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Elegant dinner party menu template free

This is not a Korean dinner without kimchi, but you don't have to plan ahead-this spicy pickled cabbage must ferment at least two days before your party. If you eat a lot of Korean food at home, you may already have it in your fridge, but if not, you need to start cooking ahead of time. If you're a late planner, then hopefully you're lucky enough to live near an Asian grocery store! Cabbage flavored with garlic, ginger and red pepper flakes is a delicious side dish as well as an ingredient in many Korean recipes. Everyone loves chicken, and when it's roasted with lemon and garlic, the skin becomes crisp and flavorful, the meat is tender and fruity, and the pan juices are rich and savoury. It's one of the easiest elegant dinner menus. You can make a creamy potato casserole ahead of time and keep it in the fridge until it's time to bake. Fresh fruit salad can also be made in front and kept in the fridge, tightly covered. And dessert: It's one of my favorites. My husband wants it every year for his birthday cake. If you're quite sure about carving, it's very festive carving chicken at the table. If not, carve it into the kitchen and arrange a large platter, pour the pan juices over, and garnish with fresh herbs. Since potatoes and chicken are baked at the same temperature, they also bake at the same time: Simply use a variety of oven racks, baking potatoes rack under the chicken. When the meat thermometer registers the thigh at 165°F, the chicken is made. Expose the casserole and let it bake for a few minutes longer in a brown and crisp top while the chicken rests, covered to let the juices spread. Then call everyone at the table and enjoy your wonderful meal. Roasted Lemon ChickenThis super simple recipe requires only one thing for you: a meat thermometer. For safety reasons, the internal temperature must be recorded at 165 degrees in the thickest part of the thigh. Let the chicken stand for 10 minutes before carving, then serve with the pan juices. Creamy Hash Brown PotatoesThis casserole is just delicious. It's creamy, vulgar, delicate and meltinly wonderful; perfect complement to roasted chicken. Tender AsparagusFresh asparagus is quite easy to find at this time of year. If you can't find any that looks good, just replace frozen asparagus (not canned!) and follow the package instructions for cooking. Roasted garlic breadTherein nothing like crisp, crunchy, melting tender bread slathered with garlic or supplement food. Make sure to serve this recipe hot out of the oven. Raspberry nut Tortel have given you two versions of this recipe; one is two layers and simpler, the other is four layers of beauty. Whichever you decide to do, they are remarkable! This site is not available in your country When it comes to entertaining, there are small details that make up. A catchy recipe or fabulous table setting can turn the daily accumulation into an elegant thing. For all the good sides to boast an equally good meal, try the crowd-pleasing side dish chef Daniel Boulud-all is perfect for sharing-and pairing it with a timeless serving piece that adds some shine to the table. Then get inspired by inviting spaces created by various tastemakers and designers. These stylish rooms are from living rooms to wine cellars and offer many ideas for elegant entertainment in your home. Entertaining in high style with the help of these eye-catching serving pieces Six stylish spaces made sipping with friends chef Daniel Boulud puts an elegant spin on classics, new book tours of the world's most sophisticated wine vaults, offering inspiring ideas for storing their bottles in the style this content has been created and maintained by a third party and imported from this page to help users offer their email addresses. You may be able to find more information about this and similar content piano.io needless to say, a dinner party must be a gastronomic pleasure. But it must also have some dash and originality in this presentation, and should not be clichés everywhere – menu, recipe or, let's hope, conversation! Every hostess owes her and her reputation as an operator to give at least one all-out dinner party every winter. I mean a sort of no-holds-barred performance where you forget about expenses, trouble, or whatever you usually use as an excuse not to have fun in a grand way. If you decide to do this, it's good for your adrenal output, and later you're full of that valuable commodity called complacency. A super-deluxe, elegant dinner party mainly takes carefully planning. Let me tell you about the one I did and how I did exactly that. I had to consider several stages so I could handle this maiden (if I was lucky enough to get one) or cope with it all by myself. Another angle to consider was the mechanics of the thing - what to serve and where. Then I also wanted to choose and present my food pattern in the most sensational way. I like to hear those beeps and exclamation marks when the food is presented. After a lot of scratching and throwing