

Posse Atlanta

CELEBRATING THE NEXT 10,000

VIRTUAL FUNDRAISING EVENT + CULINARY EXPERIENCE | 11/9/2021

RECIPES BY CHEF TOMAS LEE

To cook along we recommend prepping all ingredients in advance.

BIBIM-BOP

RIBEYE (MARINATED)

- 4 12-oz Angus Ribeye Steaks
- 2 Cups Pineapple Juice
- 2 Cups Soy Sauce
- 2 Tbsp Sesame Oil
- 1 Cup Sugar
- 2 Cups Water

VEGETABLES

- Spinach Blanched and then squeeze water out and dry
- Zucchini Blanched then Cooled
- Mung Beans Blanched then Cooled
- All three vegetables get seasoned with 1 tbsp. of Sesame oil and Salt and Pepper to taste*
- Mushroom Sautéed with Soy Sauce, Vinegar, and Sesame Oil

STEAMED RICE

- 2 Cups Water to 1 Cup Rice

TOPPINGS

- Egg: Fried over easy
- Toasted Sesame Seeds
- Chopped Green Onion
- Gochujang (Red Pepper Sauce)

BRIE, GRAPE, AND TOASTED ALMOND QUESADILLA WITH APRICOT JALAPEÑO JAM

QUESADILLA

**Yields 4 quesadillas*

- 8 8" Flour Tortillas
- 2 Cups Shredded Monterey Jack Cheese
- 1 lb Brie Cheese, Cut into Quarter Slices
- 2 Cups Green Seedless Grapes cut in half
- 1 Cup Toasted Almonds
- ½ Cup Fresh chopped Cilantro
- 4 Tbsp Vegetable oil

Add one tablespoon of oil to griddle at medium heat. Place one tortilla on the griddle. Add ½ cup of Monterey Jack cheese, ¼ lb. of Brie cheese, ¼ lb. of Seedless Grapes, ¼ Cup of toasted Almonds, table spoon of Cilantro. Place second tortilla on top of the other. Cook for two minutes on each side until golden brown. Take quesadilla off griddle and cut into fours.

APRICOT JALAPEÑO JAM

**Yields quart and a half*

- 2 Cups Apricot Preserves
- 1 Cup Dry Apricots
- 1 Cup Sugar
- 2 Cups Cider Vinegar
- 2 Fresh Jalapeños
- 2 Tbsp Kosher Salt
- 1 Tsp Pepper
- 2 Tbsp Fresh Chopped Garlic
- 1 Medium Yellow Onion, Sliced

Add all ingredients to sauce pot at medium heat. Bring to boil and simmer for 15-20 minutes. Pour sauce into blender and blend until smooth. Refrigerate for at least 4 hours.

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COCKTAIL BY LOCALTHREE



GREEN LOVELACE

2 oz Vodka
.5 oz St. Germain
.5 oz Agave Syrup
1 Large Lemon
5 Mint Leaves

1. Add Vodka, St. Germain, Agave Syrup, juice from a 1/4 Lemon and mint leaves into a cocktail shaker or glass with ice.
2. Shake, then strain into martini/rocks glass.
3. Garnish with a sprig of fresh mint.

Agave Syrup: At the restaurant, we use Herradura Agave syrup, which is available at many liquor stores. If you would like to make your own, simply boil equal parts water and agave (or honey)!

