FERMENTED TOMATOES

General formula: 2% salt to product weight in grams

INGREDIENTS

½ lb or 227 grams tomatoes - whatever you have on hand*  
4.5 grams kosher salt

Method:

1. Weigh out tomatoes and place in bag for vacuum sealer. In separate small container, weigh out salt and add to the bag. Toss lightly together. Vacuum seal with 35 seconds or roughly 90%.
2. Place on shelf in a warm environment that maintains a temperature between 75 to 80 degrees F. Leave for 6 to 8 days until the bag is stiff. Be careful since leaving it for longer than needed will cause the bag to explode.
3. Open the bag - the aroma should be light and sweet with a slight tang. If there is a foul smell, discard immediately and begin process over. Place contents in blender. Blend until smooth and put through chinois.

*Use whatever you have from summers best heirloom tomatoes to tomatoes that are borderline going to the wayside in your walk-in. This is a great way to extend the value of products that otherwise could be wasted.

FERMENTED TOMATO VINAIGRETTE

INGREDIENTS

¾ cup fermented tomato juice  
1½ T tomato paste  
1/8 yellow onion  
1 T garlic, chopped  
½ T dried oregano (or fresh)  
2 tsp sugar  
1–2 T water  
¾–1 cup canola oil  
1 T dijon  
½ T black pepper  
½ T Shio koji, optional*

Method:

1. Combine all ingredients in blender except the water and oil. Blend on low for 45 seconds and turn speed up to medium. Slowly drizzle in the canola oil. If it starts to tighten too much add in a bit of the water. Due to the salt content and acidity of the fermented tomato juice, no salt nor vinegar is required in this vinaigrette.
2. Place in an airtight jar and leave to ferment for at least 1 week.

*Koji is an inoculated rice or grain with Aspergillus oryzae, another amazing microorganism when it comes to food. Shio koji is made by combining koji, salt, and water.
MAPLE-CURED, SWEETGRASS SMOKED STEELHEAD
WITH CORN CAKE + SASKATOON + SAGE + WILD RICE

YIELD: ABOUT 300 2-OZ PORTIONS

- 20 lb steelhead salmon
- 2 qt salt
- 4 T ground juniper
- ½ cup ground sumac
- 2 qts maple syrup
- 2 cup agave

METHOD
1. Line multiple 2" full hotel pans with Syran wrap and set aside.
2. Combine brine ingredients.
3. Place salmon filet flesh side down in the hotel pan and lightly rub the skin with the brine.
4. Flip the salmon so the skin side is down, rub the remaining brine into the flesh side of the salmon.
5. Cover the salmon with the Syran wrap, ensure it is touching the flesh, and then fold over the wrap that is lining the pan.
6. Let salmon cure for 12 hours, then flip and cure for an additional 12 hours.
7. Rinse salmon under cold running water and pat dry. Refrigerate for 24 hours, unwrapped to form a pellicle.
8. Cold smoke (75 degrees F) using sweetgrass and maple wood for 45 minutes.

CORN SKILLET CAKES

- 342g lard or butter + extra lard for frying
- 200g maple sugar
- 400g eggs (duck preferred, 6pc)
- 530g milk (soy preferred)
- 234g brown rice flour
- 234g amaranth flour
- 357g cornmeal
- 25g baking powder
- 15g sea salt
- ¼ cup white sage, chopped
- 500g corn kernels (cooked)
- 10g xanthan gum (optional)

METHOD FOR BATTER
1. Combine all wet ingredients, lard, and mix.
2. Blend in dry ingredients to form a batter.

METHOD FOR CAKES
1. Preheat a cast skillet to medium heat.
2. Add enough lard to coat the bottom of the pan.
3. Scoop batter into the skillet, approx. 30g (.5-1oz) portion.
4. Cook until lightly golden brown, adding lard as required, flip and cook the second side until lightly golden brown, flip over again for an additional minute, flip one last time and cook for an additional minute.* See Puffed Rice & Fried Sage, next page
5. Do not refrigerate, serve at room temperature, or slightly warmed.

ADDITIONAL RELATED RECIPES AND HOW TO COMPOSE THIS DISH ON NEXT PAGE
SASKATOON BERRY SPREAD

750 ml  fresh or frozen Saskatoon berries
250 ml  maple sugar
125 ml  water, or wild rice broth
6 sprigs  fresh thyme
Pinch  sea salt
60 ml  cornstarch

METHOD
1. Combine berries and sugar in an appropriately sized pot and bring to a simmer.
2. Let cook until the berries are soft and residual moisture has reduced by half, remove from the heat, and stir in salt and fresh thyme. Let steep for 10 minutes, remove thyme and pulse two to three times in a food processor.

