

THE PINK AGENDA'S
**VIRTUAL
GALA**

EXPERIENCE KIT

We are thrilled to have you join us for
The Pink Agenda's Virtual Gala
on Thursday, October 8 at 7:45 pm ET!

During this challenging time, we are immensely grateful to have you as part of the TPA family.

While we'll miss seeing you in person, we look forward to an inspirational and entertaining evening. We hope the event will bring you a little joy, a lot of purpose, and an important shared connection as we continue our mission to support lifesaving breast cancer research.

Please enjoy our **Virtual Gala Digital Home Experience Kit** to prepare for this special evening! Enclosed, should you wish to use them, are:

A **"Raise Your Hand"** card to print and customize with a personal message about why TPA, and research, is so important to you (i.e. in honor of loved one, your own journey, etc.). We hope you'll help us celebrate by putting on your favorite pink attire (a bow tie, dress, pajamas, or pink button down!), and snapping a picture with the card.

Be sure to post the photo on social media and tag **#TPAGala**, **#FABUWISH** and **@thepinkagenda**. Send your picture to galapics@thepinkagenda.org and we will do our best to share throughout the evening.

Speed Rack Smash - Cocktail Recipe created by Ivy Mix with Lynnette Marrero

Hillrock Old Fashioned - Cocktail Recipe created by Hillrock Estate Distillery

Matriarch Martini - Cocktail Recipe created by Haley Traub

Salmon Crusted with Pumpkin Seeds, Spaghetti Squash and Passion Fruit
Entrée Recipe created by The Fulton by Jean-Georges in New York City

An exclusive coupon from Chloe's Pops

If you have any questions or need help with access to the event, please contact Robin Body at rbody@bcrf.org or (646) 497-2625. Link to access the Virtual Gala will be sent the week of the event. Thank you from the bottom of our hearts—together, we can make breast cancer history.

SEE YOU AT 7:45 PM ET ON THURSDAY, OCTOBER 8, 2020!

I RAISE MY HAND FOR
THE PINK AGENDA BECAUSE...



@THEPINKAGENDA

#TPAGALA

#FABUWISH

GIULIANA RANCIC'S
FAB*U*WISHTM
In Partnership with The Pink Agenda



Speed Rack SMASH

2 oz spirit of your choice (tequila, vodka, or gin recommended)
Half a lime, quartered
3 slices jalapeño
½ oz pineapple juice
¾ oz simple syrup

Muddle lime, jalapeño and simple syrup together.
Add pineapple juice, spirit of choice and ice.
Shake and enjoy!

Speed Rack Smash Mocktail Alternative:

Increase pineapple juice serving to 1 ½ oz.
Top with sparkling water.

SIMPLE SYRUP

¼ cup sugar
¼ cup water

Bring sugar and water to a boil.
Reduce heat and simmer until sugar is dissolved.
Let cool before use.

HILLROCK OLD FASHIONED



2 oz of Hillrock Solera Aged Bourbon
or Hillrock Double Cask Rye
 $\frac{1}{4}$ oz of simple syrup,
made with equal parts water and sugar.
Angostura Bitters
A slice of citrus (an orange or a lemon)

Pour 2 oz of Hillrock Solera Aged Bourbon or Hillrock Double Cask Rye to your glass, both are perfect for your cocktail.

Add less than a $\frac{1}{4}$ oz of simple syrup to your glass.

Add a few dashes of Angostura Bitters to your glass.

Add a slice of citrus in the glass as well as garnish on the rim.

Put a large ice cube in your glass.

Make sure your cocktail is stirred, not shaken - delicious!



1806

HILLROCK

ESTATE DISTILLERY



MATRIARCH MARTINI

1½ oz bourbon
¾ oz tart cherry juice
½ oz vanilla syrup
¾ oz espresso

Shake all ingredients with ice and strain into a coupe without ice.
Garnish with freshly grated dark chocolate shavings.

Recommended with Hillrock Estate Distillery bourbon!

