

Hats, Horses & Juleps

A look at 25 years of the Stanton Derby Party

a brief history

People often ask how Alex and I started having a Kentucky Derby Party. During his childhood, Alex's family always made an occasion of big Sporting event traditions (New Year's Day bowl games, Indy 500, the Masters, etc.) and the Kentucky Derby was no exception. His Mother had grown up with her parents having a Kentucky Derby party almost every year they did not attend the race. Interestingly, none of them were from Kentucky or even had much interest in horses. Regardless, for at least three generations, the tradition was set for having friends over on the first Saturday in May to eat, bet, and watch the Kentucky Derby; as well as enjoy the time tested tradition of drinking Mint Juleps.

Alex and I were invited to his Grandma's Derby Party in 1990, our first Derby together. By then Grandma was 77, his grandfather had passed several years earlier, and her party was a much smaller version but still fun! Alex and I were 25 living in Miami only married a few months. We made the trek an hour north to Delray Beach to go out to dinner with Grandma about once a month, often with her friends, so it was a treat to be invited and enjoy the tradition with

them. We continued to attend Grandma's party for a couple of years. One day we are hanging out with our friend Matt and we mentioned the Derby party.



Matt and I thought it was a perfect tradition to start of our own, but Alex was not on board. Alex had taken a job at The Sports Authority, but we had just had Kate and I was now staying at home. Money was tight. Matt and I basically had to talk Alex into this party. Matt agreed to buy the bourbon for the Juleps and I agreed to keep the food on a strict budget.

That year, 1994, we had our first Derby party in our two bedroom apartment in Plantation, FL. There were 18 people in attendance. We all put in \$10 to pull a horse's name out of a hat. We made the Mint Juleps with Rebel Yell bourbon because that was what they were using at Churchill Downs at the time. I kept my word about keeping the food on a tight budget. Bourbon Dogs, Blue Cheese Horseshoes, Baked Pasta, Salad and Strawberry Shortcake. The food has of course changed over the years. The spread has gotten more extensive and quantities have gotten bigger but I've always tried to keep the food simple and crowd pleasing. I've enjoyed making these recipes over the years. I hope you are able to find enjoyment out of them as well.



I have to mention ice; the ice for the juleps was an issue. Grandma had an ice shaver but I did not. Sonic wasn't around the corner yet and bagged ice cubes were still too big. I was at the Publix seafood case one day and realized the ice underneath the fish is what we needed. So, I asked if we could buy their ice. I explained Mint Juleps and how we needed almost snow cone ice. The manager was a nice guy and told us to just bring our cooler in when we needed it and fill it up. After that, every year the night before the party

Matt & Alex would head to Publix's seafood counter to beg for ice; fortunately they thought to ask for fresh ice. As the party grew we needed bigger and bigger coolers of ice. Once we moved to Tennessee we had Sonic and we could at last buy the ice and not beg. We are still left with the night before tradition of making about 100 Juleps. Ken & Dave have a system down so well that it's really a nonissue but we still have the task of picking up that ice!

When we started this party I printed "Please No Children" on the invitation each year. I mean gambling & drinking was just not an appropriate environment for our toddlers that most of us had at the time! So hard to believe that those toddlers are now adults attending this party on occasion. Although Kate will want noted that our son Matt showed up at the parties WITH friends while still in middle school, MUCH earlier than when she was ever allowed! The unwritten rule was "No Parents", my mom still complains about not being invited. We always bribed Alex's parents to watch the kids with Mint Juleps. A tradition that Linda Wood carried over with her parents, her dad loves his delivered Mint Julep.

Probably the biggest stress for me each year is coming up with a party favor. I don't know why it stresses me out but it does. Every year I hear,



especially from Linda Hart, that I don't need a party favor. But every year I insist. Denise, Linda & Angie usually save me the night before by helping me put whatever I've come up with together. Angie usually steps in to help me with whatever technology needs doing too. Karaoke entertainment is all Angie! In the Florida years the entertainment always

seemed to be my brother, Andrew, throwing my sister, Amy, in the pool. I'm thankful, and assuming Amy is too, for the karaoke machine or the photo booth or the Hat Contest.