PUFFED RICE & FRIED SAGE

250 ml  wild rice
225 g  fresh sage leaves
200 g  micro amaranth, and/or micro chervil

METHOD
1. After frying the corn cakes, remove any left-over batter crumbs.
2. Add 250 ml lard to the skillet and let melt.
3. Add sage leaves, careful they may splatter slightly, fry until dark green in color and translucent, remove and place onto a paper towel to drain.
4. Add wild rice to the lard, stir lightly and let crisp until lightly golden, remove and place onto a paper towel to let dry, lightly season with sea salt.

Procedure to Compose the Dish
Thinly slice the steelhead, spread saskatoon berry spread onto the skillet cake, place sliced steelhead on the cake and top with puffed wild rice and fried sage. Arrange neatly on live edge wood, or natural stone garnished with fresh cedar boughs.
LOUISIANA SHRIMP & CHAMPAGNE GOUDA GRITS

YIELD: 5 SERVINGS

| 6 cups    | water                  |
| 3 cups    | grits                  |
| ½ T       | chicken bouillon       |
| 3 oz      | cream cheese, softened & cut into cubes |
| 1 cup     | champagne cheese       |
| 1 cup     | gouda cheese           |
| 6 T       | olive oil              |
| 1 T       | minced garlic          |
| 2 cups    | spinach                |
| 1 cup     | onions, julienne       |
| 1 cup     | green bell pepper, julienne |
| 30        | medium shrimp, peeled and deveined |
| 3 tsp     | Cajun seasoning        |
| 1         | lemon                  |
| ¾ cup     | white wine             |
| ¾ cup     | shrimp/chicken broth   |
| 6 cup     | heavy whipping cream   |
| to taste  | salt & ground black pepper |
| 1 T       | green onion, chopped, green parts only |

METHOD

1. Bring water and ½ tablespoon chicken bouillon to a boil in a saucepan and slowly mix in the grits, add cream cheese, stirring constantly. Reduce heat to low and simmer grits until tender and smooth, about 20 minutes; add cheese and 3 cups of heavy cream. Stir often. Set aside and keep warm.

2. Heat olive oil in a large skillet over medium-high heat; Stir in minced garlic, spinach, onion and green bell pepper and cook until onion is translucent, about 4 minutes. Lightly stir the shrimp and cajun seasoning, salt/pepper with the vegetables and olive oil just until pink, 30 to 45 seconds; remove shrimp spinach, onion and peppers from pan and set aside.

3. Pour white wine and squeeze lemon into the skillet and stir, dissolving any browned bits of food in the bottom of the skillet; reduce, add shrimp/chicken broth to skillet, reduce, slowly add 3 cups of the cream, reduce heat to low, and simmer until thickened, about 10 minutes. Turn off the stove, stir in butter. Season with salt and black pepper.

4. Divide the grits serving plates and line the edge of each plate with shrimp. Pour cream sauce over grits and sprinkle each serving with chopped green onion tops.
UNCLE NEAREST BRAISED SHORT RIBS
WITH ROOT VEGETABLES & HERBES DE PROVENCE

INGREDIENTS FOR SHORT RIBS
YIELD: 300 SERVINGS (4 OZ EACH)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>75 lbs</td>
<td></td>
<td>Awaze marinated short ribs</td>
</tr>
<tr>
<td>750 ml</td>
<td></td>
<td>Uncle Nearest whiskey</td>
</tr>
<tr>
<td>2 gal</td>
<td></td>
<td>demi glacé</td>
</tr>
<tr>
<td>20 lbs</td>
<td></td>
<td>root vegetables use mirepoix ratio (carrots, celery, onions, parsnips)</td>
</tr>
<tr>
<td>4 oz</td>
<td></td>
<td>Herb de Provence bouquet garni</td>
</tr>
<tr>
<td>1 cup</td>
<td></td>
<td>olive oil</td>
</tr>
<tr>
<td>to taste</td>
<td></td>
<td>salt &amp; pepper</td>
</tr>
<tr>
<td>16 oz</td>
<td></td>
<td>beef base</td>
</tr>
<tr>
<td>2 cups</td>
<td></td>
<td>water</td>
</tr>
</tbody>
</table>

METHOD
1. Sear short ribs in olive oil until browned then remove from pan.
2. Deglaze with Uncle Nearest whiskey, allowing alcohol to cook off.
3. Add root vegetables, demi glacé, and herb de provence.
4. Cover and braise in the oven at 300°F for 3 hours or until the meat is tender.
5. Adjust seasoning as needed.

