



*eat, drink,
& be married*



a small-batch
cookbook

made with love by
maria & jarrett

eat, drink,
& be married





this book is dedicated to

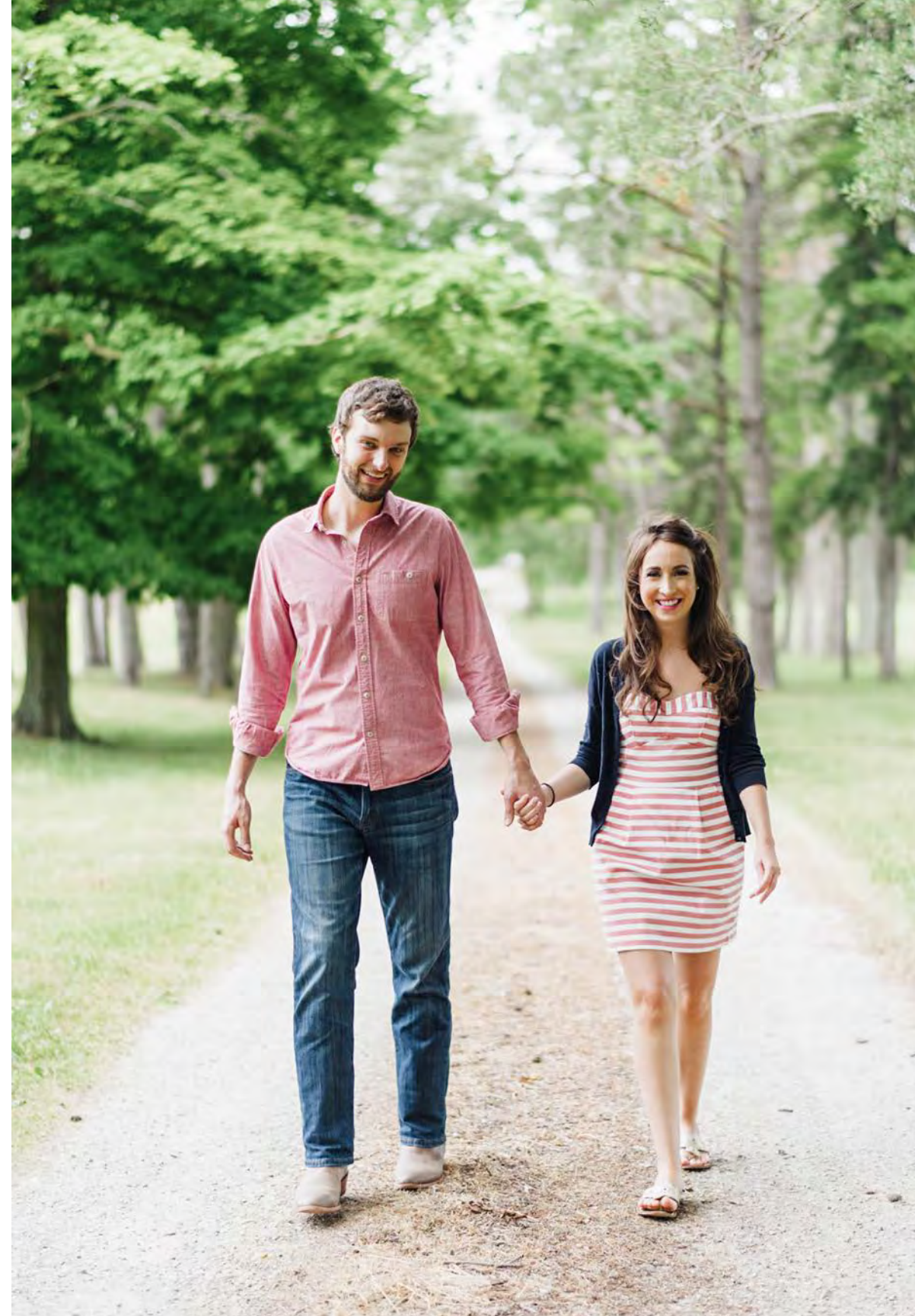
Yayo & Big Timber,
who were always our friends

