

Happy New Year!

Greetings and Happy New Year to our members! 2016 is a Leap Year, and campus will once again be busy with students and faculty 'leaping' into this spring semester!

With the New Year come resolutions for all of us to start anew, whether it's to get fit, volunteer with an organization, or start a new hobby or project. Whatever your resolution(s) may be, we wish you a healthy, peaceful and successful New Year.

Our Dessert Expert at a Campus Contest

Our Pasty Chef, Robyn Mayo, was invited to be a judge for a holiday dessert contest hosted by Human Resources Services (HRS) at UT-Austin. Seven delicious treats were created by their talented staff and shared at their holiday luncheon later that day. The criteria for judging were based on taste, texture and presentation. The winner was the beautiful Peppermint Trifle with Chocolate Truffles shown on the picture, and it was absolutely delicious! Thank you Chef Mayo for sharing your culinary expertise with the staff at HRS!



Our Commitment to the Environment

Buzz words such as global warming, protecting our climate, and reducing our carbon footprint are becoming common in our everyday vocabulary. Thus we want to share some of the processes we use to be environmentally responsible and resource-efficient throughout the AT&T Conference Center.

- This year, we diverted approximately 58% of our total waste to recycling and composting.
- We use specially color-coded bins for composting and recycling in all areas of the building.
- Each staff member is properly trained and continually encouraged to use sustainable practices every single day.
- We reduce electricity and water usage by using LED lighting and promote a water conservation program to all hotel guests.
- In the Kitchen, our culinary team uses locally sourced produce whenever possible and grow their own herbs in a garden onsite.
- Lastly, our leadership created an internal "Green Team" that meets monthly to discuss new and improved ways to keep our building sustainable and green.

Valentine's Dinner at The Carillon

We invite you to celebrate Valentine's Day at The Carillon! You'll enjoy a specially created multi-course menu and unique beverage pairings. Join us for a unique dining experience! Call 512-404-3655 to make your reservation.

Recipe Corner: Chef Azhar's Chicken Makhani

This month, we invite you to follow the recipe for one of the newest dishes in the Carillon lunch buffet, Chicken Makhani. Be adventurous, try it at home, and let us know how it turned out! Have a particular dish you'd like the recipe for? Please email Lauri Taylor at Lauri.taylor@attconf.utexas.edu.

To make sauce:

1 tablespoon vegetable oil
1 red onion, med size, sliced
2 tablespoons butter
½ lemon, juice
1 tablespoon ginger garlic paste
1 teaspoon garam masala
1 teaspoon chili powder
1 tablespoon ground cumin
1 tablespoon ground coriander powder
1 bay leaf
1 cup heavy cream
1.5 cup tomato puree
½ cup chopped cilantro

To marinate chicken:

¼ cup plain yogurt
1 teaspoon chili powder, or to taste
1 pinch salt
1 tablespoon cumin powder
1 tablespoon coriander powder
1 tablespoon vegetable oil
2 pound boneless, skinless chicken thighs cut into small pieces
1 teaspoon garam masala
4 tablespoon ginger garlic paste

* To make ginger garlic paste- blend ¼ cup peeled garlic, ½ cup ginger and 4 tablespoon vegetable oil

Directions

1. Mix all the ingredients together in bowl for margination except chicken thighs. Once the margination is done, add chicken, mix thoroughly and leave for 4-6 hours to marinate (preferably overnight)
2. Heat 1 tablespoon oil in a large saucepan over medium high heat. Sauté red onion until soft and translucent. Stir in butter, lemon juice, ginger-garlic paste, 1 teaspoon garam masala, chili powder, cumin, coriander and bay leaf. Cook, stirring for 1 minute. Add tomato puree, and cook for 2 minutes, stirring frequently. Reduce heat to low, and simmer for 10 minutes, stirring frequently. Season with salt and pepper. Remove from heat and set aside. Once it has cooled down slightly, remove bay leaf and blend the mixture to a smooth sauce.
3. Heat 1 tablespoon oil in a large heavy skillet over medium heat. Cook chicken until lightly browned, about 10 minutes. Reduce heat, and add sauce, and simmer for 5 minutes. Add cream and cook for another 10 minutes. Finish with chopped cilantro.
4. Serve with warm naan bread.

*The heat could be adjusted by increasing or reducing the quantity of chili powder.

Next Texas Enterprise Speaker Series Event: January 29, 11:30am-1pm. "Profit from the Ivory Tower: How Businesses Can Turn Eggheads Into Partners." \$20 includes lunch. Registration and more details at www.texasenterprise.utexas.edu.

Recurring Event: Campus Club Members only - enjoy a complimentary draft beer, house wine, or non-alcoholic beverage when you use your Campus Club card between 4pm-midnight every Thursday in Gabriel's Café!

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:

Alicia Bogart
Director
(512) 471.8611
Alicia.Bogart@austin.utexas.edu

Lauri Taylor
Campus Club Member Relations Manager
(512) 404.3689
lauri.taylor@attconf.utexas.edu