

COMMUNITY PEACEMAKER TEAMS

YOUR GUIDE TO HOSTING A CPT SUPPER

Welcome!

**Host a dinner party for CPT.
Bring together community and
friends for an evening of tasty food,
fun and fundraising.**

Make your dinner party as simple or elaborate as you like, and invite your folks over for a home-cooked meal. Ask guests to donate what they'd spend on eating out to Community Peacemaker Teams.

In this guide, you'll find some tips for hosting, as well as recipes contributed from our teams to help get you inspired!

Hosting a dinner party for CPT is a great way to celebrate the power of community and a means of coming together to support this crucial work.



“

“Life's most persistent and urgent question is, ‘What are you doing for others?’”

– Martin Luther King

”

Arranging your dinner party

01. Decide who to invite

Think about how many people you can invite and host comfortably and safely in your home. It's up to you whether you make it a sit-down affair or a more casual evening. You could even make it a buffet and ask people to bring something along to share.

02. Ask your guests to donate to attend

The easiest way to raise money for your dinner party is to ask your guests to make a donation to attend. You may wish to set a minimum donation amount if you are planning a more elaborate dinner party. Or, if you're hosting something fairly low key, you could leave it up to your guests to decide how much they wish to contribute.

03. Choose a theme

Think about a theme for the party to make it extra fun! You could centre it around a favourite CPT team cuisine.

04. Plan your menu

Depending on how many guests you expect to have, you'll need to allow enough time to buy ingredients and prepare your meal. You can unleash your inner chef and go all-out with four individual courses. Or make your life easy by creating a few sharing dishes people can help themselves to at the table for a more relaxed evening.

05. Collect donations

Share this special donation link with your guests.

On the night



01. **Land Acknowledgement** *for those based on Turtle Island*

If you're based on Turtle Island, consider acknowledging the land you are on before you start your dinner. You can use the land acknowledgement included within this guide or your own.

02. **Fundraising dinner games**

Organise some fundraising dinner games such as a quiz, sweepstake or you can even organise a raffle to raise money on the night.

03. **Boost your fundraising**

Boost your fundraising by organising some food-related challenges. For example, you could ask guests to identify mystery ingredients or dishes whilst blindfolded.

03. **Take photos!**

Remember to take photos to remind your guests what a great time they had and please send the picture of your dinner party to peacemakers@cpt.org

Don't forget to have fun!

Land Acknowledgement

Acknowledge the Land (if hosting on Turtle Island)

Turtle Island has been home to many Indigenous Nations for thousands of years and their land was taken from them through war, genocide, starvation, and theft. We acknowledge that we are on the homelands of the

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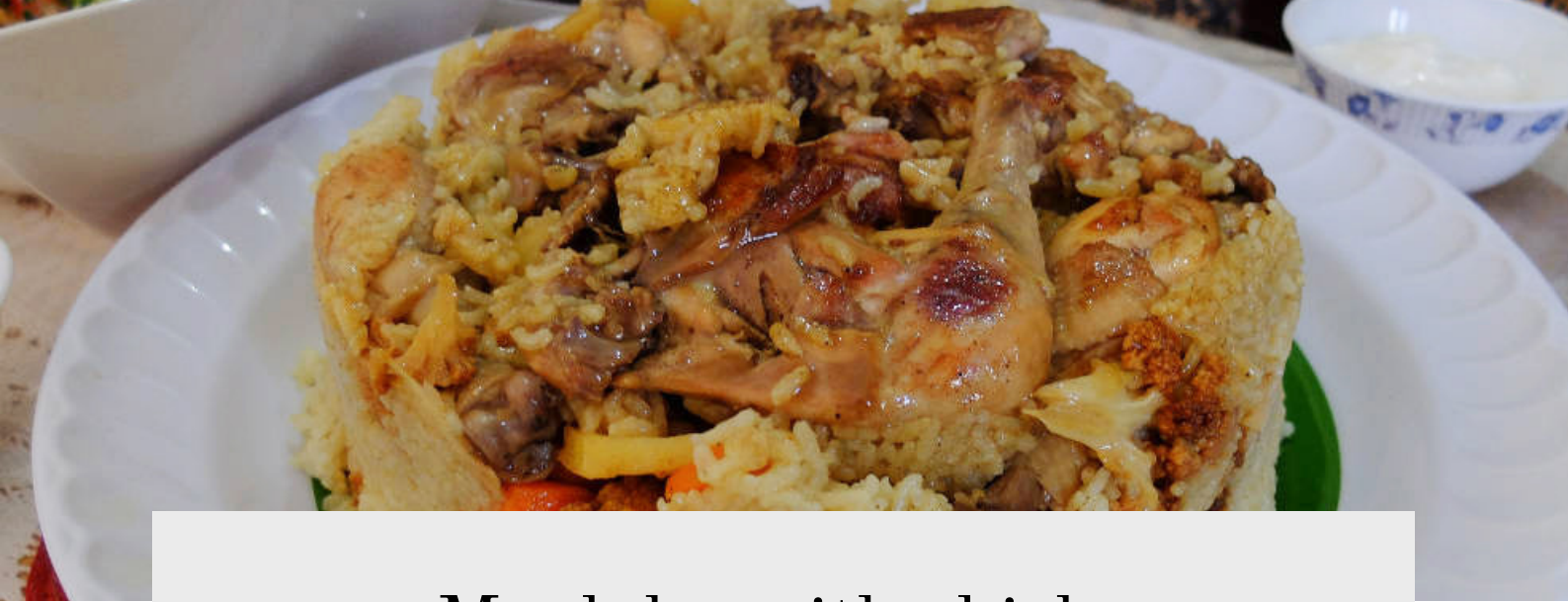
We acknowledge that some of us gathering today are consciously or unconsciously invaders on this land. Some of us on this land are here as a result of imperial wars and actions that made our homelands unsafe to live. And some of us on this land are here as a result of our ancestors being kidnapped by imperial powers and our labour and freedom was used by the state to spread domination over the land.

