Drink:  Russian Quaalude

Layer in a shot or cordial glass in this order an "appropriate" amount of:

Frangelica liqueur
Bailey's Irish Cream

Vodka

Appetizer:  Roasted Cherry, Feta, and Mint Crostini

<http://www.savorysimple.net/roasted-cherry-feta-and-mint-crostini/>

Roasted Cherry, Feta and Mint Crostini

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**Prep time**

10 mins

**Cook time**

20 mins

**Total time**

30 mins

Author: Jennifer Farley

Serves: 20+ crostini

**Ingredients**

* 1 baguette, sliced on the bias
* 1 pound cherries, pitted
* ¼ pound block feta packed in water
* 1 bunch fresh mint leaves, either whole or sliced thin

**Instructions**

* Preheat the oven to 400 degrees F. Line a baking sheet with aluminum foil. Place the cherries on the baking sheet and roast, shaking the pan every 4 minutes, until juicy and soft, approximately 16 minutes. Allow to cool.
* Turn the oven temperature down to 350 degrees F and toast the baguette slices until crisp and golden, 7-10 minutes.
* Drain the feta on paper towels. Slice into thin strips and layer on the bread. Top with roasted cherries and mint.

Side:  Fresh Corn Salad (yes, this doesn't conform to the "sandwich" theme.  It's the exception that proves the rule)

<http://www.foodnetwork.com/recipes/ina-garten/fresh-corn-salad-recipe.html>

Ingredients

5 ears of corn, shucked
1/2 cup small-diced red onion (1 small onion)
3 tablespoons cider vinegar
3 tablespoons good olive oil
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1/2 cup julienned fresh basil leaves

Directions

In a large pot of boiling salted water, cook the corn for 3 minutes until the starchiness is just gone. Drain and immerse it in ice water to stop the cooking and to set the color. When the corn is cool, cut the kernels off the cob, cutting close to the cob.

Toss the kernels in a large bowl with the red onions, vinegar, olive oil, salt, and pepper. Just before serving, toss in the fresh basil. Taste for seasonings and serve cold or at room temperature.

Entree:  Southern Pulled Pork Sandwich (3 components)

Component 1: Buns

<http://parsleysagesweet.com/2010/03/31/possibly-the-best-burger-buns-ever/>

**Light Brioche Burger Buns**
Recipe from the New York Times via Comme Ca restaurant in Los AngelesMakes 8 4-inch to 5-inch burger buns

1 cup warm water3 tablespoons warm milk
2 teaspoons active dry yeast
2 1/2 tablespoons sugar
2 large eggs
3 cups bread flour
1/3 cup all-purpose flour
1 1/2 teaspoons salt
2 1/2 tablespoons unsalted butter, softened
Black and white sesame seeds and/or poppy seeds (optional)

DIRECTIONS:
1. In a glass measuring cup, combine one cup warm water, the milk, yeast and sugar. Let stand until foamy, about five minutes. Meanwhile, beat one egg.

2. In a large bowl, whisk flours with salt. Add butter and rub into flour between your fingers, making crumbs. Using a dough scraper, stir in yeast mixture and beaten egg until a dough forms. Scrape dough onto clean, well-floured counter and knead, scooping dough up, slapping it on counter and turning it, until smooth and elastic, 8 to 10 minutes. (You may also use a stand mixer for this, eliminating the need for a bench scraper – but bread that’s hand kneaded is always better in my opinion). You want the dough to remain slightly tacky, as the more flour you add, the tougher they will be when baked.

3. Shape dough into a ball and return it to bowl. Cover bowl with plastic wrap and let rise in a warm place until doubled in bulk, 1 to 2 hours.

4. Line a baking sheet with parchment paper. Using dough scraper, divide dough into 8 equal parts. Gently roll each into a ball and arrange two to three inches apart on baking sheet. Cover loosely with a piece of plastic wrap lightly coated in nonstick spray and let buns rise in a warm place for 1 to 2 hours.

5. Set a large shallow pan of water on oven floor. Preheat oven to 400 degrees with rack in center. Beat remaining egg with 1 tablespoon water and brush some on top of buns. Sprinkle with sesame seeds ( I used both sesame and poppy seeds), if using. Bake, turning sheet halfway through baking, until tops are golden brown, about 15 minutes. Transfer to a rack to cool completely.

