



a little kitchen with a lotta flavor!

# RED CARPET MENUS

Delicious Dishes Inspired  
by 20 Years of Oscar®  
Best Picture Nominations

Over 100 Recipes & Ideas  
for Award Winning Dishes



Annette Zito

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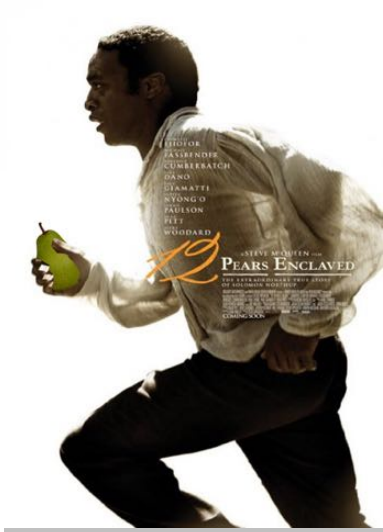
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2014

**The 86th Academy Awards® Host: Ellen DeGeneres**  
**The Dolby Theater March 2, 2014**

This marked the 20th year since I began creating signature Oscar® menus. Quite accidentally, but very pleasingly, this meal became a decadently rich feast worthy of such a milestone. I am proud to present these recipes and look forward to the next 20 years of food and fun while celebrating film excellence!



## 12 Years A Slave – 12 PEARS ENCLAVED

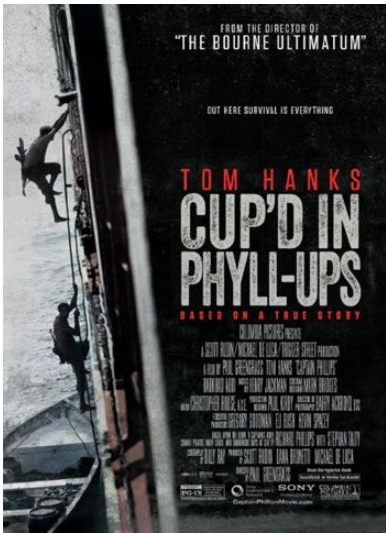
*This is an incredibly easy but amazingly rich appetizer. Feel free to change the cheese if you prefer another strong flavored variety.*

### INGREDIENTS:

- 2 pears
- 1/2 lb. truffle cheese
- 4 oz. baby arugula, rinsed
- 6 thin slices prosciutto

### DIRECTIONS:

1. Cut pears and cheese into 12 slices. Cut each piece of prosciutto lengthwise to create 12 strips.
2. To assemble, take a piece of pear, cheese, and arugula and roll in a piece of prosciutto. Repeat for all. Plate and serve.



## Captain Phillips – CUP'D IN PHYLL-UPS

*Ok... work with me... the captain was from Maine – that's lobster waters. Did I say he was a sea captain? So we're gonna fill up the phyllo cups with lobster salad!*

### INGREDIENTS:

- 1 package phyllo dough, thawed
- 1 stick butter, melted
- 2 lbs. lobster meat, shredded
- 1/2 red onion, diced
- 3-4 ribs celery, chopped
- 1/2 cup mayonnaise
- salt & pepper

### DIRECTIONS:

1. Preheat oven to 350°. Grease muffin tin.
2. Brush a phyllo dough sheet with butter. Add another sheet and brush it with butter. Repeat and build to 5 sheets. Cut into squares and fit into muffin tin cups. Continue until the tin is full.
3. Bake for about 10 minutes or until golden. Remove from oven and cool.
4. In a large bowl, combine lobster meat, onion, celery, mayonnaise, salt & pepper to taste.
5. Fill phyllo cups with lobster salad and serve.