It is not the critic who counts; not the man who points out how the strong man stumbles, or where the doer of deeds could have done them better. The credit belongs to the man who is actually in the arena, whose face is marred by dust and sweat and blood; who strives valiantly; who errs, who comes short again and again, because there is no effort without error and shortcoming; but who does actually strive to do the deeds; who knows great enthusiasms, the great devotions; who spends himself in a worthy cause; who at the best knows in the end the triumph of high achievement, and who at the worst, if he fails, at least fails while daring greatly, so that his place shall never be with those cold and timid souls who neither know victory nor defeat.

--Theodore Roosevelt

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introduction

Wedding favors are hard. They're especially hard when you're not crafty. We were sitting around one day last fall, trying to think what kind of bobble we could possibly glue or duct-tape together that anyone would ever want. Nothing came to mind. The truth is: we have no handiwork skills. You probably noticed that by the handwriting on your Save the Dates, right?

Nope, we are typers. So what could we type? Jarrett suggested a policy paper on the non-coercion principle. Maria changed the subject. Eventually, we realized we have only two skills that have transferrable value: we can cook, and we can drink. Oh, and Maria can make cookbooks!

And that's how you ended up with this cookbook in your hands, which we hope you'll find a little more entertaining than the bedazzled monstrosity we almost crafted. It doesn't look like it, but this cookbook turned into a long, 9-month journey of cooking, tasting, testing, shooting, drinking, writing, editing, discarding, declaring it hopeless, and dish-washing. Did we mention that it drove us to drink?

Why on earth we took this project on during the busyness of wedding planning is a very perplexing question. But we're glad we did. It gave us a lot of moments in the kitchen together, remembering the many other happy

times we've cooked these same recipes with the people we love.

So, thank you--for all the times we've been able to sit at the table with you and give thanks for our food and our friendship. You all are the most important people in our lives, and we're honored that you've come from up the road and across the globe to help us enter a new phase of our lives as a married couple.

We hope that these recipes will tide us all over until the next time we can sit down like this and share a meal together. And if you do happen to try any of them, we'd love to hear about it and see photos! (Maria says: Send complaints to cjdieterle243@gmail.com.)

Now, let's eat, drink, and be married!

Maria & Jarrett



our favorite bruschetta

Jarrett: Maria made this recipe the first time she came to Michigan to visit my parents, and, well, lemme just say that my Dad couldn't stop talking about it for weeks! In the picture you can see the spoon that I used to propose to Maria (I put it in her ice cream to surprise her), but hey, it works for bruschetta, too. Whenever we make this recipe we think of my Dad, and it reminds us how important the small moments of sharing food are to us.

Makes 1 ½ cups

1 lb. tomatoes
1/2 cup kalamata olives
1/2 ball fresh mozzarella
10 basil leaves
1-2 garlic cloves

Sea salt
Freshly ground black pepper
Extra virgin olive oil
Balsamic vinegar

Chop the tomatoes into a small dice. Place in a bowl, salt generously, and allow to sit on the counter as you chop the remaining ingredients. Chop the olives and fresh mozzarella the same size as the tomatoes and place in a separate medium bowl. Mince garlic as finely as you can and add to the olives and mozzarella.

Drain the tomatoes and add to the mozzarella, olives, and garlic. Finely tear the basil and toss everything together. Season with salt, pepper, olive oil, and balsamic vinegar to taste. Serve with crostini or your favorite crackers.

lemon chicken soup

Jarrett: There are certain foods in life that once you taste the homemade version, you can't go back. Soup is one of those. We especially love this one because it has a splash of lemon to brighten it up, and keeping the noodles separate helps them stay al dente and well-proportioned to the stock.

