plate

C. Salad Fork

D. Dinner Fork

E. Dinner Knife

F. Coffee Spoon

G. Dessert Spoon*

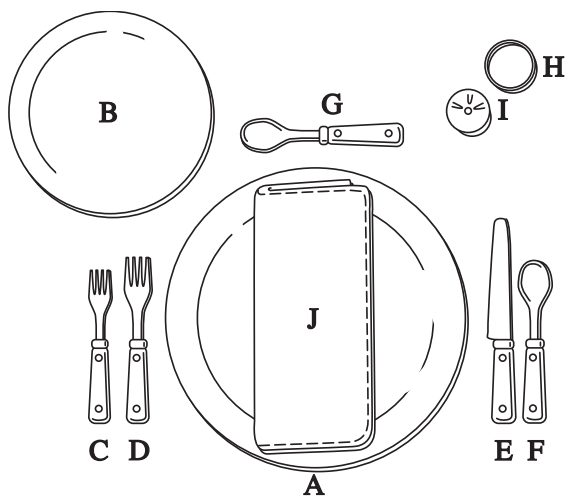
H. Water Glass

I. Wine Goblet

J. Napkin

**The Dessert Spoon can be a fork, if appropriate.*

When Salad Is Served along with the Entrée



- A. Dinner Plate
- B. Salad Plate
- C. Salad Fork
- D. Dinner Fork
- E. Dinner Knife

- F. Coffee Spoon
- G. Dessert Spoon*
- H. Water Glass
- I. Wine Goblet
- J. Napkin

**The Dessert Spoon can be a fork, if appropriate.*

SPAGHETTI CARBONARA

2 large eggs, or 1/2 cup egg substitute
3/4 cup grated Parmesan cheese
1/3 cup heavy whipping cream
2 tablespoons butter
1 clove garlic, minced
8 ounces spaghetti, cooked according to
package directions and drained
1/2 pound bacon, diced, cooked, and drained
parsley for garnish, optional

Combine the eggs or egg substitute, Parmesan cheese, and cream in a small bowl, mixing well. Saute the garlic in the butter in a large skillet over medium heat. Add the egg mixture and the cooked pasta. Cook over low heat until the sauce coats a spoon, stirring constantly. Sprinkle with the cooked and diced bacon and garnish with parsley. Serve immediately.

Makes 4 servings

CHEESE BREAD

- 1 cup Mozzarella cheese
- 2 cups shredded sharp cheddar cheese
- 1/4 cup green onions, finely chopped
- 1/4 cup butter, softened
- 1 teaspoon garlic, minced
- 1/2 teaspoon hot sauce
- 1 large loaf French bread, unsliced

Preheat the oven to 450 degrees. In a medium mixing bowl, stir together the cheeses, onions, butter, and garlic until smooth. Add the hot sauce. Split the bread lengthwise and place on a baking sheet crust side down. Spread the cheese mixture on top. Cook for 5 minutes or until golden and lightly brown.

Makes 12 servings

TURTLE CAKE

- 1 (18.25-ounce) German chocolate cake mix
- 3/4 cup butter
- 1 (14-ounce) bag caramels

1 cup chocolate chips
1 cup chopped pecans

Preheat the oven to 350 degrees. Grease a 9 x 13-inch baking pan. Prepare the cake mix according to package directions. Pour 1/2 of the batter in the prepared pan. Bake for 15 minutes. In a small saucepan over medium heat, melt the butter and caramels together. Pour over the hot cake. Sprinkle with the chocolate chips and pecans. Top with the remaining batter. Bake for 20 minutes. Cool slightly before serving.

Makes 16 servings

PRIVATE SCREENING

WHITE BEAN AND SAUSAGE SOUP

- 2 teaspoons olive oil
- 1 cup finely chopped onion
- 1 small carrot, peeled and finely chopped
- 1 teaspoon minced garlic
- 1 (15-ounce) can chicken broth
- 1 (15-ounce) can white beans
- 1 (15-ounce) can fire-roasted tomatoes
- 1 (10-ounce) can tomatoes and green chilies
- 1/2 pound smoked sausage, cut into 1/2-inch slices
- 1/4 teaspoon salt

In a 2-quart stock pot, heat the oil over medium heat and stir in the onion, carrots, and garlic. Stir constantly until the vegetables begin to soften. Add the chicken broth, white beans, fire-roasted tomatoes, tomatoes with green chilies, sliced sausage, and salt. Simmer over medium heat for 30 minutes. Serve hot.

