University Club Connector
May 2020

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Happy Mother’s Day Weekend Special

The University Club of Victoria Presents

Saturday, May 9th | 6:00pm PST

The Band BackBeat Live In Your Living Room

Connect to our Live Virtual Concert at
https://www.youtube.com/channel/UCwe993kAnTm0A0Gvaf5o5g/featured

In support of our feature charity, Our Place Society

Hope and Belonging

Please submit your Meaningful Donations to
https://www.ourplacesociety.com/donate

With a little help from our friends

Special thanks to DALE BAGLO BROADCAST INC.
Bored at home?

Tired of making the same old recipes?

Both our Chef Michael Allin and our Lead Bartender Adam Bonneau have created another great batch of recipes for you to try out of the comfort of your own home. These recipes can be found in the following pages.

It is important for us to stay connected at this time. Please feel free to share your creations online with us by posting a photo to either Facebook/Instagram. Be sure to tag the Club and use the hashtag #UCLUBCONNECTS
Mushroom & Fennel Soup

INGREDIENTS:
• 3 Tbsp Canola Oil (or oil of choice)
• 1 cup White Onion - diced
• 3 Cloves of Garlic
• 1 Cup Fennel Bulb - diced
• 2 Cups Cremini Mushrooms - Sliced
• 1 Medium Potato – Peeled & Diced
• 1 Bay Leaf
• 1 Tbsp Thyme
• ½ Cup White Wine
• 2 Cup Stock (Chicken or Vegetable)
• 1 Tsp Lemon Juice
• Salt & Pepper to taste

DIRECTIONS:
1. Have a medium sized pot on medium heat.
2. Add cooking oil, onions, fennel, herbs and mushrooms. Sautee until lightly golden
3. Add wine (be careful not to burn yourself as the wine will create steam!).
4. Once wine is half reduced, add stock, potato, and lightly season. Bring to a simmer and cook for 35 minutes or until potatoes are done.
5. Puree soup, add lemon juice, and adjust seasoning. Enjoy!
**INGREDIENTS:**
- 1 5lb Fryer Chicken
- 1 Medium White Onion – Sliced
- 1 Medium Stalk of Celery – Roughly Chopped
- 3 Medium Carrots – Roughly Chopped
- 1 Bay Leaf
- 1 Tbsp of Thyme
- 1 Tsp Rosemary
- 2 Cups Stock (Chicken or Vegetable)
- 4-6 Medium Potatoes (1 per person)
- Salt & Pepper to taste

**DIRECTIONS:**
- Get the slow cooker out from the back of the cupboard! This is an easy 1 pot stop with little to no attention paid to it all day.
- Put all of the ingredients in your slow cooker, making sure that the chicken breasts are facing up.
- Cook it for 7-9 Hours on Low or 5-7 hours on High. You will know when the Chicken is done when the Drumstick bone wiggles out freely.
- This Chicken will be extremely tender, so take care when dishing up out of the slow cooker.
Strawberry & Rhubarb Coulis
(Koo-lee)

INGREDIENTS:
• 1 Cup Fresh (or Frozen) Strawberries
• 1 Cup Fresh (or Frozen) Rhubarb
• ½ Cup Water (or Orange Juice)
• 1 Tsp Vanilla Extract
• Zest of ½ a lime
• Juice of ½ a lime

DIRECTIONS:
• If you are using Fresh Strawberries or Rhubarb, be sure to rinse them well and clean off ALL green tops.
• Place all ingredients except Vanilla and Lime in a small to medium sized pot.
• Bring to a simmer and allow to cook for 25-30 minutes at a low-medium heat.
• Add Vanilla and Lime in the last 5 minutes of cooking.
• Puree and strain through a fine mesh strainer (if you don’t want the strawberry seeds in it), and cool in the fridge for 2-4 hours in a shallow dish.
• Enjoy on Ice Cream, Cheesecake or with Granola and Yogurt.
VESPER

Ingredients:
• 1.5oz Gin
• 0.75oz Vodka
• 0.5oz Lillet or Cocchi Americano
• Lemon swath as garnish. (Can use a lemon twist instead).

Directions:
1. Combine all ingredients in a mixing glass with ice.
2. Stir for 10 seconds
3. Strain into a cocktail coupe (martini glass will do) using a julep strainer.
4. Place garnish on rim of glass
SOUR

Ingredients:
• 2oz of preferred spirit (Bourbon, Rye, Gin, Pisco or Rum)
• 1oz Lemon Juice
• 1oz Simple Syrup
• Egg white (about 1 egg/1oz per cocktail)
• 2 dash’s of bitters (Angostura, Regans Orange, Amargo Chuncho)

Directions:
• Place all ingredients into a cocktail shaker with ice & shake vigorously for 10 seconds
• Strain out all of the ice & shake again for 10 seconds to whip the egg white & create a healthy froth. (Pro tip: Take the coil of a hawthorn strainer off and place it in the tin for the 2nd shake in order to help whip the egg white.)
• Double strain in a large rocks glass & spritz a lemon twist for aromatics.
• Place a few drops of bitters on top of the foam and swirl with a toothpick for visual effect
Club Closure

Based on the rapidly changing Covid-19 outbreak we have made the decision to temporarily suspend all usual operations at the University Club of Victoria as of Thursday, March 19, 2020. We will reopen when the public health officials deem it safe to do so.

If you are missing us as much as we are missing you, try our new takeout service we have launched as of April 27th. We look forward to welcoming our members back to the Club. Please remember to stay home, stay well, & be kind.

Please note: Cancellation of reservations are required a minimum of 48 hours in advance of your member event reservations.

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