

*Salt & Honey's
Holiday Hosting Guide*



Mulled Wine

Five Servings

Ingredients

1 750ml bottle of favorite red wine
1 orange
2 cinnamon sticks
8 cloves
1 star anise
2 tbsps dark brown sugar

Method

In a medium saucepan, combine the spices, sugar, and wine.

Use a vegetable peeler to remove two large strips of orange zest and add them to the saucepan. Place the saucepan on the stovetop over medium-low heat. Bring the mixture to a gentle simmer (do not boil).

Once simmering, reduce the heat to low and allow the mixture to heat gently for 20 minutes. This infuses the wine with the flavors. Carefully remove all the spices and orange zest from the saucepan.

Serve the warm mulled wine immediately, garnished with a fresh orange slice and a cinnamon stick.

Cherry Pomegranate

Fizz

Four Servings

Ingredients

1 cup cherry pomegranate juice
6 sprigs fresh rosemary, divided
 $\frac{3}{4}$ cup plain sparkling water
4 tps pomegranate arils

Method

In a small saucepan, combine 2 sprigs of rosemary with cherry pomegranate juice and heat on low until mixture reaches a gentle simmer. Once the pot reaches a simmer, remove from the heat and allow to cool to room temperature. Once cooled remove the rosemary sprigs from the infused juice, using a fine mesh strainer.

To build the mocktail, fill 4 individual low ball or rocks style glasses with ice. Then pour $\frac{1}{4}$ cup of infused juice into individual glasses, top with sparkling water. Garnish each mocktail with 1 teaspoon of pomegranate arils and 1 sprig of rosemary.

Recipe Notes: Can swap sparkling water with sparkling wine for an alcoholic beverage.



Coconut Eggnog

Twelves Servings

Ingredients

1 whole coconut, water drained, meat shredded

2 15-ounce cans coconut milk

2 12-ounce cans evaporated milk

2 14-ounce cans sweetened condensed milk

2 15-ounce cans of coconut cream

½ tsp good vanilla extract vanilla extract

2 tsps ground cinnamon

2 cinnamon sticks

½ tsp nutmeg

white rum, to taste, optional

¼ cup to ½ cup sugar, to taste

Method

Pulverize the coconut meat in a food processor or blender until it forms a thick pulp. Place a fine-meshed sieve lined with cheesecloth over a large mixing bowl.

Add the coconut pulp to the cheesecloth and strain the liquid, pressing and squeezing to extract as much flavor as possible.

Remove the strained pulp from the cheesecloth, add a little water to it, and repeat the straining process two more times to ensure maximum flavor extraction.

Once the coconut liquid is strained (or if omitting the fresh coconut step), add the following to a large mixing bowl: the strained coconut liquid, coconut milk, evaporated milk, sweetened condensed milk, and coconut cream.

Stir well to combine all the milks. Add the vanilla extract, ground cinnamon, cinnamon sticks, and nutmeg to the mixture.

Stir until the spices are evenly distributed. Before adding the rum, taste the mixture to get a baseline for sweetness. Add white rum to your desired quantity (this is optional).

Adjust the final sweetness by adding sugar, a small amount at a time (from ¼ cup up to ½ cup), until it meets your taste preference.

Chill the eggnog mixture for at least 1 hour, preferably overnight. Serve cold and enjoy!

Recipe Notes:

Add water to blender or food processor to help with processing the coconut meat.

For a more intense flavor, we recommend using the fresh coconut, however you can omit this step.

We recommend sourcing “Coco Lopez” for the can of cream coconut, which can be found in the hispanic aisle of the grocery store.



Antipasti Skewers

Yield: *Twenty Skewers*

Dressing Ingredients

½ cup olive oil
3 tbsps lemon juice
2 tpsps Dijon mustard
1 tbsp finely chopped
parsley
Kosher salt and pepper to
taste

Skewer Ingredients

40 pieces of fontina
cheese (1-inch cubes)
40 Castelvetrano olives
20 slices of prosciutto
20 (6-inch) bamboo
skewers
1 tbsp chopped parsley
for garnish

Method

Whisk together the lemon juice, Dijon mustard, parsley, salt, pepper, and olive oil in a small bowl until combined. Set aside.

