New Canaan Men's Club
Amateur Chef's
"Ode to Spring 2019"

March 21
Lapham Center
ODE TO SPRING – March 21st
5:00 pm Lapham Center

PROSECCO
APPETIZER
ROAST TENDERLOIN of BEEF
MIXED SEASONAL VEGETABLES
DESSERT
WHITE WINE

WE WILL ACCEPT UP TO 42 ATTENDEES
$25 per PERSON
MEMBERS – WIVES or SIGNIFICANT OTHERS
A Very Special Dessert
See You Next Year
Joel Pelzner
Head Chef

Sommelier & Table Setup
Rodney Chabot
Bob Dalury

Shrimp Cocktail
Jack Messert

Beef Tenderloin & Potatoes
Eric Richards
Glazed Carrots and French Beans
Mike Allocca

Special Fruit Dessert
Carol
&
Joel Pelzner

A Very Special Thanks to
Dan Eng,
Clancy Fauntleroy,
and
to all that Pitched In.
Apricot Glazed Carrots

Ingredients
- 10-12 pounds carrots, peeled and diagonally sliced
- 3 tablespoons butter, melted
- 1 large bottles of sugar free apricot preserves
- 1 teaspoon ground nutmeg
- 1 teaspoon salt
- 6 teaspoon orange zest
- 10 teaspoons fresh lemon juice
- chopped fresh parsley for garnish

Directions
1. Add carrots to a pot of lightly salted water, and bring to a low boil. Simmer until carrots are tender. Drain. Set aside until ready to dress.
2. Put melted butter in to a large pot stir in apricot preserves. Stir in nutmeg, salt, orange zest, and lemon juice. Add carrots, and stir well to coat. Warm as necessary
3. Sprinkle with chopped parsley.
A New Canaan Men's Club

DANGER MEN COOKING

Production

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