



# A Taste for Travel

## Secret Recipes From Xanterra Travel Collection's Favorite Places

When we travel to places near and far all of our senses are ignited. The sights and sounds of new experiences leave an indelible mark on hearts and minds.

But to taste your way around the world is an experience that truly connects you to the people and culture of newfound places in ways nothing else can. Food unites and brings people together. To share a bite, delight in a sip, or devour a dish, either on your own or in the company of old friends or new, there are few greater pleasures. Whether you're planning your next adventure or dreaming of your last trip, here are some of Xanterra's favorite destinations to savor, without ever leaving the comfort of your own kitchen.

*Let's dig in!*







# Yellowstone National Park

A trip to Yellowstone National Park should be on everyone's bucket list. Vast wilderness, extraordinary geothermal wonders, fascinating wildlife. It's no wonder it's one of the most visited parks in the country. There's plenty to discover in this legendary place, including one of its most famous dishes: the iconic Roosevelt Baked Beans. The only thing more comforting than the smell of homemade baked beans wafting through the air is enjoying a fresh bowl of them. Of course there's nothing like going on our very popular Old West Dinner Cookout, a horseback or covered wagon ride to Pleasant Valley to a feast fit for any cowboy: hot camp coffee (brewed over a campfire), beef steaks, signature Roosevelt baked beans, potato salad, and more, all served with a side of live cowboy music. But until your next ride with us, pull up a stool at home and enjoy!

Visit: [Yellowstone National Park](#)



## Roosevelt Beans



**Serves 8-12**

A photograph of a large geyser erupting with a massive plume of white steam against a dramatic sunset sky with orange and pink clouds. The surrounding landscape is rocky and sparsely vegetated, with evergreen trees in the foreground.







# The Oasis at Death Valley

When you're in one of the world's most dramatic desert landscapes, a place that very much feels out of this world, it's hard to imagine a prosperous crop growing here. But in fact, the site of today's Ranch at Death Valley was once an agricultural operation named Greenland Ranch, a humble date producer in the early 1920s that eventually blossomed into 1,500 date palms producing 200 tons of fruit annually. While dates are no longer a staple crop (we're currently trying to restore the surviving grove), the sweet jammy fruit is still very much a staple at the resort, from date shakes and chutney to pancakes with date butter and stuffed dates with prosciutto. But it's the house-baked date bread served at the historic Inn's dining room and sold at the family-friendly Ranch's [General Store](#) that really steals the show.

Visit: [The Oasis at Death Valley](#)



## Date Nut Bread



# Recipe



## Date Nut Bread

1 ½ cups chopped dates  
3/4 cup hot water  
3/4 cup chopped walnuts  
1/2 cup (1 stick) butter  
1/2 cup honey  
1 beaten egg  
1 teaspoon vanilla  
2 cups all-purpose flour  
1 teaspoon baking sod

In saucepan, cook the dates in hot water for 5 minutes. Remove from heat and stir in the walnuts, butter and honey; let cool, then stir in the egg, vanilla, flour and baking soda. Pour into greased bread pan.

Bake in preheated 325°F oven for 1 hour and 10 minutes or until toothpick comes out clean.



