

JICAMA-HORSERADISH COLE SLAW

Ingredients:

2	cups	shredded white cabbage
1		red bell pepper, julienned
1		yellow bell pepper, julienned
½	cup	red onion, thinly sliced
1		jalapeno, finely minced
¼	cup	mayonnaise
1	tablespoon	fresh lime juice (about 1 medium lime)
1	teaspoon	sugar
1	tablespoon	horseradish
2	tablespoons	chiffonade of fresh basil
		salt and pepper to taste

Procedure:

Toss all the ingredients together in a large mixing bowl. Let stand for 30 minutes to blend the flavors.

SHRIMP CEVICHE WITH PASSION FRUIT AND COCONUT

Serves 8

Ingredients:

2	teaspoons	chopped ginger
2	tablespoons	agave nectar
3	tablespoons	passion fruit puree
½	cup	coconut milk
1	pound	gulf coast shrimp
4	teaspoons	key lime juice
1		minced jalapeño
1	tablespoon	chopped basil
		salt to taste
		shaved coconut for garnish

Procedure:

Combine the ginger, agave nectar, passion fruit and coconut milk in a blender. Puree until smooth.

Bring a large stockpot of salted water to a boil and add the shrimp. Remove from heat and let sit for 1 minute. Strain shrimp and when cool, remove shells and devein. Chill thoroughly.

To make the ceviche, place the chilled shrimp in a glass or stainless steel bowl and add the lime juice, jalapeno, basil and salt. Let the ceviche marinate for 5 minutes. Add the coconut mixture and mix well; serve chilled and garnish with shaved coconut.

CHIPOTLE BARBECUE SAUCE

Makes about 1 Gallon

Ingredients:

4		ripe tomatoes
4		onions, peeled and quartered
4		stalks celery
8		cloves garlic, peeled
4		turnips
4		ancho chiles
6		chipotles
4	quarts	veal demi-glace
3	tablespoons	dried mustard
1 ¼	cups	red wine vinegar
1 ¼	cups	packed light brown sugar
2	cups	ketchup
		salt to taste

Procedure:

Smoke the vegetables and the chiles for 20-30 minutes over hickory.

Bring demi-glace to a boil and add smoked vegetables and chiles. Bring back to a boil and lower heat. Let simmer for about 30 minutes.

Whisk in mustard, then strain and set aside.

Whisk together the vinegar and brown sugar. Bring to a boil and continue cooking until mixture becomes thick and syrupy, about 5 minutes.

Add the strained demi and whisk in the ketchup. Strain through chinois.

Season with salt.

BUTTER SCOTCH PUDDING WITH SALTED CARAMEL

Ingredients:

For the butterscotch pudding:

9	sheets	gelatin
9	cups	heavy cream
20	ounces	butterscotch candies, crushed
8		egg yolks
1		vanilla bean, split and scraped

For the salted caramel:

1/3	cup	granulated sugar
1	cup	light brown sugar
¼	cup	pure maple syrup
¼	cup	dark corn syrup
1	cup	heavy cream

1 teaspoon sea salt

Procedure:

To prepare the pudding, un-wrap the butterscotch candies. Place candies in a Ziploc bag and crush them with either the bottom of a pot or a rolling pin until they resemble small pebbles. This will facilitate the melting process.

Place crushed butterscotch candies into a pot with 9 cups heavy cream and vanilla bean. Slowly bring to a boil over a low flame, insuring that the candies are completely melted.

Soak the sheets of gelatin in cold water until they become soft. Remove softened sheets from water and squeeze out the excess water. Place gelatin leaves in hot cream base and stir until the leaves have dissolved.

In a mixing bowl, beat the egg yolks for one minute, then gradually add the cream mixture. Stir to thoroughly combine then strain the mix through a mesh strainer. Let the mixture cool slightly. Meanwhile, prepare the caramel.

To prepare the caramel, mix all the ingredients, except the salt, in a heavy-bottomed saucepan. Cook over high heat until the mixture reaches 200° F. on a candy thermometer. Let cool for 20 minutes and skim the surface if necessary.

When caramel has cooled, pour about 2 tablespoons into the desired containers. Sprinkle a little of the salt on top, then refrigerate for 20 minutes.

Remove the containers with caramel from the refrigerator and pour the pudding $\frac{3}{4}$ of the way up the side. Refrigerate overnight and serve with a little whipped cream and a cookie.

ELOTES

Serves 4

Ingredients:

3		ears of corn, husked
2	tablespoons	corn oil
$\frac{1}{2}$	cup	onion, diced
$\frac{1}{2}$	cup	water
1	cup	lime mayonnaise (recipe follows)
1	cup	crumbled cotija
1		poblano, roasted, peeled, seeded, diced
1	tablespoon	ancho chili powder
2		cilantro sprigs
12		heirloom cherry tomatoes, halved
2		limes, juiced
1		radish, shaved
4		corn tortillas
4	quarts	corn oil

Procedure:

Slice the kernels from the corn, over a bowl, then with the back of the blade scrape the “milk” from the cob.

