




UNIVERSITY OF ROCHESTER

Recipes

FROM OUR TABLE TO YOURS



AUTUMN 2020

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We're living through unusual and trying times that will undoubtedly change the feel of the holiday season this year. That's why it's more important than ever to focus on gratitude—the practice of being mindful and thankful for what is most meaningful in our individual and collective lives. And there is no better time to do that than when we're with loved ones—in-person or virtually—enjoying festive tunes, favorite memories, and a delicious meal.

For this year's Day of Gratitude, we've collected a smorgasbord of beloved recipes from some special members of our University community—from their home to yours.

#URgrateful

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Table of Contents

STARTERS

Anadama Bread

Submitted by Dr. David R. Lambert

Baked Cheese with Caramelized Apples and Spiced Candied Bacon

Submitted by Jim Farrington

MAINS

Caprese Salad—Vegetarian

Submitted by Jessica Gasbarre

Pasta with Shrimp and Garlic Sauce

Submitted by Mary Ann Mavrinac

Roasted Chicken Provençal

Submitted by Joan Saab

Spicy Pasta with Sausage, Tomatoes, Feta, and Squash

Submitted by Shaun Nelms

“The Fish Dish”

Submitted by Rick Crummins

SIDES

Arroz con Gandules or Rice and Peas

Submitted by Mercedes Ramírez Fernández

Feldman Family Roasted Brussel Sprouts

Submitted by Rich Feldman

SOUPS

Crockpot Buffalo Chicken Chili

Submitted by Chad Martinovich

Joanie’s Bean Soup

Submitted by Jessica Marten

DESSERTS

Ricciarelli—Soft Almond Paste Cookies from Siena, Italy

Submitted by Dee Dee Rutigliano

Scawn—Irish Buttermilk Cake

Submitted by Terry Gurnett

Verona’s Banana Pudding

Submitted by Adrienne Morgan

COCKTAILS

Georgioni Sour

Submitted by Andrea Cogliati

Sazerac

Submitted by Nora Rubel

Starters



Dr. David R. Lambert's

ANADAMA BREAD

NUMBER OF SERVINGS: 24 **PREP TIME:** 15 minutes **COOK TIME:** 40 minutes

INGREDIENTS:

6 $\frac{1}{4}$ to 6 $\frac{3}{4}$ cups all-purpose flour
 $\frac{1}{2}$ cup cornmeal
2 packages active dry yeast
 $\frac{1}{2}$ cup dark molasses
 $\frac{1}{3}$ cup shortening
2 eggs
1 tbsp salt

DIRECTIONS:

Combine 3 cups of flour, cornmeal and the yeast in a bowl. Heat molasses, shortening, 2 cups of water and 1 tbsp of salt just until warm (115-120° F); stir constantly. Add to flour mixture and add eggs. Beat at low speed of mixer $\frac{1}{2}$ minute. Beat 3 minutes at high speed. Stir in as much remaining flour as you can mix in with a spoon. On a floured surface knead in enough remaining flour to make a moderate soft dough (3-5 minutes total). Shape into a ball and place in a greased bowl; turn once. Cover with plastic wrap and let rise in warm place until double. Punch down and divide in half, let rest 10 minutes covered. Shape into loaves and place in two greased 9 x 5 x 3 inch loaf pans. Cover and let rise until nearly double. Bake at 375° F for 35-40 minutes.

DR. DAVID R. LAMBERT is the Senior Associate Dean for Medical School Education and a Professor of Medicine at URM.

During this season of "thanks," I'm most grateful for my wonderful family and the colleagues I have here at the Medical Center who work tirelessly to create normalcy among upheaval delivering patient care, providing education and expanding research.