Component 2:  Carolina Coleslaw

<http://www.myrecipes.com/recipe/south-carolina-slaw-50400000128271/>

## South Carolina Slaw

The key ingredient to South Carolina Slaw is mustard--two kinds: Dijon and dry. And be sure to shred or thinly slice the cabbage.

Southern Living JUNE 2013

* **Yield:** Makes 6 cups
* **Hands-on:**15 Minutes
* **Total:**15 Minutes

### Ingredients

* 1/2 head thinly sliced cabbage (about 1 lb.)
* 1 cup grated carrot
* 1/2 cup apple cider vinegar
* 1/4 cup sugar
* 1/4 cup vegetable oil
* 2 tablespoons Dijon mustard
* 2 teaspoons dry mustard
* 1 teaspoon celery seeds
* 1 teaspoon kosher salt
* 1/2 teaspoon freshly ground black pepper

### Preparation

Place cabbage and carrot in a bowl. Whisk together vinegar, sugar, vegetable oil, Dijon mustard, dry mustard, celery seeds, kosher salt, and freshly ground black pepper in a saucepan until sugar dissolves; bring to a boil over medium-high heat. Pour over cabbage mixture; toss to coat. Serve immediately.

Component 3:  Pulled Pork with BBQ sauce

<http://www.foodnetwork.com/recipes/emeril-lagasse/barbecued-pulled-pork-sandwiches-with-homemade-bbq-sauce-cole-slaw-and-fried-pickles-recipe.html>

Barbecue Sauce:
1 cup apple cider vinegar
1 cup ketchup
3 tablespoons packed dark brown sugar
1 tablespoon yellow mustard
1 tablespoon molasses
1 teaspoon salt
1/2 teaspoon dried crushed red pepper

Barbecue Sauce:

In a bowl, combine all the ingredients and whisk well to dissolve the sugar. Place in a squeeze bottle and dress the pulled pork sandwiches to taste.

Dessert:  Boston Cream Pie

<http://www.food.com/recipe/boston-cream-pie-239801>

Ingredients:

CAKE INGREDIENTS

1 1/4 cups sugar
3/4 cup unsalted butter
1 teaspoon pure vanilla extract
2 large eggs
2 cups cake flour (not self-rising)
2 1/2 teaspoons double-acting baking powder
1/2 teaspoon salt
3/4 cup milk

CUSTARD INGREDIENTS

1/3 cup sugar
3 tablespoons cornstarch
1 cup milk
3 large eggs
1/2 cup heavy cream
1/4 teaspoon salt
1 teaspoon pure vanilla extract
3 tablespoons unsalted butter

GLAZE INGREDIENTS

6 ounces bittersweet chocolate (not unsweetened)
3 tablespoons water
2 tablespoons unsalted butter
1 1/2 tablespoons light corn syrup
1/4 teaspoon salt

Directions:

1  Preheat oven to 350°F.
2  Butter and flour a 9 1/2-inch springform baking pan.
3  Combine the butter, sugar, and vanilla in a bowl. Cream together using an electric mixer until the mixture is light and fluffy.
4  Beat the eggs in thoroughly one at a time.
5  In a separate bowl, sift together the flour, baking powder, and salt. Combine with the first mixture and milk.
6  Pour batter into the prepared pan. Bake in the middle of the oven for 50 to 60 minutes, or until a toothpick comes out clean. Remove from oven and let the cake cool in the pan on a rack.
7  The Custard:.
8  Combine the cornstarch, sugar, milk, eggs, cream, vanilla extract, and salt in a saucepan. Whisk until smooth.
9  Bring the custard to a boil over moderate heat, whisking constantly. Continuing to whisk, let the custard boil for two minutes.
10 Remove from heat, and whisk in the butter. Set custard aside to cool, continuing to whisk occasionally.
11 The Glaze:.
12 In a double boiler, melt together the chocolate, water, butter, corn syrup, and salt, stirring until smooth. Remove top of double boiler from heat.
13 Putting it Together:.
14 Remove the cake from the pan and cut it in half horizontally with a long serrated knife.
15 Place one half of the cake on a plate with the cut side facing up. Top with custard.
16 Place the other half of the cake on top, with the cut side down.
17 Coat the top of the cake with glaze allowing it to drip down the sides.