Usually Linda & Kerry, Denise & Chris, Angie & Mike, Linda & Ken, Sherri & Dave, Tawny & Chuck and Andrew & Stacie are here the night before. We have 100 mint juleps to make! Sometimes I have last minute party favors to

assemble, food to assemble, karaoke songs to try or some task I need doing at the last minute. The night before is really about getting the juleps made but like I mentioned, Ken & Dave have really perfected their system, so it just ends up being a fun pre-party. It is necessary to test the juleps!

We also have to note that Fernando & Lisa Sanchez deserve a prize for attending the most Stanton Derby parties! 22 years of Derby parties for Fernando! Of course Lisa is right behind him



with 21. Fernando's first couple of years he'd sleep over in Matt's top bunk. I think Lisa left him with us her first year. He still complains about hitting his head on the ceiling fan the next morning and picking his way around everyone else who stayed over. No Uber in those days. And of course we were MUCH younger!

It has always been a tradition through the generations to have a little wager on the race to help create some fun during *The Most Exciting Two Minutes in Sports*. In Alex's family tradition, it was always everyone picking a horse out of a hat with everyone putting in an equal wager (usually 5 or 10 dollars). We carried on that same tradition during our inaugural race, but after that Alex got a little more sophisticated. Alex had a case study during graduate school that had taught him how betting math at racetracks works, so he became obsessed with writing a program to be able to accomplish the typical betting you would do at a racetrack. It took him a while, but he finally finished a program that would allow for Win, Place & Show bets. It would set the payouts and odds based on how everyone at our party bet. People could make bets on any horse they wanted to come in 1st 2nd or 3rd. All money that came in, went out to whomever made the correct bets. Over the years

the initial programming improved with the help of Alex's work friends and Backyard Bookie with great success. Each year Alex takes all the bets in and then pays them out after the race. The handle has gotten to be over a few thousand dollars and there has been a few big winners over the years of just under a thousand dollars.



We have had a few things come up over the years that should have cancelled the party. One year in Boca, two days before the party, Kate went over the handle bars of her bike. Broke her jaw in three places! Once we got over the initial emergency and realized not much else could be done we decided to go ahead with the party. My friend Maureen showed up in my kitchen the next morning asking, "What can I do?" It took a few friends to pull the party together. Kate? She was propped in our bedroom watching movies and basically receiving guests like a princess. Everyone who walked in the door came in with a smoothie or a shake. Then there was the year we were moving to Nashville, Alex was commuting, the house was on the market and we were packing to move in a few weeks. We had no business having a party, but it was our last Derby in Florida! Let's not forget The Great Flood of Nashville, Saturday, May 1, 2010. Becky was having fits with Chris because he couldn't get her to a julep. He finally managed to get around the flooding! There was one year I was so sick I wasn't sure how I was going to get the food made. Tawny, Angie, Linda, Denise & Sherri all came over and pitched in to help. Unfortunately for them it started a tradition of helping me. Thank you! Or we cannot forget, two years ago when our upstairs bathroom flooded our kitchen 10 days before Derby. Yes, the party must go on!

We have had a blast over the years making this party a tradition. The party has grown quite a bit from our first year although I have never wanted it to get much bigger than it is now. Grandma did say to me several years after

we started having the party to not let it get too big, it wasn't as fun if there were too many people. The guest list has changed quite a bit over the years.

Especially with our move from Florida, we basically started over. We miss our Florida friends, occasionally some make it up for the party and we love it when they come. Matt & Ale, Gary & Annette, Kathy & Eric, John & Nancy, Maureen & Marty, Ingrid & Mike, Greg & Michelle, Joey & Julie, Vanessa, Nello they were all

original party goers, enthusiastic every year to keep the party going. It's really amazing that we have had this party continuously for 25 years!



Blue Cheese Horseshoes

Our very first party I made these and our dear friend Matt became obsessed with ensuring I made them EVERY year! I couldn't even just make the cheese stick; they had to be in the shape of a horseshoe. He even started critiquing my horseshoes every year! Our first year in Tennessee I gave them up, but he always asks, even long distance, if I made them. They are very good, but making a cheese stick instead of a horseshoe will taste the same.

$\frac{3}{4}$ lb blue cheese, softened
3 oz pkg cream cheese,
softened
 $\frac{1}{2}$ C butter, softened
2 Tbsp milk
 $\frac{1}{4}$ tsp cayenne pepper
 $\frac{1}{4}$ tsp salt
3 C sifted all-purpose flour
 $\frac{1}{2}$ C finely chopped pecans



Preheat oven to 400.