## Philomena – PHILETMIGNON

*I love the dignity and elegance of this movie. I also love the elegance of well-prepared filet mignon with this special tarragon sauce.*

### INGREDIENTS:

- 3 lbs. filet mignon
- 4 tbsp. butter, divided
- salt & pepper
- 1 oz. brandy
- 1/2 tbsp. fresh tarragon
- 1/2 cup beef broth (substitute with drippings from the roasting pan)
- 3 oz. heavy cream

### DIRECTIONS:

1. Preheat oven to 400°.
2. In skillet on high heat, add 2 tbsp. butter and sear all sides of the meat.
3. Transfer to a roasting pan and season the meat with salt & pepper to taste.
4. Roast for about 45 minutes or until internal temperature reaches 135°. Remove and let rest for 15 minutes.
5. In a saucepan on high heat, add 2 tbsp. butter and brandy. Burn off the alcohol and add tarragon, beef broth, heavy cream, salt & pepper to taste. Stir until well blended.
6. Slice meat into 2" thick rounds. Plate with a generous amount of sauce.



## Nebraska – NEBRASKORN

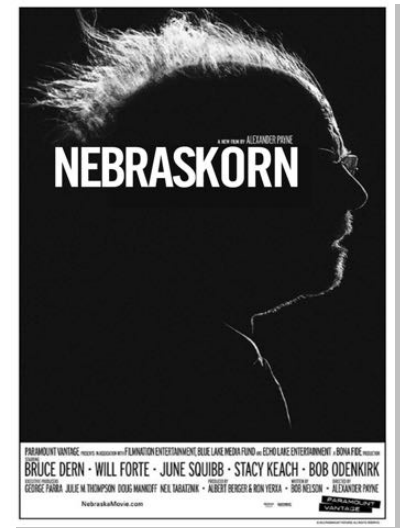
*There were other choices, but I had to go with a traditional corn dish but add a little bit of verve.*

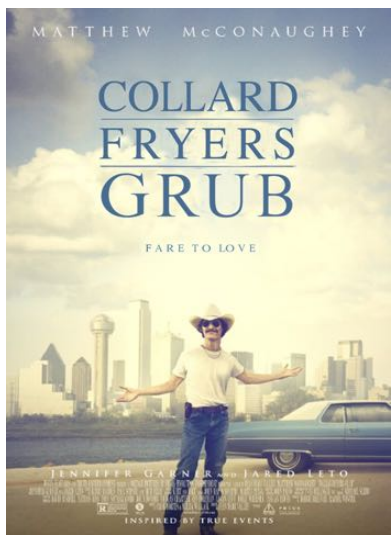
### INGREDIENTS:

- |                       |                                       |
|-----------------------|---------------------------------------|
| • 1 cup milk          | • 1 tsp. salt                         |
| • 1 tbsp. flour       | • 1 tbsp. sugar                       |
| • 1 tbsp. corn meal   | • 1 tsp. black pepper, freshly ground |
| • 20 oz. corn kernels | • 4 tbsp. butter                      |
| • 1 cup half & half   | • 1/4 cup grated Romano cheese        |

### DIRECTIONS:

1. In a saucepan over medium heat, whisk together milk, flour, and corn meal. Add in corn, half & half, salt, sugar, pepper, butter, and cheese.
2. Keep stirring until the mixture is thickened, and corn is cooked through. Remove from heat, serve hot.





## Dallas Buyers Club – COLLARD FRYERS GRUB

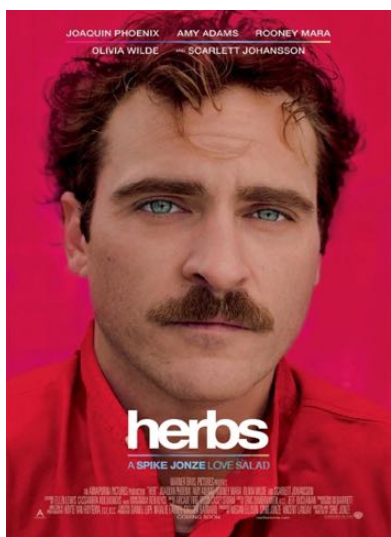
*Collard greens are an unsung vegetable hero. They have a richness that complements so many dishes.*

