"My inspiration for the SAG Awards® menu was to create something fun, elegant, and easy to assemble. All three courses can be prepped a day or two in advance and served on the big night! French onion dip from scratch, short ribs made with the official SAG Awards® wine, Artist’s Red Blend, and fresh lemon butter cake—all delicious, elevated, and simple to enjoy at home. Bon appétit!"

CHEF MATT MCMILLIN
Cooper’s Hawk Executive Chef
Official Chef of the 27th Annual SAG Awards®
### Master Shopping List

#### Grocery
- Granulated sugar
- Vanilla bean paste (can use vanilla extract if paste unavailable)
- Kosher salt
- All-purpose flour
- 24 oz + powdered sugar
- Extra virgin olive oil
- Ranch powder
- 1 large bag Kettle chips
- Fresh-cracked black pepper
- Grapeseed oil
- 1 qt beef stock
- White pepper, fresh ground
- Grand Marnier
- Artist’s Red Blend

#### Produce/Spices
- 5 lemons
- 8 oz strawberries
- ½ pint blackberries
- ½ pint raspberries
- 1 orange
- 1 small pkg fresh thyme sprigs
- 2 bay leaves, fresh or dried
- 2 large sweet onions
- 1 small pkg fresh chives
- 1 head fresh garlic
- 1 small can tomato paste
- 3 lbs small Yukon Gold potatoes
- 1 large carrot
- 2 bunches broccolini

#### Dairy/Refrigerated
- 12 oz unsalted butter
- 6 large eggs
- 18 oz cream cheese
- 8 oz crème fraîche
- 8 oz sour cream
- 8 oz mayonnaise
- 1 parmesan cheese wedge, 5-7 oz
- 8 oz heavy cream
- 2 slices applewood bacon
- 5 lbs bone-in short ribs, about 2” thick

#### Other Equipment
- 10” cheesecake or springform pan
- Parchment paper
1. In a small pan, add the olive oil and sauté bacon until crispy. Strain bacon out, setting some aside for garnish.

2. Add onion and kosher salt to the olive oil/bacon drippings and sauté slowly until well caramelized, about 1 hour. (This is what makes this dip, so don’t rush it!) Cool to room temperature and chop mixture well.

3. Whisk bacon bits, caramelized onion, sour cream, mayonnaise, ranch powder, and cheese together and chill well before serving.

4. Garnish with chives and reserved bacon bits and serve with your favorite chips.

See reverse for Vegan version.
1. In a small pan, add olive oil and sauté bacon until bacon is crispy. Strain the bacon out, leaving the oil behind.

2. Add onion and kosher salt to the pan and sauté slowly until well caramelized, about 1 hour. (This is what makes this dip so don’t rush it!) Cool to room temperature and chop well.

3. Whisk all ingredients together, reserving a bit of bacon for the top, and chill well before serving.

4. Garnish with fresh chopped chives, reserved bacon bits, and serve with your favorite chips.

**INGREDIENTS**

- 1½ Tbsp extra virgin olive oil
- 2 slices plant-based bacon, diced fine
- 1 large (about 12 oz) sweet onion, sliced thin
- 1 tsp kosher salt
- 1 cup plant-based sour cream
- 1 cup plant-based mayonnaise
- 1 Tbsp vegan ranch powder (or substitute ⅓ tsp each garlic powder, onion powder, onion flakes)
- ½ cup dairy-free parmesan cheese, grated
- 1 Tbsp fresh chives, minced
- Kettle chips

Serves 6–8

Use your favorite vegan brand ingredients.
**Short Ribs**

5 lbs bone-in short ribs, cut across the bones
Kosher salt and fresh-cracked black pepper
¼ cup grapeseed oil
1 large sweet onion, large dice
1 large carrot, peeled and diced
6 large garlic cloves, smashed
3 Tbsp tomato paste
3 sprigs fresh thyme
2 bay leaves
2 cups Artist’s Red Blend
4 cups seasoned beef stock

**Parmesan-Whipped Potatoes**

3 lbs Yukon Gold potatoes
2 tsp kosher salt for cooking water
2 tsp kosher salt for seasoning potatoes
1 cup heavy cream
4 oz unsalted butter, cubed
¼ tsp white pepper, freshly ground
1 Tbsp extra virgin olive oil
1 cup parmesan, microplaned, loosely packed

**Broccolini**

2 bunches broccolini
Kosher salt for cooking water
2 Tbsp unsalted butter
Short Ribs
1. Season all sides of the short ribs with salt and black pepper, then heat oil in a large oven-safe pot. Sear short ribs on all sides to get a nice even brown color. Remove from pot, leaving a few tablespoons of oil in the pot (discard the rest).

2. Add vegetables and garlic and sauté 12–15 minutes until nicely caramelized. Add tomato paste and sauté 2–3 minutes to caramelize, then add thyme and bay leaves. Add wine, reduce by half, then add the beef stock.

3. Bring to simmer, return short ribs to pot, cover with parchment paper with a hole cut in the center, and place in 300°F oven. Cook for 2½ hours or until fork tender. (At the 2-hour mark, you can start the potatoes.)

4. When cooked, remove short ribs from pot, strain sauce through fine-mesh strainer and reduce until the sauce covers the back of a spoon. Place short ribs back in sauce to heat through. (At this point, you can finish the potatoes and broccolini.)

Parmesan-Whipped Potatoes
1. Immerse potatoes in cold running water and agitate to remove dirt and debris, then peel. Cut each potato in half or quarters, no bigger than golf ball–size pieces.

