

What's Cooking

HOLIDAY HOURS

BEGINNING DECEMBER 1

Mon - Thurs 10:30 am to 10:00 pm

Friday 10:30 am to 11:00 pm

Saturday 3:00 pm to 11:00 pm

Sunday 3:00 pm to 10:00 pm

Christmas Eve

10:30 am – serve continuously all day.
Waiting List Names Taken Until 7:00 pm
(Parties seated in order of arrival.)

Christmas Day

Closed - Merry Christmas!

New Year's Eve

11:00 am to the New Year!
(Parties seated in order of arrival.)

New Year's Day

4:00 pm to 10:00 pm

UPCOMING EVENTS

December 1

Alan Anderson Workshop and Nina's
Christmas Decoration Tour
9:00 am, 10:30 am, 12:00 pm, 1:30 pm

January 12th

Adult History Tour 9:00-11:00 am
Cooking Class with Chef Horacio
10:00 am-12:00 pm (includes a cookbook)

January 26th

Steak School 9:00 am-12:00 pm

February 4th

Silver Oak Wine Dinner 6:00 pm

March 2nd

Texas Independence Day History Tour
9:00 am-11:00 am

April 13th

Steak School 9:00 am-12:00 pm

Gift Card Special

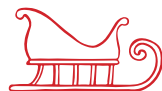
Buy \$100, Get \$25 Free

This is our 29th year of celebrating you, our customer, with the famous Gift Card Christmas Program! Taste of Texas Gift Card Special begins Friday, November 23rd at 9 a.m. and continues through December 24 at 9 p.m.

Shop online at TasteofTexas.com to have the Gift Cards shipped USPS directly to you or your recipient with a gift message. Or, visit our new Grill-At-Home Store just inside the front door. Our Gift Cards (including the \$25 free) may be used for dining and purchases in the Restaurant and Grill-At-Home Store, carry no expirations, and are a great value. Merry Christmas from Taste of Texas!

Christmas Artist Alan Anderson is coming to town!

For years the framed "jeweled Christmas Tree" has been a show stopper at the Taste! Now Artist Alan Anderson has created six more breathtaking pieces for this year's Christmas décor, including two large Christmas trees, commissioned by Nina, which measure 44" by 38"! Additionally, Alan has graciously committed to come to Houston on December 1st to team up with Nina for her Christmas Décor Tours. While Nina tours the guests through the entire restaurant to see the fabulous decorations, Alan will be holding a workshop on how to build a jeweled Christmas tree in our Sam Houston room! Alan will also bring a number of pieces that will be available for purchase by our guests. He even created a special "Texas themed" jeweled tree which will be featured in a silent auction for the tour and workshop attendees benefiting the Taste of Texas Employee Scholarship Fund. Tickets to the tour and workshop are available online at TasteofTexas.com/events.



SANTA IS VISITING TOO! Santa Claus will be seated and ready for a great photo with your family on December 11, 12, 18, & 19 from 6:00pm-8:00pm. Bring your camera and capture Santa with your special ones.

Grill-At-Home Store NOW OPEN

Grilling at home? Our Grill-At-Home Store has everything you need for a gourmet meal in minutes at home! The store even has dedicated front door parking so you can pull in, grab what you need, and bring family and friends together tonight at home. The store offers the same gourmet *Certified Angus Beef®* Steaks that the restaurant serves in your favorite steakhouse cuts. You will also find delicious, customer favorite sides such as Megan's Macaroni and Cheese and, of course, Asiago Cheese Rolls and Homemade Yeast Rolls ready to bake. **Come and take it HOME!**

Holiday Tenderloins



AVOID A CHRISTMAS TURKEY DISASTER!

For your Holiday Party or Family Dinner, choose only the very best – Ready-to-Roast Whole Beef Tenderloins from Taste of Texas. Stop by the Grill-At-Home Store anytime in December to pick up your Tenderloin. This is Holiday Entertaining made easy! These tenderloins will come packaged "ready to roast" with gourmet roasting instructions, thermometer, prime sauce, and popular roast seasoning. \$149.95 each, which serves eight to ten guests.

FAMILY NEWS

Kristin and Corbin Blackford and son Henry (2 ½) are busy with work at the Taste of Texas managing the online store and new Grill-At-Home Store. They are active in St. Martin's Episcopal Church, Junior League of Houston, and Project Healing Waters Fly Fishing.