Makes one large pot of soup. It'll be enough.

1 large yellow onion	1 tbsp peppercorns
1 bunch of celery	3 tbsp extra virgin olive oil
1 bunch of carrots, leafy green tops removed	Freshly ground pepper
1 lb. bone-in, skin-on chicken (thighs, drumsticks, or wings)	2-inch parmigiano reggiano rind
3 tbsp kosher salt	1 lb. farfalle pasta
	2 lemons
	1/2 cup parmigiano reggiano

Place a large stockpot with 6 quarts of filtered water over high heat on stove. Chop the onion, carrots, and celery into a medium dice and set aside, but toss the peels, root ends, and inner leafy celery ribs into the stockpot. Add the chicken, 2 tablespoons of kosher salt, and peppercorns. Bring the stockpot to a boil then reduce to a simmer for 1½ hours.

In the last half hour of simmering the stock, place a heavy bottomed soup pot over high heat and add the olive oil. Sauté the celery, carrots, and onion for 10-15 minutes until tender but not mushy. Season with the remaining 1 tablespoon kosher salt and freshly ground pepper to taste.

Strain out the solids from the stockpot, setting aside the chicken meat and shredding it. Pour 1 quart of the strained stock into a separate tall pot and place over high heat (this is for cooking the pasta as you'll see below). Add the remaining stock, shredded chicken, and parmesan rind to the soup pot; bring to a simmer.

Boil the farfalle pasta in the 1 quart of stock, cooking for 2 minutes less than the package indicates; strain pasta once cooked. Zest and juice the lemons, then add lemon juice and freshly grated parmigiano reggiano to the soup pot.

To serve: Add the cooked farfalle to a bowl or mug and ladle the soup over it. Top with freshly ground pepper, a few drops of extra virgin olive oil, and a grating of parmigiano reggiano.





yaya's tortilla de patata

Maria: Four ingredients. That's it. This recipe looks embarrassingly simple on paper, but when you make it you'll understand why it's Spain's national dish. (Well, after paella, but turn to page 16 for that!) This is my comfort food. It makes me breath deep and smile, like really homey food does. My Yaya made me hundreds of these growing up, and every once in awhile I still call her up and request one for dinner the next day. If you *really* want to have an incredible tortilla, go see my Yaya. If you're willing to settle (like I usually have to!), try this recipe.

Makes 1 tortilla, enough for 1 person with a normal appetite (not Jarrett)

1/4 cup extra virgin olive oil
4 eggs

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4 medium russet potatoes
Sea salt

Wash, peel, and thinly slice the potatoes to about 1/8 inch-thick. (This takes just a minute if you have a mandoline!) Heat the olive oil in a lidded nonstick skillet over medium-low heat. Add the potatoes and season very generously with salt. (The potatoes will absorb most of the salt, so you want them to be french-fry salty at this point.) Reduce the heat to low and cover the skillet, stirring occasionally and breaking up the potatoes into a chunky mash.

While the potatoes cook, beat your eggs. Add the eggs to the softened potatoes and season once more with salt. Cook, with the lid on, over low heat, until the eggs are firm and cooked through.

If you're a pro like Yaya, you can slide the tortilla onto a plate and flip it to cook the top. If you're not a pro (like me), you can pop it under the broiler for a minute or two until the top sets.

orechiette with sausage, arugula, & goat cheese

Maria: This recipe is translated, adapted, and generally cobbled together from an Italian cookbook I bought when I studied abroad in Verona. I found it at a bookstore on my first day in town, where I happened to walk in while the owners, a married couple, were having a knock-down, drag-out fight. Yes, books were being thrown. But at least I escaped with this cookbook and this recipe! it's the perfect back-pocket pasta to toss together to keep the marital peace.