2. Place potatoes in a pot, cover with cold salted water, and simmer until you can easily stick a knife through the thickest part. Drain cooked potatoes, place back in pot, and place on low flame.

3. Heat cream and add half to pot along with butter. Add in 2 tsp salt, pepper, and olive oil. Mash slowly with hand masher and continue to add remaining hot cream until smooth.

4. Fold in parmesan cheese by hand and serve immediately.

Broccolini
Blanch broccolini in salted water until soft, drain well, and immediately toss with butter before adding to plate.

Serving
Place a spoonful of parmesan-whipped potatoes in the center of a plate, a piece of short rib slightly off of the potatoes, a few spears of broccolini off to one side, and a drizzle of sauce on and around the short ribs.
INGREDIENTS

Crust
8 oz unsalted butter
3½ oz granulated sugar
1 tsp vanilla bean paste
¼ tsp kosher salt
1 lemon, microplaned
1 large egg
9 oz all-purpose flour
Powdered sugar for serving

Lemon Filling
1½ lbs powdered sugar
18 oz cream cheese
¼ tsp kosher salt
1 lemon, microplaned
2 Tbsp lemon juice, freshly squeezed
½ tsp vanilla bean paste
5 large eggs

Citrus Cream
8 oz crème fraîche
2 tsp lemon juice, freshly squeezed
2 tsp powdered sugar
2 pinch kosher salt
½ lemon, microplaned
½ orange, microplaned

Berry Mix
8 oz strawberries, cut in quarters or smaller pieces
½ pint blackberries, cut in half
½ pint raspberries
2 Tbsp lemon juice, freshly squeezed
½ lemon, microplaned
2 Tbsp orange juice, freshly squeezed
½ orange, microplaned
2 Tbsp powdered sugar
2 pinch Grand Marnier
1 pinch kosher salt

Makes one 10” cake to serve 12
**Lemon Butter Cake**

1. Begin by combining the butter, sugar, vanilla, salt, and lemon zest in a stand mixer bowl. Mix on medium speed with paddle attachment until fluffy and light in color, about 4 minutes. Scrape down sides of bowl to ensure that no chunks of unmixed butter remain and mix for an additional 2 minutes on high speed. Add the egg and continue to mix until incorporated well.

2. Turn off mixer and add flour. Mix on low speed until dough barely forms together into a ball. Remove bowl from mixer and mix dough by hand to incorporate all of the flour.

3. Spray a cake pan well with nonstick spray and add a layer of round parchment paper to bottom. Place dough in pan and press evenly to cover the entire bottom. You can place a piece of plastic wrap over the dough, press with something flat, then peel off.

4. Bake crust on center rack in preheated 325°F high-fan oven for 18–20 minutes, turning once during baking. The crust should just begin to turn a light golden brown around the edges, and look dry and pale through the center.

5. Remove from oven and cool at room temperature. When cool, proceed with adding the lemon filling and baking the butter cake.

**Lemon Filling**

1. Place powdered sugar in the small bowl of your mixer, followed by the cream cheese. Mix slowly on low speed to carefully incorporate, while keeping the powdered sugar from spilling out of the bowl.

2. Stop mixer and add in kosher salt, lemon zest, lemon juice, and vanilla bean paste. Mix on medium speed until incorporated. Scrape sides of bowl with a spatula and continue to mix until smooth, scraping the sides with a spatula at least one more time to ensure a smooth mixture and no lumps.

3. Add one egg at a time, making sure each egg is fully incorporated into mixture before adding the next. Mix until all eggs are incorporated well.

4. Give the sides of the butter cake crust pan an extra spray of nonstick spray, then add filling mixture to the pan.

5. Bake butter cake on center rack in preheated 325°F high-fan oven for 50–60 minutes, rotating at least once during cooking to achieve a deep, golden brown top.

6. With oven door slightly open, turn oven off and let cake rest in oven for additional 10 minutes to complete cooking process. Test doneness by gently shaking and lightly tapping the top of the cake. When done, the cake should not jiggles loosely and should appear solid. Remove from oven and allow to cool at room temperature for a minimum of 1.5 hours. When cool, wrap with plastic and refrigerate for at least 4 hours (overnight is best) before serving.

7. When completely cold and solid (after refrigeration), carefully run a small knife between edges of cake and cake pan to loosen the cake from the pan. Be careful to not scrape or cut into the caramelized sides of the cake.

8. Gently heat the bottom of cake pan, this will allow the cake to come out easier. Next, carefully place a parchment-lined cookie sheet on top of cake and carefully invert the cake, flipping it upside down. Gently tap sides of cake pan on the cookie sheet to loosen the cake as it gently falls onto cookie sheet. Flip the cake right side up onto another cookie sheet or cake stand.

9. Using a knife dipped in hot water, slice the cake in desired portions. Dip knife in water and wipe clean between slices to get nice, clean slices.

**Citrus Cream**

Mix all ingredients together well to combine. Cover and keep chilled until ready to serve.

**Berry Mix**

Mix all ingredients together well until sugar is dissolved. Mix at least a few hours before serving to entice liquids out of the berries.

**Serving**

Place a spoonful of citrus crème fraîche at the lower section of each plate. Add a slice of lemon butter cake so the tip rests in the crème fraîche. Top with berries and a bit of the liquid. Dust with powdered sugar and serve.

**SHARE YOUR FINISHED MEAL WITH US!**

@chowery @sagawards