

# Dinner Party Recipes



A Free Cookbook Club Exclusive



Recipes Shared with Permission from *Not That Fancy* by Reba McEntire





# Cowgirl T&T

Page 157

## Ingredients

- 5-6 thin slices seedless cucumber
- 1 sprig fresh rosemary
- 1 ½ ounces vodka
- ½ ounce St-Germain Elderflower Liqueur
- 1 (6.8-ounce) bottle Edlerflower Tonic Water (like Fever-Tree)

## Directions

1. In a tall cocktail glass, layer ice with slices of cucumber. Stand the rosemary between the ice and edge of the glass.
2. Pour the vodka and St-Germain into the glass. Top with tonic water. Garnish with a cucumber slice and enjoy!

# *Butter Lettuce and Pickled Peach Salad*

Page 189

Paired with the Reba's Place Honey-Apple Vinaigrette, this salad is great to serve up in the summertime. Head to your local farmers market to grab some fresh locally grown peaches.

## **Ingredients**

- 2 large yellow peaches, pitted and sliced ¼-inch thick
- ½ cup champagne vinegar
- ½ cup apple cider vinegar
- ¼ cup sherry vinegar
- ¼ cup honey (use local honey if possible)
- 1 cinnamon stick (or a pinch of ground cinnamon)
- 3 whole cloves (or a dash of ground cloves)
- 3 allspice berries (or a dash of ground allspice)
- ¼ teaspoon kosher salt, plus more to taste
- 8 ounces burrata cheese (1 large or 2 small balls)
- 2 heads butter lettuce (or Bibb lettuce), washed, dried, and leaves separated
- ½ cup Reba's Place Honey-Apple Vinaigrette (p. 190)
- ⅓ cup slivered almonds, toasted
- ¼ cup mixed fresh soft herbs, finely chopped (like chives, parsley, tarragon, or chervil)
- Freshly ground black pepper, to taste

Page 2



# *Butter Lettuce and Pickled Peach Salad*

Page 189

## **Directions**

1. Place the sliced peaches in a medium bowl and set aside.
2. Place the vinegars, honey, spices, and salt in a saucepan and set over medium-high heat. Bring to a simmer. Once simmering, remove the pan from the heat and pour the liquid over the peaches. Cover the bowl with plastic wrap and refrigerate for at least 1 hour.
3. Once the peaches are thoroughly chilled, break the burrata cheese into large pieces and divide them evenly onto serving plates.
4. Lift the peach slices from the liquid and place them in a large mixing bowl. Add the lettuce leaves. Drizzle with Reba's Place Honey-Apple Vinaigrette and toss gently to coat.
5. Divide the lettuce and peaches evenly over the serving plates, on top of the burrata. Sprinkle each salad with a heaping tablespoon of almonds, 1 tablespoon of fresh herbs, and a few cracks of pepper. Serve immediately.

# *Lucchese's Pork Tenderloin*

Page 14

## **Ingredients**

- 2 pounds pork tenderloin (1 large)
- Kosher salt, to taste
- Freshly ground black pepper, to taste
- 1½ tablespoons olive oil, divided
- 1 stalk celery, roughly chopped
- ½ small yellow onion, roughly chopped
- 1 carrot, peeled and roughly chopped
- 2 cups beef or chicken broth
- ⅓ cup red wine
- 1 tablespoon water
- 1 teaspoon cornstarch



# *Lucchese's Pork Tenderloin*

Page 14

## **Directions**

1. Place the crema, lime juice, hot sauce, and a large pinch of salt in a small mixing bowl and whisk to combine. Cover the bowl with plastic wrap and refrigerate until ready to use.
2. Attach a thermometer to the side of a large Dutch oven and add the peanut oil. Heat the oil to 350°F and maintain the temperature within a range of 25°F.
3. Line a baking sheet with parchment paper. Set a cooling rack on top of a second baking sheet and place it next to the Dutch oven.
4. While the oil heats, place the avocado slices on a plate. Sprinkle with  $\frac{1}{4}$  teaspoon of salt and the lime juice. Set aside.
5. Place the flour, remaining  $\frac{1}{2}$  teaspoon of salt, and  $\frac{1}{4}$  teaspoon of pepper in a shallow bowl. Whisk to combine. In a second bowl, whisk together the egg whites and water until lightly frothy. Place the panko, breadcrumbs, Parmesan, seasoned salt, garlic, onion, and remaining  $\frac{1}{4}$  teaspoon of pepper in a third shallow bowl. Whisk to combine.
1. Gently toss the avocado slices in the flour mixture until evenly coated. Transfer  $\frac{1}{3}$  of the slices into the egg whites and stir to coat. Lift the slices from the bowl using a large fork and transfer them to the panko mixture. Turn the slices with the fork until evenly coated, then carefully transfer them to the baking sheet. Repeat with the remaining avocado slices.
2. Fry the avocado slices in 3 to 4 batches until deeply golden brown, about 4 minutes. Carefully lift them from the oil using a deep fryer skimmer and transfer to the cooling rack.
3. Arrange the fried avocado slices on a plate and drizzle with crema. Sprinkle with chopped fresh cilantro. Serve with a side of salsa verde.



# Carrot Cake

Page 34

This cake must be healthy with all the carrots in it, right?  
Keep any leftover carrots to treat your horses.

## Cake ingredients

- 1 cup brown sugar
- 1 cup granulated sugar
- 1 ½ cups vegetable oil
- 4 eggs
- 2 teaspoons vanilla extract
- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 2 teaspoons cinnamon
- ½ teaspoon nutmeg
- ½ teaspoon salt
- 3 cups grated carrots (about 6 carrots)

## Frosting ingredients

- 2 8-ounce packages cream cheese, room temperature
- ½ cup (1 stick) butter, room temperature
- 2 cups powdered sugar
- 2 teaspoons vanilla extract



# Carrot Cake

Page 34

## **Cake directions**

1. Preheat the oven to 350°F. Spray two 8- or 9-inch round cake pans with nonstick cooking spray.
2. Place the sugars, oil, eggs, and vanilla in a large bowl and whisk vigorously to combine.
3. Add the flour, baking powder, baking soda, cinnamon, nutmeg, and salt to the bowl. Mix until it forms a smooth batter. Fold in the carrots and pecans (if using).
4. Divide the batter evenly between the baking pans. Transfer to the middle rack of the oven.
5. Bake for 30 to 37 minutes, or until a toothpick inserted in the center of the cake comes out clean. Remove the pans from the oven. Allow the cakes to rest in the pan for 10 minutes, then invert onto a wire rack to cool completely before frosting.

## **Frosting directions**

1. Place the cream cheese and butter in a large mixing bowl. Beat with a hand mixer on medium speed until smooth, about 3 minutes. Add the powdered sugar and vanilla. Beat on low speed until most of the sugar is absorbed into the cream cheese and butter. Increase the mixer to medium-high and continue beating until the frosting is creamy, about 2 minutes.
2. To assemble: With a sharp knife, carefully slice the cooled cake layers in half crosswise, creating 4 layers. Place one layer on a serving platter and spread ½-inch-thick layer of frosting on top. Repeat with the remaining three cake layers. Frost the sides of the cake with the remaining frosting, then use the back of a spoon to create rustic swoops over the top and sides of the cake. Refrigerate for at least 1 hour before slicing and serving.