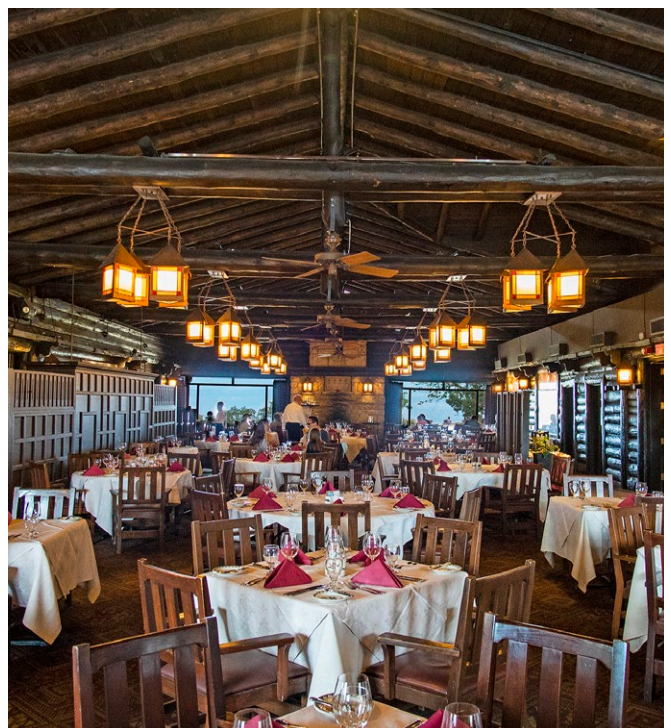




# Grand Canyon National Park

With a reputation nearly as great as the vast natural wonder it's perched on, El Tovar is a celebrated historic hotel located directly on the rim of the Grand Canyon. A cross between a Swiss chalet and a Norwegian villa, El Tovar first opened its doors in 1905, and is widely considered the crown jewel of Historic National Park Lodges. Almost as celebrated is the dining room, with its native stone, Oregon pine, and wall murals reflecting the customs of four Native American Tribes—the Hopi, the Apache, the Mojave, and the Navajo. And one of their most legendary dishes, El Tovar Salmon Tostadas. Whip these up at home and it's almost like you're looking over the awe-inspiring canyon in person. The recipe might seem epic, but much like its home, it's well worth it.

Visit: [Grand Canyon National Park](#)



## El Tovar Salmon Tostada





# Recipe



## El Tovar Salmon Tostada

- ½ cup canola oil
- 4 (6-ounce) salmon fillets
- 6 ounces spring mix (greens)
- 1 recipe **Poblano Black Bean Rice** (see recipe)
- 1 recipe **Lime Sour Cream** (see recipe)
- 1 recipe **Tequila Vinaigrette** (see recipe)
- 1 recipe **Roasted Corn Salsa** (see recipe)
- 4 (6-inch) blue corn tortillas, baked until crisp in a 350 degree oven\*
- 4 (6-inch) red corn tortillas, baked until crisp in a 350 degree oven\*

Sear salmon in hot sauté pan with a small amount of canola oil for 4 minutes per side to achieve medium rare, or longer if desired. Set aside and keep warm.

Dress the greens in tequila vinaigrette. Place a 3 ounce portion of Poblano black bean rice in the center of each plate. Place one blue tortilla at 3 o'clock on the plate and on red tortilla at 8 o'clock. Add greens on top of the tortillas on each plate

Place the salmon on top of the greens on each plate. Top each salmon with some of the corn salsa. Use a squirt bottle of the sour cream to squeeze lines from 8 o'clock to 2 o'clock the again from 4 o'clock to 10 o'clock.

### For the El Tovar Poblano Black Bean Rice

- ½ ounces cotton seed or canola oil
- ½ yellow onion, finely diced

- ¼ cup canned black beans, drained and rinsed
- ¼ cup roasted Poblano chilies, diced
- 3 cups cooked white rice
- 1 tablespoon chopped cilantro
- Salt and pepper to taste

Heat a sauté pan over medium high heat, add oil and sauté onion until translucent. Add chiles and beans; cook until hot. Add rice and incorporate until mixed. Add cilantro and salt and pepper to taste. Set aside until constructing the tostada.

### For the Lime Sour Cream

- 1 cup sour cream
- 2 tablespoon lime juice

Mix ingredients in bowl with whisk. Pour mixture into plastic bottle with squirt top.

### For the Roasted Corn Salsa:

- 1 cup canola oil
- 3 ears fresh corn
- ½ each jalapeno pepper, seeded & minced
- ¼ each green bell pepper, finely diced
- ¼ each red bell pepper, finely diced
- 1 tablespoon cilantro, chopped
- ¼ each red onion, finely diced
- 1 medium tomato, chopped

- ½ cup V-8 juice

Salt and pepper to taste

Oil corn and grill on a grill; cool and remove corn from cob with knife. Place all ingredients and bowl; mix well. Set aside until constructing the tostadas.

### For The Tequila Vinaigrette:

1/4 liter tequila; cook out alcohol in sauce pan and reduce to one quarter of original volume

- ½ cup cotton seed or canola oil
- 2 ounces olive oil extra virgin
- 1 teaspoon fresh garlic
- 1 ounce fresh cilantro
- 1 ounce honey
- 2 ounce prickly pear syrup
- 1 ounce white vinegar

Place all ingredients into blender and purée, strain through fine sieve and chill before using.