Serves 4

2 garlic cloves	1 16-oz. package of orechiette or other short pasta
3 tbsp extra virgin olive oil	3 cups arugula
1 lb. mild Italian sausage	1/2 cup Parmigiano Reggiano
4 oz. goat cheese or ricotta salata	Sea salt
1 tbsp fennel seeds	Freshly ground pepper
1/2 cup dry white wine	

Bring a large pot of well-salted water to a boil. Remove the sausages from their casings. Using the back of your knife, press on the garlic cloves until they crush open; discard the skin.

Heat the olive oil in a very large skillet over medium heat until just shimmering. Add garlic and sausage, and sauté until the sausage is browned, crumbling it as you go with a wooden spoon.

Drop your pasta in the large pot of boiling water, stirring occasionally. Cook for two minutes less than package indicates and reserve 1/4 cup of the starchy cooking water before draining. Meanwhile, remove the garlic from the skillet and discard, then add the fennel seeds. Sauté for another few minutes, until meat is very well-browned, nearly seared.

Add the white wine to skillet, and stir, scraping up any browned bits from the bottom. Allow to cook down for another 2-3 minutes, then season to taste with salt and pepper. Add the pasta, arugula, grated parmigiano, and reserved cooking water to the skillet and sauté over medium-high heat for a minute or two, until well-combined.

Before serving, add a last sprinkle of salt and pepper, a drizzle of olive oil, and dollops of goat cheese.



yayo's paella

Maria: This. This is my favorite thing to cook, my favorite thing to eat, my favorite thing to think about cooking and eating. I remember waking up on Sundays as a kid and running out to the yard where my Yayo would be building a wood fire for paella. He would always let me be his assistant, even though we both knew I wasn't much help. The best moment? We'd taste the stock together, just after adding the rice, and he'd always ask for my decree on whether it was salty enough. The taste of paella stock directly from a ladle makes me smile, and it makes me miss him.

3 small tomatoes	1/2 lb. mussels
2 green peppers	1-2 cups rice (bomba, calasparra, or arborio can be used)
1/2 cup green beans	1/4 tsp saffron (see note)
5 garlic cloves	1/2 tsp turmeric
1/3 cup extra virgin olive oil	2 limes
1 lb. chicken wings	Sea salt
1/3 lb. raw, peeled shrimp	

Place 1 quart of water to boil. Chop the tomatoes and green peppers into a large dice, about 1 inch. Cut green beans in half and peel the garlic.

Heat olive oil in a paella pan over low heat. Once the oil is shimmering but not smoking, add the chicken wings and fry until well-browned, about 10 minutes.

Add the tomatoes, peppers, and garlic to the pan and bring the heat up to medium high, adding salt to taste. Sauté the vegetables for 10-15 minutes, until soft and tomatoes are cooked down. Add the shrimp and sauté for 5 more minutes.

Add the 1 quart of boiling water to the paella pan (the pan should be nearly full, with about 1/8 of an inch to spare) and increase the heat to high until it has returned to a boil. At this point, taste the liquid and add more salt if necessary.

Using a wooden spoon, part a valley across the center of the pan, gently nudging the ingredients to each side. Fill this valley with rice until the rice peeks out of the liquid by about half an inch. (See photo on next spread.) Then, using your spoon, disperse the rice evenly throughout the pan.





Add the mussels, nestling them into the liquid so they're nearly immersed. Sprinkle on the saffron and turmeric and stir gently. Cook on medium heat until rice is tender, adding more water if necessary.

When rice is cooked and the liquid is soaked up but not bone dry, remove from heat and let stand, covered with foil, for 10 minutes.

Squeeze fresh lime juice over top when serving.

a note on saffron

Whole saffron is expensive and delicate, and on its own, won't make your paella the vibrant yellow it should be. So my Yayo would always secretly add a bit of Goya seasoning to enhance the color. I cheat, too, and use turmeric, which won't effect the taste at all but will make your rice brightly yellow.



venison bolognese

Jarrett: For show-and-tell in second grade, I brought in a picture of my Dad and the 10-point buck he had shot the week before. I was so proud that my Dad—the foremost outdoorsman in my life—had bagged that deer. But my classmates were horrified. “That’s so cruel.” “Poor little thing.” On that day I learned that some people would rather not know where their food comes from.