Makes 4 servings

4 ONES AND 1/2 SOUP

- 1 pound ground sirloin, browned and drained
- 1 (10-ounce) can tomatoes with green chilies
- 1 (15-ounce) can light red kidney beans,
rinsed and drained
- 1 (19-ounce) can minestrone soup
- 1/2 pound pasteurized cheese product (such as
Velveeta), cubed

In a large saucepan, combine the sirloin, tomatoes with green chilies, kidney beans, and minestrone soup. Cook over medium-low heat, stirring constantly. Stir in the cubed cheese. When the soup is hot and the cheese is melted, the soup is ready to serve.

Makes 6 to 8 servings

FISH TACOS

- 1 pound fried or broiled fish, cut into 3/4 inch
strips*
- 1 package small corn tortillas
- Shredded lettuce, for garnish
- Shredded Mexican blend cheese, for garnish

Place fish in warmed corn tortillas and top with shredded lettuce, shredded cheese, pico de gallo, and tartar sauce.

** You can also buy them frozen from the grocery store, or stop by a fast food place and buy them already cooked, and reheat in the oven.*

PICO DE GALLO

- 1/4 cup finely chopped onion
- 1/4 cup cilantro, chopped
- 2 jalapeno peppers, seeded and finely chopped
- 2 cups finely diced tomatoes (2 large tomatoes)
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

Mix the onion, cilantro, peppers, tomatoes, salt, and pepper together in a small bowl. Serve with the fish tacos.

TARTAR SAUCE

- 1 cup mayonnaise
- 3 tablespoons minced pickled jalapeno peppers
- 2 tablespoons dill pickle relish
- 1 tablespoon lime juice
- 1 teaspoon mustard
- 1/4 teaspoon kosher salt

Mix the mayonnaise, pickled jalapeno peppers, dill relish, lime juice, mustard, and salt together in a small bowl. Serve with the fish taco. Keep refrigerated for up to one week.

Makes 4 servings

RELATIVE SUCCESS

MANDARIN ORANGE SALAD WITH BACON AND WALNUTS

- 1/2 cup olive oil
- 1/4 cup red wine vinegar
- 1/4 cup sugar
- 1/8 teaspoon red pepper sauce
- 1/4 teaspoon salt
- 2 (15-ounce) cans Mandarin oranges, drained
- 1 head red leaf lettuce, torn into bite-size pieces
- 1 head Romaine lettuce, torn into bite-size pieces
- 1 pound bacon, cooked crisp and crumbled
- 1 cup walnuts, chopped

Whisk the olive oil, vinegar, sugar, red pepper sauce, and salt together in a large bowl. Add the oranges and the leaf and romaine lettuces. Toss gently to coat. Sprinkle with the bacon and walnuts. Serve immediately.

Makes 8 servings

SALMON BLT'S

1/2 cup mayonnaise
1 tablespoon minced green onion
1 teaspoon lemon juice
1/8 teaspoon salt
1/8 teaspoon black pepper
4 (4-ounce) salmon fillets
1 tablespoon vegetable oil
4 hamburger buns
lettuce leaves, for garnish
4 tomato slices, for garnish
8 slices bacon, cooked crisp

Mix the mayonnaise, green onion, lemon juice, salt, and pepper together in a small bowl. Set aside. Grill or broil the salmon fillets 4 minutes per side or until the desired doneness. Spread the mayonnaise mixture over the buns and place one salmon fillet on the bottom half of each bun. Top with lettuce leaves, a tomato slice, and 2 slices of cooked bacon. Sprinkle with salt and pepper to taste. Serve immediately.