away, I finally developed a menu that seemed just tops with a method of serving that made the whole thing go smoothly. This is what I developed - and it worked like a charm! If you set Everything Upi would fish course first, one preferably that could be expected. So I charmed a platter of lobster medallions and Belgian endive, easy to prepare, delicious when chilled. I can present it when everything was under control. Let's call it Shellfish Elegante. In this way I don't have to cope with the complex hors d'oeuvres, but just serve some glamorized olives and nuts. Then I could also get a table set up as a hot main course without fuss, as guests were having a fish course fire. The main course in the dining room, I decided to have beef filets. It can be a truly gourmet dish and is so easy to prepare. I decided to serve a dessert course with coffee, liqueurs and champagne tray-free, either in the living room or in the library. I didn't want guests to sit through clearing and falling apart at the table. Arranging a dinner where different courses are served in different rooms, it removes much of the stress and tension and you can truly enjoy your feast. Half of our concern, I think, is a desire for the party to run smoothly. With this method, you can't miss an apparently effortless dinner party. This dinner is an easy run on the cooking level. But let's face it: it's expensive - all the lavish feast is - but let your mind go blank and loosen your purse strings! When you start to accumulate goodies before the deadline you can sort of spread the strain over the moaning budget. Go to the next page of the lobster and endive recipe. This article by Virginia Stanton was originally published in the November 1960 issue of House Beautiful.Shellfish Elegante Sauce Piquant! You Can't Survive Lobsters, Then Get Them Cooked. And if you live in a part of the world where higher are not available, then serve frozen Alaskan king crab legs, or Jumbo shrimp. After lobster, I prefer King Crab because it is so sweet and delicious. Allow 1 1/2- to 2-pound lobster per person. One part of the giant leg of king crab should be enough, or four Jumbo Shrimp.I use a packed box of spices from Court Bouillon (flavored water) where I boil crabs, shrimps and lobsters. It's called Rex Crab and Shrimp Boil. You can make your own boxes the day before your party. If you use King Crab legs, remove them from the freezer at the morning party, cook them and refrigerate them, well packed and covered, so your fridge doesn't smell like a fish market. Place the coldest part of your fridge until serving time. About an hour before guests arrive, prepare the box platter. If you serve lobster, cut the undered tail with scissors. Lift the whole tail out of the kes gently but firmly, place the cutting board and a very sharp knife slice across the lobster making quarter-of-inch-thick slices. Arrange these lockets carefully in the ranks, alternately belgian endive. Sprinkle generously with the Sauce Piquant sauce just before serving. When I have whole lobsters, I usually use a shell, except for a tray decoration. If you use shrimp or Alaskan-type crab to arrange it in the ranks, and be sure to slice it in bite sizes. My policy is: Knives in the living room - just fork food. The sauce Piquant for Shellfish!nvented this sauce, but it is absolutely necessary that you have the main ingredient – Old Bay Seafood Spices. If you don't have it yet in your spice cabinet, believe me, it adds a new flavor of excitement.1 syllables Bay Seasoning1 shallot, put through garlic press1/2 teaspoon brown sugar1/4 cup white wine vinegar (Spice Islands)3/4 cup olive oilThis seafood course is served at a low table in front of the fire. After eating, it is easily and quickly passed through, either after your guests have gone to the dining table or before. Go to the next page of the fillet beef recipe. Fillet beafa fillet beef. If done properly, may be the most fruity meat in the world; and its presentation may be the most glamorous when made in a way that I dreamed up. French terminology divides fillet into four parts. The big end of the tenderloin is where Bifteck comes from. Usually not cut thick. The centerpiece is Chateaubriand and is cut very thick. Tourneods are from a small tip, are usually trimmed round, and are about 1 1/4 inches thick. The flat end of the tenderloin is called Filet Mignon and cut between different thicknesses as desired. In this country, however, it seems that we have two categories, Filet Mignon, and Chateaubriand.It is from the tenderloin's big end, so you should get the butcher cut from your fillet. It should be about ten inches long and weigh nearly four pounds. It has to be a good hard fillet. Cut as I describe one serves a month; So if you're 16, you need three. Wipe well with a wet paper towel and pour good Madeira throughout (I use medium dry Madeira). Leave about a quarter cup of each piece of meat. Pepper well with freshly cracked pepper and put in a cold oven and turn on 300 degrees F. Allow 1 1/2 hours of cooking time, basting four times in a double