



Hospitality Kit



New!

#HotChocolate@Home

Main Dishes ♥ Side Dishes ♥ Appetizers ♥ Desserts ♥ Drinks

Pepper-Crusted Beef Tenderloin with Chocolate-Port Sauce

2 (5 ounce) beef tenderloin filets
1 Tbsp olive oil
course sea salt to taste
1 Tbsp cracked white peppercorns
1 Tbsp olive oil
1 Tbsp minced shallots
1/4 cup port wine
1 Tbsp balsamic vinegar
1/4 cup beef stock
1 teaspoon fresh rosemary, minced
1/2 (1 ounce) square bittersweet chocolate, chopped

Brush the tenderloin filets on all sides with one tablespoon olive oil, then sprinkle with sea salt and cracked pepper. Heat another tablespoon of olive oil in a skillet over medium-high heat until it begins to smoke. Add steaks and cook to your desired degree of doneness. 4 minutes per side for medium-rare. Once done, remove the steaks from the skillet and keep warm.

Stir in the minced shallots, and cook for 1 minute. Pour in the port and balsamic vinegar. Simmer until the port reduces to the consistency of chocolate syrup, 2 to 3 minutes. Add the beef stock and rosemary, and return to a simmer. Once the sauce has begun to simmer, whisk in the chocolate until it melts and slightly thickens the sauce. Pour sauce over steaks and serve.

SUCK IT UP

All players sit in a circle with an empty cup and a straw. In the centre of the circle, place a large bowl of Maltesers. Each player takes turns rolling a dice with the aim to roll a six. When a six is rolled, that player can move to the bowl of Maltesers and then use their straw to suck up a ball and deposit it into their empty cup. They can continue until the next six is rolled.

Pasta with Dark Chocolate Marinara Sauce

12 ounces dried pasta (linguine works well)

1 Tbsp olive oil

4 cloves garlic, minced

1 (28 ounce) can crushed tomatoes

1/4 cup roughly chopped fresh basil

1 ounce dark chocolate, chopped

1 teaspoon sea salt

1/4 teaspoon dried oregano

1/4 teaspoon crushed red pepper flakes

Cook pasta in salted water al dente according to package instructions.

While the pasta is cooking, heat oil in a medium skillet or saucepan over medium-high heat. Add garlic, and sauté for 1 minute, stirring occasionally. Add the remaining ingredients, stir to combine. Reduce heat to medium-low, cover and simmer for 10 minutes.

When pasta is cooked, drain water. Serve pasta with sauce ladled on top.



Spicy Tomato and Cheese Soup

2 Tbsp extra virgin olive oil	2 teaspoons Hungarian paprika
2 Tbsp unsalted butter	2 teaspoons ground cumin
1 onion, diced	1 teaspoon ground coriander
3 cloves garlic, minced	1/2 to 3/4 cup dry sherry or white wine
2 carrots, peeled and diced	1 (28 ounce) can diced tomato
2 celery stalks, diced	4 cups chicken broth
1 cup sun-dried tomatoes, sliced	1/4 cup cilantro, chopped
Kosher salt and freshly ground pepper to taste	3 (4ounce) bittersweet chocolate
3 Tbsp Harissa (North African chili paste)	2 Tbsp honey, or to taste
	Quest Fresco, goat cheese, or creme fraiche to garnish

Heat oil and butter in a stock pot over medium high heat until butter melts. Add onion and sauté until translucent, approximately 5 minutes. Add garlic, carrots, celery, and sun dried tomatoes. Season with salt, pepper, harissa, paprika, cumin and coriander. Sauté for a couple of minutes to toast spices and soften vegetables.

Add wine and continue cooking in high heat until all the liquid has evaporated. Add tomatoes and chicken broth. Bring to a boil. Cover and reduce heat to a simmer. Cook for 45 minutes or until the vegetables are tender.

