

ROBERT LAMBERT OSCAR PARTY RECIPES

Recipes/Instructions appear directly under each Menu item. Prepare some, or all!

APPETIZERS:

Membrillo with fine Wedged and Dry Cheeses

Robert Lambert's Membrillo comes in quarter pound & one pound sizes. They are shipped in molds. Simply turn them over on an appropriate sized plate shared with your favorite cheese wedges. The citrus/sugar base is the contrast to your cheese selections. A sliced rustic bread assortment is ideal accompaniment, or a cracker assortment can be used as well.

Fig Jam Topped Brie

It doesn't get easier than this...and what a taste sensation! One whole, half, or quarter wheel of Brie Cheese is adorned with RL's wondrous fig jam spread evenly across the top. Garnish with a few strategic mint leaves if you'd like. Bread or cracker assortments in a neighboring basket...

Hummus a-la Lambert

In the bowl of a food processor, combine one-half cup of plain yogurt, one garlic clove, one tablespoon of Robert Lambert Salt Preserved Rangpur Limes or Meyer Lemons, one tablespoon of toasted sesame oil, one half teaspoon of cumin and a dash of Tabasco sauce. When these six ingredients are mixed, add one fifteen oz. can of drained garbanzo beans. Process to a desired texture and transfer the mixture to a serving bowl. Stir in two tablespoons of chopped parsley & smooth. Serve with a basket of pita wedges...a unique delight!

SALAD

Light, with a hint of the tropics... Mixed greens, arugula, julienne carrots, pineapple cubes and grated coconut. These fabulous flavors are mixed with an aromatic Bergamot Dressing (combine an even mix of Robert Lambert Bergamot Syrup and Rice Vinegar). Exquisite...

MAIN COURSE (sized for small plate presentation; your choices, or prepare them all!):

Salted Meyer Lemon Asparagus Spears

Steam thin or baby asparagus spears until tender. Use a garlic press, or finely chop some Robert Lambert Salt Preserved Meyer Lemon. Add a drizzle of olive oil to the RLSPML & cover the spears. These can be served hot, room temperature or chilled...wonderful in all cases!

Baby Potatoes with Rosemary Sour Cream

Try a combination of baby potatoes! Score the tops, pat with butter. Bake in a shallow pan in a three hundred fifty degree pre-heated oven for thirty five minutes. A bowl of sourcream should be combined with finely minced rosemary and a dash of sea salt. Serve with the potatoes.

White Ginger Chicken Strips

Marinate thin chicken strips in a mixture of Robert Lambert's White Ginger Syrup and Soy Sauce (half and half mix). The tangy, sweet and salty notes are divine! Can be sauteed in a frying pan, or placed under a broiler in the oven and cooked evenly on both sides. A knockout!

Pork Tenderloin Medallions with Dark Cherries in Merlot Syrup Glaze.

Slice uncooked pork tenderloins into medallions (approx. one half inch thick). Saute in olive oil on medium heat – two minutes on each side (until cooked). Remove medallions from the pan and pour merlot syrup from a jar of award-winning Robert Lambert Dark Cherries in Merlot Syrup into the pan. Combine with an equal amount of stock and reduce it slightly to thicken it. Place the cherries (pits removed first) on the medallions and pour the reduced stock/syrup over the cherries/medallions. Plate & cover (or keep warm in a chafing dish). Extraordinary flavors!

Rangpur Lime Encrusted Swordfish

Slice swordfish steaks into strips (they can be medallions as well). Spray with olive oil and rub with finely chopped Robert Lambert Salt preserved Rangpur Limes. You can add a bit of cracked pepper to taste if inclined. Refrigerate until ready to use. Place under a broiler and cook evenly on both sides (slight browning). Remarkable taste, simple and elegant...

DESSERT:

Angel Cake Rounds a-la Mode with choice of Sauces

Easy, fun and allows your guests to “be creative”. Buy an Angel Cake Round. Turn it on its side and slice (as if cutting bread) into half inch thick sections. Lay each section flat and using a one inch diameter glass (like a shot glass) punch perfect cake circles out of the sections. Place these circles into mini-cupcake holders and arrange on a platter. Serve one or more of your favorite ice creams alongside this platter. Guests will use melon scoops for the ice cream and place a scoop atop each cake circle. An array of Robert Lambert Chocolate and Caramel Sauces can be poured over the ice cream (via creamers for non-messy/elegant presentation). The sauces include: Hot Ginger Caramel Sauce, Extreme Vanilla Bean Chocolate Sauce, Malted Milk Chocolate Sauce and more... Sheer Heaven enjoyed with or without a fork!

Thumbprint Cookies filled with Rare & Wonderful Marmalades/Jelly

Preheat an oven to three hundred and fifty degrees. Combine one cup of butter (softened) with two-thirds of a cup of sugar (white or turbinado). Mix in one half teaspoon of vanilla or almond extract (both are equally perfect for these cookies). Add in two cups of all purpose flour and mix until the dough comes together. Roll dough into balls (about one inch). Place on an ungreased cookie sheet (or parchment lined cookie sheet) and make a small hole in the center of each ball with your thumb (don't go too deep). Fill the hole with your choice of Robert Lambert marmalade or jelly. Bake approximately fifteen minutes or until lightly browned (not all ovens bake the same way so check on them after twelve minutes. RL's Five Lime Marmalade, Seville Orange Marmalade and Raspberry Champagne Jelly are all exceptional filling choices. Delightful, elegant cookies with fillings that raise the bar to new heights!

COCKTAILS:

Beyond your favorite beer and wine selections, Robert Lambert Syrups create dazzling new and unusual cocktails and mixed drinks. And then, there's...The Cherry Bomb. RL created this champagne cocktail with an eye on “one of a kind”...and it is! Swirl a teaspoon of the syrup from his Dark Cherries in Merlot Syrup around the inside of a champagne flute. Fill with chilled champagne and drop a Dark Cherry (they have pits) into the center. The colors, taste...wow!

AND THE WINNER IS...