Lisa and Chris Blackard are enjoying living in Singapore with daughters Hannah (8), Elizabeth (5 ½), and Madeline (1). Chris works for Shell Oil and Lisa is active with the Singapore American School.

Claudine and David Hartland and children Sam (15), Campbell (13), Hudson (11), Reagan (9), and Conrad (4) had an amazing trip with Nina and Edd to Family Legacy Camp in Zambia this past June. David stays busy with Tulcan Management and Claudine is co-chairing the Bo's Place Luncheon in February 2019.

Nina & Edd are enjoying work, working out, and cycling together. All are glad the construction project is finished and are so pleased with the expansion and remodel at the Taste!



Houston Steak and Gift Delivery in One Hour

We are excited to announce that we have partnered with Shipt, a membership-based delivery service, to offer same-day delivery of our fresh steaks, ready-to-bake sides, breads, and desserts from our Grill-At-Home Store throughout Houston. Shipt members have the ability to shop the in-store assortment of Taste of Texas products online or in the app, then a personal shopper will select, bag, and deliver the order in as soon as 1 hour.

Try Shipt free for 2 weeks at shipt.com/tasteoftexas



TOP 5 GIFTS @tasteoftexas.com

Order by Wednesday, December 19 for Christmas arrival.

1. 8 Pack Complete Trim Six Ounce Filets: Fully-trimmed and fork tender, our Certified Angus Beef® Center Cut Filets set the standard for exquisite tenderness and taste.

2. Perfectly Aged Gift Boxes: Add a Perfectly Aged Cookbook to any steak gift box at a discounted price of \$39.95.

3. Texas Holiday Gift Box: This is the complete package – from the finest steaks available to all the Texas tableware you need to bring the Taste of Texas to your next cookout.

4. Sizzling Cow Platter: By popular demand, we are excited to offer our sizzling cow platter. Used by the restaurant for years, these sizzling platters have become synonymous with Texas hospitality.

5. Texas Quail Bites: Succulent marinated quail breast is wrapped with a sliver of mild jalapeño in thick cut bacon with three pieces to each skewer.



Holiday Recipe Deep Dish Pecan Pie

Yields 1 large deep dish pie (springform pan)
or 3 regular-sized pies

- 2 cups dark Karo® corn syrup
- 2 cups dark brown sugar
- 1 cup (2 sticks) unsalted butter, melted
- 14 eggs
- 1 tablespoon vanilla extract
- Prepared pie crust for one springform pan or 3 regular-sized pie tins
- 1 pound pecan pieces
- Cinnamon Ice Cream (recipe page 206)

Preheat the oven to 350. In a large mixing bowl, whisk together the corn syrup, brown sugar, and hot melted butter until smooth. Add the eggs and whip for about two minutes. Add the vanilla extract.

A deep springform pan needs two portions of prepared pie dough to cover it. Gently overlap them to cover the bottom and sides and press down to seal. We highly recommend making the dough from scratch. Once your pan or tins are covered with the dough, place parchment paper directly onto the dough and fill it with uncooked rice to weigh it down. Pre-bake the pie shell(s) for 10-15 minutes, until the center has begun to get firm. Remove from the oven and take out the parchment paper and rice. Reduce the oven to 300.

Evenly distribute the pecan pieces into the bottom of the pan or pie tins. Pour the syrup mix on top to cover the pecan pieces.

Bake at 300 for 1½ hours, until the dough begins to change color; for regular pie tins, cut the bake time by half. Reduce the heat to 275 and continue baking until the center is firm. Remove from the oven and allow to cool for 2 hours.

SUPPLIER SPOTLIGHT: Houston Pecan Company



It's pecan season in Texas!

Ever wonder where the amazing pecans in our Deep Dish Pecan Pie come from?

Houston Pecan Company is a family-owned Houston, institution that supplies us with the absolute best pecans and nuts and is a wonderful supplier partner. The Company's story is one of bravery and fortitude. Its founder, Noe Groner, was a refugee from WWII Europe who began shelling pecans in a little building in Houston in 1942. Later, Leon Cooper and family joined the business and daughter Tobi Cooper operates it today. Mr. Cooper was born Leib Kupczyk in Poland. In 1942, at thirteen years old, he and his family, along with all other Jews in their village, were deported or killed by the Nazis. He was taken to the first of several

concentration camps, each worse than the next. And, then, after several months, he was taken to work in the factory owned by Oskar Schindler, where he worked for about a year. Liberated in 1945, Mr. Cooper was the only member of his family to survive. His lifelong message of respect for all and rejection of bigotry resonates today. We love this family, and we cherish their legacy.