Makes 4 servings

HOT FUDGE SUNDAE CAKE

1 cup self-rising flour
3/4 cup sugar
2 tablespoons plus 1/4 cup cocoa
1/2 cup milk
2 tablespoons vegetable oil
1 teaspoon vanilla extract
1 cup pecans, chopped
1 cup brown sugar
1/4 cup cocoa
1 3/4 cups hot water
Ice cream or whipped topping, for serving

Preheat the oven to 350 degrees. In a medium bowl, mix the flour, sugar, and 2 tablespoons cocoa together. Mix in the milk, oil, and vanilla extract, stirring until smooth. Add the chopped pecans. Spread into an ungreased 9 x 9-inch baking pan. Sprinkle with the brown sugar and 1/4 cup cocoa. Pour the hot water over the batter. Do not stir. Bake for 40 minutes. Serve warm with ice cream or whipped topping.

Makes 6 to 8 servings

MENU CHECKLIST FOR A FAMILY GATHERING

Appetizer/Hors D'oeuvre

What Kind?_____

Who's Bringing It?_____

Salad (may be more than one)

What Kind?_____

Who's Bringing It?_____

Entrée

What Kind?_____

Who's Bringing It?_____

Vegetables (including casseroles)

What Kind?_____

Who's Bringing It?_____

Condiments (pickles, olives, etc.)

What Kind? _____

Who's Bringing It? _____

Desserts

What Kind? _____

Who's Bringing It? _____

Bread

What Kind? _____

Who's Bringing It? _____

Beverages

What Kind? _____

Who's Bringing It? _____

OUTSIDE CHANCES

GLAZED GRILLED SALMON STEAKS

- 3 tablespoons Dijon mustard
- 3 tablespoons soy sauce
- 3 tablespoons safflower oil
- 3 tablespoons brown sugar
- 1 teaspoon prepared horseradish,
well-drained
- 4 (8-ounce) salmon steaks

Prepare the grill. In a medium bowl, mix together the mustard, soy sauce, safflower oil, brown sugar, and horseradish. Brush both sides of the fish with the glaze, saving a small amount for after the fish has cooked. Place the fish on the grill for 10 to 15 minutes, turning twice. The fish will begin to flake when done. Remove the fish and brush with the remaining glaze. Serve hot.

Makes 4 servings

GRILLED VEGETABLES

3/4 cup olive oil

1/4 cup balsamic vinegar

1/2 teaspoon garlic, minced

1/4 teaspoon chopped fresh basil

1/4 teaspoon chopped fresh oregano

1/4 teaspoon chopped fresh tarragon

Variety of firm vegetables like squash,
tomatoes, broccoli, mushrooms, thickly
sliced

In a medium bowl, mix the oil, vinegar, garlic, basil, oregano, and tarragon. Reserve 3 tablespoons of the marinade. Place the vegetables in a shallow dish or airtight container and cover with the marinade. Refrigerate marinated vegetables and reserved marinade overnight.

Grill the vegetables on a hot grill until tender or grill marks appear. Remove from the grill and let cool to room temperature. Arrange the vegetables on a platter and sprinkle with some leftover marinade and chopped herbs.

Makes 4 servings

GOOEY CHOCOLATE BUTTER CAKE

- 1 (18.25-ounce) butter recipe chocolate cake mix
- 2/3 cup butter, melted and cooled
- 1 large egg, lightly beaten
- 1 (8-ounce) package cream cheese, softened
- 1 pound package powdered sugar
- 2 large eggs
- 2/3 cup chocolate chips
- 1/2 cup pecans, chopped

Preheat the oven to 350 degrees. Grease and flour a 9 x 13-inch baking pan. Combine the cake mix and butter and lightly beat together in a mixing bowl. Mix well. Press into the prepared pan.

In a large mixing bowl, beat the cream cheese and powdered sugar using an electric mixer, until smooth. Add the eggs and mix well. Stir in the chocolate chips and pecans. Spread over the cake layer. Bake for 30 to 40 minutes until golden brown and a toothpick inserted in the center of the cake comes out clean. Cool and cut into squares.