Heat the corn oil in a large sauté pan. Sweat the onions in the oil until translucent but do not brown. Add the corn and stir until it becomes warm, add the water, cover and let it steam for

about 5 minutes. The corn should be cooked but slightly crispy and without color. Spread on a parchment lined sheet tray to cool.

Make the lime mayonnaise (recipe below) and tortilla cups. The mayonnaise recipe will make more than you will need for the salad.

To make the tortilla cups, heat the corn oil to 325 degrees in a tall pot or deep fryer. Using two 10 ounce ladles, place one tortilla in the cup of the ladle and use the second ladle to press the tortilla into the cup of the first. Place the ladles and tortillas in the fryer. Fry for about 2 minutes or until golden and crispy. Place the tortilla cup on a paper towel to cool. Repeat with the others.

Once the corn has cooled and the mayonnaise is ready, dress the corn with the mayonnaise. Mix in the cotija and poblanos. Place the tortilla cup on its side and plate the salad like a cornucopia.

Sprinkle the ancho chili powder and lime juice on the salad, garnish with cilantro, shaved radish, and cherry tomatoes

LIME MAYONNAISE

Makes 3 Cups

Ingredients:

2	each	egg yolks
2	cups	pomace oil
3	tablespoons	lime juice
1	tablespoons	white wine vinegar
		salt to taste

Procedure:

Beat egg yolks in robot coupe until slightly thick, add the lime juice and vinegar; add oil very slowly. Season with salt and vinegar.

TEXAS BERRY COBBLER WITH CINNAMON-PECAN ICE CREAM

Serves 6

Ingredients:

For the fruit filling:

4	tablespoons	cornstarch
$\frac{3}{4}$	cups	granulated sugar
2	cups	water
3	cups	fresh blackberries
2	cups	fresh blueberries
2	teaspoons	fresh lemon juice

1 orange, zested

For the Topping:

3 cup flour
¼ cup granulated sugar
1 ½ tablespoons baking powder
dash salt
1½ cup unsalted butter, chilled
¾ cup milk
granulated sugar for dusting

Procedure:

Preheat oven to 350 degrees.

To prepare the fruit filling put the cornstarch in a small mixing bowl and add a bit of water while mixing to make a “slurry”. Bring the 2 cups water and the sugar to a boil in a saucepan. Add the cornstarch slurry and cook over medium heat until the cornstarch has thickened the mixture, about 5 minutes. Toss the blackberries and blueberries in a bowl with the lemon juice and orange zest. Pour the sugar-cornstarch mix over the berries and stir to combine.

Pour the blackberry-blueberry mixture in a buttered 9“by9” baking dish and set aside.

To prepare the topping, sift all the dry ingredients together into a bowl. Cut in the butter with a fork (or with your fingertips) until it is the size of small peas. Drizzle in the milk while stirring with a spoon and incorporate thoroughly but do not over beat. Cover the fruit filling with the topping and bake in the oven for 30 to 35 minutes, or until the topping is browned. Serve with The cinnamon-pecan ice cream.

CINNAMON-PECAN ICE CREAM

About 1 Quart

Ingredients:

2 cups milk
1 cup chopped roasted pecans
2 cinnamon sticks, crushed
1 vanilla bean - split in half lengthwise and scraped
½ cup sugar
6 egg yolks
¾ cup sour cream or creme fraiche - chilled

Procedure:

Have ready 1 large bowl filled with ice, and a smaller clean bowl.

In a medium saucepan, bring the milk to a boil with the pecans, cinnamon sticks and vanilla bean. Remove from the heat, cover, and let infuse for 15 minutes.

Meanwhile, in a mixing bowl, add the sugar to the yolks while whisking. Continue to whisk until the yolks lighten in color and form a ribbon. Bring the milk mixture back to a boil and gradually pour through a strainer into the yolks, stirring with a spatula. Discard the pecans and vanilla bean.

Pour the mixture into a clean saucepan and cook over low heat, continuing to stir. Scrape the sides and bottom of the pan, and continue cooking until the custard thickens and reaches 185° F. On a candy thermometer, and coats the back of a spoon, about 5 to 10 minutes. Do not let the mixture boil.

Immediately remove the pan from the heat, strain mixture into the clean bowl, and set over the bowl of ice. Stir in the sour cream or creme fraiche and let chill thoroughly in the refrigerator. Place into an ice cream machine and freeze according to the manufacturer's directions.