



4 COURSE FEAST

RECIPE BOOK FOR HUMANS

Celebrating 40 Years Of Good Taste

In honor of the 40th anniversary of Feastivities, we've crafted a recipe book just for humans that takes inspiration from a few of the Fancy Feast favorites your cat will find in our limited-edition 4-Course Feast for a truly memorable Feastivities meal.

All our love, Fancy Feast





Cranberry Coriander Cocktail

Raise a toast to the Feastivities season and all the loved ones we share it with. This cocktail features seasonal cranberries and can also be enjoyed as a non-alcoholic mocktail.

Serves: 10 | **Timing:** 30 minutes

INGREDIENTS

For this recipe, we will make a cocktail base that you can save and then serve with a bubbly mixer.

Base

¾ cup water

¾ cup white sugar

1 Tbsp whole coriander seed

1 cup cold *unsweetened* cranberry juice

½ cup limoncello

(substitute with lemonade for a non-alcoholic version)

Mixer

1 bottle of champagne or prosecco for serving

(substitute with sparkling water or ginger ale for a non-alcoholic version)

DIRECTIONS

1. Start by creating the base. In a saucepan, combine water, white sugar and coriander seed.
2. Bring the mixture to a boil and let simmer for 5 minutes on medium-low heat.
3. Remove the saucepan from the stove and let the mixture cool. This will give you about ¾-1 cup of syrup.
4. In a blender, combine cold unsweetened cranberry juice, limoncello, and the prepared syrup.
5. Blend the mixture until the coriander seeds are pulverized. Note that the color may change from pink to red. Note that the color will turn pink but will settle into a deep ruby red color.
6. Refrigerate until ready to use.
7. When ready to serve, strain the mixture using a fine mesh strainer to remove all the coriander seeds.
8. Pour cocktail base in a bottom half of a champagne flute, filling the rest with your bubbly mixer.
9. Cheers to 40 years!





Salmon Paté with Holiday Apricot Sauce

Inspired by our iconic paté, this version for humans features a velvety salmon texture paired with a delicious apricot sauce.

MAKE IT FANCY

Use circular molds to give your paté an elegant appearance.

Serves: 4-6 | Timing: 90 minutes

INGREDIENTS

Salmon Paté

- 1 small head of cauliflower
- 3½ Tbsp olive oil, divided
- ½ lbs salmon fillet
- ½ tsp kosher salt
- ½ tsp fresh ground black pepper
- 1 medium onion, thinly sliced
- ½ cup heavy cream
- ½ tsp five spice powder

Apricot Sauce

- 1 18-oz jar apricot preserves
- 1 cup white wine (we recommend Riesling)
- 2 Tbsp soy sauce
- 1 tsp ground ginger
- 1 cup dried cranberries

DIRECTIONS

Apricot Sauce

1. Combine apricot preserves, wine, soy sauce, and ground ginger in a small saucepan.
2. Bring the mixture to a boil, then lower the heat to medium and cook for an additional 5 minutes, stirring occasionally to keep the mixture from sticking and burning.
3. Add the dried cranberries to the sauce.
4. Let the sauce come to room temperature to serve with salmon. For a thicker glaze, allow the sauce to cool longer.

Salmon Paté

1. Preheat the oven to 350°F.
2. Wash the cauliflower and cut it into small florets.
3. Coat florets with 1 Tbsp of olive oil and spread them on a sheet pan. Roast in the preheated oven for 25 minutes or until the cauliflower is golden and tender.
4. Place the salmon fillet on a sheet pan. Sprinkle it with ½ Tbsp olive oil, kosher salt, and ground black pepper. Roast in the oven for 15 minutes or until the salmon is cooked through, with an internal temp of 145°F.
5. Cook the thin onion slices on medium-low heat with remaining olive oil, stirring often, until the onion is soft and caramelized.
6. Place the roasted salmon and caramelized onion in a food processor. Add heavy cream and five spice powder. Pulse mixture until it is blended but still has a bit of texture.
7. Serve paté at room temperature with roasted cauliflower florets and holiday apricot sauce.





Beef Gravy Pappardelle

Cats aren't the only ones who love gravy!
This pasta dish with savory gravy sauce is ideal
for cozy winter nights with good company.

MAKE IT FANCY

Elevate this dish even more by serving it with seared, sliced flank steak.

Serves: 4-6 | Timing: 1 hour

INGREDIENTS

Meatballs

- 1 lb ground beef
- 6 oz tomato paste
- 1½ tsp granulated garlic
- 2 tsp kosher salt
- ½ tsp freshly ground black pepper
- 1 tsp ground nutmeg
- ½ cup panko breadcrumbs
- 3 eggs

Gravy Sauce

- ½ lb carrots, peeled and cut into ½-inch coins
- 4 medium tomatoes, washed and quartered
- 1 Tbsp olive oil
- 3½ cup beef broth
- 1 Tbsp Dijon mustard
- 3 Tbsp Worcestershire sauce

Pasta

- 1 lb. package of pappardelle pasta
- Salt for boiling water

Cream Sauce

- ½ cup heavy cream
- 2 Tbsp unsalted butter
- 1 Tbsp chopped fresh rosemary
- 1 cup grated Parmesan cheese
- 1 Tbsp truffle oil

Garnish (Optional)

- Rosemary

DIRECTIONS

Prepare the Meatballs

1. Gently combine ground beef, tomato paste, granulated garlic, kosher salt, ground black pepper, ground nutmeg, panko breadcrumbs, and eggs.
2. Once combined, form golf ball-sized balls and place them on an oiled sheet pan. Refrigerate until the sauce is ready.