# Holiday Vacations

The pristine wilderness of breathtaking Alaska. Lush laid-back Hawaii. Iceland's Northern Lights. Holiday Vacations tour guides are experts in enriching experiences, bringing you up close to unforgettable cultures and destinations around the world. Off-the-beaten path adventures and savvy local guides take you to all the best places to eat and the most extraordinary dining experiences, giving you a real taste for travel. Until you're on an unforgettable tour of your own, why not embrace making a distant dish right at home. And imagine yourself strolling the French Quarter of New Orleans as you savor two classic flavors of this great city: chicory coffee and beignets. Laissez les bons temps rouler!

Visit: [Holiday Vacations](#)

Tour: [San Antonio & New Orleans: Cuisine & Culture](#)



Chicory  
Beignets





# Recipe



## Chicory Beignets

2 cups ground coffee-and-chicory blend

3 cups milk

2 ¼ teaspoons active dry yeast

3 tablespoons granulated sugar

4 ½ cups bread flour

2 stick unsalted butter

4 teaspoons kosher salt

Vegetable oil

Confectioners' sugar

Vanilla ice cream and espresso

On a floured work surface, roll out one piece of dough a scant 1/3 inch thick. Cut into 2-inch squares, then cut each square into two triangles. Transfer to a floured baking sheet. Repeat with the remaining dough. Let stand for 20 minutes.

In a saucepan, heat 2 inches of oil to 360 degrees F. Working in batches, fry 10 or 12 beignets at a time until browned and cooked through, about five minutes. Drain on paper towels and transfer to a bowl. Dust generously with confectioners' sugar and serve immediately with vanilla ice cream and espresso.

Shake the coffee with 2 cups of the milk in a large jar. Refrigerate for 1 hour, then strain the milk through a fine sieve into a measuring cup and add fresh milk as needed to make 1 1/2 cups. Discard the coffee grounds.

Fit a standing electric mixer with the dough hook. Combine 1/4 cup of the coffee milk with the yeast and granulated sugar; let stand until foamy, about five minutes. Add the remaining coffee milk, the 4 1/2 cups of bread flour, and the butter and salt. Mix on low speed until the dough just comes together, about two minutes. Increase the speed to medium and mix until the dough is smooth, about five minutes. Transfer to a greased bowl, cover and let stand in a warm place until slightly risen. This should take about two hours. Divide the dough into 4 pieces.







# Country Walkers

Sometimes a destination is best explored at a slow, easy pace. So you can truly soak up the local culture. Experience the heart of towns, villages, and sights. Discover places you'd never find on your own. Stroll through vineyards, mingle with locals, or go truffle hunting with an expert. Insider expertise that gives you access and insights you otherwise wouldn't have. So you can discover unexpected worlds you'll never forget. And it comes as no surprise, that some of the very best moments are ones shared around a table. Here the flavor and charms of the South come to life on your plate with this classic Charleston dish, conjuring memories of coastal marshes and salty air. Casually made, deliciously savored, a low country boil is an easy way to feed a group. The best part? It's best enjoyed outside, eaten with your fingers!

Visit: [Country Walkers](#)

Tour: [Georgia: Savannah & The Golden Isles](#)



Uncle Steve's Low  
Country Boil





# Recipe



## Uncle Steve's Low Country Boil

**Recipe from: Sarah Mickler, Country Walkers Guide**

This classic recipe is easily halved for a smaller gathering or doubled for a party. Fresh shrimp is best, but frozen can be substituted. If you use frozen, make sure shells are on; shelled shrimp will be too tough and tasteless.

**Makes: 8–10 servings**

¼ cup Old Bay seasoning or your favorite crab boil seasoning  
3 pounds small red potatoes  
4 ears fresh sweet corn, husked and cut in half  
2 sweet onions, peeled and quartered  
1½ pounds andouille sausages, cut in half  
4 pounds shrimp  
Melted butter and cocktail sauce for serving

Bring 3 quarts of water to a boil in a large pot. Add the Old Bay seasoning and potatoes. Turn the heat down to a simmer and cook for about 15 minutes. Add the corn, onions, and andouille sausage to the pot and cook until the potatoes are tender, approximately 5 minutes. Add the shrimp. Put a lid on the pot and turn the heat up; steam the shrimp until they are pink, 3 to 5 minutes.