Makes 24 servings

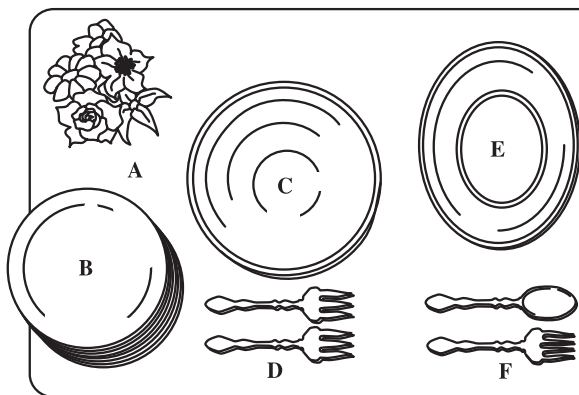
ON THE RISE

GENTLEMAN QUICHE

- 3 large eggs
- 1 1/2 cups light whipping cream
- 1/2 cup grated Parmesan cheese
- 4 slices bacon, cooked and finely chopped
- 1/4 cup diced cooked ham
- 1/2 cup shredded Swiss cheese
- 1/4 teaspoon salt
- 1/4 teaspoon white pepper
- 1 (9-inch) pie shell, unbaked

Preheat the oven to 350 degrees. Whisk the eggs in a medium mixing bowl until light. Mix in the cream, Parmesan cheese, bacon, ham, Swiss cheese, salt, and pepper. Pour into the pie shell and bake for 30 to 35 minutes or until golden brown and the center is set. Serve hot.

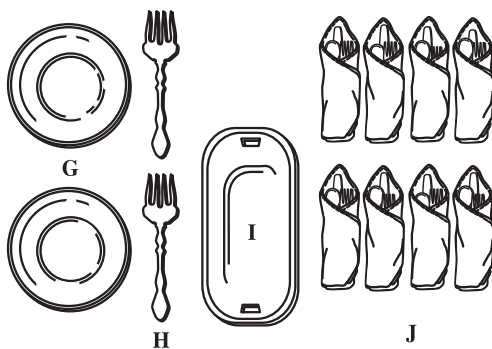
Makes 6 to 8 servings



Guests begin here ➡

- A. Floral Arrangement (optional)
- B. Plates
- C. Salad

- D. Salad Utensils
- E. Entrée
- F. Serving Utensils
- G. Side Dishes



- H. Serving Utensils
- I. Bread Platter
- J. Flatware/Napkins

BACON CASSEROLE

1/4 cup butter, melted
6 slices bread, cubed
2 1/2 cups shredded cheddar cheese, divided
8 large eggs, beaten
1 teaspoon dry mustard
2 cups milk
1 pound bacon, cooked crisp and crumbled

Lightly grease a 9 x 13-inch baking dish. Pour the melted butter into the casserole dish. Sprinkle the bread cubes over the butter. Sprinkle with 2 cups cheese. In a medium bowl, mix together the eggs, dry mustard, and milk. Pour over the cheese. Sprinkle the bacon over the egg mixture. Top with the remaining 1/2 cup cheese. Cover and place in the refrigerator overnight. Bake uncovered for 45 to 50 minutes in a 325-degree oven. Serve hot.

Makes 12 servings

FENDER BENDER

FOR GENERAL AUDIENCES

You may not be able to please all the people all the time, but you can try. This dip, impressively rich and absolutely no trouble to make, includes something for almost everybody.

MULTI-LAYERED DIP

- 1 (8-ounce) carton sour cream
- 1 (0.25-ounce) package taco seasoning
- 1 (16-ounce) can refried beans
- 1 (6-ounce) carton avocado dip
- 1 (4.5-ounce) can chopped ripe olives
- 2 small tomatoes, diced
- 1 1/2 cups shredded Monterey Jack or cheddar cheese
- 1 bag tortilla chips

In a small bowl, mix the sour cream and taco seasoning. In a serving bowl, layer the beans, sour cream mix, avocado dip, olives, tomatoes, and cheese. Serve with tortilla chips.