Today, the food world idolizes wild, locally sourced meat from native species. But hunting has benefits beyond just producing nutritious, delicious meat. Most hunters I know consider hunting to be an almost religious experience, and hunting with my Dad on our farm has been one of the defining experiences of my life. And even though Maria was raised in suburban New Jersey, there’s nothing she likes more than natural, unprocessed meat. We came up with this Bolognese recipe when trying to use up ground venison from a deer I got in 2011. Now, anytime we get our hands on ground venison, we make this!

Makes 8 cups

3 ribs celery	2 cups tomato paste
2 large carrots	3 cups hearty red wine
1 large (or 2 small) onion	3 bay leaves
4 cloves garlic	1 bunch thyme, tied in a bundle
Extra virgin olive oil	1 16-oz. package spaghetti
Sea salt	Parmigiano Reggiano (enough for grating)
1½ lb. ground beef	
1½ lb. ground venison	

Roughly chop the celery, carrots, onion, and garlic. Place in the bowl of a food processor and purée until a coarse paste. Coat the bottom of a large non-stick pot with olive oil and place over medium heat. Add the puréed vegetables, season generously with salt, increase to medium-high heat, and cook for 15-20 minutes. You want the vegetable purée to brown.

Add the ground beef and venison and season generously with salt. Cook another 15-20 minutes, until meat is very brown (nearly seared). Add tomato paste and cook for 4-5 more minutes until browned. Add the red wine and cook until reduced by half, another 4-5 minutes.

Add water until meat is covered by 1 inch. Toss in bay leaves and thyme bundle. Bring to a boil then reduce to a simmer, stirring occasionally for 3½ to 4 hours. During cooking, add 2-3 cups of water as needed, allowing it to cook down before adding more. Season to taste.

In the last 30 minutes of cooking, bring a large pot of well-salted water to boil, and cook the spaghetti 2 minutes less than package directions. Drain the spaghetti, reserving 1/2 cup of the starchy cooking water. Set aside half of the sauce (you can freeze this for later). Toss the spaghetti in the remaining sauce over medium-high heat and add the reserved pasta water, cooking until water has reduced, 1-2 minutes.

Sprinkle with freshly grated Parmigiano Reggiano and drizzle with olive oil. Serve immediately.

Adapted from our girl Anne Burrell, who doesn't have a venison source.



karen's pecan pie

Jarrett: This was the first pie that Maria fell in love with. My Mom is an incredible cook (carrying on a longstanding family tradition that traces back to Kentucky), and this is one of her very best recipes. Maria is not normally a pie eater, but man oh man did she take to this one. You can practically taste the American South when you bite into a piece. If you're anything like us, you'll barely be able to wait for it to cool down before diving in! (Also we included America's Test Kitchen's "Easiest Ever Press-In" Pie Crust recipe which makes crusts so, so much easier.)

Makes 1 pie

for the crust:

1¼ cups all-purpose flour	8 tbsp unsalted butter, softened
2 tbsp sugar	2 oz. cream cheese, softened
1/4 tsp salt	

Grease a 9-inch pie plate with a pad of butter. Whisk the flour, sugar, and salt together in a medium bowl.

In a separate bowl, beat the butter and cream cheese together with an electric mixer on medium-high speed (a Kitchen Aid works great for this!) until combined, around 2 minutes. Reduce the mixer to medium-low and beat in the flour/sugar/salt mixture until it becomes coarse and crumbly, around 20 seconds. Increase the mixer to medium-high and beat until the dough starts to form up into large clumps, around 30 seconds.

Separate out 3 tablespoons of the dough mixture and set aside. Place the remaining dough on a lightly floured counter, form into a ball, and flatten into a thick 6-inch disk. Transfer the disk to the greased pie plate.

