Dear Members,
We hope everyone is enjoying their summer and staying cool out there! The school year is right around the corner and we’re very excited for the year ahead. Remember to make your reservations at The Carillon now, as we tend to fill up fast once school’s back in session. We look forward to seeing you soon!

Upcoming Events
Pay It Forward with Daniel Curtis
Many of you remember our food & beverage team member Daniel Curtis who was injured Memorial Day weekend 2011. We are very excited to be a part of the 6th Annual Pay It Forward Event with Daniel Curtis benefitting the Lone Star Paralysis Foundation! The goal of this fundraiser is to help promote awareness about the spinal cord injury community while enjoying great people, the best food in Austin, handcrafted cocktails, and energetic entertainment. All proceeds from the Pay it Forward Benefit will help fund advanced recovery therapy scholarships, rehabilitation equipment, adaptive sports programs, research, and support for those with new injuries. Several of Austin’s top chefs will be in attendance including The Carillon’s Christopher Wilson!
For more information and to purchase tickets to this amazing event, please visit http://www.payitforwardwithdaniel.com/index.html.

UT Football Opening Game Night at The Carillon
On Sunday, September 4th, The Carillon will be open from 3pm to 11pm serving a special menu with all your favorite football fare! We’ll have big screen TVs for you to watch the Longhorns battle Notre Dame while enjoying Chef Christopher Wilson’s game day creations. Call The Carillon at 512.404.3655 to reserve your spot!

Thursdays at Gabriel’s Cafe
Remember to stop by Gabriel’s on Thursdays between 4pm-11pm to enjoy your complimentary glass of wine or beer!

Staff Spotlight - Joe Castillo, Gabriel’s Café Manager
If you’ve stopped by Gabriel’s recently then you’ve probably witnessed Joe’s energetic presence in the restaurant. A University of Texas at Austin alum, Joe has worked in hotels and resorts for over 15 years. Most recently he helped open Hotel Granduca and prior to that he was on the team at Barton Creek Resort & Spa. He brings to Gabriel’s a wealth of expertise as well as a passion for creating memorable experiences for his guests. One of Joe’s recent projects has been to create new cocktails for Gabriel’s. Here are a couple of Joe’s favorite drinks that you will see on the menu at Gabriel’s very soon!

**Pecan Old Fashion** We start by smoking the glass with pecan wood chips. Then we combine Knob Creek Bourbon, Black Walnut Bitters, Orange Oil, Brown Sugar Simple Syrup and Luxardo Cherry. An orange peel and cherry garnish finish this smoky delight.

**Lemon Drop Martini** For this twist on an old classic we combine Tito’s
Vodka with Tuaca Liqueur and add a dash of simple syrup. We finish this drink by serving it in a sugar rimmed martini glass with a twist of lemon.

Recipe Corner: Chef Azhar’s Wild Boar Hamburger with Pineapple Buns & Mango Ketchup

<table>
<thead>
<tr>
<th>Wild Boar hamburger</th>
<th>Mango Ketchup</th>
<th>Pineapple Buns</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 lbs ground boar or venison</td>
<td>3 ea Mangos ripe</td>
<td>10 oz diced ripe pineapple</td>
</tr>
<tr>
<td>2 ea shallots minced</td>
<td>2 tsp brown sugar</td>
<td>4 oz sugar, 2 oz butter</td>
</tr>
<tr>
<td>2 tbsp olive oil</td>
<td>1 ea small onion minced</td>
<td>3 fl oz Dark Rum</td>
</tr>
<tr>
<td>1 tbsp Fresh thyme</td>
<td>1 ea lemon for juice</td>
<td>5 oz all-purpose flour &amp; 5 oz high gluten flour</td>
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<tr>
<td>2 ea whole eggs</td>
<td>1 / 2 cup rice vinegar</td>
<td>1 pinch salt, 1 / 2 tsp dry yeast</td>
</tr>
<tr>
<td>4 oz / 12 cl heavy cream</td>
<td>1 tsp chili powder</td>
<td>3 whole eggs, 1 pinch cinnamon</td>
</tr>
<tr>
<td>s &amp; p tt (Salt &amp; pepper to taste)</td>
<td>1 cup pineapple juice</td>
<td>5 oz butter</td>
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</tbody>
</table>

TECHNIQUE

The day before, Adobo marinade: This will coat your burgers before the grilling process. These ingredients ARE NOT listed on the top part. In a blender mix: 1/2 cup of OJ, 2 tsp lime juice, 2 tsp white vinegar, 2 ea chipotle peppers, 2 ea cloves, 1 tsp cumin, 2 sprigs of fresh oregano, s & p. Puree for 10 sec, strain, and refrigerate.

The day before, pineapple buns: Combine the diced pineapple, sugar, and butter. Cook until caramelized, then flambé with rum and set on the side. In a Kitchen Aid with a hook attachment, mix both flours, salt, yeast, egg, and cinnamon for 5 min using the second speed. At this stage put the machine in the first speed and add the room temperature butter and knead for 5 min. Add the pineapple mix and incorporate. Refrigerate for 3 hours. Roll the dough like a pizza dough ball, 3 oz each. Keep at room temperature for 1 hour or until the bun has doubled in size. Bake at 370F for 10 min, set on side.

Mango ketchup: In a stainless steel pan, mix sugar, lemon juice and onion. Cook until golden brown. Deglaze with rice vinegar and add mangos, chili powder, and pineapple juice. Gently simmer until you reach a syrupy consistency, season with salt and pepper. Puree in a blender until smooth. The texture should be like regular ketchup. If it is too thin, cook it more.

Mixed the hamburger: Sauté the shallots 2 min in olive oil. In a mixing bowl, mix ground meat, eggs, heavy cream, shallots, fresh thyme, salt & pepper. Shape as a regular burger 7 oz - 8 oz each.

Serving Time: Soak your burgers in the Adobo mix for 10 minutes. Drain and grill the meat to your likeness. Split the bun and crisp it on the grill. Top your burger with the ketchup and enjoy!

Chef Azhar’s Secret: The recipe for the Pineapple Buns will give you about 8 pieces but you need this volume to do the mix. Just freeze the excess bread. Always use a stainless steel pan for the Ketchup mix. It will stay bright yellow. You could use Plantain Chips as an ideal accompaniment to the dish!

Campus Club Events

Our team is in the process of planning some exciting events for the upcoming year and we need your help! Tastings, cooking classes, theatre packages, speaker series, we want to know what events you’re interested in attending. Please send any suggestions to kelley.winters@attconf.utexas.edu.

For reservations to the Carillon Restaurant, please call 512-404-3655 or email TheCarillon@attconf.utexas.edu. For more information please visit www.utexas.edu/campusclub or contact: