

HOMEMADE HOLIDAY HOT CHOCOLATE

Rich, cozy, & made with real dark chocolate.

 Serves 3-4

INGREDIENTS

2 cups whole milk
1 cup heavy cream
1 cup bittersweet or dark chocolate chips
2 tbsp cocoa powder
1-2 tbsp honey (to taste; local preferred)
Splash of vanilla extract or vanilla bean syrup

Whipped cream (for garnish)
Crushed candy canes (for garnish)

DIRECTIONS

1. In a saucepan, combine milk and heavy cream. Bring to a boil, then reduce to medium heat.
2. Add dark chocolate chips and stir until melted.
3. Add cocoa powder and whisk until smooth and fully incorporated.
4. Stir in honey and a splash of vanilla. Continue heating over medium heat, stirring to prevent chocolate from sticking or burning.
5. Once the hot chocolate reaches a gentle boil and everything is incorporated, remove from heat.
6. Pour into festive mugs. Top with whipped cream, crushed candy cane, and extra chocolate if desired.



Serve warm & enjoy the rich holiday flavor!

CHEF'S

TABLE

AT ELIM PARK

TIP FROM CHEF TONY
Use **local honey** instead of sugar for a healthier, more natural sweetness.



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JUMBO SHRIMP GARLIC SCAMPI

Bright, buttery, and always a crowd favorite.

 Serves 6-8 as an appetizer or 3-4 as a light entrée

INGREDIENTS

1 lb jumbo shrimp, peeled and deveined
2 tbsp olive oil (add more if needed)
Salt
6-8 garlic cloves, thinly sliced
1-2 tbsp capers
1/4 cup white wine

Juice of 1/2 lemon
2-3 tbsp cubed butter
2-3 tbsp Fresh Parsley, chopped
Toasted ciabatta bread (for serving)

DIRECTIONS

1. Heat olive oil in a pan over medium-high heat (hot but not smoking).
2. Add shrimp to the pan — it should sizzle immediately. Season generously with salt.
3. Allow shrimp to sear on one side until they begin turning pink and curling slightly. Flip and cook briefly.
4. Add sliced garlic and capers. Cook until the garlic becomes lightly golden and fragrant.
5. Add white wine to deglaze the pan, followed by fresh lemon juice and chopped parsley.
6. Add butter cubes and let them melt, emulsifying into a smooth sauce.
7. Simmer for 1-2 minutes until the sauce thickens and the shrimp are fully cooked.
8. Serve over toasted ciabatta bread to soak up the sauce.



**CHEF'S
TABLE**
AT ELIM PARK



TIP FROM CHEF TONY

*Use as a **base recipe** — can add olives, roasted peppers, or even toss with pasta.*



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CREAMY CHESTNUT RISOTTO

A dish that tastes like the holidays.

 Serves 3

INGREDIENTS

1 1/2 cups Arborio rice
Olive oil
1 small Spanish onion, finely diced
2 tbsp butter
(plus 1-2 tbsp for finishing)
1/2 cup white wine
1 cup chopped cooked chestnuts

4-5 cups hot vegetable or chicken stock
1-2 fresh sage leaves, finely chopped
Chestnut purée (optional)
Freshly grated Parmesan cheese
Salt & pepper
Parsley (for garnish)

DIRECTIONS

1. Heat olive oil in a pan and add the finely diced onion. Cook gently until translucent.
2. Add butter, then stir in the Arborio rice. Toast the rice for several minutes until lightly golden and coated in fat.
3. Add white wine and cook until nearly evaporated.
4. Add chestnuts and a pinch of sage. Stir to combine.
5. Begin adding hot stock one ladle at a time, stirring constantly. Allow each addition to absorb before adding the next.
6. Continue stirring and adding stock for about 18-20 minutes, until the rice is al dente and creamy.
7. Stir in 1 spoonful of chestnut purée for added richness.
8. Finish with 1-2 tbsp butter, fresh Parmesan, and parsley. Mix until smooth and creamy.
9. Plate immediately and garnish with extra Parmesan.



TIP FROM CHEF TONY

Never add cream; creaminess comes from patience. By stirring constantly — the rice releases its own starch to create creamy risotto.

CHEF'S

TABLE

AT ELIM PARK



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