We acknowledge that through pipeline construction, government legislation, and gentrification, land dispossession has not stopped, as racism and settler colonial practices continue until this day. We must all work together to decolonize Turtle Island. Therefore, our acknowledgement must go beyond words and into action. One action I commit to this week is -----.



RECIPES FROM OUR PALESTINE TEAM





Maqluba with chicken

SERVINGS: 6 - 8

PREPPING TIME: 25 MIN

COOKING TIME: 2HRS

Ingredients

1 medium eggplant or cauliflower	2.5 tsp of salt
1 tsp ground turmeric	Vegetable oil (corn or sunflower)
1 tsp of ground allspice	3-5 medium carrots
1 tsp of ground cumin	1 large potato
1½ tsp of ground black pepper	1 kg of chicken (6 to 8 large pieces on the bone - legs, thighs and/or breasts)
½ tsp of ground cloves	450 gr of medium grain rice
6 green cardamom pods	for serving: yogurt, cucumbers and tomatoes
3 to 4 bay leaves	
1 medium sized onion	

Directions

1. Mix all the ground spices (apart from the salt) in a bowl and set aside.
2. Prepare the chicken broth: chop the onion into wedges, heat two tablespoons of vegetable oil in a large saucepan or casserole dish and fry the onion on medium heat for about 5 minutes. Add the chicken to the saucepan and fry evenly on each side for about 5 minutes. When the chicken has some colour, pour about 1.3 litre of water in the pan, ensuring the chicken is completely covered. Throw in 3 to 4 bay leaves, 1 heaped teaspoon of salt and 1 heaped tablespoon of the spice mix, bring to boil then cover with the lid and let it simmer on medium heat for 45 minutes. As it cooks, some foam might form at the surface of the water. It's best to remove this with a spoon so keep checking as it boils.

Directions *cont...*

3. While the chicken is cooking, get the vegetables ready. Peel the carrots and cut into 2-3 inch pieces. Cut the potato into slices of about 1cm. Chop the cauliflower into big chunks and wash. In a frying pan, heat a generous quantity of vegetable oil - about 0.5cm to 1cm deep. Fry all the vegetables in small batches until golden brown on each side. Use paper towel to soak up the oil.

4. Thoroughly rinse the rice under running water to remove the starch.

5. Once your chicken is cooked, take the pieces out of the broth and put aside. Pour the broth through a sieve into a separate bowl so you keep only the liquid, which you'll use to cook the maqluba.