INGREDIENTS FOR AWAZE MARINADE
YIELD: ABOUT 11 CUPS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 cup</td>
<td></td>
<td>berbere spice</td>
</tr>
<tr>
<td>2 cups</td>
<td></td>
<td>whiskey</td>
</tr>
<tr>
<td>1 cup</td>
<td></td>
<td>red wine</td>
</tr>
<tr>
<td>4 cup</td>
<td></td>
<td>berbere spice brown butter</td>
</tr>
<tr>
<td>1½ T</td>
<td></td>
<td>kosher salt</td>
</tr>
</tbody>
</table>

METHOD
1. Place the berbere spice, berbere butter, rum, red wine, and salt in a jar with a lid. Close the container and shake to combine.
2. Store in the refrigerator for up to 3 months. When using awaze, also squeeze the juice of 3 limes onto the marinade.

COCONUT CURRY MILLET RICE CAKES
YIELD: 300 SERVINGS (2 OZ EACH)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>6 lbs</td>
<td></td>
<td>millet</td>
</tr>
<tr>
<td>6 lbs</td>
<td></td>
<td>jasmine rice</td>
</tr>
<tr>
<td>90 oz</td>
<td></td>
<td>coconut milk</td>
</tr>
<tr>
<td>to taste (about 4T)</td>
<td></td>
<td>curry powder</td>
</tr>
<tr>
<td>to taste</td>
<td></td>
<td>salt</td>
</tr>
<tr>
<td>1½ gal</td>
<td></td>
<td>water</td>
</tr>
<tr>
<td>5 oz</td>
<td></td>
<td>vegetable base</td>
</tr>
<tr>
<td>1 lb</td>
<td></td>
<td>yellow onion, minced</td>
</tr>
<tr>
<td>1 cup</td>
<td></td>
<td>garlic, minced</td>
</tr>
</tbody>
</table>

METHOD
1. Rinse millet and jasmine rice thoroughly.
2. In a large pot, sweat onions & garlic until soft and fragrant then combine millet, jasmine rice, coconut milk, curry powder, and salt.
3. Add enough water to cover the millet and rice.
4. Bring to a boil, then reduce heat and simmer until millet and rice are cooked and have absorbed the liquid.
5. Allow the mixture to cool slightly.
6. Preheat the oven to 375°F
7. Grease baking sheets or molds with cooking spray or oil.
8. Form 2 oz portions of the millet and rice mixture into cakes and place them on the prepared sheets or molds.
9. Bake until the edges are golden brown and the cakes are set.

Note: These quantities are estimates and may vary based on factors like the specific rice and millet you use. Adjust the amounts as needed during the cooking process, ensuring the mixture has enough liquid for the grains to absorb and cook properly.
CHEF KEYON HAMMOND, GET PLATED

ROASTED BRUSSELS SPROUTS & WATERCRESS SALAD
WITH BENNE SEED DRESSING

YIELD: 300 SERVINGS (2 OZ EACH)

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>brussels sprouts</td>
<td>40 lbs</td>
<td>split</td>
</tr>
<tr>
<td>watercress</td>
<td>20 lbs</td>
<td></td>
</tr>
<tr>
<td>grapefruit</td>
<td>10 lbs</td>
<td>segments</td>
</tr>
<tr>
<td>caramelized</td>
<td>5 lbs</td>
<td>shallots</td>
</tr>
<tr>
<td>sweet bell</td>
<td>5 lb</td>
<td>peppers, sliced</td>
</tr>
<tr>
<td>goat cheese</td>
<td>5 lb</td>
<td>crumbled</td>
</tr>
<tr>
<td>olive oil</td>
<td>2 cup</td>
<td></td>
</tr>
<tr>
<td>garlic powder</td>
<td>2 oz</td>
<td></td>
</tr>
<tr>
<td>onion powder</td>
<td>1 cup</td>
<td></td>
</tr>
<tr>
<td>parsley</td>
<td>½ cup</td>
<td>chopped</td>
</tr>
<tr>
<td>thyme</td>
<td>½ cup</td>
<td>chopped</td>
</tr>
<tr>
<td>rosemary</td>
<td>to taste</td>
<td>kosher salt &amp; pepper</td>
</tr>
</tbody>
</table>

METHOD
1. Toss brussels sprouts with herb oil and spices then spread out on sheet trays and roast in a 350F oven until golden brown.
2. Once cooled, toss roasted brussels sprouts with watercress in a large bowl.
3. Add grapefruit segments, caramelized shallots, and diced sweet bell peppers.
4. Gently mix in crumbled goat cheese.
5. Serve and enjoy your flavorful roasted Brussels sprouts and watercress salad!