Pass soup through a food mill to purée and remove any large particles. Return soup to pot and place over low heat. Add parsley and cilantro. Add chocolate and enough honey to balance the acidity. Adjust seasonings to taste.

Serve hot, garnish with queso fresco, fresh goat cheese or creme fraiche.

Chocolate Riddle

What do you call a lamb covered in chocolate?

A candy baa!

Mexican Chocolate Chili

- 1 pound ground round
- 1 cup chopped onion
- 1 cup hot water
- 2 (14.5 ounce) cans diced tomatoes with garlic, undrained
- 1 (15 ounce) can kidney beans, rinsed and drained
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (14.5 ounce) can whole kernel corn, drained
- 1/3 cup semisweet chocolate chips
- 2 teaspoons chili powder
- 1 Tbsp ground cumin
- 1/2 teaspoon dried oregano
- 1 teaspoon salt

Combine ground round and onion in a large saucepan over medium-high heat. Cook, stirring, until beef is browned, about 5 minutes.

Transfer cooked beef and onions to a slow cooker. Stir in water, tomatoes, kidney beans, black beans, corn, chocolate chips, chili powder, cumin, oregano, and salt. Cook on high until chili begins to bubble, about 20 minutes. Reduce heat to low and cook until thick, about 2 hours.

“I do recommend a piece of good-quality dark chocolate as a healthy snack . . . It is a source of polyphenols, the same type of antioxidants found in red wine, and the fat it contains is stearic acid, which doesn’t affect cholesterol levels. The latest good news for chocolate lovers comes from a study indicating that flavonoids in chocolate are good for your heart. These compounds reduce the stickiness of platelets, cells that play an important role in blood clotting. By eating a 1.5-ounce milk chocolate bar, you get the same amount of these protective compounds as in a 5-ounce glass of Cabernet Sauvignon.” —Andrew Weil, M.D.

Chocolate Chip Cheese Ball

1 (8 ounce) package of cream cheese, softened
1/2 cup butter, softened
1 cup confectioners' sugar
2 Tbsp brown sugar
1/4 teaspoon vanilla extract
3/4 cup miniature semisweet chocolate chips
3/4 cup finely chopped pecans

In a medium bowl, beat together cream cheese and butter until smooth. Mix in confectioners' sugar, brown sugar and vanilla. Stir in chocolate chips. Cover, and chill in the refrigerator for two hours.

Shape chilled cream cheese mixture into a ball. Wrap with plastic wrap, and chill in the refrigerator for 1 hour.

Roll the cheese ball into finely chopped pecans. Serve with graham crackers.

Cocoa Chipotle Salsa

2 lb tomatoes (we use Roma)
1 large white onion
1 jalapeño, stemmed and seeded
1/4 cup chipotle peppers in adobo sauce (or one 3.5 oz. can)
4 cloves garlic
2 Tbsp. unsweetened cocoa powder
1 tsp. salt

Pulse all ingredients in a food processor until blended. Can be refrigerated up to one week.

White Chocolate Baba Ghannouj

8 Cloves garlic, unpeeled
4 medium eggplants sliced in half lengthwise
1/3 cup fresh lemon juice
2/3 cup tahini
4 ounces white chocolate, melted and cooled
2 Tbsp. finely chopped parsley
1 1/2 tsp. ground cumin
1 1/2 tsp. paprika
Kosher salt and freshly ground black pepper, to taste
Pomegranate seeds, for garnish
Toasted pita bread, for serving

Heat oven broiler on high. Place garlic and eggplant, skin side up, on a foil lined baking sheet; broil until tender and charred all over, about 20 minutes for garlic, and about 40 minutes for eggplant.

Peel garlic. Peel, seed, and cube eggplants. Transfer garlic and eggplant to a food processor with juice, tahini, chocolate, cumin, paprika, salt and pepper, and half the parsley. Purée until smooth.

Transfer to a serving dish and garnish with remaining parsley and pomegranate seeds.

Serve with pita on the side for dipping.

