



Thank you!

The Made in PGH team would like to send a huge 'Thank You' to our friends at Ferguson Bath, Kitchen & Lighting Gallery and Ustianochka for helping us to put this event on and continue to support local businesses as much as we can. Without our sponsors this would not be possible!

Chelsie & Bryer

Cocktail Instructions

Strawberry Rhubarb Cosmo

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Makes 2 Drinks

IN YOUR KIT:

- 4 oz Ustianochka vodka
- 1 oz Cointreau
- 1 oz lime juice
- 2 oz strawberry rhubarb syrup

INSTRUCTIONS:

- If you have a cocktail shaker:
Simply add all of the ingredients and shake with plenty of ice for 20 seconds, once shaken strain into 2 appropriate glasses & enjoy.
- If you do not have a cocktail shaker:
Evenly disperse all of the ingredient together into two separate mixing glasses (i.e. 2 oz of vodka in each glass, ½ oz Cointreau in each glass, etc.) add plenty of ice, and stir for 30 seconds until well mixed.
- Strain each cocktail into an appropriate glass and enjoy!

Dinner Instructions

Crispy Chicken Schnitzel with Chicory Salad, Mustard Vinaigrette & Rhubarb Butter and Grilled Asparagus with Herb Jam, Burrata and Country Ham

Crispy Chicken Schnitzel with Chicory Salad, Mustard Vinaigrette & Rhubarb Butter

IN YOUR KIT:

- Chicken schnitzel
- Chicory and little gem lettuce mix
- Shallot - mustard vinaigrette
- Rhubarb butter

INSTRUCTIONS:

- Find a sauté pan big enough to cook the schnitzel.
- Add ½ inch of canola oil to the pan, as we are going to shallow fry the schnitzel.
- Heat the pan to medium high heat.
- When oil is heated, add the schnitzel, cook 2 minutes on each side, it will be golden brown and delicious.
- While schnitzel is cooking, dress the salad with the mustard vinaigrette (the salad takes a lot of dressing, so please be liberal with it).
- When schnitzel is fully cooked, remove from pan and let rest on a few paper towels.
- Using the back of a spoon, spread the rhubarb butter on top of the schnitzel.
- Place salad directly on top of schnitzel so that all the extra mustard vinaigrette mixes with the rhubarb butter. The heat from the schnitzel will slightly wilt the salad in the best way.

Grilled Asparagus with Herb Jam, Burrata and Country Ham

IN YOUR KIT:

- Asparagus spears*
- 3 mini Burrata balls
- 2 oz Herbed pepper jam
- Smoked country ham

**The asparagus is already cooked. For this dish we are just giving it a nice "char" right before serving.*

INSTRUCTIONS:

- Place ½ tablespoon of olive oil or butter in a sauté pan. Turn to medium heat.
- Place asparagus in the pan (make sure you hear a "sizzle" when you drop them in, if not give wait until you do).
- Cook the asparagus until lightly charred (this should only take 2-3 minutes), lightly salt the asparagus. Kill the heat.
- Break the burrata balls on the bottom of your serving plate / bowl, drizzle with herbed pepper jam. Season with a bit of salt.
- Top with charred asparagus
- Finally, gently lay the country ham on top of asparagus, letting the residual heat lightly wilt the ham.

1 HOUR BEFORE COOKING: Take the burrata, country ham, mustard vinaigrette and rhubarb butter out of the fridge (it brings out more of that amazing flavor).