Jim Farrington's

BAKED CHEESE

WITH CARAMELIZED APPLES AND SPICED
CANDIED BACON

NUMBER OF SERVINGS: 12 **PREP TIME:** 45 minutes **COOK TIME:** 10 minutes

INGREDIENTS:

1 8-in round of Camembert cheese
1-2 firm apples, McIntosh or Cortland recommended, peeled, cored and sliced
3 tbsp of real maple syrup
2 tbsp butter
1 tsp cinnamon
3-4 strips of bacon
1 tbsp brown sugar
1 tsp chili powder

DIRECTIONS:

In one medium pan melt butter, add sliced apples and 1 tbsp maple syrup. Cook over medium heat until apples are nicely caramelized. Take off heat and add 1-2 tbsp more maple syrup and a dusting of cinnamon.

Lay the bacon on a baking sheet (lined with foil or a silicone mat for easier cleanup). Cover bacon with brown sugar, chili powder, and a little salt (and a sprinkling of finely chopped nuts, if desired). Bake in 350° F oven until crisped, about 20 minutes. When cool enough to handle, chop on cutting board.

Take cheese out of refrigerator an hour before serving. Place cheese on baking sheet with silicone mat or parchment paper. Top with apples. Bake for 5-6 minutes, then add candied bacon and bake for another 2-4 minutes. Transfer to serving platter. Recommended accompaniment: Rosemary Crisps.

JIM FARRINGTON *is the Head of Public Services at the Sibley Library, Eastman School of Music.*

During this season of "thanks," I'm grateful that Rochester's weather has (so far) cooperated during this time of physical separation from one's friends and family.

Mains



Jessica Gasbarre's

CAPRESE SALAD

NUMBER OF SERVINGS: Technically 2, but realistically 1 **PREP TIME:** 10 minutes

INGREDIENTS:

4 cups of sliced tomatoes (I like to mix several different types together like sugar bomb, cherry, and plum)
1 cup fresh mozzarella, cubed
7-14 leaves of fresh basil, chopped
2 tbsp extra virgin olive oil
2 tsp oregano
Sea salt to taste

OPTIONAL ADDITIONS:

1 avocado, sliced
Balsamic vinegar to taste
2 tbsp pesto sauce
Arugula
Olives (I like Castelvetrano because they have a lighter, sweeter flavor, but any kind of olive will do)
Onion, chopped

DIRECTIONS:

Chop tomatoes into a bowl and add in ingredients. Add salt to taste. Pairs well with lightly toasted and warm ciabatta bread and/or some fresh espresso. Share (optional) and enjoy.

JESSICA GASBARRE is the Engagement Manager for the Memorial Art Gallery.

During this season of "thanks," I am most grateful for my loving husband who has kept things light and fun throughout the course of this strange year, our dog who gets me out of my pajamas and outside every day, books and audiobooks, and being able to work from home.



Mary Ann Mavrinnac's

PASTA WITH SHRIMP AND GARLIC SAUCE

NUMBER OF SERVINGS: 4–6 **PREP TIME:** 15 minutes **COOK TIME:** 20 minutes

INGREDIENTS:

¼ cup butter
2-4 cloves garlic, finely chopped
1 onion, finely chopped (sweet – Vidalia or Spanish)
¼ cup chopped fresh parsley
1 lb uncooked medium shrimp (cleaned)
4-5 tomatoes, peeled, seeded and chopped
½ cup dry white wine
1 tsp salt
¼ tsp pepper
1 lb fettucine or linguini
¼ cup butter, cut in small pieces

DIRECTIONS:

In large skillet, melt ¼ cup butter over medium heat; cook garlic and onion until tender and fragrant but not brown. Add half of the parsley and the shrimp; cook for 1 minute. Add tomatoes, wine, salt and pepper. Bring to boil. Cook just until shrimp turn opaque and begin to curl. Remove from heat and reheat just before pasta is ready.

Cook pasta in boiling salted water until al dente (tender but firm), about 10 minutes for dried, less for commercial fresh or homemade pasta.