Chocolate Riddle

What is a monkey's favorite cookie?

Chocolate chimp!

Chocolate Popcorn

2 quarts popped popcorn
1 cup peanuts (optional)
3/4 cup sugar
1/4 cup corn syrup
1/4 cup cocoa powder
1/2 cup butter
1 teaspoon vanilla

Preheat oven to 250 degrees F (120 degrees C). Oil a 10x15 inch baking pan with sides.

Place popcorn and peanuts into a large, metal bowl and set aside. Stir together the sugar, corn syrup, cocoa powder, and butter in a saucepan over medium-high heat until it comes to a boil. Boil for 2 minutes. Stir in vanilla and then pour over the popcorn. Stir until popcorn is well coated. Spread into the prepared pan.

Bake in preheated oven for 30 minutes, stirring several times.

Remove from oven, and allow to cool to room temperature. Break into small clumps, and store in an airtight container.

CANDY BAR WORD SEARCH

Sample play sheet for reproducing and solution key included with this kit.

Each player receives a “Candy Bar Word Search” sheet FACE DOWN. The host designates a time to work on the puzzle, and tells the players when to begin. Winner is the player who finds the most words

The Magic Lamp

A man found a magic lamp on the beach. He rubbed it and out popped a genie, who gave him three wishes. The man wished for a million dollars, and poof! There was a million dollars.

Then he wished for a convertible, and poof! There was a convertible.

And then, he wished he could be irresistible to all women . . . poof! He turned into a box of chocolates.



Chocolate Bombs

- 1/2 cup margarine
- 1/2 cup white sugar
- 1 1/2 cups rolled oats
- 2 Tbsp unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 2 Tbsp cold coffee
- 1/2 cup confectioners sugar or sprinkles

In large bowl, cream together the margarine and sugar until smooth. Stir in the oats, cocoa and vanilla until well blended then stir in the coffee. Roll the dough into balls slightly smaller than a ping pong ball. Roll balls into saucers of confectioners sugar or sprinkles. Refrigerate for 1 hour before serving.

Feisty Hot Chocolate

1/2 cup white sugar
1/3 cup unsweetened cocoa powder
1/8 teaspoon ground cinnamon
1 pinch salt
1/3 cup boiling water
3 cups milk
1 cup half-and-half, divided
3/4 teaspoon vanilla extract
1 pinch cayenne pepper, or to taste
8 large marshmallows (optional)

Whisk together sugar, cocoa powder, cinnamon, cayenne pepper, and salt in a saucepan; stir in boiling water. Whisk until sugar has dissolved.

Bring cocoa mixture to a simmer over medium-high heat, stirring constantly, about 2 minutes; stir milk and 1/2 cup half-and-half into water mixture. Cook and stir just until hot, about 2 minutes.

Remove saucepan from heat; stir in remaining half-and-half and vanilla extract.

Divide cocoa into mugs, top with marshmallows and serve.

Chocolate Riddle

Why did the elephant sit on the marshmallow?

So he wouldn't fall into the hot chocolate!

Chocolate Amnesia

Ice cubes

2 fluid ounces vodka

2 fluid ounces coffee-flavored liqueur

4 fluid ounces chocolate milk, or more as needed

Fill a pint glass with ice. Pour vodka and coffee-flavored liqueur over ice. Top with chocolate milk and stir.

Cheeky Chocolate Monkey

1 1/2 fluid ounces vodka

1/2 fluid ounce creme de cacao

1/2 fluid ounce banana liqueur

1 cup ice

Combine the vodka, creme de cacao, banana liqueur in a shaker with ice. Shake and strain into a martini glass.

Chocolate Giggle

Ice cubes

1 fluid ounce vodka

1 fluid ounce creme de cacao liqueur

1/2 cup club soda, or as needed

Fill a cocktail glass with ice cubes. Pour in vodka and creme de cacao; top with club soda.

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155 Bell Street
Chagrin Falls, OH 44022

(440) 247-7507

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