

The Dining Diva
Husband-Catching Supper

Culinary Countdown!

4 Days Before: Follow up on RSVPs of other guests if you want, but there is only one who really matters, right?

3 Days Before: Gather and make ready all table linens, dishes, flatware, glasses, serving utensils, and salt and pepper grinders; plan for or order centerpiece; decide on all beverages.

2 Days Before: Edit grocery list; shop for all items, including wines, spirits, and liqueurs.
Set the table—completely!

1 Day Before: Prepare all salad vegetables except avocado; fry bacon and store in separate zip-top bags in refrigerator.

Cook and slice brisket; refrigerate in pan you will reheat in; make sauce. Make Green Chile Rice ready for the oven, cover tightly, and refrigerate. Make the Chocolate Sheath Cake; cover tightly.

Get-Your-Man Day! Prepare to make him yours.

Mid-day: Cut cake and place on dessert plates; cover tightly.

1½ Hours Before: Remove Brisket and Sauce from refrigerator.

Remove Green Chile Rice from refrigerator.

1 Hour Before: Preheat oven to 350°.

45 Minutes Before: Put Green Chile Rice in the oven, covered, for 30 minutes; uncover and bake 15 more minutes.

Put brisket in to heat 15 minutes after rice goes in the oven.

Heat sauce for brisket; assemble salad; serve dinner.

Serve cake (wonderful with ice cream).

Repeat meal as needed for desired results

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Shopping List

For 8 people

Produce

- 2 Heads Fresh raw broccoli
- 1 Pint Cherry or grape tomatoes
- 8 oz Sliced button mushrooms
- 8 oz Sliced button mushrooms (*optional for brisket*)
- 1 Large Avocado
- ½ Small Red onion
- 2 Onions
- 1 or 2 Fresh jalapeno peppers
- ½ Cup Fresh minced parsley or cilantro

Dairy & Eggs

- 1½ Cups Unsalted butter
- 6 Tbsp Milk (*2% or whole*)
- ½ Cup Buttermilk
- 1 Cup Sour cream
- 2 Eggs

Cheese & Deli

- 1 Cup Grated Monterey Jack cheese
- 1½ Cups Grated cheddar cheese

Meat & Fish

- 8 oz Bacon
- 1 Whole Beef brisket

Canned Vegetables & Fruits & Dried Fruits

- 1 (7-oz) Can Diced green chilies
- 1 box Lipton Beefy Onion Soup Mix (*2 envelopes*)

Pasta, Grains, Cereal

- 1½ Cups Regular long grain rice

Baking, Spices, & Nuts

2 Cups Sugar
1 lb Powdered sugar
2 Cups Flour
2 tsp Pure vanilla extract
8 Tbsp Unsweetened cocoa powder
1 tsp Baking soda
1 tsp Ground cinnamon
1 Cup Coarsely chopped pecans
Celery seed
Worcestershire powder
Garlic powder
Onion powder
Worcestershire sauce

Condiments

½ Cup Vegetable shortening (*I use Crisco*)
1½ Cups Ranch dressing (*I use Marie's but pick your favorite*)
1½ Cups Barbecue sauce (*your favorite*)

Wine

Cabernet Sauvignon or a Full-Bodied Merlot
(*optional bottle of wine*)