

# THE SALONNIÈRE

I FEEL A PARTY COMING ON

## Patricia Altschul's Favorite Recipes

### ***Michael's Perfect Martini***

Place gin and vermouth (ratio: 1 to 2 or 2 to 3) in a shaker

Fill shaker with ice

Let sit

Using the Lewis ice mallet and bag, crush a new batch of ice into splinters and place in glass almost to the top – add an olive or a twist of lemon

Give the shaker two or three good shakes (if filming, do it with a flourish!) and pour into glass

Sip appreciatively

### ***Michael's Bourbon Sour Slushie***

Ingredients:

2 ounces of whiskey sour mix (preferably Master of Mixes)

1 ounce bourbon

Blend in electric blender with desired amount of ice. Place in a goblet. Garnish with a bourbon-soaked cherry and a slice of orange

### ***Caramelized Bacon***

Sinfully delicious and a party favorite.

Ingredients:

Thick center-cut bacon

Dark brown sugar

Preheat oven to 350 degrees. Press individual bacon strips in brown sugar until coated on both sides. Place on a rack and bake until brown and crispy. Remove and drain on the rack.

## ***Ham Biscuits***

Ham biscuits are a staple at any Altschul party. Below is my recipe for classic Southern buttermilk biscuits.

Ingredients:

Sliced ham (Edwards Virginia brand preferred)  
2 cups flour  
4 teaspoons baking powder  
1/4 teaspoon baking soda  
2 tablespoons Crisco  
3/4 teaspoon salt  
2 tablespoons butter  
1 cup buttermilk

Preheat oven to 450 degrees. Mix flour, baking powder, baking soda, and salt in a bowl. Add Crisco and butter until batter reaches a crumbly consistency. Add buttermilk and stir until dough forms. Place the dough on a floured surface and dust with flour. Fold the dough into itself several times and form a round that's about an inch thick. Use a biscuit cutter to cut individual biscuits. Line up on a cookie sheet. Bake fifteen to twenty minutes, until golden. When the biscuits have cooled, slice them open, and fill with ham

## ***Pimento Cheese, the "caviar" of the South***

I love pimento cheese, and so does everyone else. Whip up a bowl and serve it on celery (my favorite), on crackers, or on Wonder Bread, tea sandwich style.

Ingredients:

8 ounces good quality, extra sharp cheddar cheese, freshly grated  
½ cup softened cream cheese  
½ cup jarred pimento  
4 tablespoons Duke's mayonnaise  
Pinch garlic powder  
Salt and pepper to taste

Mix all ingredients by hand in a bowl until smooth. Use any way you like or refrigerate in a tight-lidded container. This will stay fresh for about a week.

To read more about Patricia's entertaining style, visit <http://thesalonniere.com/patricia-altschul/>