

Traveling Gourmet

Karreno's Kitchen

Food connects and brings people together becoming one of the most significant factors of every event. When the food is great, everyone's experience is elevated. The idea of Karreno's Kitchen came from my love for food, and my desire to create new, fresh, healthy and hearty dishes that look gourmet, and are delicious. I'm a strong believer in creating quality foods that I would serve to my family. Each dish is prepared with fresh, high-quality ingredients, and treated with love.

The most important factor on deciding what to serve is listening to customers which allows me to customize a menu unique to each of them. A BBQ is different from a backyard wedding when it comes to presentation, and it's the details such as added side dishes, floral designs, and serving plates and napkins that differentiates each event from another. At the end the day, the quality of food is going to be the same, while the way it's cut and presented, is different. A menu is designed around dietary needs, taste palettes, and cost. Once all the factors are agreed upon, that's where my team and I go to work.

A client can purchase the ingredients on their own,

or we provide the service accordingly. Our services cover everything from shopping to cooking, serving, and planning. Additional services such as decorating and set-up, butler service, product rentals, and clean-up can also be added accordingly per a client's request. I offer cooking classes for those wanting to learn how to cook easily made gourmet dishes. Everything is designed around the customer's desires, individual tastes, and style.

My travels around the world and my curiosity with local restaurants advanced my ultimate cooking goals at Karreno's Kitchen. As a "food critic" for Yelp Elite & Google Guide programs, I found myself wondering how each dish that I ate could have been improved if only certain spices had been reduced, or added to my vision of how these dishes could go from "good" to "mouth-watering." By taking traditional techniques from different cuisines, I apply them towards the dishes I make. It's my way of making the world a better place because when you do what you love... the world responds. No matter who you are or where you come from good food makes everything better. ■

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Fruit Sangria

- 6 cups fruits... mango, pineapple, apricot, cantaloupe sliced or cut into chunks.
- 1/4 cup thinly sliced peeled fresh ginger.
- 1 to 1 1/2 cups fresh basil or mint leaves.
- 1/2 cup orange liqueur such as Cointreau.
- 1 bottle crisp white wine, Sauvignon Blanc



or Pinot Grigio.

- 3 tablespoons fresh lemon juice from 1 lemon and add ice.

In a large bowl/pitcher, combine fruit, ginger, basil or mint, orange liqueur. Mash gently with the back of a wooden spoon until the basil is bruised and fruit releases juices.

Add the wine and the lemon juice then stir. Refrigerate 1 hour or up to one day. When ready to serve, fill eight glasses first with ice and then top with sangria.

Lemon Shandies

- 1/2 cup sugar.
- 3/4 cup fresh lemon juice (4 lemons) plus wedges for serving (optional).
- 8 mild pilsner beers 12 ounces each. Put eight 16-ounce glasses/mugs in a freezer. In small saucepan combine 3/4 cup water and sugar over medium heat. Cook, stirring until sugar dissolves. Refrigerate 10 minutes (and up to one week). In a 2-cup liquid measure, or a small pitcher, combine sugar mixture and lemon juice. Pour 1 beer into each chilled glass; add 1/4 cup lemon mixture; possibly a lemon wedge. Serve immediately.



wet your whistle

VH1 Martha & Snoop

Sparkling Campari Punch

- 16 ounces fresh pink-grapefruit juice
- 16 ounces Cocchi Americano
- 8 ounces Campari
- 1 bottle (750 ml) prosecco brut or other dry sparkling white wine. All Beverages Chilled.
- Thinly sliced citrus wheels, such as orange, grapefruit, Meyer lemon for serving.
- Seltzer, chilled for serving (optional). In a punch bowl stir together grapefruit, Cocchi Americano, and Campari. Add prosecco, citrus wheels and ice. Serve topped with the seltzer. ■