Cream the cheeses and butter together in a mixing bowl. Beat in the remaining ingredients until blended.

On a floured board, roll the dough into a rectangle $\frac{1}{4}$ inch thick. Cut the dough into strips $\frac{1}{4}$ inch by 4 inches. Twist each strip a few times and then bend into the shape of horseshoe, place on ungreased baking sheet.

Bake until golden brown, 5 to 7 minutes. Remove to wire racks to cool. Store tightly covered in cool place.



Bourbon Dogs

Not even sure where this recipe came from, probably my mother-in-law, because Alex claims he has been eating Bourbon Dogs since he was a child. It was cheap and had bourbon in it so it sounded perfect for the first party. It has been on the table since the first party. I suggested giving it a rest once and the guys had a fit.

2 pkg of beef cocktail franks
 $\frac{3}{4}$ C bourbon
 $\frac{1}{2}$ C brown sugar
 $\frac{1}{2}$ C ketchup
1 tsp grated onion

Simmer for an hour. Serve hot.



Beer Cheese

It's hard to have a Kentucky Derby party without beer cheese. It became famous as bar food in Kentucky; this is my variation. It's not subtle so serve with hearty crackers.

1 lb sharp cheddar cheese,
grated
4 oz blue cheese
½ C butter, softened
1 C beer
2 Tbsp Worcestershire sauce
2 tsp wine vinegar
1 clove garlic
1 tsp dry mustard
½ tsp salt
¼ tsp cayenne pepper

Combine all ingredients in a food processor and blend until very smooth. Refrigerate.

Makes about 3 cups.



Crab Cakes

I love crab cakes, but Alex is not a seafood fan, so I don't have an opportunity to make them often. For the party I decided to make them bite size. Once they hit the Derby table it was impossible to take them off.

Crab Cakes

2 Tbsp butter
1 small onion, minced
1 tsp paprika
1 tsp Bay Seasoning
1 Tbsp Dijon mustard
1 Tbsp lemon juice
1 lb fresh lump crabmeat,
drained
2 Tbsp minced parsley
1 tsp minced fresh thyme
¼ tsp salt & pepper
1 ½ C soft breadcrumbs
2 large eggs, lightly beaten
¼ C vegetable oil

Dijon Sauce

1 8oz container sour cream
3 Tbsp Dijon mustard
1 Tbsp white wine
1 tsp sugar
¼ tsp salt
¼ tsp pepper

Melt butter in large skillet over medium heat; add onion and sauté 3 minutes. Add paprika and Bay Seasoning. Cover and cook over low heat 5 minutes; let cool in a bowl.

Stir together the rest of the ingredients in that bowl.

Shape into mini cakes. Place on a baking sheet and chill for 30 minutes.

In a large skillet, saute cakes in hot oil (in medium high heat) about 3 minutes each side.

To make Dijon Sauce whisk all ingredients together. Refrigerate.

Makes about 45 mini crab cakes.



Blue Cheese and Caramelized Shallot Dip

1 Tbsp vegetable oil
1 ¼ C thinly sliced shallots
¾ C mayonnaise
¾ C sour cream
4 oz blue cheese,
room temperature

Heat oil in a heavy skillet over medium-low heat. Add shallots. Cover and cook until shallots are deep golden brown, stirring occasionally, about 20 minutes. Let cool.

Whisk together mayonnaise and sour cream. Add blue cheese, using a rubber spatula, mash mixture until smooth. Stir in caramelized shallots. Season to taste with salt and pepper. Cover and refrigerate at least 2 hours and up to 2 days.

Makes about 2 cups.



Artichoke-Stuffed New Potatoes

16 tiny new potatoes
1 Tbps olive oil
1 14oz. can artichoke hearts,
drained & chopped
 $\frac{1}{2}$ C mayonnaise
 $\frac{1}{4}$ C finely shredded
Parmesan cheese
 $\frac{1}{4}$ tsp cayenne pepper
 $\frac{1}{4}$ C snipped fresh parsley
2 Tbsp finely shredded
lemon peel
2 cloves garlic, minced



Cut off the top of each potato.
Using a melon baller, hollow out the
potatoes, leaving $\frac{1}{4}$ inch shells. Cut a
thin slice off bottom so it will sit without
tipping. Lightly brush potatoes all over
with oil. Place in a shallow baking pan;
set aside.