Strain the liquid into a very large colander to prevent your shrimp from overcooking. Alternatively, use large slotted spoon to scoop out ingredients. Place your Low Country Boil into large serving bowls or directly onto a newspaper-covered outdoor table in true Low Country tradition! Most often served with melted butter and cocktail sauce.







# VBT

When you travel with VBT Bicycling Vacations, you're not just another tourist. You're exploring alongside the people who know our destinations best: trusted local guides. Ride by spectacular vistas, rolling farmlands, and along peaceful nature trails. Stop in charming antique shops, eat in local restaurants, and stay in accommodations that have been family-owned for generations. And on a bicycle tour of Vermont, the largest producer of maple syrup in the United States, taste one of their favorite treats, Vermont Maple Cream Pie. Why wait? Now you can enjoy a little slice of Vermont wherever you are with this delicious recipe.

Visit: [VBT](#)

Tour: [Bicycling Southern Vermont: A New England Idyll](#)



## Vermont Maple Cream Pie





# Recipe



## Vermont Maple Cream Pie

### *For The Crust:*

6 tablespoons unsalted butter, softened

3 ounces cream cheese, softened

1 ¼ cups King Arthur Unbleached All-Purpose Flour

2 teaspoons granulated sugar

1/8 teaspoon salt

Mix the butter and cream cheese until well blended. Add the flour, sugar, and salt; mix until just blended. Pat into a disk, wrap, and refrigerate for at least 30 minutes. Preheat the oven to 375°F. Roll the dough on a floured surface until it's 12" in diameter. Place it into a 9" pie pan. Shape and crimp the crust. Line the crust with aluminum foil and pie weights or uncooked beans. Bake it until the bottom inside surface is light brown, approximately 20 minutes. Remove the crust from the oven, carefully lift the foil and weights out, and allow it to cool while you make the filling.

### *For The Pie Filling*

3 cups half & half

1/2 cup Vermont maple syrup

4 large egg yolks

1 cup brown sugar

1/3 cup cornstarch, sifted

1/4 teaspoon salt

1 teaspoon vanilla extract

1/4 teaspoon maple flavor, optional

Mix the half & half, maple syrup, egg yolks, brown sugar, cornstarch, and salt in a medium saucepan. Cook over medium heat, stirring constantly, until the mixture boils and thickens, about 10 to 12 minutes. Remove from the heat and add the maple flavor and vanilla. Pour the filling into the cooled pie shell. Cover and refrigerate for at least 4 hours, preferably overnight. Generously dollop whipped on to individual slices of pie for serving.







# Windstar

Any cruise ship can take you around the world. Windstar gets you close enough that you can walk in the steps of the people who bring these places to life and experience their full flavors, with beautifully appointed all-suite and sailing yachts, heartfelt genuine service, great excursions, and even better food. Our intimate yachts seek out amazing places beyond reach and figure out the most authentic ways for you to experience them. For us, that usually involves food. At Windstar, we pride ourselves on exceptional, healthy, locally sourced and inspired, culinary experiences from ship to shore. Whether you're dining on board or visiting a local market with our chef, Windstar allows you to savor destinations like never before. Even if you don't set foot outside your kitchen.

Visit: [Windstar Cruises](#)  
Cruise 1: [Spanish Symphony](#)  
Cruise 2: [Discover Alaska](#)



Tomato & Watermelon  
Salad, Burgos Cheese,  
Shaved Onion





# Recipe



## Tomato & Watermelon Salad, Burgos Cheese, Shaved Onion

### Serves 10

- 5 each heirloom tomatoes
- 1 each watermelon
- 1 each red onions
- 2 teaspoons chive chopped
- 1 ½ cup Burgos cheese (if not available, can use feta)
- 1 cup Crunchy Oil Cured Olives (recipe follows)
- 1 teaspoon lime zested
- ½ cup mint leaves, picked
- Tomato and Sherry Vinaigrette to taste (recipe follows)
- Sea salt to taste

Cut the tomatoes and watermelon into bite-sized chunks. Slice the onion into thin slices and rinse with cold water. Dress tomatoes, watermelon, red onion, and chives with the tomato vinaigrette and season with salt. Garnish with crumbled burgos cheese, crunchy oil-cured olives, a sprinkle each of sea salt and lime zest, and torn mint leaves. Drizzle with more tomato & sherry vinaigrette.