Makes 12 servings

GLOSSARY

bake: To cook, uncovered, in an oven.

broil: To cook, in an oven, under direct, overhead heat.

buffet-style: The style of serving a meal (any meal) in which all the dishes are set out at one time—on a sideboard, a counter, or a large table—so that guests may serve themselves.

BYOB: The standard abbreviation for “Bring your own bottle” or “Bring your own booze.” BYOB indicates that guests are expected to bring their own liquor or other beverages. The host is expected to provide all ice, sodas, and other mixers.

chafing dish: A serving dish, usually a heat-proof glass casserole dish, useful in keeping food warm because it is suspended by means of a metal frame over a low heat source.

china: Plates, bowls, platters, or other serving pieces made of porcelain.

cocktail: A mixed drink consisting of more than one hard liquor or wine, perhaps served over ice but not diluted by a mixer such as soda, tonic water, or fruit juice.

dishes: Plates, bowls, and other tableware made

from clay, glass, or even plastic. Dishes made from these materials are perfectly fine for use at any gentleman's table. However, they should not be confused with china.

family-style: The style of serving a meal (any meal) in which guests are seated around the dining table with all the dishes presented before them at one time. The guests may feel free to serve themselves or to serve one another.

flatware: The general term for all spoons, forks, and knives used at the dining table.

Heimlich maneuver: A first-aid technique used to relieve blockage of the esophagus. An invaluable skill, and one that every well-prepared host should have in his repertoire. Training in the Heimlich maneuver is frequently offered at local chapters of the American Red Cross.

highball: A mixed drink consisting of at least one hard liquor or wine and one or more mixers, such as soda, tonic, or juice; most often served on the rocks.

hollowware: The general term used for all metal serving bowls, trays, and pitchers.

hors d'oeuvre: Bite-size food served to accompany cocktails or as a means of staving off hunger before a full meal is served. An hors d'oeuvre is served apart from the meal, while an appetizer is served as a course.

marinate: To soak meat, or sometimes vegetables, in a marinade (a liquid sometimes flavored with spices, herbs, and fruit juices). Marinating allows

the flavors of the marinade to be absorbed into the meat or vegetables prior to cooking.

preheat: To turn the oven on ahead of time allowing it to reach the desired cooking temperature before food actually goes into the oven. Most ovens have an indicator light. When the light goes off, the oven is hot enough.

RSVP: The standard abbreviation for the French phrase *Répondez s'il vous plaît* (simply translated, "Please reply"). When a gentleman writes "RSVP" at the bottom of his invitation, he expects a reply from everyone he has invited—the ones who plan to attend *and* the ones who must turn him down.

Regrets Only: A more casual alternative to "RSVP," and a convenient option when a gentleman is hosting a large event. When a gentleman's invitation indicates "Regrets Only," he expects to hear only from those who will *not* be able to attend.

roast: To cook meat or vegetables at high heat in an oven.

sauté: To cook thinly sliced meat or, more often, vegetables in oil or butter over moderate heat.

sear: To cook quickly over an extremely high heat in a skillet or sauté pan using very little or no oil.

silverplate: Flatware or hollowware made of base metal plated with silver.

simmer: To cook in liquid over low to moderate temperature, never reaching a full boil.

stainless: Flatware or hollowware made of stainless steel.

sterling: Flatware or hollowware made almost entirely of silver, with a small amount of copper added for strength.

stoneware: Dishes, bowls, platters, or other tableware made of clay that has been fired at an extremely high temperature, making it safe to use in the oven or at the table.

vegan: A person who abstains from eating any animal products. A vegan does not eat dairy products, eggs, or meat of any kind. In planning a dinner for vegan guests, a host may want to ask their advice in planning the menu.

vegetarian: A person who abstains from eating meat. Some vegetarians do eat seafood and/or chicken. Others eat no meat at all. Most traditional vegetarians, however, do eat milk products and will enjoy dishes that are made with cheese or other dairy products.

vinaigrette (vi-ni-gret): The simple but classic French salad dressing, a mixture of vinegar, olive oil, and other seasonings. Once mastered, since it may be sweetened with honey or spiced up with pepper and onions, it is the no-fail dressing for almost any salad.