For filling, in a medium bowl,
combine the artichokes, mayo, parme-
san cheese, and cayenne. Spoon about 1
tablespoon of the filling into each potato
shell.

Bake in a 450 oven about 20 min-
utes or until potatoes are tender and
filling is golden brown. Meanwhile, in a
small bowl combine the parsley, lemon
peel and garlic. Sprinkle over potatoes for
garnish.



Italian-Style Wontons

Those who know me well, know I have a habit of tasting something and then developing my version. This is something I had in South Philadelphia years ago and loved the combination. Linda Hart became quite proficient in folding wontons over the years. I tend to have homemade marinara sauce in my fridge but a favorite jar of marinara is fine.

Filling

½ C finely shredded
mozzarella cheese
¼ C snipped fresh basil
¼ C finely chopped walnuts
3 Tbsp oil packed sun dried
tomatoes, drained &
chopped
2 Tbsp finely chopped pitted
black olives
1 green onion, thinly sliced

24 wonton wrappers
1 C Marinara Sauce
Vegetable oil

Combine the filling ingredients together in a bowl. This is your filling.

Lay out wonton wrappers with one corner pointing down, place a spoonful just below center of wrapper. Fold bottom point over filling, then tuck under the filling. Roll once to cover filling, leaving 1 inch unrolled at top of wrapper; moisten right corner with water. Overlap left corner over right corner; press firmly to seal.

Heat 2 inches of oil or use a deep fryer. Fry wontons in batches until golden brown. Drain on paper towels. Serve hot with marinara sauce.



Mini Beef Wellingtons

This was one of my first splurges, I originally used actual marinated and grilled Filet Mignon. A lot of effort and expense went into the meat, but I could never get the consistency of the meat once you bit into the puff pastry to work. Don't get me wrong, it was a favorite but awkward to eat. Once I switched to shaved roast beef it was the perfect bite. Easier to assemble and more affordable too! Denise helped me put together many trays of these over the years.

1 lb shaved high quality
roast beef
3 Tbsp butter
2/3 C finely chopped onion
12 oz. finely chopped
mushrooms
1 tsp dried marjoram
½ tsp salt
¼ tsp pepper
2 sheets frozen puff pastry,
thawed

Preheat oven to 425

Melt butter over medium heat. Add onion, mushrooms, marjoram, salt & pepper. Stir until mushrooms are tender and liquid is evaporated. Let cool.

Roll out puff pastry sheet, cut into squares. Place a spoonful of mushroom mixture on each square and top with roast beef. Bring edges up together and pinch together.

Bake for 20 minutes or until golden brown.



Shrimp Remoulade

One of Grandma's old recipes that seems tedious with so many ½ teaspoons and tablespoons of ingredients but my mother-in-law and I never dared to tweak it; it works!

2 C mayonnaise
2 Tbsp chopped capers
1 Tbsp sweet pickle relish
½ tsp grated lemon peel
1 Tbsp tarragon vinegar
 with 2 tsp brown mustard
 dissolved in it
½ tsp anchovy paste
1 tsp dried basil
½ tsp chives
1 Tbsp parsley
1 Tbsp tarragon
5 lbs cooked cocktail shrimp

Combine all ingredients except shrimp, whisk together into a dressing then fold in shrimp. Chill for at least an hour.



Reuben Balls

This recipe is my mother-in-law's. Alex's parents were quite the entertainers and Reuben balls are great with any cocktail! For me, in the early years, the ingredients were inexpensive and easy to make a lot of them.

Mix

1 3oz cream cheese, softened
1 tsp minced onion
16oz jar sauerkraut,
drained & chopped
12 oz thinly sliced and
chopped corned beef
¼ C bread crumbs
½ C flour
½ C evaporated milk

Additional cup of bread crumbs
Vegetable oil
Thousand Island Dressing

Combine mix ingredients and roll
into balls, roll balls in additional cup of
bread crumbs.

Fry in hot oil until golden.

Serve with Thousand Island
dressing for dipping.

Makes about 40.