### INGREDIENTS:

- 2 bunch collard greens
- 4 cloves garlic, chopped
- 1/2 tsp. red pepper flakes
- salt & pepper
- juice of 1 lemon
- extra virgin olive oil

### DIRECTIONS:

1. Cut stems from collards. Clean to remove grit. Roll leaves and cut into strips.
2. In a large sauté pan, drizzle olive oil and on medium heat, brown garlic. Add collards, red pepper flakes, and salt & pepper to taste. Stir. Cover for 5 minutes.
3. Stir in lemon juice and cook for about 10 minutes until the greens are soft and tender. Serve warm.



## Her – HERBS

*A CHICKory salad with aromatic herbs dressing ... I realize very corny (well not as corny as Nebraskorn) but it's fresh and fabulous!*

### INGREDIENTS:

- 1 head chicory, washed
- 1 bulb fennel, washed
- 15 oz. mandarin oranges
- 1/2 cup extra virgin olive oil
- 1/4 cup fresh lemon juice
- 1/2 tsp. chives, minced
- 1/2 tsp. basil, minced
- salt & pepper

### DIRECTIONS:

1. Chop chicory and fennel. Place in a large bowl. Add oranges.
2. In a measuring cup, whisk olive oil, lemon juice, chives, basil, salt & pepper to taste.
3. Pour over salad, mix, and serve.

## American Hustle – AMERICAN TRUFFLE

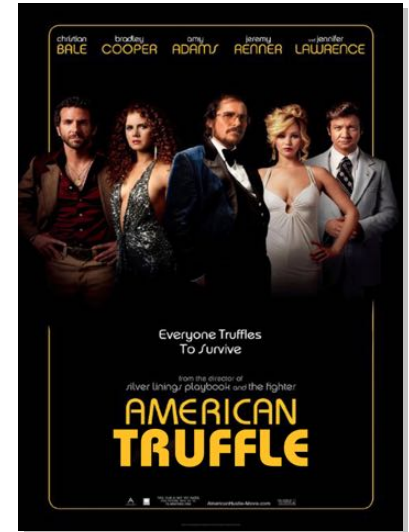
*Ahhh... the sweet days of disco! Rich and decadent... very indulgent... very easy chocolate truffles.*

### INGREDIENTS:

- 1 cup heavy cream
- 8 oz. bittersweet chocolate bits
- 8 oz. semi-sweet chocolate bits
- 1 tsp. vanilla
- 1/2 cup cocoa powder

### DIRECTIONS:

1. In a saucepan, heat heavy cream until it's just about to boil. Remove from heat.
2. Place chocolate in a large bowl and slowly pour in the hot cream, whisking the chocolate until melted and well blended. Add the vanilla. Place in the freezer for about 15 minutes.
3. Using a teaspoon, roll out small 1" chocolate balls, rolling quickly in your hands. Place on baking sheet and refrigerate for about 30 minutes.
4. Remove and roll in cocoa powder. Put on a dish and watch them disappear.



## Gravity – BAKLAVITY

*The choice of baklava for Gravity is in it's duality of being "weightless" and "heavy" in the same delectable bite. It's made with airy layers of phyllo dough and filled with a rich, dense honey and walnut delight.*

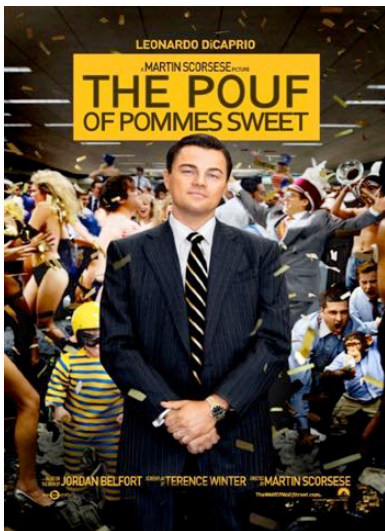
### INGREDIENTS:

