



### You're in Luck – lots of fun happening around here this month!

The Ides of March are upon us! Given the Spring-like temperatures, it's hard to believe it's still Winter in Texas! Enjoy the cooler temperatures and relax in our patio at Gabriel's. Come after class with your friends or bring your staff for an end of the week mixer! March will be an exciting month with lots to do, including SXSW, Spring Break, and an early Easter. The Carillon WILL be open for lunch during Spring Break so dine with us if you're in town. Don't forget to use your coupons for a free lunch at Gabriel's or The Carillon on the back of this newsletter!

### Spring Sunday Brunch at The Carillon

Join us at The Carillon for our Spring Sunday Brunch on March 27th from 10:30am to 2pm. Our chefs will prepare a delectable spread of spring favorites for everyone to enjoy. Adults \$65++ and Children \$25++, ages 6-12. Bring your Campus Club card for a 10% discount. Make your reservations now by calling 512-404-3655.

### Room Renovation Finished!

Our hotel guest room renovation is now complete and the rooms look fantastic! We are excited to show them to you. It was about time to update the rooms, and you'll find a more modern look with new fixtures. We've added needed changes such as more outlets and better lighting options. We also renovated to make more space in the room and a more comfortable working space. Also, new in-room iPads act as an alarm clock, hotel directory and portal to everything guests want to know about Austin. Be sure to invite your friends and family to stay with us! We can't wait to hear what you think.



## Recipe Corner: Shrimp and Sausage Fried Rice

This month, try our Shrimp and Sausage Fried Rice recipe. Let us know how it turns out in your kitchen! Have a dish you'd like the recipe for? Please email Lauri Taylor at [Lauri.taylor@attconf.utexas.edu](mailto:Lauri.taylor@attconf.utexas.edu).

### Ingredients

<i>4 floz Sauce, Fish</i>	<i>1 cup Pineapple, Fresh, Diced</i>
<i>1/2 cup Sugar, Granulated</i>	<i>1-1/2 cup Green Onions, Cut in 1/2" Pieces</i>
<i>1 tbsp Spice, Curry Powder</i>	<i>1/2 cup Cilantro, Fresh</i>
<i>1 tsp Spice, Pepper, White, Ground</i>	<i>1/4 cup Shallots, Peeled, Fresh, Minced</i>
<i>1-1/4 quart Rice, Jasmine, Dry</i>	<i>2 ounce Oil, Canola</i>
<i>2 ounce Sauce, Soy</i>	<i>1 tbsp Garlic Cloves, Peeled, Fresh, Chopped</i>
<i>1/2 cup Onions, Green, Scallion, Bunch, Fresh, Sliced</i>	<i>1-1/2 each Sausage, Smoked, Link, 3.2 oz</i>
<i>1/4 cup Ginger Root, Fresh, Minced</i>	<i>1-1/4 pound Shrimp, Broken Pieces, Raw</i>

### Directions

1. Combine fish sauce, sugar, curry powder, pepper and soy sauce and reserve the sauce.
2. Steam the rice, and when tender, spread out on a sheet pan to cool completely.
3. In a large skillet, heat canola oil until a wisp of white smoke appears. Add smoked sausage and fry until crispy, about 2 minutes.
4. Stir in garlic and shallots and cook until light brown. Add shrimp and ginger and cook until the shrimp starts to turn pink, about 1 minute.
5. Fold in rice; make sure not to break rice grains. Stir in reserved sauce. Continue to stir for about a minute. Stir in pineapple and incorporate well. Cook the fried rice for about 1 to 2 more minutes, folding constantly to mix well.
6. Fold in green onions.

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## Upcoming Events

**March Madness:** You know you can count on Gabriel's for all the big basketball games!

**Texas Enterprise Speaker Series:** Friday, April 1, 11:30am-1pm. Dr. David Harrison will speak on 'How Smart Managers Make Diversity Work.' RSVP, \$20, lunch included. Registration and more details at [www.texasenterprise.utexas.edu](http://www.texasenterprise.utexas.edu).

**Administrative Professional's Lunch:** Wednesday, April 27. Bring your admins and staff for a special lunch buffet in The Carillon, plus receive a takeaway treat.

**Texas Enterprise Speaker Series:** Wednesday, May 4, 11:30am-1pm. Dr. Raj Raghunathan will speak on 'If You're So Smart Why Aren't You Happy.' His new book will be available for purchase. RSVP, \$20, lunch included. Registration and more details at [www.texasenterprise.utexas.edu](http://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](mailto:TheCarillon@attconf.utexas.edu).  
For more information please visit [www.utexas.edu/campusclub](http://www.utexas.edu/campusclub) or contact:

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