6. You can now assemble the maqluba. In the same saucepan used to make the broth, lay down the chicken, then the vegetables and finally spread the rice over the vegetables to make three even layers. Sprinkle some more of the spice mix over the rice (a small tablespoon) plus 1.5 heaped teaspoon of salt. Now pour the broth in the pan until it reaches the same level as the rice or 0.5 cm above it (you'll need about 700/800ml of broth). Place a small plate on the rice - this will keep it all in place as it cooks. Don't mix the ingredients. Bring to boil, then cover and let it simmer on medium heat for about 20 minutes or until there is absolutely no liquid left. Keep an eye on it to make sure it doesn't burn - once there is no water left, take it off the heat and leave to rest for 10/15 minutes with the lid on.

7. The final step is to flip the dish upside down. Open the pan and remove the small plate. Put a large tray or plate over the pan, hold it tight and flip it over so the maqluba transfers to the tray or plate. Your maqluba is ready!

Note that many people tend to sprinkle a handful of pinenuts (which you can quickly roast in a small frying pan) and parsley over the maqluba when it's ready.



Musakhan



6 servings



1hr 35 min

INGREDIENTS

For Spice Mixture

- 3 tablespoon allspice
- 2 tablespoon ground cinnamon
- 1 tablespoon coriander
- 1 tsp black pepper
- $\frac{3}{4}$ tsp ground cardamom
- $\frac{1}{2}$ tsp ground nutmeg

For Chicken

- 6 chicken legs, bone-in, skin on
- Extra virgin olive oil
- Kosher salt
- 1 tsp sumac
- 1 $\frac{1}{2}$ tsp of spice mixture above

For Flatbread

- Extra virgin olive oil
- 6 yellow onions, chopped
- Kosher salt
- 1 tbsp sumac, more for later
- 1 tbsp ground cumin
- 2 teaspoon of spice mixture above
- Toasted pine nuts, about $\frac{1}{3}$ cup
- 6 flatbread such as Taboon bread

Directions

1. Preheat your oven to 375 degrees F (or 190 degrees C).
2. Make the spice mixture. In a small bowl, combine allspice, cinnamon, coriander, black pepper, cardamom and nutmeg. Mix well.
3. Prepare and cook the chicken. Pat chicken pieces dry and place them on a lightly oiled sheet pan (or roasting pan). Drizzle generously with extra virgin olive oil, season with kosher salt on both sides. Add 1 teaspoon sumac and 1 ½ teaspoon of the spice mixture. Give the chicken a good rub with your hands, making sure to get the spices underneath the skin. Arrange the chicken pieces skin side up and place on the middle rack of your heated oven. Roast for about 1 hour or until fully cooked (internal temperature should register 165 degrees F.)
4. Prepare caramelized onion mixture for flatbread. While the chicken is roasting, work on the caramelized onions. In a large cooking skillet, put just over ½ cup extra virgin olive oil, chopped onions, kosher salt, 1 tablespoon sumac, 1 tablespoon cumin, and 2 teaspoon of the spice mixture. Cook over medium-low heat, stirring occasionally, adding a little bit of water (2tbsp or so at a time) as needed, until the onions have softened and cooked completely (about 30 to 40 minutes). Remove from heat.
5. Check on the chicken, and if ready, remove from the oven. Pour any roasting pan juices into the caramelized onions. Cover chicken loosely with aluminum foil for about 15 minutes, while you assemble the flatbreads.
6. Assemble Musakhan Flatbreads. Turn on your broiler. To assemble flatbreads, dip the edges of each bread in the oil on the surface of the onion mixture. Arrange flatbreads on a large baking sheet (you may do a couple flatbreads at a time). Spread enough of the caramelized onion mixture on the surface of each flatbread, leaving a small border around the edge (like pizza). Add a generous sprinkle of sumac. Add toasted pine nuts. Place under the broiler briefly (2 to 4 mins), watching carefully, until edges and onion mixture are nicely browned.
7. Serve with a Tahini salad; lemon juice, salt, cucumbers, tomatoes, bell pepper (optional), red onion.(optional), parsley, fresh green mint.