INGREDIENTS FOR BENNE SEED DRESSING
YIELD: ABOUT 2 GALLONS

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
<th>Description</th>
<th>Basis</th>
</tr>
</thead>
<tbody>
<tr>
<td>benne seeds (sesame seeds)</td>
<td>2 cup</td>
<td></td>
<td>benne</td>
</tr>
<tr>
<td>vegetable oil</td>
<td>1 qt</td>
<td></td>
<td></td>
</tr>
<tr>
<td>apple cider vinegar</td>
<td>1 cup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>soy sauce</td>
<td>1 cup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>honey</td>
<td>1 cup</td>
<td></td>
<td></td>
</tr>
<tr>
<td>garlic, minced</td>
<td>4 cloves</td>
<td></td>
<td></td>
</tr>
<tr>
<td>dijon mustard</td>
<td>2 T</td>
<td></td>
<td></td>
</tr>
<tr>
<td>salt &amp; pepper</td>
<td>to taste</td>
<td></td>
<td></td>
</tr>
<tr>
<td>tahini</td>
<td>1 cup</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

METHOD
1. Toast benne seeds in a dry skillet until golden and fragrant.
2. In a blender, combine toasted benne seeds, vegetable oil, apple cider vinegar, soy sauce, honey, minced garlic, and Dijon mustard. Blend until smooth.
3. Season with salt and pepper to taste.
4. Adjust the consistency with water if needed.
5. Store the dressing in airtight containers in the refrigerator.
CRU CHICKEN BOG PURLOO

YIELD: 8 QUARTS OR ABOUT 10-15 PEOPLE

1 each whole WOG (chicken without giblets)
1 each white sweet onion, medium dice
5 each stalks of celery, medium dice
1 each carrot, peeled and small dice (some for stock if needed)
1 each Habanero pepper or poblanos if less heat is desired
3 T smoked paprika
1 T Old Bay (optional)
2 each diced tomatoes (optional) use with seafood Purloo
1 T thyme, fresh chopped
2 each bay leaves
4 each garlic cloves, chopped
2 tsp pepper flakes
2 T bacon fat
4 T unsalted butter
1 bunch fresh parsley
1 each sprig of fresh oregano (optional)
2 #s smoked sausage (not andouille) small to medium dice
3 cups Carolina Gold rice
7-8 cups chicken stock or broth
to taste salt and pepper

METHOD

1. Add chicken, chicken stock (or broth/water), carrots, half the garlic, half the onions, half the celery, Habanero, paprika, thyme, bay leaf and a pinch of salt and pepper (tomatoes if it is seafood or if desired) to a pot; bring to a strong simmer for about 5 mins, turn down to medium heat and cook covered for about 2 hours.
2. When chicken is fully cooked, remove and pull meat (discard bones and skin) strain broth and reserve in a separate pot.
3. Add the bacon fat and butter, brown the sausage about 5-8 mins.
4. Add the remaining onion, celery, garlic, and pepper flakes and parsley. Cook until just soft.
5. Add the reserved broth (at least 7-8 cups). Bring to a boil and add rice and chicken (oregano sprig if desired). Bring to a boil and then turn heat down to medium and cover and cook for 20-30 minutes.
6. Remove and let rest for 10 minutes, fluff with fork and serve in pan. For purloo = use 1-2 cups less broth.
CRU SHE CRAB SOUP

YIELD: 8 QUARTS OR 10-15 PEOPLE

1 each   white onion diced
6 each  celery stalks, diced
8 oz   butter
6 oz  AP flour
4 T   Old Bay seasoning
1 T  blackening seasoning
1 each   fresh bay leaf
1 each   sprig of thyme
3 qts whole milk
1 qt   heavy cream
2 T  Worcestershire sauce
1 T hot sauce
2 cup sherry
2 T  sherry
½ cup  chives, thinly sliced
1 #  crab meat
6 oz  crab roe cleaned
to taste  salt and pepper

