



Antipasto Wreath

SERVES 4-6

1 bunch fresh rosemary
2 cups small grape tomatoes
1 ½ cups mini mozzarella balls
1 ½ cup mixed olives
Olive oil

1. Start by cutting the rosemary into small pieces and place them on a serving tray formed into a wreath shape.
2. Top with grape tomatoes, mozzarella and olives.
3. Drizzle with a little olive oil and serve with some crusty country style bread.



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Moravian Spice Cookie Icebox Cake

SERVES 4

4 cups heavy cream
1 container mascarpone cheese
1/2 cup sugar
About 100 Moravian Spice Cookies

1. Start by whipping the cream to soft peaks, add mascarpone and sugar. Beat until you have a smooth cream.
2. Place 7 cookies on a platter or cake stand.
3. Spread with a layer of cream.
4. Continue layering cookies and cream until you run out of cookies.
5. Finish with cream.
6. Let the cake set for at least 3 hours or overnight in the fridge.



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Spicy Fried Mixed Nuts

MAKES 3 CUPS

2 tablespoons peanut oil
1 cup unsalted cashew nuts
1 cup unsalted almonds
1 cup unsalted macadamia nuts
1 rosemary twig, just the leaves
1 tablespoon flaky sea salt
1 tablespoon sugar
1/2 teaspoon ground cumin
1/2 teaspoon dried thyme
pinch of red chili flakes

1. Heat the oil in a pan or wok.
2. Add the nuts and fry them until they start to get golden.
3. Add the rest of the ingredients and stir until everything is well coated and your house smells amazing.
4. Cool and serve.



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Warm Spiced Apple Cider

MAKES 4 CUPS

1 organic orange
1 organic lemon
2 slices candied ginger
1 teaspoon cardamom pods
1 teaspoon whole cloves
1 cinnamon stick
2 quarts apple cider
Optional: Rum or Whiskey

1. Juice the lemon and orange. Put the juice and the rind in a large pot.
2. Crush the cardamom pods. Place the seeds in the pot along with the other spices.
3. Add the apple cider.
4. Bring to a boil and let simmer for 15 minutes.
5. Remove from heat and strain.
6. Add the optional Rum or Whiskey



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RECIPE FROM JENNIFER SHAW'S FATHER TIMOTHY VOLKMAN
PHOTOGRAPHY BY PAUL "SWEET PAUL" LOW

Margot Katz's Latkes



MAKES 12 LATKES

6 russet or Yukon Gold potatoes
3 medium white onions
3 large beaten eggs
1 tablespoon salt
1 teaspoon white pepper
1 teaspoon nutmeg
1/3 cup matzah or flour; add as needed to thicken
Peanut or walnut oil for frying

Peel potatoes and place into ice water for 30 minutes. Chop into chunks and grind in the food processor. Important that the potatoes are ground to medium texture – too fine and the latkes are mushy; too coarse and they will be too thick.

Remove water from potatoes by placing them in a strainer and pressing hard with a wooden spoon. You can also place the potatoes into a tea towel and squeeze hard.

Grind the onions finely. It is OK if they are mushy. They will mix easily with the potatoes.

Place potatoes in a large mixing bowl. Add onions and eggs and combine. Add salt, pepper and nutmeg and combine. Add matzah meal only if the mixture is watery and stir.

Heat a couple of fry pans on medium high heat and add oil to cover. Place large spoonful on pans and flatten lightly with spatula. You will have to add more oil as you cook additional batches. It's fine. This is not a health food.

Watch the edges of the latkes and when they turn brown, flip them. Flip only once. When both sides are golden brown, place on paper towels to drain. Place latkes on lined baking sheet and place in oven on a low setting to keep them warm.

The latkes are to be served hot or warm, if you place them in the oven.

You may not leave the stove for any reason as you cook. This is a very time and focus intensive process. You will also smell of potatoes and oil for a while, so just get used to it. Your guests won't mind, because the latkes taste so good.



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MARGOT KATZ'S RECIPES ARE GRACIOUSLY SHARED WITH US BY
CUCNY MEMBER MARTY KATZ.

Margot Katz's Apple Sauce



DON'T EVEN THINK ABOUT SERVING JARRED APPLE SAUCE.
HOMEMADE IS SO EASY TO MAKE.

6 Macintosh apples
(This variety is preferred because it has a
high water content.)
¼ cup apple juice or water

Peel, core and coarsely chop the apples. Place into a large pot.
Add water or juice (It's just to keep the apples from burning)
and stir.

Turn heat to medium.
Cover pot.

Check to make sure the apples are cooking evenly and stir
occasionally. The applesauce is cooked when the texture is
slightly chunky.

The applesauce is best served when it's *warm*.
Room temperature if you must, but do not serve cold.

The temperature of the latkes should be hot (or warm if you
have lots of guests for whom to cook and have to use a
warming oven) and apple sauce should be warm.
This does make a difference. Your guests will smile a
nd ask for more.

You may also serve sour cream as an alternative to
the apple sauce. From a container, yes.

You can now sit with your guests and
hear their compliments.



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