BBQ Chicken Quesadillas with Smoked Onion Sauce

I saw a version of this on Diners Drive- Ins & Dives; of course they showed them making a restaurant size batch. I played around with it to come up with my own version. I tried smoking onions in a box with hickory chips first but I still wasn't getting the smoked flavor I wanted. Funny how simple it turned out to be with a little bottle of liquid smoke.

4 large onions sliced
2 C shredded mozzarella
1 C of favorite BBQ sauce,
I use Sweet Baby Ray's
6 grilled chicken breasts,
shredded
2 pkgs flour tortillas

Dipping Sauce

1 C sour cream
2 C mayonnaise
2 Tbsp Worcestershire Sauce
½ tsp salt & pepper
1 Tbsp sugar
½ tsp liquid smoke
½ C milk

Caramelize sliced onions in skillet with a tablespoon of vegetable oil, a drop of liquid smoke and ½ teaspoon of salt; cover, stir occasionally for about 20 minutes. Onions should be soft and golden.

Let cool. Set aside ½ cup of onions.

Whisk together ingredients for dipping sauce. Fold in ½ cup of onions to this mixture. This will be your dipping sauce for quesadillas. Makes 3 cups.

Lay out your tortillas and top with shredded chicken, mozzarella, a drizzle of BBQ sauce and a tablespoon of caramelized onions. Top with another tortilla and grill. *We discovered that Tawny's electric pannini press worked great!*

Miniature Hot Browns with Mornay Sauce

How can you have a Derby Party without Hot Browns? If ever in Louisville I recommend stopping at The Brown Hotel for an actual Hot Brown, just a bite of history. My version has all the elements but bite sized. The mornay sauce makes it hard to serve to a crowd because it gets cold so fast; but mixing the sauce into the ingredients instead of putting on top seems to work!

Hot Browns

1 C finely chopped turkey breast
½ C chopped tomato
24 miniature tart shells
2 slices bacon, cooked and crumbled
½ C grated Romano Cheese
2 tsp paprika

Mornay Sauce

¼ C butter
3 Tbsp flour
1 ½ C milk
6 Tbsp grated parmesan cheese
1 egg
¼ C whipped cream
¼ tsp salt
¼ tsp pepper
½ tsp favorite hot sauce

makes 2 cups

Preheat oven 325.

Melt butter in a saucepan. Whisk in the flour. Cook for 3 minutes, whisking constantly. Gradually whisk in milk. Cook until the sauce thickens, but do not let it boil. Add the cheese, stirring constantly until cheese is melted.

Beat the egg in a small bowl. Add ½ cup sauce to egg to temper egg. Add egg mixture to saucepan and mix well. Remove from heat and fold in whipped cream. Stir in S&P and hot sauce.

Combine the turkey, tomato and 1 cup Mornay Sauce in a bowl and mix well. Spoon into a pastry bag and pipe into pastry shells. Sprinkle the tarts with bacon, cheese, and paprika.

Bake for 8 to 10 minutes. Garnish with parsley if you like.

Mini Salmon BLT Wraps

This is another made up version of mine. A sandwich my Mom and I had one day while out to lunch at Mac & Kate's was the inspiration.

Filling

Whole salmon filet, grilled & flaked into pieces

8 slices bacon, cooked and crumbled

½ red onion, finely chopped

12 basil leaves, finely chopped

1 C grape tomatoes, chopped

½ C mayonnaise

½ C spicy mayonnaise

Spinach leaves

Plain wraps *you will need a few packages to cut out the circles*

Mix the filling ingredients together in a bowl.

Take a biscuit cutter and cut circles out of wraps creating your mini wraps. Lay a spinach leaf on each wrap and spoon mixture on top. Roll like a wrap (may need a toothpick) or serve like mini tacos.



Shrimp & Grit Cakes

This recipe makes about 3 dozen Grit Cakes, and they are very rich. I have varied the shrimp over the years. I have found that grilled shrimp works best. Keep it simple with olive oil, salt and pepper and a squeeze of lime.

3 doz grilled shrimp

Grit Cakes

6 cups chicken broth

1 ½ C quick-cooking grits

1 C shredded fontina cheese

¼ C butter, melted



Preheat oven 425

Spray a 15x10 inch jelly-roll pan with nonstick spray.