METHOD
1. In a heavy bottom sauce pan, melt butter and add the onions and celery, cook until translucent, yet now brown.
2. Add the dry spices and cook for 3-5 mins to open the spices. Add the flour and whisk in, cook for 8-10 minutes on medium heat to cook out the flour flavor and texture.
3. Add the sherry and let cook for another 2-3 minutes. Add the milk, the heavy cream, Worcestershire, and hot sauce. Cook for 30 minutes constantly stirring, looking for soup to thicken.
4. Once you have reached the right consistency, taste for seasoning.
5. Add Crab meat and Crab roe (save some crab meat for garnish if desired) cook for another 5 minutes. Taste again for seasoning and serve.
6. Add chives and a bit of sherry to the top for garnish when serving.
GEORGIA MAE’S BLUEBERRY CHICKEN

INGREDIENTS FOR CHICKEN

8  bone-in, skin-on chicken thighs  
Blueberry Sweet Tea Brine (recipe below)  
2 T  blended olive oil  
1 T  kosher salt  
1 tsp  coarsely ground black pepper

METHOD
1. Combine the chicken thighs and Blueberry Sweet Tea Brine (recipe below) in a large bowl and refrigerate 4 hours or up to overnight.  
2. Heat broiler with oven rack 6 inches from heat.  
3. Remove the chicken from the brine, and pat dry with paper towels. Let stand at room temperature for 1 hour. Rub with the oil, and sprinkle with the salt and pepper.  
4. Line a rimmed baking sheet with aluminum foil, and top with a wire rack. Place chicken, skin side up, on rack, and broil until skin is golden brown and crisp, about 15 minutes. Turn chicken over, and broil until chicken starts to pull away from the bone, about 10 minutes. Let stand for 10 minutes.

INGREDIENTS FOR SWEET TEA BRINE

Blueberry Sweet Tea (recipe next column)  
1 cup  kosher salt  
1 T  black peppercorns  
¼ tsp  red pepper flakes  
4  garlic cloves  
4  star anise pods  
4  bay leaves  
2  large thyme sprigs  
2  medium-size oranges, cut into quarters  
1  large lemon cut into quarters

METHOD
1. Add the salt, black peppercorns, red pepper flakes, garlic, star anise, bay leaves, thyme sprigs, and orange and lemon quarters to the Blueberry Sweet Tea (recipe below), squeezing the citrus juice into the pan as you add them.  
2. Return to medium-high and bring to a simmer. Remove from the heat, and let stand for 1 hour. Remove the solids, and store in an airtight container in the refrigerator for up to 5 days.

INGREDIENTS FOR BLUEBERRY SWEET TEA

2 qts  (8 cups) water  
12  lipton tea bags  
Blueberry Simple Syrup (recipe below)

METHOD
1. Bring 2 quarts of water to a boil in a medium saucepan over high heat. Add the tea bags, and remove from the heat. Cover and let stand for 7 minutes.  
2. Stir in the Blueberry Simple Syrup (recipe below), and cool completely, about 20 minutes.

INGREDIENTS FOR BLUEBERRY SIMPLE SYRUP

1 cup  granulated sugar  
1 T  lemon zest (from 1 lemon)  
6  black peppercorns  
1  star anise pod  
2 cups  (16 ounces) water  
1 cup  fresh blueberries

METHOD
1. Bring the sugar, lemon zest, peppercorns, star anise, and 2 cups water to a boil in a saucepan over medium. Add the blueberries and reduce the heat to low. Cover and simmer for about 8 minutes.  
2. Remove from heat, and let stand for 30 minutes. Mash the blueberries in the syrup using a potato masher or the back of a slotted spoon. Pour the syrup through a fine-mesh strainer into a bowl; discard solids. Store in an airtight container in the refrigerator for up to 2 weeks.
LITTLE LYNN’S GREENS

YIELD: 55 PORTIONS

2 lbs   collard greens
2 lbs   mustard greens
2 lbs   turnip greens
3   smoked turkey legs
18 qts   water
1 T   season salt
2 T   salt/pepper
1 cup   chicken bouillon seasoning
¾ cup   onion powder
¼ cup   garlic powder
1/3⅛ cup  apple cider vinegar

METHOD
1. Add all seasonings and smoked turkey into a pot with 18 quarts of water. Bring to boil for 30 minutes
2. Wash/rinse and cut up greens (shredded) while smoked turkey is cooking down.
3. Add greens, 1/3 cup apple cider vinegar and 9 more quarts of water to smoked turkey broth.
4. Taste for flavor!!!!