Heat serving bowl and place butter in bottom. Drain pasta well and shake out excess water; place in dish with butter, then pour sauce over. Toss until pasta is well coated with sauce and most of liquid has been absorbed. Sprinkle with remaining parsley. The sauce can be made ahead and reheated just before serving. From *The Canadian Living Cookbook*, 1987 (with minor adaptation.)

MARY ANN MAVRINAC is the vice provost and Andrew H. and Janet Dayton Neilly Dean, University of Rochester Libraries.

During this season of “thanks,” I am very grateful for the fundamentals such as safety, good health, happiness, a loving home, a beautiful area in which to live, and a job that I love with colleagues that inspire me every single day. I look for and find blessings every single day.



Joan Saab's

ROASTED CHICKEN PROVENÇAL

NUMBER OF SERVINGS: 4 **PREP TIME:** 15 minutes **COOK TIME:** 1 hour

INGREDIENTS:

4 chicken legs or 8 bone-in, skin-on chicken thighs (or boneless and skinless thighs or breasts are fine)
2 tsp kosher salt
1 tsp freshly ground black pepper
½ to ¾ cup all-purpose flour
3 tbsp olive oil
2 tbsp Herbes de Provence
1 lemon, quartered
8-10 cloves garlic, peeled
4-6 medium-size shallots, peeled and halved (for extra flavor, triple the shallots)
⅓ cup dry vermouth
4 sprigs of thyme, for serving

DIRECTIONS:

Heat oven to 400° F. Season the chicken with salt and pepper. Put the flour in a shallow pan, and lightly dredge the chicken in it, shaking the pieces to remove excess flour.

Swirl the oil in a large roasting pan, and place the floured chicken in it. Season the chicken with the Herbes de Provence. Arrange the lemon, garlic cloves and shallots around the chicken, then add the vermouth to the pan.

Put the pan in the oven, and roast for 25-30 minutes, then baste it with the pan juices. Continue roasting for another 25-30 minutes, or until the chicken is very crisp and the meat cooked through.

Serve in the pan or on a warmed platter, garnished with the thyme.

JOAN SAAB is the Susan B. Anthony Professor of Art History & Visual and Cultural Studies & Vice Provost of Academic Affairs.

During this season of "thanks," I am most grateful for being able to spend time with my family!



Shaun Nelms'

SPICY PASTA

WITH SAUSAGE, TOMATOES, FETA, AND SQUASH

NUMBER OF SERVINGS: 6 **PREP TIME:** 15 minutes **COOK TIME:** 30 minutes

INGREDIENTS:

1 (12-oz) package orecchiette or small shells pasta
2 tbsp olive oil, divided
12 oz spicy Italian sausage, casings removed
3 tbsp spicy harissa (such as Mina), plus more to taste
 $\frac{1}{3}$ cup dry white wine
1 pint multicolored cherry tomatoes, halved (about 2 cups)
Peppers to your liking (I use seeded and diced jalapeño and red)
1 tsp kosher salt, plus more to taste
1 cup very thinly sliced zucchini and/or yellow crookneck squash – add at the end of the dish
 $\frac{1}{4}$ cup thinly sliced fresh mint, plus more for garnish (sprinkled dry mint works well also)
Crushed red pepper to taste
Black pepper to taste
4 oz feta cheese, crumbled (about 1 cup) or more

DIRECTIONS:

Cook pasta in a large pot of generously salted water until very al dente (about 2 minutes less than package directions). Drain pasta, reserving $\frac{3}{4}$ cup cooking liquid. Set pasta and cooking liquid aside.

Heat 1 tbsp oil in a large, deep skillet over medium-high until shimmering. Add sausage in 1-inch clumps, and cook, undisturbed, until browned on bottom, about 3 minutes. Add jalapeño and/or red peppers, if desired. Stir and cook, breaking up sausage with a wooden spoon, until almost cooked through, about 2 minutes. Drain and discard drippings, reserving cooked sausage and 1 tbsp drippings in skillet.

