FSU PRIDE ALUMNI NETWORK PRESENTS

PRIDE NIGHT Chef Edition

Wednesday, November 9
6:00 pm - 7:00 pm

Menu Items
Drinks
Classic Negroni
White Negroni
Boulevardier
Sparkling water
Snacks
Charcuterie Board
3 Meats
3 Cheeses
Sweet treat

Meet The Chefs
Chef Brett Suess
Chef Eli Scott
Greetings!

We are thrilled that you will be joining us for our PRIDE NIGHT - Chef Edition on Wednesday, November 9, at 6:00 p.m. ET. The virtual kitchen will open at 5:45 p.m. ET to allow people to test their technology. We will be featuring Chef Brett Suess and Chef Eli Scott; we look forward to a fun and interactive evening with you! The Chefs will lead you step-by-step to build your own charcuterie board, a sweet treat and delicious beverages. Please see the ingredients list and some information about our guest Chefs!

Suggestions for Success

You can prepare your dishes and drinks alongside Chef Brett and Chef Eli during the event or sit back and watch in preparation for your next weekend brunch activities.

The Chefs recommend preparing your space beforehand and having your ingredients pre-measured or readily available. Sometimes it does go rather quickly, but if you ever need to pause and repeat, we can.

And finally...HAVE FUN!

We look forward to cooking with you!
Meet the Chefs

Chef Brett Suess
A native of WNC, Brett Suess has spent over a decade working on perfecting his craft while bouncing between a plethora of kitchens and cooking scenes alike. His first industry job ironically was as the Head Baker at the Suwannee dining hall on the campus of FSU at the young age of 21 which helped pave the way for his new found career. When not in the kitchen or cooking outside for a large event, he can be found out in the woods where he prefers to spend a majority of his time mountain biking or fly fishing. Time well spent doing all of these things has afforded him an extremely balanced and well-rounded skill and mind set towards the service industry in a unique and approachable yet refined way.

Chef Eli Scott
Eli Scott’s love for cooking started young, even as a kid he loved going to restaurants and seeing the chaos around him. He started his career in the F&B industry in college. When he wasn’t playing music in a band or spending time out on the river or trails deep in the mountains, he was working his way around every possible position in a restaurant and eventually becoming a chef/owner. He and his business partners run one of the most popular brunch places in Asheville.

Check out The Med if you’re ever in Asheville, you won’t be disappointed!
Charcuterie Board: three meats, three cheese, mustard, fruit, pickles, candied nuts and crackers

Three meats:
1. Whole muscle cut (prosciutto, pancetta, coppa, breasola, country ham, etc...)
2. Dry salami (firm to the touch, cured and dried, shelf stable at room temp, saucisson, genoa, pepperoni, etc...)
3. Country style/ more rustic option: Country pate, liver mousse, pickled fish, smoked fish, etc...)

Three cheeses:
1. Firm cheese (parmesan, manchego, aged cheddar/gouda, etc...)
2. Soft cheese (brie, raclette, robiola, etc...)
3. Semi-soft goat cheese (plain goat cheese, this one will tie into the sweet bite after the charcuterie)

Accouterments:
1. Whole grain mustard
2. Soy pickled red onions
3. Fruit (blackberry and or blueberry...will be used for the sweet bite as well)
4. Candied nuts (these will be used for the sweet bite as well)
5. Crackers
Cocktails*:

Classic Negroni (Equal parts Campari, Sweet Vermouth, Gin, Orange peel as garnish)

White Negroni (Equal parts Cocchi Americano, Dolin or Lillet Blanc, Gin)

Boulevardier aka Negroni but with Bourbon instead of Gin (Equal parts Campari, Sweet vermouth, Bourbon, Luxardo cherry as garnish)

Virgin option: Sparkling water of choice, juice from orange, juice from Luxardo cherries, red wine vinegar

*Choose one cocktail, or all – ingredients list depends on your choice! *
Shopping List

INGREDIENTS

Cocktails:
  Campari
  Sweet Vermouth
  Gin
  Cocchi Americano
  Dry Vermouth (Lillet Blanc or Dolin Blanc)
  Bourbon
  Orange
  Luxardo Cherries
  Sparkling Water

Food:
  Whole Muscle Salami
  Dry Salami
  Country/ Rustic Option
  Hard Cheese
  Goat Cheese
  Soft Cheese
  Whole Grain Mustard

Red Onions (Soy Sauce, Sugar, Red Wine Vinegar)
Fruit (Blackberry and/or Blueberry, Salt, Sugar, Red wine vinegar)
Candied Walnuts/Pecans (Egg Whites, Salt, Sugar, Cinnamon, Nutmeg, Ginger, Dark Chili Powder)
  Honey
  Crackers

EQUIPMENT
  Cocktails:
  Spoon
  Mixing glass 32oz mason jar or similar will work just fine)
  Peeler
  Ice
  Glasses

  Food:
  Charcuterie board
  Small spoons/ knives for cheeses
  Mixer/ paddle attachment (or a bowl and fork will do)
  Small pot
  Sheet tray/ large plate
  Parchment paper
  Medium size mixing bowl
  Rubber spatula
  Dry and liquid measuring cups
  Measuring spoons