In a large saucepan, bring chicken broth to a boil. Reduce heat to medium-low, and gradually add grits, whisking constantly. Cook over medium-low, stirring constantly for 6 to 8 minutes or until very thick. Add cheese, stirring until melts. Pour into prepared pan, and cool for 30 minutes.

Cover jelly-roll pan, refrigerate for at least 4 hours or up to 2 days.

Brush a rimmed baking sheet with melted butter.

Cut grits into squares. Place on prepared baking sheet and bake 10 minutes. Turn grits over and bake 10 minutes longer.

Top each cake with a grilled shrimp.

Chicken & Waffles

Kate loves Chicken & Waffles, so coming up with a version for her morphed into an appetizer. Every year I had to keep increasing the number of waffles because they were gone so quickly. Tawny started helping me by taking the waffle iron home and just making big batches for me. They keep in refrigerator for several days and also freeze well. I just throw them into an aluminum pan and heat them up in the oven.

12 chicken breasts tenders,
cut into bite-size pieces

Batter

1 ½ C all-purpose flour

1 Tbsp sugar

1 ½ tsp baking powder

¾ tsp baking soda

¾ tsp salt

1 ¾ C buttermilk

1/3 C butter, melted

2 eggs

Peach-Horseradish Maple

Syrup

Thinly sliced green onions for
garnish

Peach-Horseradish Maple Syrup

1 C maple syrup

¼ C peach preserves

2 tsp prepared horseradish

½ tsp pepper

¼ tsp salt



Pepper Biscuits with Pimento Cheese & Jam

Denise made these sour cream biscuits without the pepper and I fell in love with them. So easy and so yummy! I was experimenting by adding the pepper, cheese and jam to make them an appetizer. Who knew they would become such a favorite?

Biscuits

3 C self-rising flour
3 sticks butter, softened
1 ½ C sour cream
2 Tbsp coarse pepper

16 oz. pimento cheese
½ jar of strawberry preserves
raspberry works too

Mix biscuit ingredients together and bake in mini muffin pan. Cool. Top with cheese and dollop of jam.



Mini Caprese Salad

Caprese Salad is not a good finger food, but Kerry Hart loves it so much I wanted to come up with a version for him. The first version I used had Linda, Sherri & Tawny lined up at my counter skewering the ingredients onto a pesto filled pipette. Too labor intensive! This version is so much easier!

1 ½ C grape tomatoes
1 ½ C mozzarella pearls
½ C fresh basil leaves divided
Pinch of red pepper flakes
1 garlic clove, chopped
¼ C olive oil
Sea salt

In food processor combine half basil with garlic, salt and olive oil to make dressing.

In a bowl combine the tomatoes, mozzarella, red pepper and remaining basil. Add salad dressing and combine.

Spoon into small cups and serve with small appetizer forks. Publix actually has the perfect small plastic cups and forks, but I have used cordial glasses or shot glasses.



Baked Bowtie Pasta

In the early years I used to make ALL the food, including dinner. After several years the party grew so big, I started hiring a BBQ company to bring in dinner. I wanted to focus on appetizers, desserts and of course the Mint Juleps. Here is one of the main dishes from years past. I still pull it out occasionally if I'm feeding a crowd.

2 C finely chopped onions
2 garlic cloves, minced
½ tsp red pepper flakes
2 tsp dried basil
2 tsp dried oregano
3 tsp olive oil
1 lb fresh mushrooms,
finely chopped
¼ C butter
3 Tbsp flour
2 C whole milk
2 28 oz. cans Italian tomatoes,
drained and chopped
¼ lb thinly sliced prosciutto
cut into strips
1 C fontina cheese, grated
1 C gorgonzola cheese
crumbled
1 ½ C freshly grated parmesan
2/3 C fresh parsley, minced
1 lb farfalle (bowtie) pasta,
cooked for only 5 minutes,
not quite done

Preheat oven 450

In a large skillet cook the onion, garlic, red pepper flakes, basil and oregano in the oil over moderate heat, stirring often, until onion is soft. Add the mushrooms, cook the mixture over moderate heat until mushrooms are tender.

Transfer to a large bowl.

In the skillet melt 3 tablespoons butter over low heat, whisk in flour, and cook the roux, stirring, for 3 minutes. Add the milk in a stream, whisking for 2 minutes, or until thickened.