Press the dough disk evenly over the bottom of the pie plate using the heel of your hand. With your fingertips, continue to work the dough over the bottom of the plate and up the sides until evenly distributed. (This is basically an awkward smushing action where you just push/spread the pie dough out until it covers the entire pie dish and looks like a traditional pie crust that was rolled and placed into the pie dish ... but trust us, it's every bit as delicious as a traditional crust!)



On a lightly floured counter, roll the 3 tablespoons of dough that were set aside into three 8-inch-long ropes. Arrange the ropes around the top circumference of the pie plate, leaving small gaps between them. Squeeze these ropes into the crust already lining the pie plate to make a uniform edge around the top circumference of the pie dish. Then use a fork to crimp the edge of the dough. Before using, cover the pie plate and crust with plastic wrap and place in the freezer until the dough is chilled and firm, around 30 minutes.

for the filling:

3 large eggs	1/8 cup bourbon
1/2 cup dark brown sugar	1/2 tsp kosher salt
1/2 cup golden brown sugar	1/2 tsp grated lemon peel
2/3 cup light Karo syrup	2 cups pecan halves, toasted
1/2 stick unsalted butter	

Position rack in center of oven. Preheat to 350 degrees. Whisk eggs in a medium bowl and then whisk in both sugars. Stir in karo syrup, butter, bourbon, salt, lemon peel, and pecans until thoroughly combined. Scoop the combined mixture into the chilled pie crust. Bake 55 minutes until set; let cool slightly before cutting.

karen says:

Go heavy on the bourbon! It's the most important component for flavoring in this recipe.



caipir-leelanau

Maria: You might think that my Brazilian family and Jarrett's Midwestern family don't have much in common. But they do, and I present this drink as Exhibit A. How in the world could a caipirinha, the national drink of Brazil, be Michiganified? First, you swap the cachaca for vodka, then you add ginger liqueur from Northern Latitudes in Leelanau (because obviously the drink wasn't strong enough on its own).

If you make it out of bed the morning after our wedding, may we suggest this as a corpse reviver? And if you don't make it out of bed, well, now you know what to blame.

Makes 1 drink

1 small lime	1 oz. ginger liqueur
1 tsp sugar	Ginger ale
2½ oz. vodka	1 extra lime slice (for garnish)

Cut lime into slices and muddle with sugar at the bottom of a shaker. Add vodka, ginger liqueur, and fill shaker with ice. Shake vigorously for 15 seconds and pour into a mason jar or similarly sized glass. (You actually don't want to strain this drink like you do most cocktails since you want the lime slices and shaken ice to be part of the drink). Top with a splash of ginger ale. Add lime garnish.

We use Northern Latitudes Ginger liqueur, which unfortunately is hard to get outside of Michigan's Leelanau County. A more commonly available ginger liqueur is Domaine de Canton French Ginger Liqueur.

You can also make your own by slicing 1/2 cup fresh ginger and throwing it in a jar with 2 cups of vodka. Seal and let infuse for 5-7 days, checking it every few days for taste. (The longer you let it infuse, the stronger the ginger flavor will be!)





the minimum sage

Jarrett: An economist would tell you that a minimum wage doesn't make sense from an economic standpoint, but I'm here to tell you that The Minimum Sage makes perfect sense from a libation standpoint. This cocktail has a lot going on, but my favorite part is indulging the inner arsonist in me by setting the gin on fire before serving. I think you'll have fun with it, too.

Makes 1 drink

5-6 fresh sage leaves	Club soda
2 oz. gin	Grapefruit bitters (optional)
1/2 oz. sage-infused simple syrup	Sprig of sage (for garnish)
2½ oz. fresh grapefruit juice	1 grapefruit slice (for garnish)

Muddle 5-6 sage leaves and a splash of gin in the bottom of a Collins glass (or whatever glass you are using to serve the cocktail). Take a long match or lighter and set the gin and sage leaves on fire, letting them burn for 20-30 seconds (you can relight them if the flame goes out too quickly). Leave remains of charred sage and gin in the bottom of the glass (you'll be pouring the cocktail mixture over this to serve).