Riz bi Haleeb

(*rice pudding*)



5 servings



35 minutes

INGREDIENTS

½ cup dry Calrose rice, can
also use short grain rice or

Basmati

1 cup water

9 cups whole milk (divided)

¾ cup granulated sugar

1 tablespoon cornstarch

2 tablespoons rose water

Chopped pistachios for
serving

DIRECTIONS

1. Start by washing the rice. In a large pot, cook the rice with the water until the water is absorbed, about 5-7 minutes.
2. Add the milk (reserve ½ cup for the cornstarch slurry) along with the sugar to the pot of rice. Bring milk and rice to a boil and then reduce heat to medium-low. Stir the mixture frequently, until the rice is fully cooked, and the milk begins to thicken, about 15 minutes.
3. Dissolve the cornstarch in the remaining ½ cup of milk and transfer to the pot. Add the rose water and stir frequently until mixture thickens, about 15 more minutes.
4. Transfer the mixture into 5-10 bowls, and allow to cool. It will continue to thicken as it cools.
5. Add the chopped pistachios or other toppings, and serve warm or chilled.



RECIPES FROM OUR COLOMBIA TEAM





Homemade patacones with hogao

(fried plantain with tomato & onion sauce)

SERVINGS: 8

PREPPING TIME: 25 MIN

COOKING TIME: 20 MIN

Ingredients

Hogao:

- 4 to 5 Tomatoes
- 1 small red bell pepper, finely chopped
- 3 to 4 chives, top sections chopped
- 1 large white onion, chopped
- 4 cloves garlic minced
- 2 tablespoon olive oil
- 1/2 teaspoon salt to taste
- 1/4 cup fresh cilantro, chopped

Patacones:

- Vegetable oil (enough to deep fry plantain)
- 2 large green plantains (Important they are green (if they are yellowish they will not be as crunchy)
- Salt for seasoning

Directions for hagao

1. Remove the seeds from the tomatoes and dice.
2. Remove seeds and finely chop the red pepper.
3. Peel and chop the onion.
4. Chop Chives.
5. In a skillet, heat the olive oil over medium-low heat. Add the tomatoes, onion, red bell pepper, chives, garlic, and salt. Simmer for 5 minutes over medium heat.
6. Lower the heat, cover and simmer for 15 minutes, stirring regularly, to make sure the vegetables don't stick to the pan.
7. Uncover, stir and sauté for the last 5 minutes, uncovered. Taste and adjust salt, as needed. Add a final drizzle of olive oil.

Directions for patacone

1. Peel the plantains and cut them into 1 inch chunks.
2. In a large pot over low-medium heat, pour enough vegetable oil to cover the plantain chunks and let them fry for about 4 to 5 minutes. Do not allow them to get too hard.
3. Remove the plantains with the help of a slotted spoon and place them on paper towels to absorb excess oil.
4. Let the chunks cool for about 3 minutes. Put them in a plastic bag and with a wooden cutting board press the plantain pieces well until they are about 0.5 centimeters thick.
5. Increase the heat of the oil to high so that frying flattened plantain chunks become crispy.
6. Submerge each patacon in salted lemon water. Then, using tongs, we add all the patacones back into the hot oil and fry them for about 3 minutes making sure both sides are nice and toasted. Careful not to burn.
7. Remove the patacones with the help of a slotted spoon and put them back on paper towel to absorb the oil. Sprinkle them with salt to taste and that's it. We serve hot.





2 servings



40 minutes

Arroz con pollo

(rice with chicken)



Ingredients

1 lb of rice
½ lb of green beans
½ lb carrots
½ lb fresh peas
1 large bell pepper
½ lb each of onion and
green onion
4 cloves of garlic
1 large whole chicken
breast
4 sausages
Vegetable oil
Seasoning:
Salt, black pepper, cumin

Method

1. Cook the rice. Season with saffron and salt.
2. Debone chicken breast and chop chicken breast into cubes
3. Chop all the vegetables
4. Cook carrots and fresh peas till tender
5. Saute onions (both) garlic, green beans, bell pepper and sausage chicken cubes in oil
6. Season with salt and pepper and cumin
7. Sautee until sausage is nicely browned and vegetables are tender.
8. Mix cooked rice into vegetable and meat with several large scoops at a time. Mix thoroughly.
9. Taste for seasoning. Add as needed

Note: this dish is often served with french fries.