Pour the sauce over the mushroom mixture and add the tomatoes, prosciutto, Fontina, Gorgonzola, 1 ¼ cup of parmesan and parsley. Stir in pasta and S&P. Transfer to a buttered 4 quart baking dish. Sprinkle pasta with remaining parmesan and butter.

Bake 25 to 30 minutes.

Serves 8

Jambalaya

I apologize to true Jambalaya connoisseurs. I made this recipe up more to create a dish that would feed a crowd and would be easy to double or triple etc. I tend to leave seafood out of big crowd dishes, mainly because Alex doesn't like seafood. However, shrimp and/or oysters work in place of chicken or sausage.

1/3 C butter
1 onion, chopped
1 bag frozen okra
1 green pepper, chopped
1 red pepper, chopped
1 C celery, chopped
1 garlic clove, minced
1 lb andouille sausage,
sliced into bite size pieces
2 chicken breasts, chopped
16 oz. can crushed tomatoes
1 C chicken broth
½ tsp salt
2 tsp creole seasoning
1 C raw rice

In a large pot sauté onion, okra, peppers, celery and garlic in butter until tender. Add sausage and chicken. Cook 5 minutes. Add tomatoes, chicken broth, salt, creole seasoning and rice.

Cover and cook for 25 minutes over low heat.

Test to see if rice is done, if too dry add chicken broth or tomato juice if you like more tomato flavor.

Serves 8



Strawberry Shortcake

An old old favorite! So simple but so good! My mom's oldest friend gave me this recipe when I was just a teenager. Mom and I have been making it for years. When growing up in Orlando, Mom would take Amy, Andrew and I to Plant City to pick our own strawberries. It just seemed like a natural choice to be my Derby Party's signature dessert!

6 C strawberries, sliced
½ C sugar

2 C all-purpose flour
2 Tbsp sugar
1 Tbsp baking powder
½ tsp salt
½ C butter
1 beaten egg
2/3 C milk

1 C whipping cream
2 Tbsp sugar



Preheat oven 450

Stir together strawberries and sugar. Set aside.

Thoroughly stir together flour, sugar, baking powder and salt. Cut in the butter until mixture resembles coarse crumbs. Combine beaten egg and milk and add all at once to dry ingredients just to moisten.

Spread dough in a greased round baking pan. Bake in a 450 oven for 15 to 18 minutes. Cool cake in pan.

Whip cream with sugar.

I set out the cake, strawberries and whipped cream individually so cake doesn't get so soggy. However, you can split the cake into two layers, spoon strawberries and whipped cream between layers and on top.

Cappuccino Brownies

Give some time for this recipe. It's not hard but time consuming between each layer. One year I was pulling the pan out of the refrigerator and dropped the pan and broke it, I didn't have time to dwell on it, and it wasn't like there weren't plenty of other sweets but oh the time it took! It's worth it though, people love the combination!

Brownie layer:

8 oz. bittersweet chocolate,
chopped
 $\frac{3}{4}$ C butter, cut into pieces
2 Tbsp instant espresso
powder dissolved in 1 Tbsp
hot water
1 $\frac{1}{2}$ C sugar
2 tsp vanilla
4 eggs
1 C all-purpose flour
 $\frac{1}{2}$ tsp salt

Cream Cheese layer:

8 oz cream cheese, softened
6 Tbsp butter, softened
1 $\frac{1}{2}$ C confectioner's sugar
1 tsp vanilla
1 tsp cinnamon

Glaze:

6 oz bittersweet chocolate
2 Tbsp butter
 $\frac{1}{2}$ C heavy cream
1 $\frac{1}{2}$ Tbsp instant espresso
powder dissolved in 1 Tbsp
hot water

Preheat oven 350

Make the brownie layer. In a metal bowl set over a pan of barely simmering water melt the chocolate with the butter and the espresso mixture, stirring until smooth. Remove bowl from the heat, let the mixture cool to lukewarm, and stir in the sugar and vanilla. Beat in the eggs, one at a time, mix in flour and salt. Pour the mixture into a buttered and floured 13 x 9 baking pan. Bake for 22 minutes, let cool completely.

Make cream cheese layer. Cream together with an electric mixer the Cream Cheese layer ingredients. Spread over the cooled brownie layer. Chill for at least 1 hour or overnight.