Add harissa to skillet; cook over medium-high, stirring constantly, 30 seconds. Add wine, stirring and scraping up any browned bits from bottom of skillet. Cook, stirring occasionally, until slightly reduced, about 2 minutes. Stir in tomatoes, salt, black pepper, cooked pasta, and $\frac{1}{2}$ cup reserved cooking liquid. Cook, stirring constantly, until a creamy sauce forms and coats pasta, about 3 minutes, gradually stirring in remaining $\frac{1}{4}$ cup cooking liquid as needed to reach desired consistency. Remove from heat.

Scatter sliced squash and mint over pasta. Drizzle with remaining 1 tbsp oil, and toss to combine. Let stand until squash is slightly wilted, about 2 minutes. Season with harissa and salt to taste. Divide pasta among bowls, and top evenly with feta; garnish with sliced mint.

SHAUN NELMS is the Associate Professor (Clinical), and the Superintendent of East High EPO; William & Sheila Konar Director of the Center for Urban Education Success Educational Leadership.

During this season of "thanks," I'm grateful for the village that keeps our children safe.



Rick Crummins'

“THE FISH DISH”

NUMBER OF SERVINGS: 3–4 **PREP TIME:** 10 minutes **COOK TIME:** 30-40 minutes

INGREDIENTS:

1 lb cod, haddock, halibut, or similar firm, white fish

1-2 tbsp olive oil

1 red bell pepper, chopped

1 small onion, diced

2 cloves garlic, sliced or chopped

1 tsp dried oregano

1 tsp dried basil

Salt and pepper to taste

Red pepper flakes, to taste

¼ cup pitted Kalamata olives, chopped

½ cup diced canned or fresh tomatoes in season, or sauce (use a little less, maybe ⅓ cup)

½ cup white wine

Crumbled feta cheese

DIRECTIONS:

Pre-heat oven to 425° F.

In a large skillet that has a tight-fitting lid, sauté peppers and onions in olive oil over medium heat until softened, then add garlic, and sauté for a minute or two more. Add oregano, basil and red pepper flakes, along with salt and pepper (you don't need much salt).

Add white wine, tomatoes and olives. Stir to combine. Continue cooking for a minute or two.

Turn off heat, and lay fish on top and sprinkle liberally with feta cheese. Cover with the lid and bake in oven for 15-20 minutes, depending on thickness of fish and/or desired doneness. Plate the fish and spoon sauce on top. Goes well with steamed rice.

RICH CRUMMINS is the Deputy General Counsel for the University of Rochester.

During this season of “thanks,” I am most grateful to work with people that are talented and absolutely dedicated to doing their best, in the face of extraordinary challenges, to serve the University and the interests of its students, patients, faculty and staff.

Sides



Mercedes Ramírez Fernández's

ARROZ CON GANDULES

OR RICE AND PEAS

NUMBER OF SERVINGS: 4–6 **PREP TIME:** 10 minutes **COOK TIME:** 30-40 minutes

INGREDIENTS:

3 tbsp of olive oil
3 garlic gloves minced or mashed in mortar (garlic paste)
1 onion chopped
1 of each red, orange, yellow bell peppers chopped
1 tsp of Cajun seasoning (generally involves oregano, pepper, paprika, and cayenne)
½ tsp cumin
½ cup of low sodium crushed tomatoes
1 small bunch of cilantro minced
1 tbsp of salt
10 pimento-stuffed Spanish olives cut in half
1 can of pigeon peas
1 tbsp of olive oil
2 ¼ cups of jasmine rice

DIRECTIONS:

Making the Sofrito:

In a medium heavy pan and at medium heat place the olive oil, garlic and onion and stir constantly for 2-3 minutes. Add the bell peppers, Cajun seasonings, and cumin and continue to cook for 3 more minutes. Add the tomatoes, salt and cilantro, allowing to cook for 3-4 minutes. Do not let it reduce. Add the pigeon peas including the liquid in the can.