VANILLA SYRUP

½ cup Demerara sugar
½ cup water
¼ tsp vanilla extract

Bring sugar and water to a boil. Reduce heat and simmer until sugar is dissolved.
Remove from heat, add vanilla extract, and let cool before use.

For a limited time, you can conveniently purchase the ingredients to make the Matriarch Martini (excluding liquor) from **Shaker & Spoon**, the monthly cocktail subscription box, with everything you need to make delicious craft cocktails at home.

This October, Shaker & Spoon will donate 100% of sales from the Matriarch Martini Box to The Pink Agenda in support of breast cancer research.

To purchase, please visit bit.ly/tpamatriarchmartini



SALMON CRUSTED WITH PUMPKIN SEEDS SPAGHETTI SQUASH AND PASSION FRUIT

*(Squash and infusions yield enough for 8 portions,
purchase salmon pieces accordingly)*

For the salmon

6oz portion salmon, belly attached
Salt/pepper/egg whites (enough for dipping)/pumpkin seeds (enough for coating)

Season fish with salt and pepper and dip in egg whites, then press into seeds, skin side up. Sear on a metal pan with grapeseed oil, seed side down until golden brown. Remove from pan and put seed side up on a tray with water and evoo. Finish salmon in the oven at 350 degrees to desired temperature.

For the infusion

Measurements

Helpful estimates

Set 1	70g	1/2 cup	Shallot, sliced
	12g	3 cloves	Garlic, germed and sliced
	2ea		Thai chili, cut in half long ways
	4ea		Kiffer lime leafs
	170g	1 medium sized	Pear, sliced thin
	40g	3 Tbsp	Lemongrass, crused
	80g	6 Tbsp	Extra virgin olive oil
	12g	2 tsp	Salt

Measurements

Helpful estimates

Set 2	300g	1 1/4 cup	White wine
	80g	5 1/2 Tbsp	Ginger juice
	900g	3 3/4 cup	Squash juice
	6g	5 tsp	Thyme sprig, bottom 1/3 removed

Measurements

Helpful estimates

Set 3

8g	-----	1 ½ tsp	-----	Salt
12g	-----	1 Tbsp	-----	Fresh lime juice

Combine set 1 in pot, sauté until translucent. Add white wine and reduce until au sec (almost all the way reduced). Add the rest of set 2 and cook for 20 minutes, covered at a simmer. Strain through a stainer with very fine mesh. For 890 g (3/4 cup) yield, season with set 3.

For the squash

Measurements

Helpful estimates

1100g	-----	1 small whole	-----	Spaghetti squash
15g	-----	1 Tbsp	-----	Extra virgin olive oil
8g	-----	1 ½ tsp	-----	Salt
1g	-----	Pinch	-----	Black pepper, ground

Cut squash in half and scoop out all seeds. Combine in a bowl with evoo, pepper and salt. Lay on a sheet tray lined with parchment, face down. Cook in an oven at 350 degrees for 60 minutes. Remove squash from skin and spread in an even layer on a sheet tray.

To serve: for 1 portion

Measurements

Helpful estimates

1 ea	-----		-----	Cooked salmon
80g	-----	2/3 cup	-----	Spaghetti squash
20g	-----	1/3 cup	-----	Passion fruit
3g	-----	1 ½ cup	-----	Ginger
8g	-----	1 ½ cup	-----	Extra virgin olive oil
55g	-----	2/3 cup	-----	Squash infusion

Heat squash with ginger, once hot, glaze with the passion fruit. Top the squash with micro thyme. Arrange salmon and squash as shown in picture. Heat sauce and buzz sauce with a hand blender before serving. Sauce poured at the table.

Chloe's™ GOES PINK!

Chloe's makes frozen pops with nothing to hide! Made with only the simplest ingredients, we offer the most delicious, better-for-you frozen treats. Choose from our classic core fruit pops, our more decadent options including our new Oatmilk Pops, and much more.

We are excited to be a part of The Pink Agenda's Virtual Gala and would like to offer you a **coupon for \$2 off any Chloe's item** at your local grocery store. It's your feel-great treat after your feel-great event! Please visit chloesfruit.com/the-pink-agenda to redeem your coupon!