Personalized Steak Knives

We are excited to announce that personalized Taste of Texas Steak Knives are now available online at TasteofTexas.com or while you wait in our new Grill-At-Home Store. Our steak knives are custom made for Taste of Texas by Tramontina out of high carbon stainless steel. Personalize a set of 4 knives for a very special gift this Holiday Season. **\$25.95 for a 4 pack of knives, and add engraving to all 4 knives for \$5.**



President of Taiwan Visit to Taste of Texas



President Tsai Ing-wen held a luncheon at the Taste of Texas in August 2018 for special guests including local and national elected officials and top leadership of US companies who do business with Taiwan. Dr. Tsai became the first female President of Taiwan and the first female head of state in Asia who was not born into a political family. This is the 3rd visit of a President of Taiwan to the Taste of Texas which is such an honor for all of us. Edd, Nina, Lisa, Hannah, Lizzie, and Maddie just visited Taipei and toured the Presidential Palace to thank them personally for the honor of their visits.

Staff Updates



It is with profound sadness that we share the loss of our beloved Taste of Texas manager and friend Norman Faust. We were honored to work with this remarkable man for 28 years and considered him family. He was an accomplished restaurateur and wine expert, and was universally loved by our team and guests alike. Norm blessed each of us with a lasting legacy of kindness to all, bravery, good humor, and hospitality. We all miss him dearly.



Manager Bill & Dalia Clark were married October 20th. They met working together at the Taste of Texas in 2014. Bill began with us in 2004!

Manager Lindsey Johnson and husband Jeremy are expecting baby #2 - Avery Elizabeth - due December 30th. Sister Alice can't wait!



Manager Lemuel Restauro & Cindy Le are engaged to be married having met at the Taste of Texas just over six years ago. After working with Cindy for the Taste at the Houston Zoo's Feast with the Beasts fundraising event, Lem proposed to Cindy at the Houston Zoo this past November!

Manager Donnell McAllister proposed to Emily Orr this fall and they are planning a wedding for 2019.



Manager Scott Gerow has moved back into his home after 12 months of construction following the floods of Hurricane Harvey in 2017. Thank you to all who donated to the Taste of Texas Foundation to assist our staff with flood relief.



TASTE OF TEXAS[®]

Restaurant

10505 Katy Freeway
Houston, Tx 77024

TasteofTexas.com
713.932.6901



Taste of Texas voted
BEST STEAKHOUSE
in Houston

Thank you Houston for voting us Houston's Best Steakhouse in the KPRC Channel 2 Viewers Poll and the Houston Heart's Awards.



Honors

23rd Wine Spectator Award of Excellence:

Taste of Texas Wine list curated by manager Lemuel Restauero has been awarded the 23rd Award of Excellence in a row! Congratulations Lem!

UPCOMING EVENTS

Please check our website for details and register online at www.TasteofTexas.com

December 1st

Alan Anderson Workshop and Nina's Christmas Decoration Tour 9:00am, 10:30am, 12:00pm, and 1:30pm. Tickets are \$40 + tax per person. This is the ONLY appearance of Alan Anderson in Houston - Don't miss it!

January 12th & March 2nd

Adult History Tour with Nina 9:00-11:00am. Please join Nina for a morning of exciting stories about Texas History and the Legends of our beloved state. Cost is \$40 + tax per person and includes Lunch.

January 12th

Cooking Class with Chef Horacio Degante 10:00am-12:00pm (includes a cookbook): Please join us to learn how to make our most requested recipes! Cost is \$95 + tax per person - includes lunch and a complimentary copy of *Perfectly Aged*, our Award Winning Cookbook.

February 4th

Silver Oak Wine Dinner - 6:00pm: An amazing 5 course dinner with wine pairing from Silver Oak Winery. \$159 per person plus tax. Space is limited.

January 26th & April 13th

Steak School 9:00am - 12:00pm: You'll learn about USDA grading, trim specifications, the aging process and how to grill a perfect steak every time. This makes a wonderful gift for the steak lovers and griller in your life. Cost is \$75 + tax per person and includes a steak lunch. Come hungry!

Proceeds from these events benefit our employee scholarship program at the Taste of Texas. Space is limited, so please reserve early.

Please note: We do not ship tickets for the events. You will receive a confirmation email after registering and will be added to the event's guest list.