Creamy rice pudding



6 servings



1 hour 30

INGREDIENTS

- 1 cup washed white rice
- 4 cinnamon sticks
- 2 cups of water
- 4 cups of milk
- a pinch of salt
- 2 tablespoons butter
- 2 tablespoons vanilla extract
- $\frac{1}{2}$ cups of sugar
- 1 12 ounces can of condensed milk

DIRECTIONS

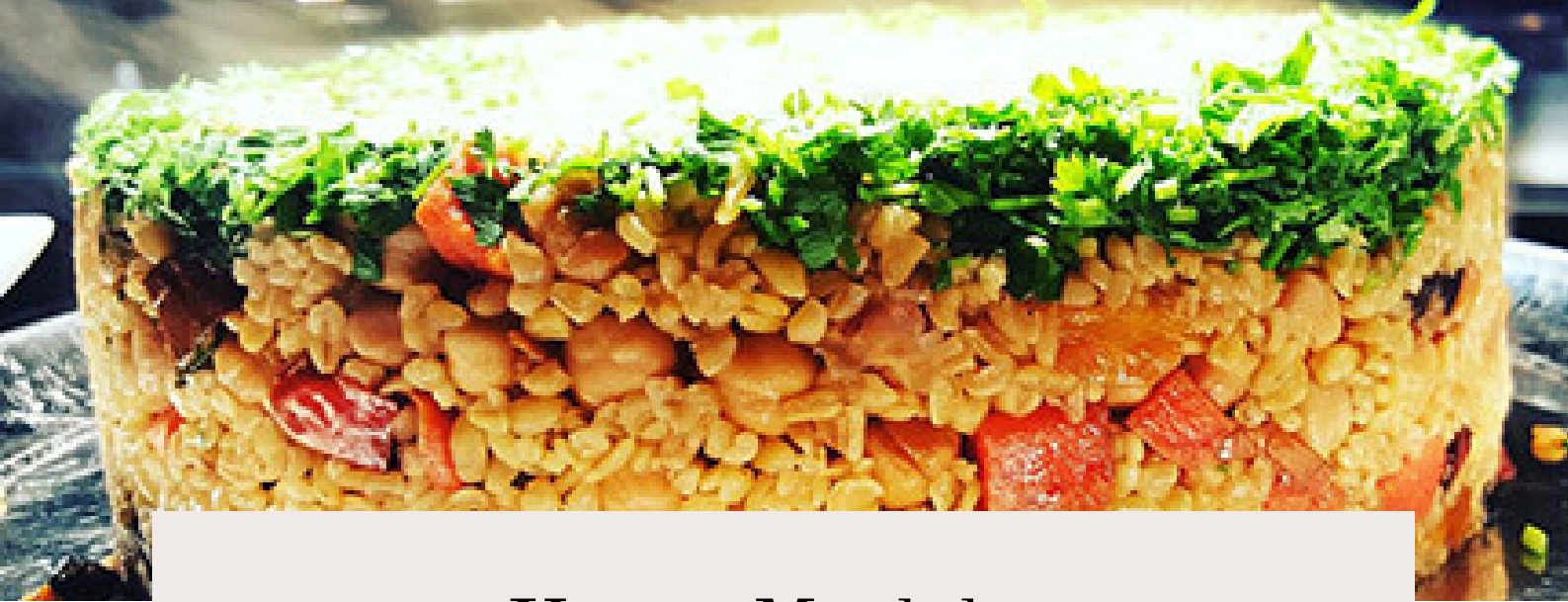
1. In a small saucepan, add water and cinnamon sticks, bring to a boil and cook for 10 minutes. Discard the cinnamon sticks.
2. Place the rice and cinnamon water in a large pot over medium heat and cook for 5 minutes.
3. Add the salt, butter, vanilla extract, 2 cups of milk, and sugar. Stir well to mix and cook uncovered for about 15 minutes.
4. Reduce heat to medium-low. Add the rest of the milk and the condensed milk. Stir with a wooden spoon. Cook for 1 hour and 15 minutes, or until the rice pudding thickens.
5. Stir well and remove from heat and allow to cool to room temperature. The consistency should be very creamy. Refrigerate at least 1 hour or overnight.