### For The Tomato & Sherry Vinaigrette

- 2 cups ripe tomatoes, cut into chunks
- 1/2 cup garlic, sliced
- 1 teaspoon shallot, minced
- 2 teaspoons honey

6 teaspoons sherry vinegar

1 cup canola oil

Salt to taste

Blend tomato garlic, shallot, honey, sherry vinegar, and salt in a slow blender speed with the motor running slowly drizzle in canola oil to emulsify, season to taste.

### For The Crunchy Oil-Cured Olives

1 ½ cups pitted oil cured olives

4 cups canola oil for frying

Salt to taste

Preheat the canola oil in a fryer or heavy-bottomed stockpot to 325°. Break apart the olives to expose more surface area. Fry until olives are crispy. Drain on paper towels. Cool. Chop olives to a coarse crumble. Fry for 5-10 more seconds until crispy. Be careful not to burn. Drain on paper towels, and cool. Store in an airtight container.





# Recipe



## Alaskan Crab Cakes

1 ⅓ cups king crab meat  
2/3 cup lump crab meat  
1/4 cup chopped spring onions  
1 lemon zested  
1/2 teaspoon Old Bay spice  
1/3 cup mayonnaise  
2 ½ teaspoons mustard  
1 whole egg  
½ cup bread crumbs fresh  
¼ cup dry mashed potatoes  
¼ cup olive oil  
⅓ cup butter  
Salt and pepper,  
to taste

Pick the crabmeat from the king crab; remove any shell or cartilage that may be in the crabmeat. Lightly squeeze some of the water from the crab and discard. Place the crabmeat to one side. Open the lump crabmeat and squeeze some of the water from the crab and discard. Place the crabmeats into a bowl and mix with the mayonnaise, lemon zest, Old Bay Spice, mustard, spring onions, egg, mashed potato and the fresh breadcrumbs, season to taste. Form into 3 ounce cakes, shallow fry in olive oil and foaming butter until golden brown on both sides.







## Windstar Dining

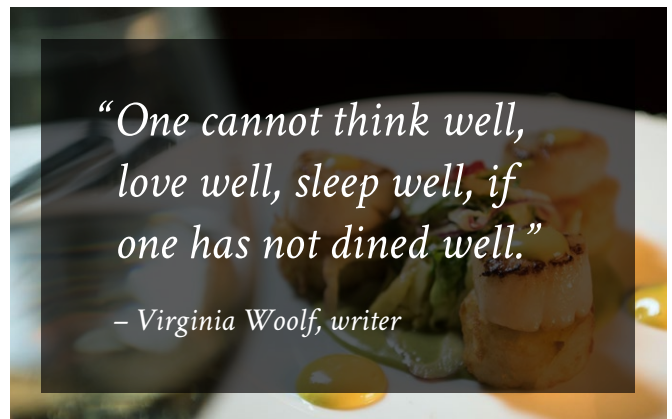
On board Windstar yachts, you'll find world-class dining developed by James Beard Foundation affiliated chefs, an array of fresh, seasonal ingredients sourced from each port along the journey, and menus crafted to highlight the spectacular flavors of the regional cuisine. And two new restaurants on our Star Plus Class Ships mean you can experience the mastery of one of the youngest Michelin-starred chefs and barbecue grilled by a master.

### Cuadro 44 by Anthony Sasso

Chef Anthony Sasso is bringing inventive flavors inspired by his travels all over Spain, to the intimate setting of Cuadro 44 by Anthony Sasso (Spanish for the 44th frame of the ship, where it's located). Intimate and personal, Cuadro 44 by Anthony Sasso encourages camaraderie, including a chef's counter and communal table. (Star Plus Class ships only)

### Star Grill by Steven Raichlen

Steven Raichlen reinvented barbecue. So it's no surprise that he's reinventing casual outdoor dining aboard Windstar as well, perfecting his smoked brisket, maple sriracha chicken wings, and Danish smoked shrimp



at Star Grill by Steven Raichlen for delighted Windstar guests. Traditional and world barbecue with a modern twist. (Star Plus Class ships only)

## We'll Drink to That

Whether it's a simple celebration or an indulging way to unwind, break out the ice and start mixing a classic Xanterra Travel Collection cocktail to bring the flavors of our unforgettable experiences to your everyday. Cheers!