SWEET POTATO FLAN BRULEE

YIELD: 11 5-OZ RAMEKINS

6   egg yolks
6 T   brown sugar, divided
½ tsp   vanilla extract bean
2½ cup   heavy cream
2 T   brown sugar
1 cup   sweet potato pie batter/mix (your favorite)

METHOD
1. Preheat the oven to 300 degrees F (150 degrees C).
2. Whisk egg yolks, 4 tablespoons brown sugar, and vanilla bean extract in a mixing bowl until thick and creamy; set aside.
3. Pour cream into a saucepan and stir over low heat until it almost comes to a boil.
4. Whisk cream into egg yolk mixture; beat until combined.
5. Pour mixture into the top pan of a double boiler. Stir over simmering water until mixture lightly coats the back of a spoon, about 3 minutes.
6. Pour into ramekin.
7. Bake in a preheated oven for 30 mins. Remove from the oven and cool to room temperature. Refrigerate for at least hour or overnight.
8. Combine remaining 2 tablespoons white sugar and brown sugar in a small bowl. Sprinkle mixture evenly over custard. Torch top until sugar melts. Watch carefully so as not to burn.
VEGAN BONE MARROW

YIELD: SERVES 1

| 2 each | hearts of palm |
| 1 T    | zucchini, diced |
| ½ tsp  | garlic, minced |
| 1 sprig| thyme, chopped |
| 1 cup  | spinach, sautéed |
| 1 tsp  | tomatoes, chopped |
| 1 slice| vegan cheese |
| 1/8 tsp| black pepper |
| 1/8 tsp| kosher salt |
| ½ tsp  | yellow onion or shallot |

METHOD
1. Take the hearts of palm and split them in half trying to keep it equal as possible. Carefully remove the center part and set the “canoe” part to the side.
2. Take the middle of the hearts of palm and chop them up.
3. Using a medium sauté pan, add in 1 tbsp of grape seed oil and heat the oil on medium. When the oil begins to smoke add in the hearts of palm, garlic, onions and cook until starting to turn brown about six to eight minutes.
4. Next, add in the tomatoes and cook the tomato liquor out, about seven to nine minutes. Add the rest of the ingredients and cook until the spinach is wilted. Let cool.
5. Once the vegetable mixture is cooled, take the canoes and gently fill the middle with the vegetable marrow.
6. Lastly, take a torch and torch the edges of the hearts of palm and serve with pickled red onions.

NOTES
Use a half pan with a cooling rack to torch the hearts of palm. This is the safest way to torch the hearts of palm.

BEET TARTARE

YIELD: 8 OZ. (VEGAN)

| 4 cloves   | garlic |
| 1½ tsp    | salt |
| 2 tsp     | capers, drained |
| 4 T       | dijon |
| 8 oz      | vegan mayo |
| 1 tsp     | fresh black pepper |
| 1½ cup    | shallots, minced |
| 2 lbs     | smoked beets |

METHOD
1. Put the garlic, and 1/4 teaspoon of the salt in a chilled medium-size mixing bowl and, with a fork, mash to make a paste.
2. Add the capers and mash them into the paste.
3. Add the vegan mayo whisking constantly until incorporated.
4. Whisk in the remaining 1/2 teaspoon salt, the black pepper. Add the beets and mix well with a wooden spoon.
CHICKEN CURRY

YIELD: 260 2-OZ PORTIONS

1 cup  dried oregano
20 cup  chicken stock
18 cup  coconut milk
9 lbs  red potatoes, diced
3      thyme bundles
2      mango whole, diced
22     green onion, diced
6      yellow onion, diced
10     vine tomatoes, diced
8 oz   garlic
12 oz  fresh ginger, diced
6 oz   chili powder
2 lbs  curry powder
16 lbs chicken thighs, diced
4 cup  olive oil