Trifold a slice of prosciutto lengthwise. Thread one end of the folded prosciutto onto a bamboo skewer. Add an olive, looping the prosciutto over it. Add a cube of cheese, looping the prosciutto over it.

Repeat the olive and cheese steps once more (olive, then prosciutto loop, then cheese). Finish by threading the remaining end of the prosciutto over the last cube of cheese.

Drizzle the finished skewers with the dressing and garnish with chopped parsley.



Deviled Eggs

Yield: *Twenty-Four Halves*

Ingredients

12 large eggs
2 tps Dijon mustard
1 tbsp good quality mayonnaise
3 tps unsalted butter, melted and cooled
4 slices cooked thick cut bacon, minced
2 fresno chiles, sliced
½ cup apple cider vinegar
½ cup water
1 tbsp Kosher salt, plus more to taste
1 tbsp granulated sugar
Ground black pepper to taste

Method

Bring a large pot of water to a rolling boil. Gently lower the 12 eggs into the boiling water using a slotted spoon. Boil the eggs for exactly 10 minutes. Prepare a bowl of cold water and ice. Use the slotted spoon to immediately transfer the eggs from the boiling water into the ice bath.

Let the eggs cool for about 5 minutes until they are comfortable to handle. To peel, gently tap the base of each egg and peel it under running water to help separate the shell.

While the eggs cool, make the pickled fresno chiles by combining in a small saucepan, the vinegar, water, 1 tablespoon Kosher salt, and sugar. Heat over medium heat until the mixture comes to a simmer, stirring until the salt and sugar dissolve. Place the sliced fresno chiles in a small mixing bowl and carefully pour the hot brine over the chiles, ensuring they are fully submerged. Allow the pickled chiles to come to room temperature then place in the refrigerator until ready to use.

Cut all the peeled eggs in half lengthwise. Carefully scoop out the egg yolks with a small spoon and place them into the bowl of a food processor. Set aside the egg white halves.

To make the filling of the deviled eggs, combine Dijon mustard, mayonnaise, and salt (to taste) to the bowl of a food processor with egg yolks. Pulse the mixture until the yolks are broken up and the ingredients are combined. Pour in the 3 tablespoons of melted, cooled butter. Continue to blitz, scraping down the sides of the processor bowl as needed, until the filling is completely smooth and creamy.

Using a dry brush or paper towel, gently brush away any remaining yolk crumbs from the cut surface of the whites. Transfer the creamy filling into a piping bag fitted with your preferred nozzle. Pipe the filling into the egg white halves, creating a neat, mounded swirl.

Sprinkle the filled deviled eggs with minced crispy bacon, slice of pickled chile and minced fine herbs before serving.

Recipe Notes: Slightly reduce the heat if the water is jostling the eggs too much, which can cause them to crack.



Harissa Honey & Thyme Roasted Rainbow Carrots

Four - Six Servings

Ingredients

1 bunch baby rainbow carrots, trimmed and scrubbed

2 tbsps olive oil

3 tbsps harissa paste (divided)

2 tbsps honey

4 sprigs fresh thyme

½ tsp Kosher salt

¼ tsp ground black pepper

½ cup plain Greek yogurt

¼ cup toasted hazelnuts, chopped

2 tbsps pomegranate arils

1 tbsp fresh parsley, chopped

1 tbsp fresh cilantro, chopped

Method

Preheat the oven to 350°F.

In a large bowl, whisk together 2 tablespoons of the harissa paste and the honey.

Add the carrots, thyme sprigs, salt, and pepper to the bowl. Toss until the carrots are fully coated with the honey/harissa mixture. Spread the coated carrots in a single layer on a sheet tray lined with parchment paper.

Roast for 15-20 minutes, or until the carrots are tender when pierced with a fork.