Cocktails





# From the Desert to the Sea

*This collection of cocktails from our friends at The Oasis at Death Valley and Windstar Cruises is worth raising a glass for.*



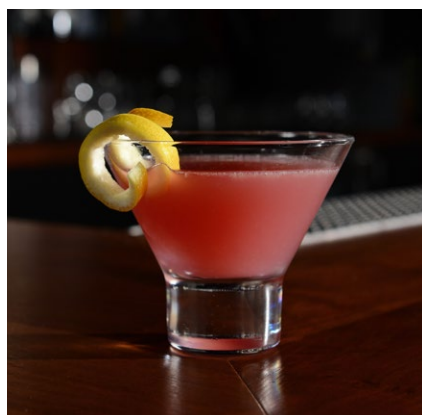
## Havana

1.5 ounces Myers dark rum      0.5 ounce simple syrup  
0.75 ounce Cointreau      Splash orange juice  
0.5 ounce fresh lime juice      Dash of orange bitters

Method: Combine all ingredients in a shaker and shake until chilled

Garnish: Raw sugar rim

Glass: Martini glass



## Pomegranate Squeeze

1.5 ounces Ketel One Citron  
1 ounce Pama  
1 ounce Lemon juice

Method: Mix all ingredients in a shaker

Garnish: Lemon Twist

Glass: Martini Glass



## Prickly Pear Margarita

1.5 ounces Arette Blanco Tequila  
2 ounces prickly pear S&S Mix – house made  
0.5 ounce Cointreau

Method: Combine all ingredients in a shaker, salt rim

Garnish: Lime wedge

Glass: 12-ounce rocks glass





# Recipe



## The Inn Fashion

1.5 ounces Four Roses Small Batch Bourbon  
0.5 ounce Grand Marnier  
4 dashes black walnut bitters