Separately, combine 2 oz. gin, sage simple syrup, grapefruit juice, and a few dashes of the grapefruit bitters, if using, in a shaker with ice and shake for 10 seconds. Take the glass with the charred sage and gin and fill it with ice, then strain in the shaker contents on top. Top with a splash of club soda, stir, and garnish.

For the sage syrup:

1 cup sugar
1 cup water
10-15 sage leaves

Combine sugar, water, and sage leaves in a saucepan over medium-high heat; stir continuously until sugar dissolves. Reduce to a simmer for 5-10 more minutes. Strain out sage leaves and let syrup cool. You can store this syrup in the fridge for several weeks.

the donut chaser

Jarrett: Fall is my favorite season, and a big reason why is because of apple cider. Not the cloying, just-vomited-in-my-mouth-a-little pasteurized substance available year-round, but the pure, unfiltered, tart stuff known in some parts of this great country as “raw” cider. Cider’s best application is as a chaser for the dozen apple cider donuts you should be eating every Saturday in the fall. But what if there was a way to add booze to the mix? Liquor, apple cider, and apple cider donuts, you say? Why, yes. Call it the holy trinity of fall.

Makes 2 drinks

4 oz. dark rum	1-2 orange slices
2-3 orange peels	1 orange peel (for garnish)
3 oz. apple cider syrup	2 cinnamon sticks (1 for garnish)
1½ oz. lemon juice	

Drop the orange peels and 1 cinnamon stick into a mason jar filled with the dark rum. Seal and let the mixture infuse at room temperature for 24 hours. Shake the jar every 8 hours or so, if you can. When it’s done infusing, strain out any cinnamon or orange peel debris using a coffee filter or cheesecloth.

Combine the infused rum, apple cider syrup, and lemon juice into a shaker filled with ice. Squeeze and then toss into the shaker an orange slice or two. Shake for 15-20 seconds, and then strain into two medium-sized glasses filled with ice. Garnish with an orange peel and a cinnamon stick.

For the apple cider syrup:

4 cups unpasteurized apple cider	1 tbsp cloves
2-3 orange peels	1 star anise pod
1 cinnamon stick	

Place all ingredients in a medium saucepan. (Don’t tell anyone, but since you’re making a syrup out of the cider anyway, you could get away with using pasteurized cider if you don’t have unpasteurized on hand). Boil over medium-high heat until it reduces by about half (roughly 2 cups of liquid). Scoop out the spices and orange peels and let the mixture cool to room temperature. You can store this syrup in the fridge for several weeks.



thank you

Making a cookbook is quite a project (as Maria knows from working on so many over the years!), and we're so thankful for the help and inspiration we've gotten from so many people.

Both of us have known so many fabulous cooks in our lives, who have influenced how we cook today. They get special recognition for teaching us important kitchen skills, inspiring us to try new things, and cooking us some of our favorite recipes (a few of which made it into this book).

Maria's job has also opened up a whole world of unique and incredible food professionals to us--people who we previously didn't even know about. There are too many to name here, but we're in awe of the people who make their livings as chefs, mixologists, and food bloggers.

The Stonesong team deserves its own shoutout! Thanks for giving Maria a place to do what she loves every single day of her life, and for the pro consultations on this book!

Thank you to Dustin Stockel of Dustin Francis Photography for the A++ photographs of us and the farm.

We also would like to thank General Herbert M. Lord for all the planning and budgeting inspiration. Sorry we didn't write shorter letters.

Finally and most importantly, we'd like to thank God and Christ for helping us find each other and for allowing us to pursue our greatest passions and dreams hand-in-hand. We are blessed.