- 3 sticks butter, divided & melted
- 1/4 cup sugar
- 3 cups walnuts, well chopped
- 1-1/4 cup honey
- 2 tsp. cinnamon
- 1 package phyllo dough, thawed

### DIRECTIONS:

1. Preheat oven to 350°. In a bowl, combine walnuts, cinnamon, sugar, and honey. Melt 1-1/2 sticks butter and stir into mixture. Set aside.
2. Melt remaining butter and set aside.
3. In a clean work area, take one sheet of phyllo dough (Note: Use a damp cloth to cover unused phyllo dough sheets while assembling so they won't dry out) and brush on melted butter. Fold in half lengthwise – brush on butter. Fold again in half lengthwise & brush on butter. Spoon a "healthy" teaspoon of nut mixture on each end of the "phyllo strip". Roll in both ends towards the middle and cut in half to make two rolls. Repeat with all the sheets.
4. Place rolls on an edged baking sheet – brush tops with butter. Bake for about 20 minutes and cool on rack. Serve and enjoy!





## The Wolf of Wall Street – THE POUF OF POMMES SWEET

*Yeah... putting "sweet" with this movie is not the first thought. But it's more clever than it seems. Apples, the infamous "forbidden fruit" shaped into a "beggar's purse" is the irony.*

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### INGREDIENTS:

- 3 granny smith apples, cored and peeled
- 1 red delicious apple, cored and peeled
- 1/3 cup sugar
- 1/2 tsp. cinnamon
- 1 package puffed pastry, room temperature
- 2 cups confectioners sugar
- 2 tbsp. milk

### DIRECTIONS:

1. Preheat oven to 400°.
2. Cut apples into small chunks and place in a bowl. Toss with sugar and cinnamon. Set aside.
3. On a lightly floured surface, roll out pastry sheets to 12" x 12" and cut into four squares.
4. Spoon a heaping tablespoon of apples into the center of one square. Gather the ends towards to top and twist closed. Add a couple of small slits and place in a greased muffin tin. Repeat until you've used all the dough and apples.
5. Bake for 12-15 minutes or until they are golden brown. Let cool in pan for 5 minutes before placing on cooling rack.
6. Mix confectioners sugar and milk in a small bowl to make icing. Drizzle the "neck" of the pouf with icing and let dry. Serve and enjoy.

*My personal party night food photos:*







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## ABOUT THE AUTHOR

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A native New Yorker, Annette was born into the food business, even rolling meatballs for her dad's catering jobs by the age of 5! From her family's beloved Bronx neighborhood deli, Nancy's Delicatessen, and Manhattan restaurants, to the wholesale produce industry, she knows food. Although she pursued and enjoyed a career in marketing/advertising, she never lost her zest for cooking, entertaining, and all things food. She switched gears to join the family produce business before creating KitchAnnette™. Her passion is to show how engaging and easy the kitchen can be.

Annette launched JUICE THIS® Perfectly Portioned Produce Packs in July 2013. She also writes the blog, KitchAnnette™ “Dishin’ the Dish” and is developing new kitchen products.

She lives in New York.



Twenty years ago, Annette Zito hosted a casual Academy Awards® viewing party that has become a highly anticipated annual event featuring her clever twists of Oscar®-nominated Best Picture movie titles transformed into meal extravaganzas. Over the years, the party has continued to be as entertaining as the show.

Walk the red carpet with Annette as she shares her passion for cooking and entertaining, intertwined into a festival of mouth-watering recipes and tips for creating an award-winning evening. Annette's animated anecdotes will inspire you to accolades of your own.

Annette is KitchAnnette™ - she authors the blog "Dishin' The Dish" and her "little kitchen with a lotta flavor" has created the JUICE THIS® line of Perfectly Portioned Produce Packs for fast, delicious juicing.

For more, go to  
[KitchAnnette.com](http://KitchAnnette.com)