Method: Muddle orange wedge and cherry with bitters

Garnish: Orange and cherry

Glass: 9-ounce rocks glass



## Blackberry Bourbon Sidecar

1.5 ounces Basil Hayden's Bourbon  
1 ounce Cointreau  
1 ounce lemon juice

Method: Muddle 1 sprig of thyme with 2 blackberries

Garnish: Raw sugar rim

Glass: 9-ounce rocks glass



## Sazerac

1.5 ounces Michter's Rye Whiskey  
4 dashes orange bitters  
0.25 ounce Absinthe

Method: Coat glass in Absinthe, muddle sugar cube with bitters

Garnish: Lemon rind

Glass: 7-ounce rocks glass, served neat





# Recipe



## Desert Primrose

1.5 ounces Fortaleza Blanco Tequila

0.75 ounce Mezcal

1.25 ounces St. Germain liqueur

0.5 ounce grapefruit juice

1 ounce lime juice

Method: Combine all ingredients in shaker

Garnish: Lime wedge

Glass: Tall glass



## Artist's Palate

1.5 ounces Square One Cucumber Vodka

1 sugar cube

0.5 ounce Cointreau

0.5 ounce lime juice

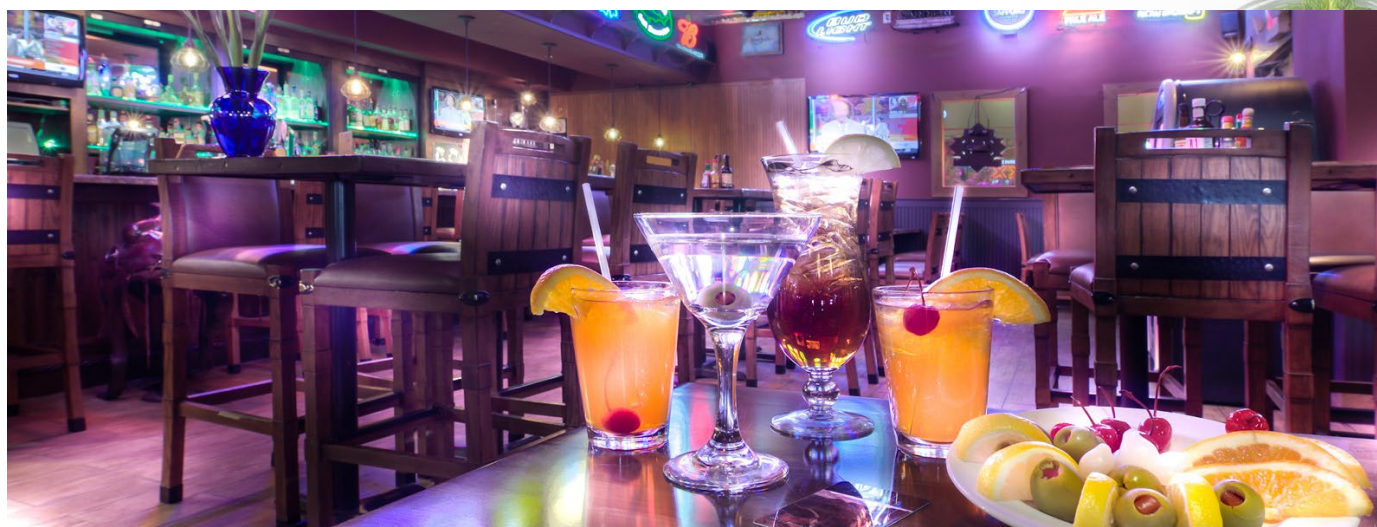
1 ounce grapefruit juice

4 basil leaves

Method: Muddle the basil and sugar to create a paste. Combine all ingredients in a shaker. Pour contents into a tall glass over ice

Garnish: Lime wedge

Glass: Tall glass





# Recipe



## Signature Cocktails

### Lonesome Mule

2 ounces bourbon  
4 ounces ginger beer  
Lime wedge

### Gunsmoke

3 ounces Tanqueray  
0.125 ounce Laphroaig  
Served up with olives

### Corkscrew

4 ounces white wine  
0.5 ounce Cointreau  
0.5 ounce Cognac  
Orange slice  
Over ice in wine glass

### Dust Storm

1.5 ounces Myers rum  
4 ounces Sarsaparilla

### Jitney Jumble

2 ounces bourbon  
½ ounce iced tea  
¼ ounce simple syrup  
¼ ounce cherry brandy  
Orange twist or wheel as garnish

### Buster Brown

1 ½ ounces bourbon  
½ ounce lemon juice  
Dash of simple syrup  
2 dashes orange bitters  
Lemon twist garnish

### The Last Kind Word

2 ounces bourbon  
½ ounce sweet vermouth  
¾ ounce lemon juice  
2 ounces Sarsaparilla  
Dash of bitters  
Served tall

*“May the road rise to meet you. May the wind be always at your back.”*

*— Irish blessing*



# Exploring Near and Far

At the Xanterra Travel Collection, we roam on foot, by bicycle, on yachts. In our own backyards and to exotic lands far, far away. And sometimes, it's a bit of both. Hidden gems, desert landscapes, and massive legendary wilderness. Rolling vineyards, soaring mountain tops, exotic shores. Places that feel a world away but are actually close to home. Experience the cosmic magic of aurora borealis, not in Iceland or Norway, but on our own Alaskan shores. Sip the smooth flavors of old vine wines, not in Italy, but in sunny nearby Napa. Trade a European train journey for one aboard the historic Grand Canyon Railway to the heart of one of the natural wonders of the world. We're always dreaming about all the beautiful wide-open places we long to explore, whether they're near or far. As it happens, many of Xanterra's unforgettable destinations feel a world away but are actually close to home. Iconic destinations we've been operating in for nearly 150 years. Destinations we've been entrusted with, places we know like the back of our hand. When a destination speaks to you, get closer, discover what it has to say. We'll take you wherever your adventure leads.

  
Xanterra  
TRAVEL COLLECTION

[www.xanterra.com](http://www.xanterra.com)