interval with the next sauce. The money is for one four-pound tenderloin. Basting the sauce with Beef1/3 cubed butter, melted 1/4 cup of Madeira dripping meatKeep basting sauce hot, and take the beef out of the oven, pour the pan drip into the basting sauce and then baste the meat with plenty of sauce. Return to the oven and repeat the process four times in total. If beef is fat, you must skim out of excess fat before each basting, fat is death in a delectable sauce, and that's what you want in Madeira.After the beef is cooking for half an hour, or if brown, in turn so the other side is brown. Madeira has enough sweetness, so beef should be a lovely dark color. The temperature behavior of all ovens seems to be different, but here's what I do. I serve this meat, so it looks like a real production. My big silver tea tray is the main owner of the landscape. I also put a silver sauce boat and a silver plate for a sliced pate block. Cover the edges of the larger base with parsley loads. In a thick bed it's important that it has to be lush looking. Leave the middle room empty to receive the meat platter. We use a large crepe pan so we can get it well and hot. Have a cup brand warming cooker because it has a touch that contributes Remove the tenderloin from the oven. Then slice the part off the big end, so it's level and you can stand them beauty upright. Place them in a carefully warmed crepe or serving platter. Then pour the sauce over the meat from the roasting pan. Bring it to the serving table. Once the guests are assembled, pour the hot brandy all over the meat and flame. This is a remarkable and burnt brand emerging as a cooking sauce gives a delightful taste. Keep a spoon of brandy sauce over the beef until it's all burnt out. The burning brand combines all flavors. Carver can make a great show of spooning the burning brand over meat and everyone admires blazing beef. Tenderloin is the easiest thing in the world to carve, but here's a tip: a slice of meat with quite thin slices, for a pâté and sauce would have disappeared into a very thick piece of beef. Each piece of beef is medium, well made, and rare meat. The ends are more made than in the middle. After carving, put a slice of pâté and a spoonful of sauce in the sauce boat for each beef slice (note: it differs from the sauce cooking process). Dressing beef (Single fillet, serving six)1 gets Campbell's beef bouillon2 teaspoon arrowroot, dissolved in some cold consommé1 can or two very large truffles, chopped 8 seed stalks, chopped (marinated in both Madeira)1/3 cups MadeiraHeat soup, undiluted, saving some dissolve arrowroot, add slowly hot broth and cook on very low heat for about five minutes. Add the chopped truffles and mushrooms that are marinated in Madeira, pour the whole thing, heat and cook for a minute or two. This sauce can be made the day before and kept in a covered container in the refrigerator. Serve with a bubbling hot, small sauce spoon over each slice of beef, for helping this delectable sauce should be small. You don't want the plates drowning in that rich beer. I hope that I have clearly given you this picture: It's a sensational dish and one of the easiest for me. The pâté is made into finer possible slices in the morning and placed on a serving plate. It's a simpler slice than cold. I like the block type, the slices are uniform, and it's easier organized. To be on the safe side, buy an 11-ounce block. Refrigerate and then slice carefully with a hot knife. Lay the slices gently in your serving cup and in the fridge, placing the dish and all in a plastic bag. Whisk out when you are ready to mount your wonderful dish. To the next page to get three delicious side dishes. Wild RiceThis wild rice is a favorite of my family, so since I like them as well as have a great banquet, the wild rice we have. Allow one cup of wild rice to five people. The box says four servings per cup, but we add the hearts of the seed and the artichoke, so one cup serves five. Wash the rice in water until the water is almost clear. I'll take the rice with two hands and rub it. get out of all dust and particles. Then I'll let it soak in cold water for an hour. Bring consommé to the boil; it twice as much consommé as rice. Add some salt, drain the rice and put in a saucepan, cover and cook until done - about thirty minutes. The rice must be layered and tender. The rice must be layered and tender. You can eat this rice the day before, and if you do, save the consommé and add a little heat. This prevents sticking to the pan. Put a generous mound of rice in the middle of a hot platter, place the artichoke hearts with mushrooms around the rice. Scatter the chopped chives and parsley over all and serve. Mushrooms and Artichoke HeartsI prefer a lot of fresh artichokes, but if you have to use ready-made ones, I prefer frozen canned ones. Mushrooms are so much better fresh, but tind buttons make butter can be used as a pinch. Dried mushrooms, soaked, then simmered briefly consommé serves, too. In preparing mushrooms and artichokes, I use my two favorite spice concoctions