METHOD
1. Brine chicken 3% salt brine - pour it over. Let sit for 2-3 hours.
2. Mix chicken and curry powder.
3. Add oil to pan, brown garlic. Add in onions, ginger, and thyme. Simmer together.
4. Add in chicken. Turn stove up to high heat. Simmer for 2 minutes.
5. Add in water and deglaze. Add chili powder, tomatoes, mangos, and potatoes.
6. Simmer together for about 10 minutes
7. Add coconut milk and season to taste with salt and pepper.
8. Cover and simmer on low to medium heat for 30 minutes or until potatoes are cooked.
9. Cool and serve over white rice.
PEANUT BUTTER CRUMBLE
(DUSTIN WARD RECIPE)
YIELD: 1 QUART

1 cup  AP Flour
1 cup  light brown sugar, firmly packed
½ cup  unsalted butter, cold
½ cup  creamy peanut butter
1 cup  salted peanuts, chopped

METHOD
1. Stir together flour & sugar in a bowl.
2. Cut cold butter and peanut butter into flour & sugar mixture with a fork until mixture resembles small peas.
4. Lay out on a sheet pan with parchment.
5. Bake at 375 degrees Fahrenheit until golden brown.
6. Once golden brown cool on a rack then break apart by hand.

RASPBERRY HABANERO JAM
(DUSTIN WARD RECIPE)
YIELD: 2.5 QUARTS

1½ cups   vinegar, champagne
1 each     yellow bell pepper, halved & seeded
4 each    habanero peppers, stemmed & seeded
6 cups      sugar, white
24 oz    raspberries, frozen
3 T    pectin, powdered
5 each     pint canning jars with lids & rings

METHOD
1. Process vinegar, bell pepper, & habanero peppers together in a blender until smooth.
2. Transfer mixture to a large stockpot.
3. Add sugar, raspberries, & pectin to the pepper mixture, bring to a boil then lower to a simmer. Cook until jam is smooth & sugar is dissolved.
4. Sterilize the jars and lids in boiling water.
5. Pack jam into the hot, sterilized jars, filling to 1/4 inch of the top. Run a thin spatula around the inside of the jars to remove any air bubbles. Wipe the rims of the jar with a moist paper towel to remove any food residue. Top with the lids and screw-on rings.
6. Place rack in the bottom of a large stockpot and fill halfway with water. Bring to a boil and lower the jars into boiling water using a holder. Leave a 2 inch space between the jars. If needed, pour in more water to bring water level to at least 1 inch above the top of the jars. Bring to a rolling boil, cover the pot for 15 minutes.
7. Remove the jars from the stockpot and place them onto a cloth-covered, wooden, or metal table several inches apart, until cool.
8. Once cool, press the top of each lid with a finger, ensuring that the seal is tight. Store in a cool, dark area.

RASPBERRY FRENCH MACAROON
YIELD: SEE: 1X, 2X, 3X BELOW

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>1x</th>
<th>2x</th>
<th>3x</th>
</tr>
</thead>
<tbody>
<tr>
<td>Water</td>
<td>75g</td>
<td>150g</td>
<td>300g</td>
</tr>
<tr>
<td>Sugar</td>
<td>300g</td>
<td>600g</td>
<td>1200g</td>
</tr>
<tr>
<td>Fresh Egg whites</td>
<td>110g</td>
<td>220g</td>
<td>440g</td>
</tr>
<tr>
<td>Carton egg whites</td>
<td>110g</td>
<td>220g</td>
<td>440g</td>
</tr>
<tr>
<td>10x powdered sugar</td>
<td>300g</td>
<td>600g</td>
<td>1200g</td>
</tr>
<tr>
<td>Almond flour</td>
<td>300g</td>
<td>600g</td>
<td>1200g</td>
</tr>
<tr>
<td>Raspberry Powder</td>
<td>30g</td>
<td>60g</td>
<td>90g</td>
</tr>
</tbody>
</table>