Making the Rice:

In another medium pan warm the olive oil and stir the jasmine rice for 1 minute. Add the sofrito and pigeon peas and mix well. The rice should be completely covered and will require additional hot water (anywhere from 1-2 cups depending on the amount of liquid in the pigeon peas can.) Cook the rice for 15 minutes or so until all the liquid is fully evaporated (moving the rice occasionally allows the rice not to stick to the bottom of the pan; but some prefer the crispy layer that is formed called pegao.) Reduce the heat to low and cover the rice for another 15 minutes until the rice is tender and fluffy. Move the rice with a fork to fluff. Enjoy with any favorite vegetarian or meat dishes of your choice.

MERCEDES RAMÍREZ FERNÁNDEZ is the Richard Feldman Vice President for Equity and Inclusion.

During this season of "thanks," I am most grateful for my family and friends who have become family. I am particularly grateful for the people, with whom I work at the University of Rochester, for their dedication, commitment, and for all the grace they have extended to my family and me.



Feldman Family

ROASTED BRUSSEL SPROUTS

NUMBER OF SERVINGS: 6–8 **PREP TIME:** 10 minutes **COOK TIME:** 35 minutes

INGREDIENTS:

1 1/2 lbs Brussels sprouts, trimmed and halved
1 lb red seedless grapes
3 tbsp olive oil
2 cloves garlic, sliced
1 tbsp fresh thyme leaves
Kosher salt and black pepper

DIRECTIONS:

Heat oven to 375° F. On a large rimmed baking sheet, toss the Brussels sprouts and grapes with the oil, garlic, thyme, 1/2 tsp salt and 1/4 tsp pepper. Turn the sprouts cut-side down and roast until golden brown and tender, 20-25 minutes. The red grapes and the green sprouts make for an appealing presentation. And surprisingly delicious!

RICH FELDMAN is the University Professor of Philosophy, President 2018-2019

During this season of “thanks,” Andrea and I are grateful that we have ways, imperfect as they are, for staying in touch with family, friends, and colleagues during these difficult times.

Soups



Chad Martinovich's

CROCKPOT BUFFALO CHICKEN CHILI

NUMBER OF SERVINGS: 8 **PREP TIME:** 10 minutes **COOK TIME:** 4 hours

INGREDIENTS:

2 lbs ground chicken
2 cups chopped onion
2 cups chopped carrot
2 cups chopped celery
8 oz can chicken stock
2 cans Great Northern Beans
 $\frac{2}{3}$ cup buffalo wing sauce
3 tbsp ground cumin
3 tbsp chili powder
Sharp cheddar cheese, shredded
Sour cream

DIRECTIONS:

Brown the ground chicken and place in crockpot. In the same pan, sweat vegetables until softened, and add to the chicken. Rinse the Great Northern Beans and add to the crockpot. Pour in the chicken stock, stir. Add the buffalo wing sauce, cumin and chili powder (adjust quantities to your taste preferences. For a hotter chili, consider adding chopped jalapenos or Tabasco sauce.) Cook for 4 hours on low.

To serve, top with shredded cheddar and sour cream.

CHAD MARTINOVICH is the Head Football Coach at the University of Rochester.

During this season of "thanks," I am most thankful for both my family at home and our extended football family, whom I feel incredibly fortunate to be working with on the field safely while continuing our CLIMB.



Jessica Marten's

JOANIE'S BEAN SOUP

NUMBER OF SERVINGS: 4-6 **PREP TIME:** 15 minutes **COOK TIME:** 1 hour

INGREDIENTS:

1 medium onion, finely chopped
2 cloves garlic, minced
1 can crushed tomatoes
2 cans cannellini beans
1 cup chicken stock
1 ham steak
Small pasta of your choice

DIRECTIONS:

This simple recipe was my mother's. To me, it is the ultimate comfort food. And it freezes well, so I usually double, triple, or quadruple the recipe when I make it.