While the carrots are roasting, spread the Greek yogurt evenly onto your serving platter.

Dollop the remaining 1 tablespoon of harissa paste onto the yogurt.

Using the back of a spoon, gently swirl the harissa into the yogurt to create a pretty pattern.

Once the carrots are out of the oven, transfer them to the serving platter on top of the swirled yogurt.

Sprinkle the toasted hazelnuts, pomegranate arils, parsley, and cilantro over the top. Serve immediately.



Stuffed Winter Squash

Four Servings

Ingredients

2 acorn squash, halved and deseeded
3 tbsps of extra virgin olive oil, divided
½ cup quick cooking wild rice
1 ½ cups vegetable stock
1 cup cooked lentils, drained of liquids
1 cup diced seasonal vegetables, such as brussels sprouts, carrots, parsnips or kale
¼ cup toasted chopped pecans
¼ cup dried cranberries
2 tbsps pomegranate molasses or balsamic reduction
1 tbsp minced parsley
Kosher salt and pepper to taste

Method

Preheat your oven to 400°F. Halve the two acorn squash and scoop out the seeds. Rub the cut halves with 2 tablespoons of the extra virgin olive oil and season generously with salt and pepper. Place the squash, cut-side down, on a parchment-lined sheet pan. Bake for 25 minutes, or until the squash is tender when pierced with the tip of a paring knife.

While the squash roasts, cook the quick cooking wild rice with the vegetable stock according to the package instructions in a medium saucepan. Once cooked, fluff the rice with a fork and transfer it to a large mixing bowl. Set aside.

Heat the remaining 1 tablespoon of olive oil in a skillet over medium-high heat until simmering. Add the diced seasonal vegetables (such as brussels sprouts, carrots, parsnips, or kale) and season with salt and pepper to taste. Cook until the vegetables are browned and softened.

Transfer the cooked vegetables to the mixing bowl with the wild rice. Add the cooked lentils, toasted chopped pecans, and dried cranberries to the bowl. Mix well to combine all the filling ingredients.

Once the squash is tender, remove it from the oven. Reduce the oven temperature to 350°F. Flip the squash halves so the cavities face up on the sheet tray. Generously fill each squash half with the mixture. Return the stuffed squash to the oven to heat the filling through for an additional 15 to 20 minutes.

Remove the filled squash from the oven. Transfer them to a serving platter and garnish each one with a drizzle of pomegranate molasses (or balsamic reduction) and a sprinkle of minced parsley.



Kale & Currant Stuffed Turkey Roulade

Six - Eight Servings

Brine Ingredients

6 cups water

1/3 cup Kosher salt

1/4 cup maple syrup

1/2 cup freshly squeezed orange juice

Juice + zest of 2 limes

Zest of 1 lemon

1 lemon, halved and squeezed, add rinds to pot

4 garlic cloves, lightly smashed

1/2 bunch cilantro, rough-chopped

1 tsp whole black peppercorns

1 tsp coriander seeds

1 tsp juniper berries (optional)

2 cups ice

Filling Ingredients

1 cup baby spinach

1/3 cup lacinato kale, stems removed and shredded

1/4 cup currants

2 tbsps olive oil

Turkey

3 lbs turkey breast, butterflied

1–2 tbsps olive oil (for rubbing before rolling)

Additional black pepper, to taste

Method

Day 1

In a large stock pot, combine water, Kosher salt, maple syrup, orange juice, peppercorns, coriander, juniper berries, and the squeezed lemon halves.

Heat just until the salt dissolves (do not boil). Remove from heat and add ice to cool the mixture.

When fully cold, stir in lime zest, lime juice, lemon zest, smashed garlic, and chopped cilantro.

Submerge the butterflied turkey breast in the brine. Cover and refrigerate for 12–18 hours.

Day 2

Heat olive oil in a saute pan over medium heat until shimmering. Add kale, spinach. Add kale, spinach, currants, salt, and pepper. Sauté until wilted, about 2–3 minutes. Transfer to a tray and cool completely.