Make glaze. In a metal bowl set over a pan of barely simmering water melt the chocolate and remaining Glaze ingredients until smooth. Let cool to room temperature and spread over cream cheese layer.

Chill at least 3 hours.

Pecan Molasses Cake with Bourbon Glaze

Cake:

3 ¼ C cake flour
2 tsp baking powder
¾ tsp salt
2 C sugar
1 C butter, softened
4 tsp vanilla
4 eggs
1 C whole milk

1 C pecans, toasted, finely
chopped
¼ C dark corn syrup
¼ C molasses
½ tsp baking soda

Glaze:

2 tsp water
1 tsp baking soda
2 C sugar
1 C buttermilk
1 C butter
2 tsp dark corn syrup
½ C bourbon
2 tsp vanilla

Preheat oven 350

Spray 10 in bundt pan with non-stick spray, dust with flour. Sift flour, baking powder and salt into a bowl. Beat together sugar, butter and vanilla until fluffy. Beat in eggs one at a time. Beat in flour mixture in 3 additions alternating with milk. Transfer half batter into pan.

Stir pecans, corn syrup, molasses and vanilla in a separate bowl, stir in baking soda. Mix pecan mixture into remaining cake batter. Spoon pecan batter in pan, do not swirl. Bake 50 minutes. Transfer cake in pan to rack.

Make glaze. Stir 2 teaspoons water and baking soda in small bowl to dissolve. Bring sugar, buttermilk, butter and corn syrup to boil in 6 qt saucepan over high heat, stirring to dissolve sugar and melt butter. Reduce heat to medium-high. Stir in baking soda mixture (glaze will bubble). Boil until sauce is golden and slightly thickened, stirring often, about 8 minutes. Remove from heat and stir in bourbon and vanilla.

Brush some of the glaze on the cake to soak into cake. Cool completely. Warm leftover glaze when serving to spoon over cake.

Bourbon Balls

This came from Alex's grandmother so it's been around awhile. I'm not sure Nilla Wafers even existed as far as a brand, her original recipe card says, Vanilla Wafer style cookies. She substitutes Rum at Christmas but every Derby for decades she made these Bourbon Balls.

1 box Nilla wafers, blended in food processor to bread crumb consistency

1 C pecans, also run in food processor

2 Tbsp cocoa powder

½ C light corn syrup

¼ C quality bourbon *I think Grandma's ¼ cup was bigger than mine*

Combine all ingredients together and let sit, covered, for an hour. Roll into balls and roll in powdered sugar. *A great tip from grandma was that rubber gloves worked great for rolling.*



Bourbon Bread Pudding

I don't have the actual recipe from Keeneland but I've tried to copy it from taste. No one has complained about my version yet. Alex's golf buddies swears it's the best they have ever had.

Bread Pudding

½ gallon whole milk
2 C sugar
2 tsp vanilla
8 eggs, beaten
2 loaves challah bread, cubed
1 C golden raisins
1 Tbsp cinnamon

Bourbon Sauce

1 lb of butter
2 lb powdered sugar
1 C Maker's Mark Bourbon

Make pudding. Whisk sugar into milk until dissolved. Add eggs and vanilla; stir. Soak bread in mix overnight. Pour into buttered baking pan. Sprinkle with raisins and cinnamon and push into bread. Bake at 250 for 1 ½ hours or until firm.

Make sauce. Let butter soften and add powdered sugar. Whip bourbon into butter mixture until frosting consistency. Spoon over warm bread pudding.



Mint Syrup

A simple syrup is so simple to make but also so crucial in many cocktails. For Mint Juleps you don't want it too sweet or too minty, the bourbon and crushed ice is the showcase.

1 C cold water
2 C sugar
6 mint sprigs

Boil the sugar and water for 5 minutes.
Cool. Add mint leaves. Let syrup brew overnight. Strain to remove the mint.

Makes 8 oz. *For Derby Day to make the Mint Juleps I use 72 oz. of mint syrup.*

To make a single Mint Julep, fill a glass with crushed ice and add 2 oz of bourbon and 2 Tbsp of mint syrup. Garnish with powdered sugar and a mint sprig.

Cheers!









in loving memory



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We want to assure everyone no one was intentionally cut from this book, if we had a picture of you we used it!

Good or bad! We apologize if you are missing from the pages. Take more pictures and share them with us!

Thanks everyone for a great time!

