

Outside the Kitchen Snowmen, Sweets and Snacks

Find the most creative people
you know and see what they can
snow-imagine...

by Allison Arthur

photos by Carrie Patterson



**SNOWMAN
DESIGNED BY
HILLARY MUNRO**

When you get a creative group of people together and ask them to build snowmen, you never know what you're going to get. With a hot chocolate and candy bar (designed by the team that owns MADE, Mountain Dandy and Mursell's) to keep the energy high, along with a lunch spread by Teton Lunch Counter, the fuel for the afternoon was plentiful. Once we added some cocktails by Mixing It Up with V, things got even more fun."

Keep reading to see what the five builders made, each pulling inspiration from their creative

careers and using materials they rely on daily for their artistic endeavors.

We couldn't have done any of it without the one who figured out how to make the "men" stand up and sustain some weight (if you haven't done this in a while, it's surprisingly hard!). Brian Upesleja, of Oops I Need Help, used buckets of three different sizes that sat overnight to "cure." It was genius, and the snowmen held up for weeks afterward.

Thank you to Adobe Jackson Hole property management, which rents this home on top of Riva Ridge. On clear days, it offers unobstructed views of the Tetons.



BEHIND THE BUILDERS

BEN ROTH, BEN ROTH DESIGN

HILLARY MUNRO, GRAZE GARDEN AND HOME

KAREY LAMARINE, THE SUNSHINE STATION

BOBBI REYES, FREEBIRD FLORALS

LYNDSAY ROWAN, ANIMYSTICAL

ON THE MENU

TETON LUNCH COUNTER, WHICH OPERATES A CAFE AND CATERING BUSINESS AND OFFERS ECO-FRIENDLY MEALS FOR OUTFITTERS AND GUIDES, PREPARED A MOSTLY PORTABLE MENU THAT INCLUDED A CHARCUTERIE SPREAD, COOKIES, CARROT CAKE, GRAIN AND FALAFEL BOWLS, SANDWICHES AND MORE.

A HOLISTIC APPROACH TO SUSTAINABILITY IS INTEGRAL TO LUNCH COUNTER'S MENU, SOURCING, PURCHASING AND EXECUTION. EACH STAGE, FROM CONCEPTION TO IMPLEMENTATION, EMPHASIZES ETHICAL BUSINESS PRACTICES. BY PRIORITIZING LOCAL, SEASONAL INGREDIENTS, THE BUSINESS SUPPORTS REGIONAL FARMERS AND REDUCES ENVIRONMENTAL IMPACT — FROM OLD VARIETAL GRAINS ETHICALLY FARMED IN MONTANA TO MICROGREENS AND ROOT VEGGIES FROM THIS SIDE OF THE TETONS.

WITH ITS REUSABLE STEEL PACKAGING, LUNCH COUNTER HAS BEEN ABLE TO PREVENT AT LEAST 100,000 SINGLE-USE PLASTIC CONTAINERS FROM GOING TO THE LANDFILL OVER THE LAST THREE YEARS. THE NEWLY OPENED CAFE PROVIDES THE SAME NUTRITIOUS AND DELICIOUS MEALS FOR YOUR GRAB-AND-GO EXPERIENCE.

AT THE OUTDOOR BAR

PRIVATE BARTENDING SERVICE MIXING IT UP WITH V'S VICTORIA THOMAS WHIPPED UP HOT AND COLD DRINKS TO GO WITH THE SEASON:

BLOOD ORANGE MARGARITA

HOT MEXICAN CHOCOLATE ESPRESSO MARTINI

Blood Orange Margarita

- 1/2 lime, cut into 3 wedges
- 1/2 blood orange, cut into 3 slices
- 2 ounces reposado tequila
- 1 ounce Cointreau
- Splash of fresh lime juice
- Float of Grand Marnier
- Salt, for rim of glass

Fill a tall glass with ice. Add the lime and blood orange and muddle fruit. Add to a shaker along with tequila, Cointreau and extra lime juice. Shake and then strain into a glass filled with ice and rimmed with salt. Float the Grand Marnier on top.

