



ENTERTAINING AT HOME

by CHEF ALBRICH

Chef Albrich
where art meets fine dining



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From intimate dinner parties to larger gatherings, Chef Albrich will delight your guests and make your event a real culinary success. Call us for your next affair.

Chef Albrich Works His Magic At The Daytona 500

NASCAR's first race of the year in Daytona is the largest race of the year. With 200,000 people in the infield alone it is indeed a site to behold. For the last two years at Homestead, Chef Albrich has been cooking up a storm for the Featherlite VIP Club. For those of you who don't know what a Featherlite Coach is, it is a luxury bus turned motor home that has all the gadgets imaginable and now cost about two million dollars each. Featherlite has created a VIP Club that holds rallies for different events all over the country. They go to several of the NASCAR® races including Homestead and Daytona.

The Featherlite VIP Club gathered during the Daytona 500 to have fun and attend the many festivities going on around the track. This year, for the first time, they hired Chef Albrich to prepare meals during the week at Daytona. With the kitchen trailer parked in the infield it was a fun-filled week with cars flying by literally around us.

Chef Albrich wowed them with excellent creations, culminating in a Sunday night BBQ after the main race was over. The BBQ included Churrasco, Beef Tenderloin, Pork Loin, Pork Chops, Homemade Pork and Chicken Sausages, Mahi-Mahi, Shrimp, Chicken Breast, etc. It was a great BBQ and a fantastic ending to a fun-filled week up in Daytona.

Below are some photos of the event and a recipe for the secret marinade used for the meats

Ingredients needed to marinade

- 1 whole beef tenderloin:**
- 1 cup extra virgin olive oil**
- 1 small bunch freshly chopped basil**
- 1-2 limes juiced**
- 2 tbsp seasoned Japanese vinegar**
- 4-5 cloves of garlic pressed**
- 2 tbsp Port wine**
- Salt & fresh ground black pepper to taste**

Preparation:

Clean the meat first. Mix all ingredients above in a blender. Place the meat in a deep dish or plastic bag and pour the marinade over it. Let it sit overnight and then you are ready to grill.



A day at the races



A row of luxury Featherlite coaches



Chef Albrich and Toni Lynn Starr, singer, songwriter and founder of the Fan Addict Female Club.