One is Beau Monde and the other Chef Howald's All-N-One Seasoning.In choosing mushrooms, getting them a uniform size. It allows them all to do so at the same time. Use a damp clean cloth to remove the fungi from the dirt. Cut the stems even with the cork (they are chopped into the steak). Melt a large thick pat of butter (about three tablespoons), add half a teaspoon each to Beau Monde and Chef Howald in a skillet with butter. Once the butter has melted, swish it around the pan to mix the spices, and then add the mushrooms, cut the side up. Cover and let eat until just tender, not limp. You can make them in the morning and save and heat. Put the same spice in the brew in another pan with artichokes, adding just enough water to cover the bottom of the pan. Add the frozen artichokes and cook until barely tender. If frozen artichokes have liquid, empty. They can also be done in the morning of the party. If you use fresh artichokes, simmer all the artichoke in flavored water until barely tender. Peel off the leaves and keep all hearts in a covered container until ready for use. The family can eat leaves for lunch. Sauté whole cooked artichoke hearts like you did with mushrooms and serve with rice. I pour rice into a serving platter first, then place the artichokes next to it, then tumble the mushrooms over the artichokes - oh yes, pour the seasoned cooking or out right with the mushrooms and artichokes. String Beans onionsServing 83 boxes of frozen whole green beans! can be small whole onions 3/4 teaspoon Beau Monde3/4 tsp Chef Howald's seasoning1/8 pound butterScatter Beau Monde and Chef Howald lightly bottom of the largest skillet you have. Thinly slice the butter and cover the bottom of the pan. Break the frozen string of beans apart, pounding sealed packages on the edge of the drain board, whacking them everywhere and ending. Scatter the beans like if possible over the pan, and add a quarter cup of water. Bring to a fast boil, lower the heat and cook for about five minutes. You may need to give a longer period of time, depending on the size and thickness of the string of beans. Mound on a hot platter, garnish with sautéed onions, chopped chives and parsley, and place on a serving table. If you serve in covered containers, vegetables will keep hot for longer, especially if you have an electric warming tray. Drain the onion, saving the juice to use later. Pan to put a thick pat of butter and half a teaspoon of brown sugar. Once everything is melted and sizzling, put the onion and sauté them for a few minutes, or until nicely golden brown, and add the just-cooked string of beans and serve. To get a dessert recipe on the next page. I'm a girl who likes more sauce, then cake, so I pile up the masses of goodies on the base. This dessert is a dream come true because it's so easy, and it also wows guests. Apricots 1 cute light sponge cake, 1/2 inch thick2 jars of whole peeled apricots12 macaroni (almond flavored)1/2 cup silverplated almondsApricot jamOrange marmaladeCointreauWhipped creamThe way to your cake the day before, or if you like, make it the day before and freeze. If you use the package mixture and it makes a long cake, cut it into four layers. I prefer 1 1/2-inch thickness, cut into two layers of easy serving. I prefer to make two separate platters of it, rather than pile it into four layers. Do you know how hard it is to cut and serve before it falls into disarray? Drain the apricots the day before, saving enough juice to keep them moist and sparkling. Boil the juice under the syrup consistency, and keep the coated container until ready for use. Chop the macaroni and keep them in a covered container until ready for use. Whip a pint of heavy cream, sugar lightly, and then taste it in Cointreau. Two to three tablespoons, according to your taste. You can do it a few hours ahead of time. Cover the container with foil and refrigerate until ready for use. I write my guests to leave the table before the dessert course and go to the other room. It provides more opportunities to chat with more people. Also, if guests are assembling into a sweet room room, I can assemble ready parts for apricot delight. Cut the cake in half because you make a sweet sandwich. On top of the bottom layer, spread a generous amount of apricot jam; scatter half of the chopped macaroni and nuts over it. At the bottom of the top layer, spread out a thin orange marmalade cover. Gently place this marmalade down the bottom layer. (You should do this in your serving bar.) Around the cake, pile the mounds across the peeled apricots. Then pour over the apricot syrup, then transfer to the top of the cake to scatter the remaining macaroni and nuts. Drip over half a cup of Cointreau. Mound whipped cream between apricots and bring your big beautiful production your guests. Serve cutting like you're pie. Serve coffee and liqueurs in your spare time. This content is created and managed by a third party and is imported into this page to help users enter their e-mail addresses. For more information about this and similar content, piano.io piano.io