Saute onion in olive oil until soft. Add garlic and saute 3-5 minutes. Before the garlic browns, add crushed tomatoes, beans, stock, and ham. Simmer and cook until flavors meld and soup thickens. Remove the ham steak, cut into small pieces and return to soup.

Serve the soup over small pasta. I like ditalini best, but small shells or elbows work as well.

JESSICA MARTEN is the Curator in Charge/Curator of American Art at the Memorial Art Gallery of the University of Rochester.

During this season of "thanks," I am grateful for the ability to work from home. Greeting my son as he gets off the bus at the end of the school day and having the chance to eat lunch with my daughter and husband – I am cherishing those moments. They're one of many silver linings I am choosing to focus on in this otherwise cloudy year.

Desserts



Dee Dee Rutigliano's

RICCIARELLI

SOFT ALMOND PASTE COOKIES FROM SIENA, ITALY

NUMBER OF SERVINGS: 48 **PREP TIME:** 30 minutes **COOK TIME:** 12-15 minutes

INGREDIENTS:

1 cup of unroasted almonds
1 lb of almond paste
1 large egg white
½ tsp of baking powder
1 tsp of vanilla
Confectioners' powdered sugar

DIRECTIONS:

In a food processor, grind the almonds into a fine powder. In a mixer, combine almonds, almond paste, egg white, baking powder, and vanilla on the lowest speed. Thoroughly mix. Dough should be firm.

Shaping: Transfer dough to a powdered sugared surface. Use the powdered sugar to keep your hands and the surface from becoming sticky. Break off pieces of the dough and roll into logs about 1-inch in diameter. Slice the logs at 2-inch intervals. Shape each piece into a diamond. Place each ricciarelli on a parchment lined baking sheet. When finished, sift powdered sugar over all the cookies.

Baking: Pre-heat oven to 300° F. (Be careful about using a convection setting if your oven has one, the cookies may get too brown.) Bake until the tips are ever so lightly tan—about 12-15 minutes. You want these to be soft on the inside. If you love almonds, then you will never be the same after these!

**These happen to be gluten free! These can be vegan if you replace the egg white with a Flax Egg. Flax Egg recipe: 1 Tablespoon of Ground Flax Seed and 2 ½ tbsp of Water. Add ground flax seed to water and stir. Let rest 5 minutes to thicken. Add to recipe in place of egg white.*

DEE DEE RUTIGLIANO, MS, RN is an Instructor of Clinical Nursing in the School of Nursing.

During this season of "thanks," I am most grateful for having a healthy family, a wonderful place to work, and the opportunity to engage with our magnificent nursing students!



Terry Gurnett's

SCAWN-IRISH BUTTERMILK CAKE

NUMBER OF SERVINGS: 4-6 **PREP TIME:** 15 minutes **COOK TIME:** 1 hour

INGREDIENTS:

4 cups flour (sifted)
1 cup sugar
½ lb butter (2 sticks)
1 tsp salt
1 tsp baking soda
1 cup raisins
2 cups buttermilk

DIRECTIONS:

Cut butter into dry ingredients. Add raisins then buttermilk. Gently stir. Pour into 8" square pan. Bake at 350° F for 1 hour—test for “doneness.”

This is my mother's recipe. Nearly heaven when eaten warm out of the oven.

TERRY GURNETT '77 *is the Associate Director of Athletics at the University of Rochester.*

During this season of “thanks,” I’m simply grateful that my family is healthy and happy.



Adrienne Morgan's

VERONA'S BANANA PUDDING

NUMBER OF SERVINGS: 6–8 **PREP TIME:** 15 minutes **COOK TIME:** 2 hours

INGREDIENTS:

1 egg
 $\frac{3}{4}$ cup of sugar
1 tsp butter
1 can Carnation evaporated milk
 $\frac{3}{4}$ can of water from evaporated milk
2 tbsp flour
1 tsp vanilla
3-4 bananas (ripe)
1 box of Nilla wafers

DIRECTIONS:

In pan, add egg and sugar. Stir with a whisk until creamy. Slowly add flour. Turn on heat to medium. Slowly add milk and water, then vanilla. Stir until thick (about $\frac{1}{2}$ hour.)

