



C E L E B R A T E
S T O R Y

A TOAST TO OUR FINALISTS

Try your hand at these signature
celebration suggestions



Celebrate Story and the Colorado Book Awards with a signature drink, recipe courtesy of BookBar, and some snack recipes from this year's pictorial finalist *The Aspen Cookbook: 100+ favorite recipes from local chefs and restaurants*. Try your hand at creating, then enjoy them during the awards celebration and be ready to raise your glass in toast to all our Colorado authors, editors, illustrators, and photographers!

CENTENNIAL STATE SPRITZER

From our partners at Book Bar!

- 1 bag Teatulia hibiscus iced tea
- 1 bottle dry white wine (we prefer Shania Organic White Blend)
- 1 bottle of sparkling Rosé for bubbles (we prefer Gruet Sparkling Rosé)
- Rosemary for garnish

Steep tea bag in wine for 4-8 hrs in the fridge and then remove bag.

To serve: fill one tumbler with ice, fill to about 3 fingers from rim with Hibiscus Wine and then top with sparkling rosé.

Slap a sprig of rosemary in your palm to release the oils and aroma and float on top.

Voila! A perfect summer cocktail!



HOW TO PREPARE A CHARCUTERIE BOARD

from our finalist *The Aspen Cookbook*

CHEESES

Medium Platter

(serves 15-20): 3 cheeses

Large Platter

(serves 25-30): 5 cheeses

- Mix it up with different shapes, sizes, textures, and flavors from a variety of milks
- Set out 1 hour before serving

GARNISH

Rosemary sprigs or a blood orange cut in half fill up space on the board, adding pops of color

CHARCUTERIE

- Prosciutto, Soppressata, Mortadella
- Choose 1-2 ounces of each
- Form circular meat into "flowers" by folding them in half, then in half again
- Arrange tightly to maintain shape

CREATE A FOCAL POINT

- Choose a round wheel, such as cow's milk Haystack Mountain Cashmere Brie
- Crumble toasted nuts and drizzle honey on top for a personalized touch



JIMMY'S FAMOUS JUMBO LUMP CRAB CAKES

From our finalist *The Aspen Cookbook*

INGREDIENTS

- 1 pound jumbo lump blue crab meat *
- ¼ cup mayonnaise or homemade aioli
- 2 teaspoons Old Bay seasoning
- 3 scallions, dark and light green parts only, finely chopped
- 1½ tablespoons chopped fresh basil
- 1 large egg
- 3-4 tablespoons fine breadcrumbs **
- Salt
- Freshly ground black pepper
- Olive oil
- Microgreens, to garnish (optional)

COCKTAIL SAUCE (MAKES ABOUT 1 CUP)

- 1 cup tomato ketchup
- 1 tablespoon prepared horseradish
- ¼ teaspoon ground black pepper
- ¼ teaspoon chili powder (to taste)
- Small pinch cayenne (to taste)
- 1 tablespoon lemon juice
- Salt

* Frozen crab is fine, but will be watery when defrosted. Be sure to drain it well.

** Less is more: Use just enough breadcrumbs to bind the crab meat.

MAKES 4 CRAB CAKES (4-OUNCES EACH)

Prepare the Crab Cakes

- Pick over crab meat to remove any shells. Be gentle to ensure tender lumps of crab do not fall apart.
- Transfer carefully to a medium bowl.
- In a small bowl, mix together mayonnaise, Old Bay, scallions, basil, and egg. Scrape mixture into bowl with crab meat. Mix gently by hand (do not rinse hands before next step).
- Gradually sprinkle in 3 tablespoons breadcrumbs and mix gently. Add more breadcrumbs, only if necessary, to bind mixture.
- Chill crab mixture 30 minutes before forming cakes (or up to 4 days before cooking).
- Mix the Cocktail Sauce
- Combine all ingredients except salt in a small bowl until smooth. Season with salt, if necessary, and adjust spice, if desired.
- Refrigerate sauce until ready to serve or up to 2 weeks.

Cook the Crab Cakes

- Preheat oven to 400°F with rack in middle position. If not using an ovenproof skillet to sear crab cakes, line a baking sheet with foil.
- Divide crab mixture into quarters. Mold each quarter together by hand, pressing gently, to create 4 cakes total.
- Place an ovenproof skillet over medium-high heat. Apply a small amount of olive oil on both sides of each crab cake. Season lightly with salt and pepper. When skillet is hot, sear cakes until golden brown. Use a wide spatula to gently and carefully flip them over.
- Place skillet in preheated oven (or gently transfer crab cakes to foil-lined baking sheet). Bake about 5 minutes or until crab cakes are heated through.
- Garnish with microgreens, if using, and serve immediately with Cocktail Sauce.



SWEET AND SOUR EGGPLANT SERVES 10

From our finalist *The Aspen Cookbook*

SWEET AND SOUR SAUCE MAKES 1½ QUARTS

- 4 cups granulated sugar (900g)
- ¼ cup + 3 tablespoons light corn syrup (150g)
- 12½ ounces water (375ml)
- Candy or deep-fry thermometer
- ⅔ cup - 2 teaspoons soy sauce (150g)
- ¾ cup Chinese red vinegar (175g)
- ½ cup fermented soybean paste (105g)
- ¼ cup + 1¼ teaspoons Chinese black vinegar (65g)
- 2 tablespoons + 1 teaspoon hot broad bean paste (50g)
- 2 teaspoons minced fresh ginger
- 3 tablespoons minced fresh garlic
- 1 teaspoon kosher salt
- 1¼ teaspoons Sichuan peppercorns, ground
- 2 teaspoons toasted sesame oil

EGGPLANT

- 3 large eggplant, cut into 1½-inch cubes
- Kosher salt
- 13½ ounces water (400 ml)
- 2¾ teaspoons (scant) xanthan gum (9g)
- ⅓ cup + 1 tablespoon rice flour (45g)
- ⅓ cup + 1 tablespoon tapioca flour (45g)
- Peanut or canola oil, for frying
- Sliced Fresno peppers, to garnish
- Sesame seeds, to garnish
- Cilantro, to garnish
- Crispy shallots, to garnish

PREPARE THE EGGPLANT

- Toss eggplant lightly with salt. Place in a large colander set over a large bowl. Drain 2 to 6 hours, refrigerated, to remove moisture and eliminate bitterness.

Simmer the Sweet and Sour Sauce

- Combine sugar, corn syrup, and water in a 3-quart saucepot over medium-low heat. Cook to 235 °F, stirring down occasionally as mixture will bubble up.
- Meanwhile, combine remaining ingredients in a medium bowl. Add to pot when sugar mixture reaches 235 °F.
- Simmer 1 hour, stirring occasionally.
- Sauce may be refrigerated up to 1 week or frozen indefinitely.

Fry the Eggplant

- Using a blender, blitz water, xanthan gum, and teaspoon salt until thickened. Add flours and blend until combined.
- Heat at least 3 inches oil in a wide, deep saucepan over medium heat to 350 °F.
- Using paper towels or a clean kitchen towel, pat salted eggplant dry. Coat eggplant in batter. Working in batches, carefully drop into hot oil, taking care to not crowd pan. When eggplant is puffed and crispy (it will not turn golden), remove with a heatproof slotted spoon or strainer.

Assemble the Dish

- Toss crispy eggplant with a few spoonfuls of sauce in a small bowl until just coated. (Do not add all of the sauce at once; there will be a lot left over.)
- Transfer eggplant to a serving dish. Garnish with Fresno peppers, sesame seeds, cilantro, and crispy shallots.

