

Greenwich

FEBRUARY 2020

LifestylePubs.com/Greenwich

L I F E S T Y L E ™



WHAT TO DO THIS VALENTINE'S DAY



RECIPES, A GIFT
GUIDE & MORE TO
IMPRESS YOUR
SPECIAL SOMEONE

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A SPECIAL DISH TO SHARE WITH A SPECIAL SOMEONE



A DELICIOUS RECIPE FROM
MARCIA SELDEN CATERING



WITH A HISTORY AS RICH AND FLAVORFUL AS ITS GOURMET CREATIONS, MARCIA SELDEN CATERING IS A FAMILY-RUN GROUP OF FIRST-CLASS FOODIES, SERVICING NEW YORK AND CONNECTICUT'S MOST LUXURIOUS EVENTS — AND IT ALL STARTED IN MARCIA'S KITCHEN MORE THAN 40 YEARS AGO. Marcia, her daughter Robin, and her son Jeffrey lead a savvy squad of culinary gurus and party perfectors who believe the belly rules the mind, and that the best way to kick off a party is to toast over a custom-made cocktail. Whether it's a low-key clambake or the wedding of the century, MSC creates inclusive, memorable feasts of any celebration, matched with polished, personalized service that makes everyone feel like part of the family. Marcia Selden Catering services the bold and the epicurious — and anyone looking to commemorate a big day in style, without all the stress. With MSC everything is always taken care of, always memorable, and always a party!

Looking to impress your significant other with a home cooked meal? The team at Marcia Selden Catering shared this amazing recipe for Short Ribs Beignet Truffles with us!



short ribs beignet truffles

INGREDIENTS

- + 2 tbsp. oil
- + 3 three-inch short ribs
- + 1 carrot, chopped
- + 1 rib of celery, chopped
- + ¼ cup tomato puree
- + 1 cup red wine
- + 1 bay leaf
- + 2 sprigs parsley
- + 4 sprigs thyme
- + 4 sprigs rosemary
- + 1 pint beef stock
- + 1 tbsp butter
- + 1 T each salt and freshly ground black
- + ½ cup Pickled Red Onion (keep aside till after short ribs are cooked)

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BATTER RECIPE

- + 2 cups Bisquick
- + 2 eggs
- + 1 cup milk

METHOD

01 In a very hot pan, heat oil and brown short ribs on all sides. Remove ribs and set aside. Reserve. Add vegetables and brown over medium heat until well darkened. Add tomato puree and cook, stirring occasionally, for 5 minutes. Add red wine and deglaze pan. Add the herbs, the beef stock and the reserved short ribs and return to a boil. Reduce the heat to a simmer and cook until meat is tender (three to four hours, adding additional stock if necessary).

02 Strain sauce but do not press on vegetables. Cool. Once cooled pulse in KitchenAid to leave beef a little chunky. Fold in pickled red onions.

03 Scoop 1 Tablespoon of short rib mixture and roll into truffle sized balls. Place on parchment or wax paper lined sheet pans. Repeat until all the mixture is used. Freeze the short rib balls till hard (approximately 1 hour). Mix the batter recipe, making sure to whisk it well so that there are no lumps in the mixture. Dip the short rib balls into the batter and fry till golden brown. Enjoy!