In bowl, layer vanilla wafers, bananas, vanilla wafers, bananas. Pour in half of cream sauce. Then follow with layers of vanilla wafers and bananas, topping with rest of cream.

Cover bowl with plate and let sit for a few hours.

This is a recipe handed down from my Nana to my mother Verona. It is my favorite dessert that was made and shared on special occasions. I love eating it warm or cold. Eating it brings back wonderful family memories.

ADRIENNE MORGAN is the Associate Vice President for Equity and Inclusion.

During this season of "thanks," I am grateful for my family. Although we are living during a challenging time, my mother, sisters, husband, children, and grandchildren are safe, healthy, and thriving. I am grateful to work with amazing colleagues who have the vision and ability to make meaningful change in the lives of others.

Cocktails



Nora Rubel's

SAZERAC COCKTAIL

NUMBER OF SERVINGS: Makes one perfect cocktail **PREP TIME:** 15 minutes

INGREDIENTS:

2 oz rye whiskey
2 dashes Peychaud's bitters
2 dashes Angostura (optional, but worth it)
Sugar cube
Absinthe
Lemon (or orange) peel

DIRECTIONS:

Chill an old fashioned glass in the freezer for a few minutes.

In another old fashioned glass, muddle the sugar cube with the bitters and a few drops of water (or club soda).

Add the rye and a few ice cubes. Stir well until the glass feels very cold.

Take your chilled Old Fashioned glass and rinse the glass with a few drops of absinthe. Pour off the excess. (Pro-tip: if you can get a small glass spray bottle, you can spritz absinthe into the glass—no waste, no mess!)

Strain the contents of the first glass into the other. Garnish with a lemon or orange peel.

The Sazerac is a local New Orleans variation of a cognac or whiskey cocktail, named for the Sazerac de Forge et Fils brand of cognac brandy that served as its original main ingredient.

NORA RUBEL is the Jane and Alan Batkin Professor of Jewish Studies and the Chair, Department of Religion and Classics.

During this season of "thanks," I'm most grateful for the ability to spend time with my immediate family in a space that can accommodate us. The pandemic has forced many of us to "take to the house" and I'm grateful to find that I'm stuck with people I really like.



Andrea Cogliati's

GEORGIONI SOUR

NUMBER OF SERVINGS: One cocktail **PREP TIME:** 15 minutes

INGREDIENTS:

1 oz Campari
1 oz Aperol
1 oz Bombay Sapphire Gin
1/2 oz fresh lemon juice
1/2 oz simple syrup
3 dashes Fee Brothers West Indian Orange Bitters
2 dashes Fee Brothers Fee Foam (alternatively, 1 egg white)

DIRECTIONS:

Combine all ingredients into a shaker with ice. Shake vigorously for 20 seconds, then strain into a rounded martini glass. For a true Rochester experience, garnish with a lilac blossom! If using egg white, start with a “dry shake” (no ice), add ice, and finish with a “wet shake.”

This recipe was chosen as one of the winning cocktail recipes from George Eastman's Birthday Celebration Cocktail Class held virtually this past July.

DR. ANDREA COGLIATI '14 (MS), '18 (PHD) is a Software and Systems Engineer at LighTopTech Corp, and an adjunct professor this semester at the Hajim School of Engineering.

During this season of “thanks,” I am most grateful for living in the USA, my new home for 13 years. I dreamed of the American Dream since I was a kid. America welcomed my wife and me and supported our education and research projects while also giving us opportunities, liberty, and freedom unparalleled in the rest of the world. Thank you, America!



give
thanks



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