RECIPES FROM OUR IRAQI KURDISTAN TEAM





Vegan Maqluba

SERVINGS: 5

PREPPING TIME: 1 HOUR

COOKING TIME: 2 HOURS

Ingredients

2 eggplants

1 cauliflower

5 carrots

4 potatoes

2 tomatoes

2 onions

2 sweet peppers

3 cups of rice

Mixed Arab or Kurdish spices

Sunflower oil

Additional, salad on the side:

3 tomatoes

2 cucumbers

Mint (or other greens you like)

1 small onion

Olive oil

1 lemon

Salt and black pepper to season

Directions

1. First, cut the eggplants and salt them well, put them aside for half an hour till their water comes out, squeeze them, and get rid of the water. Cut the other vegetables in the meantime.
2. Start by deep frying the vegetables, do not overcook or burn them. Try to take as much oil out of them with roll paper or so.
3. Put curcuma/turmeric on the rice as well as other spices (important: add salt) and leave the rice in lukewarm water till you fry the vegetables.

Directions *cont..*

4. The order for frying the vegetables: potatoes, carrots, sweet peppers, cauliflower, onions and then, eggplants. Tomatoes do not need to be fried (you can also not fry the sweet peppers if you prefer less oil in the meal. Carrots can be boiled in water too, to avoid too much oil.
5. The order of making the pot presentation: potatoes on the bottom (so if it gets burnt a bit, it is not too bad, tomatoes on top of them or in between. Eggplants on the sides of the pot while supporting it to stay on the sides by other vegetables.
6. After all the vegetables are settled, put the rice in, then the spiced water it was in. Water should be covering the rice and vegetables by the first knuckle of your small finger.
7. The heat should be the highest till it starts boiling, then turn it down to simmer and don't forget to cover the pot. It is advised not to keep opening the lid to check. Start checking after 40 minutes if the water is gone and if the rice is cooked.
8. When you think it's ready, turn off the heat and let the Maqluba rest for 10-15 minutes. Then make sure to flip it without dropping down your hours-long effort. (Two people can do it to make it safer or someone who is not hesitant).





RECIPES FROM THE AEGEAN MIGRANT SOLIDARITY TEAM





Sfougato

(Eggs with zucchini)



6 servings



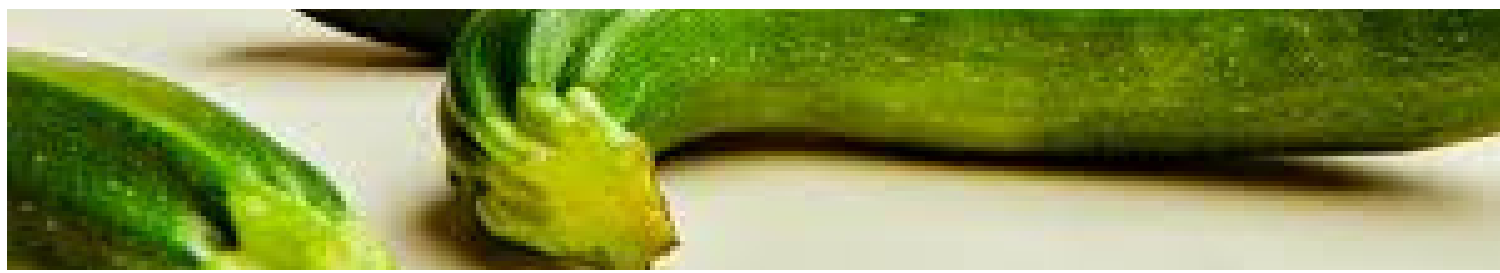
1hr 15 minutes

INGREDIENTS

2 kg of zucchini
4 fresh onions
3 dried onions grated
1 bunch of mint
1 bunch of dill
½ bunch of parsley
10 eggs
300 g of grated feta cheese
150 g of Mytilene cheese
2 tbsp breadcrumbs
Salt & pepper
Olive oil

DIRECTIONS

1. Wash and grate the zucchini. Salt them and leave them for a few hours to drain off their liquid. Squeeze the grated zucchini firmly with your hands to remove as much water as possible.
2. Add all the ingredients (except the eggs and breadcrumbs) along with the zucchini and stir.
3. Beat the eggs and add them to the mixture. Stir and add the breadcrumbs. Try to make the mixture as homogeneous as possible.
4. Grease a baking pan and sprinkle the base with breadcrumbs. Spread the mixture evenly.
5. Bake at 180 degrees in a preheated oven for about an hour until it turns golden brown.





GET IN TOUCH



Would you like us to send you some CPT brochures, newsletters or our annual report to hand out on the night? Do you need any further support getting your dinner party underway?

Then don't hesitate to get in touch!

Email us at
peacemakers@cpt.org

remember to use this **special link** to donate and
don't forget to send us your photos!