Prepare the Sauce

1. Preheat the oven to 350°F.
2. Take the cut carrots and quartered tomatoes and toss them in 1 Tbsp of olive oil and roast on a sheet pan for 20 minutes, or until they are soft and begin to char.
3. While the vegetables are roasting, bring broth to a boil.
4. Add the roasted carrots and tomatoes to the broth and turn the heat to medium high and cook at a rolling boil for 5 minutes.
5. Put broth and vegetables in a blender and add the mustard and Worcestershire sauce.
6. Blend on high until smooth. If using a small blender, blend in batches for safety.





Beef Gravy Pappardelle

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MAKE IT FANCY

Elevate this dish even
more by serving it
with seared, sliced
flank steak.

DIRECTIONS

Cook the Meatballs

1. Cook the meatballs in the oven for 20 minutes or until an internal temperature of 185°F is achieved.
2. Place them in the sauce over low heat to keep warm and absorb flavor.

Cook the Pasta

1. In a pot, bring salted water to a boil and cook pappardelle pasta according to the package instructions.

Make the Cream Sauce

1. Add heavy cream, unsalted butter, and chopped fresh rosemary to a saucepan and sauté. Bring the cream to a boil to melt the butter.

Combine the Pasta and Sauce

1. Once the pasta is cooked, drain and place it in the same pan with the cream sauce.
2. Add grated Parmesan cheese and truffle oil. Toss to mix the ingredients and coat the pasta. Taste and adjust the seasoning if needed.

Plate and Serve

1. Plate the pasta in shallow bowls or plates. Top with the meatballs and sauce.





Cosmopolitan-Inspired Cake with Cream

Top off your Feastivities meal with this decadent, adults-only dessert inspired by the classic Cosmopolitan cocktail.

MAKE IT FANCY

Serve in a coupe glass for a playful take on the dish's cocktail inspiration.

Serves: 12 | **Timing:** Gelée & Cream: 4 hours • Cake: 1 hour

INGREDIENTS

White Wine Gelée

2 cups white wine (we recommend Riesling), divided

3 packages of gelatin

$\frac{3}{4}$ cup Cointreau

$\frac{3}{4}$ cup sugar

Juniper Whipped Cream

1 cup heavy whipping cream

1 Tbsp ground or crushed juniper berries

$\frac{1}{2}$ cup sugar

Raspberry Coulis

10 oz bag of frozen raspberries

$\frac{1}{2}$ cup sugar

1 cup lemonade

(could substitute with orange juice or vodka)

Cake

Butter or oil (for greasing the cake pan)

Flour (for dusting the greased cake pan)

$1\frac{1}{2}$ cups flour

1 tsp baking powder

$\frac{1}{2}$ tsp kosher salt

Zest of one lemon

1 cup heavy cream

1 cup sugar

2 eggs

1 tsp vanilla extract

Juice of one lemon

DIRECTIONS

Juniper Whipped Cream

1. In a small saucepan, combine heavy whipping cream with juniper berries.
2. Bring the mixture to a boil and let it simmer for 5 minutes.
3. Refrigerate mixture for at least 4 hours until very cold to best infuse the flavors.
4. Once cold, strain the cream into a measuring cup and add more heavy cream until you get $1\frac{1}{2}$ cups total.
5. Using electric beaters, whip the cream with $\frac{1}{2}$ cup sugar until stiff peaks form. Refrigerate until ready to serve.

White Wine Gelée

1. Pour $1\frac{1}{2}$ cups of the white wine in a small saucepan with the Cointreau.
2. Add $\frac{3}{4}$ cup of sugar to the saucepan and bring the mixture to a boil.
3. Dissolve the packages of gelatin in a bowl with the remaining $\frac{1}{2}$ cup of wine.
4. Once dissolved, stir the gelatin mix into the saucepan and bring everything back to a boil.
5. Pour the mixture into a shallow pan and refrigerate until cold and gelled, about 4 hours.
6. Cut cold gelatin into tiny cubes to serve.

Raspberry Coulis

1. In a blender, purée the bag of frozen raspberries with $\frac{1}{2}$ cup sugar and 1 cup lemonade.
2. Refrigerate blended mixture until ready to serve.



Cosmopolitan-Inspired Cake with Cream

Top off your Feastivities meal with this decadent, adults-only dessert inspired by the classic Cosmopolitan cocktail.

MAKE IT FANCY

Serve in a fluted glass for a playful take on the dish's cocktail inspiration.

DIRECTIONS

Cake

1. Preheat the oven to 350°F.
2. Grease a 9-inch cake pan and line the bottom with a circle of parchment paper. Grease the parchment paper with butter or oil and dust it with flour.
3. In a bowl, combine 1½ cups of flour, 1 tsp of baking powder, ½ tsp of kosher salt, and the zest of one lemon.
4. In a separate bowl, whip 1 cup of heavy cream with 1 cup of sugar using electric beaters until stiff peaks form.
5. Whip in 2 eggs, 1 tsp vanilla extract, and the juice of one lemon into the cream, mixing until just combined. Be careful not to deflate the cream.
6. Add half of the dry ingredients to the whipped cream mixture and gently mix together. Add the remaining half of the dry ingredients, stirring only until incorporated so as not to overmix the batter.
7. Pour the batter into the prepared cake pan and bake for 40-45 minutes, or until a toothpick inserted into the center comes out clean.
8. Remove from oven and allow to cool before removing from cake pan.
9. Slice and serve cake with gelée, coulis and whipped cream.





MEET
**CHEF AMANDA
HASSNER**

These Feastivities recipes were lovingly crafted by our very own in-house chef, Amanda Hassner. After decades in kitchens across the country and beyond, she is now a core part of helping Fancy Feast draw culinary inspiration for our recipes.

She uses her expertise to help translate what cats experience into human food, which in turn helps us elevate the cat's overall mealtime experience to best live up to the Fancy Feast name.