Remove turkey from the brine and pat dry thoroughly using paper towels. Lay flat on a cutting board. Brush lightly with olive oil and season with black pepper.

Spread the cooled filling evenly over the turkey. Starting from the long side, roll tightly into a cylinder. Tie securely with butcher's twine every 1 1/2–2 inches.

Refrigerate for 30 minutes to help it firm up. Preheat the oven to 375°F. Place roulade seam-side down on a parchment lined sheet pan. Roast for 45–60 minutes, or until internal temperature reaches 155–160°F.

Cover roulade with aluminum foil and rest for 15 minutes seam side down. Once rested, remove butcher's twine from the roulade, slice and serve.

Recipe Notes: The combined brine replaces both steps while delivering full flavor and moisture. Drying the turkey well before filling and rolling ensures proper browning. Always rely on a thermometer —internal temp is the best indicator of doneness.



Molasses Cookies

Yield: *Thirty-Six Cookies*

Ingredients

1 cup sugar and extra for coating
3/4 cup shortening
1/4 cup molasses
1 large egg
2 cups of flour
2 1/2 tsp baking soda
1 1/2 tsp cinnamon
1 1/2 tsp ginger
1/2 tsp ground cloves
1/4 tsp cardamom
1/4 tsp salt
pinch of black pepper

Method

Preheat the oven to 350°F.

Whisk the flour, baking soda, cinnamon, ginger, cloves, cardamom, salt and black pepper in a bowl.

Mix the sugar, shortening, molasses, and egg together in a bowl until well combined. Add the flour, baking soda, cinnamon, ginger, cloves, cardamom, salt and black pepper mix.

Stir until dry ingredients are combined and a soft dough forms.

Roll the dough into tablespoon size balls. Roll the balls in sugar. Place the balls on a baking sheet and bake for 9 to 11 minutes.

Cookies will spread and crack a little.

Allow the cookies to cool. Store in a covered container at room temperature.

Recipe Note: For easy shaping, dough can be refrigerated for 1 hour or prepared and chilled overnight.



Peanut Brittle

Yield: *Twenty - Thirty Pieces*

Ingredients

1 ½ cups shelled peanuts

¾ cup granulated sugar

4 tbsps unsalted butter

2 tbsps water

½ tsp baking soda

½ tsp salt

Method

Preheat the oven to 350°F and line a small baking sheet with parchment paper, a silicone baking mat, or lightly greased foil.

Spread the peanuts on another baking sheet and toast in the oven for 8 to 10 minutes until golden brown. Set aside to cool.

Combine the sugar, 4 tablespoons of butter, and water in a saucepan. Make sure the ½ teaspoons (each) of baking soda and salt is measured out and close by.

Bring to a boil over medium heat, stirring occasionally with a heatproof spatula, until the sugar is dissolved. Continue to cook, without stirring, but swirling the pan to keep the mixture cooking evenly until it turns a deep amber color which will take 8 to 10 minutes.

Remove from heat and immediately stir in the peanuts until well coated, then quickly stir in the baking soda and salt. Working quickly, scrape the mixture on the prepared baking sheet and spread it as evenly as possible. Set aside to cool completely.

Store in an airtight container.

Recipe Note: We recommend having help to scrape and spread the hot sugar and peanut mixture to the baking tray.



Salt & Honey

Catering + Events

About Us

At Salt & Honey, we believe every occasion should be a celebration! We are passionate about creating fun, memorable and effortless events. Located in the San Francisco Bay Area, we service all parts of the greater Bay Area from Napa to Silicon Valley.

Our approach is simple: Take the best ingredients at the height of their season and let them shine. We believe using locally sourced and sustainably raised-and-caught produce, meat and seafood creates the best meals that are satisfying for the palate and responsible for the environment. Our style is driven by the bounty of Northern California, finding inspiration in Mexican, French, Italian and Caribbean flavors.

Our dedicated team believes in sourcing seasonal ingredients, working with professional and service-oriented staff and creating simple, rustic and elegant presentations.

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