METHOD
1. Combine almond flour and 10x powdered sugar. Sift twice. Place sifted mixture into kitchen aid mixing bowl. With paddle attachment in a Kitchen-Aid stand mixer, add in carton egg whites on low to medium speed (speed 4 on Kitchen Aid). Mix for about 2 minutes until a smooth paste is formed. Scrape down sides of bowl. Mix for an additional minute if needed. Set aside.
2. Combine water and sugar into a heavy bottom, stainless steel pot. The mixture should have the consistency of "wet sand." Cook your sugar water to softball stage (248 degrees F). If no candy thermometer present, use metal measuring cup to check for correct temp. Carefully dip the edge of the metal cup in the sugar mixture and try to blow a bubble.
3. Add your fresh egg whites into a clean mixing bowl and place onto kitchen aid mixer. Using the whisk attachment, whip on high speed until frothy. Start whipping egg whites when your sugar hits about 215-220 degrees F. Continue whipping.
4. Once your sugar water has reached the desired temp, pour slowly and VERY carefully into frothy egg whites and whip until lukewarm to the touch, roughly 115 degrees F. Once your meringue is combined, transfer 1/3 of that meringue into your paste mix set to the side in step 1. Transfer the paste and 1/3 merengue into a clean kitchen aid mixing bowl. Using the paddle attachment, beat the mixture for about 30 seconds until well combined, scraping the sides of the bowl as needed. Transfer to a stainless steel mixing bowl and carefully fold in the rest of your meringue using a rubber spatula. You want the mixture to come to a "V" shape off your spatula, that is when you know the batter is ready to pipe. Fold raspberry powder into cooled meringue.
5. Pipe using an 802 tip on flat sheet pans with parchment paper. Once piped, carefully tap/slam the sheet trays on the table 4-5 times to help remove any air bubble and have them settle. Allow cookies to dry at room temperature for 30 minutes or until they form a smooth skin.
6. Bake at 280 F, low fan for 14 minutes. Check, add another 2 additional minutes if the cookie does not come immediately off the parchment paper.
JUNIPER BERRY, FENNEL & BOURBON REDUCTION

YIELD: 2 GALLONS

- 8 lbs juniper berries
- 12 fennel bulbs, julienned
- 1.75L bottle bourbon
- 4 T juniper berry extract
- 4 lbs unsalted butter
- 1 tsp black peppercorns
- 6 oz fresh thyme
- 4 bay leaves
- 1 gal water
- 8 cups Knorr Demi Glaze powder

METHOD
1. Combine juniper berries, fennel, butter, thyme and peppercorns and let simmer for 15 minutes. Turn pot to high heat and add in bourbon and then let reduce 75 percent. You must be patient in this process.
2. After bourbon has reduced, add in water and bring to a boil. Once your mixture is boiling, add in demi powder slowly while whisking vigorously. Add in your bay leaves, reduce heat and let simmer for 1 hour. Strain sauce when complete.

CRANBERRY & SMOKED ROSEMARY AGRODOLCE

YIELD: 1 QUART

- 1 T olive oil
- 5 oz dry onion, sweet - small diced
- ½ oz dry garlic, chopped
- 4 oz red wine vinegar
- 6 oz dry apricots, dried, chopped
- 4 oz dry cranberries, dried, chopped
- 4 oz dry pecans - chopped
- 2 oz agave
- 4 T butter
- 1 tsp red pepper flakes
- zest of one lemon
- ¼ oz dry rosemary - burnt over fire

METHOD
1. Sauté onion then garlic in olive oil. Deglaze with red wine vinegar and add in apricots, cranberries, and pecans. Let warm and flavors mesh.
2. Take full stem of the rosemary and burn over an open flame until the edges of the rosemary are burnt.
3. Remove rosemary stem and grind leaves in spice grinder. Fold ground rosemary into fruit/nut mixture and finish with agave, butter, red pepper flakes and lemon zest. S/P to taste. Serve warm or room temp.

UMEBOSHI UMAMI SAUCE

YIELD: 2 GALLONS

- 96 oz umeboshi paste
- 1 gal Chinese cooking wine
- 64 oz soy sauce
- 4 oz lime juice
- 64 oz rice wine vinegar
- 1 cup ginger paste
- 1½ cup honey

METHOD
1. Put your Chinese cooking wine and reduce by half. Add in your ginger paste and soy and let simmer for 20 minutes.
2. Next add in the umeboshi paste, honey, lime juice, and vinegar and let simmer for an additional 20 minutes or the sauce can coat the back of a spoon.

AJI AMARILLO COULIS

YIELD: ABOUT 1 QUART

- 3 cup canned roasted red peppers, drained well & roughly chopped
- 3-4 cloves garlic
- 2 shallots, sliced into thick rings
- 2 T neutral oil
- ½ cup aji amarillo paste
- ¼ cup red wine vinegar
- 3 tbsp honey
- ¼ tsp coarse kosher salt
- 2 tsp smoked paprika
- ¼ cup extra virgin olive oil

METHOD
1. In a saucepan, sauté the whole cloves of garlic and shallots until garlic is lightly browned. Allow to cool completely.
2. Add all ingredients except olive oil to a blender and blend until smooth. While blending on high, slowly stream in the olive oil.