Hot Mexican Chocolate Espresso Martini

- 1 ounce hot espresso
- 2 ounces Mexican hot chocolate
- 1 ounce Mr. Black coffee liqueur
- 1/2 ounce Baileys Irish Cream
- 1 1/2 ounces vanilla vodka
- Toasted marshmallow, for garnish

Mix all ingredients and add to a warmed glass or mug.

You can gently heat the liquor so it doesn't chill the drink by microwaving in a mug. You can also warm the glass or mug by adding hot water and then removing it just before you serve the drink.



Victoria Thomas makes sure every detail – like warming a mug – works to create a memorable drink.





HOT CHOCOLATE HOW-TOS:

MURSELL'S OWNER JOHN FRECHETTE OFFERS THESE SUGGESTIONS FOR SETTING UP A DIY HOT CHOCOLATE BAR. IT'S A SUREFIRE WAY TO MAKE ANY GATHERING FEEL EXTRA SPECIAL.

START WITH THE CHOCOLATE (AND DON'T JUST GO BASIC):

CLASSIC HOT CHOCOLATE MIX: GO FOR A RICH, HIGH-QUALITY MIX.

WHITE HOT CHOCOLATE: FOR A CREAMY, SWEET TWIST THAT'S PERFECT FOR THOSE WHO WANT SOMETHING A LITTLE DIFFERENT.

DARK CHOCOLATE OR SPICED WILL PLEASE A MORE MATURE PALATE.

THE STAPLES:

WHIPPED CREAM: LIGHT AND FLUFFY; DON'T FORGET TO BRING A CAN OR MAKE SOME FROM SCRATCH.

MARSHMALLOWS: REGULAR, MINI OR EVEN FLAVORED VARIETIES LIKE CARAMEL OR PEPPERMINT (OR ALL OF THE ABOVE WHEN YOU'RE GOING ALL OUT).

CHOCOLATE SHAVINGS OR CHIPS: FOR A LITTLE EXTRA-CHOCOLATEY GOODNESS.

CRUSHED CANDY CANES: PERFECT FOR A MINTY TWIST.

SPRINKLES: FUN AND FESTIVE!

LEVELING UP:

TOFFEE BITS AND PEPPERMINT BARK OFFER TEXTURE.

COOKIE CRUMBS, CRUSHED OREOS AND GINGERBREAD CAN BE A FUN TOUCH.

SALTED CARAMEL SAUCE: DRIZZLE A BIT ON TOP FOR A RICH, DECADENT FLAVOR.

LOAD THE DISPLAY BOARD WITH EXTRAS:

CHOCOLATE TRUFFLES: WHO DOESN'T LIKE A CHOCOLATE WITH THEIR CHOCOLATE? MURSELL'S IS A GREAT PLACE TO STOCK UP.

FILL IT UP WITH OTHER CANDY: ADD CHOCOLATE-COVERED PRETZELS, MALT BALLS, GINGERSNAP COOKIES AND ANYTHING ELSE TO ROUND OUT THE DISPLAY.

BLING IT UP: ROCK-CANDY STIR STICKS ARE AN OLD-SCHOOL FAVORITE AND KEEP THE SWEETNESS FLOWING.

FOR FUN: CUTE AND FUNCTIONAL CONTAINERS

START WITH YOUR FAVORITE CHARCUTERIE BOARD: BIGGER IS PROBABLY BETTER, ESPECIALLY FOR A CROWD.

HANDMADE MUGS AND SMALL BOWLS: THEY ADD HEART AND LOVE TO WHAT YOU'RE DOING.

INSULATED CARAFE: TO KEEP YOUR HOT MILK WARM AND EASY TO POUR ON THOSE FREEZING COLD AFTERNOONS!



*Sweets with a side of sweets.
You can never have enough.*





*Snowman makers,
L to R: Korey LaMarine,
Lindsay Rowan, Bobbi Reyes,
Ben Roth, Hillary Munro.*

