



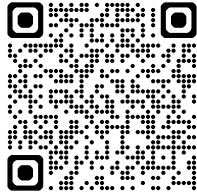
Culinary Institute of America

CULINARY INSTITUTE OF THE PACIFIC AMERICAN REGIONAL CUISINES



Culinary Institute of the Pacific, Diamond Head campus, Oahu, Hawai'i

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The Culinary Institute of America

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Welcome to the CIA!

Education is a gift. And those of us in the foodservice industry have a chance to “pay it forward” by sharing our gifts with others. For over 70 years, The Culinary Institute of America has provided students with unparalleled training, setting the gold standard for culinary excellence.

Whether you are here to learn new skills and techniques, develop an appreciation for a global cuisine, or are in pursuit of ProChef Certification, our continuing education courses provide the training you need to achieve your personal and professional development goals.

While on campus, we want you to have the best experience possible. If you have any questions along the way, please ask your chef-instructor or anyone on the Continuing Education staff. Once your training is complete, please feel free to stay in touch - we always enjoy hearing your success stories.

And, because so many of our students ask how they can keep in touch with each other after class is over, we’ve made it easy to do through our Facebook page. Just log in and search for “CIA ProChef.”

Wishing you all the best,

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P.S. Did you know that the CIA is an independent, not-for-profit college? As such, your tuition supports our core mission of providing the world’s best professional culinary education. If you’d like to further support the future of food with the gift of education, please visit www.ciagiving.org.

EXPECTATIONS FOR PARTICIPANTS

- ☑ Silence and put away phones during class.
- ☑ Actively participate.
- ☑ Return promptly from breaks.
- ☑ Remain in attendance for the class duration.
- ☑ Complete the course evaluation.
- ☑ Follow all established health and safety regulations.
 - In addition to the precautions necessary to guard against food-borne illness, care must also be taken to avoid accidents. The following safety measures should be practiced.
 - Wash hands before beginning work in the kitchen.
 - Keep all perishable items refrigerated until needed.
 - NYS law – when handling “ready-to-eat” food items, if you don’t cook it, glove it!
 - Wash hands, cutting boards, knives, etc. when switching between meats and vegetables.
- ☑ Maintain CIA uniform standards.
- ☑ Act within the guidelines of the CIA’s policy on harassment.
 - The Culinary Institute of America (CIA) is committed to providing a working and learning environment free from harassment. Members of the CIA community, guests, and visitors have the right to be free from any form of harassment (which includes sexual misconduct and sexual harassment) or discrimination; all are expected to conduct themselves in a manner that does not infringe upon the rights of others.

CIA UNIFORM POLICY

To foster a professional working environment and to maintain the highest standards of safety and sanitation, the CIA has adopted the following uniform code. Each item has been designed with a practical function in mind. These items must be worn in all production classes unless otherwise stated.

- ☑ Chef's jacket
 - Double-breasted structure creates a two-layer cloth barrier to help prevent steam burns, splashes, and spills
 - Can be re-buttoned on the opposite side to cover spills
 - Sleeves are long to cover as much arm as possible to reduce burns
- ☑ Pants
 - Hounds-tooth helps camouflage stains
 - Best without cuffs, which can trap hot liquids and debris
- ☑ Shoes and Socks
 - Shoes
 - Should be made of hard leather, with low heels, slip-resistant soles, and no open toes
 - Prevent slips and falls in the kitchen
 - Offer support
 - Protect feet from falling pots
 - Socks
 - Must be worn for hygienic purposes and to prevent burns
- ☑ Neckerchief (optional)
 - Helps to absorb sweat
- ☑ Toque (provided in class)
 - Contains hair
 - Absorbs sweat
- ☑ Apron (provided in class)
 - Protects jacket and pants from excessive staining
- ☑ Side towel (provided in class)
 - Protects hands when working with hot pans, dishes, and equipment
- ☑ Jewelry
 - Not permitted except for one plain ring to minimize exposure to potential hazards
- ☑ Hair
 - Should be neatly maintained, clean, and under control at all times

DAY ONE: NEW ENGLAND AND MID-ATLANTIC STATES MENU

Soups

New England-Style Clam (Opihi) Chowder

Vermont Cheddar Cheese (Kabocha) Soup

Salads

Seasonal Greens with Apple Cider (Honey Persimmon) Vinaigrette

Shaker Salad

Main Courses

Old-Fashioned Salt Cod (Wahoo) Cakes with Bacon (Pipikaula), Cole Slaw, and Rémoulade Sauce

Roast Turkey (Ludvico Chicken) with Chestnut (Macadamia) Stuffing

Farmhouse (Ludvico) Chicken Pot Pie

Mushroom Strudel with Succotash and Leek (Maui Onion) and (Okinawan Sweet) Potato Sauce

Small Plates

Mini (Kona) Lobster Rolls

TEAM PRODUCTION ASSIGNMENTS

TEAMS 1 & 2

New England-Style Clam (Opihi) Chowder

Seasonal Greens with Apple Cider (Honey Persimmon) Vinaigrette

Old-Fashioned Salt Cod (Wahoo) Cakes with Bacon (Pipikaula), Cole Slaw, and Rémoulade Sauce

Roast Turkey (Ludvico Chicken) with Chestnut (Macadamia) Stuffing

Mini (Kona) Lobster Rolls

TEAMS 3 & 4

Vermont Cheddar Cheese (Kabocha) Soup

Shaker Salad

Farmhouse (Ludvico) Chicken Pot Pie

Mushroom Strudel with Succotash and Leek (Maui Onion) and (Okinawan Sweet) Potato Sauce

Mini (Kona) Lobster Rolls

NEW ENGLAND-STYLE CLAM (OPIHI) CHOWDER

Yield: 1 gallon

Ingredient	Amount
Clams, top neck, (Opihi)	35 ea.
Water, cold	1 ½ qt.
Pork, salt pork, (Beef, pipikaula) rind removed, minced to a paste	4 oz.
Butter, unsalted	4 oz.
Onion, minced	¾ lb.
Celery, small diced	6 oz.
Flour, all-purpose	6 wt. oz.
Potato, Russet, peeled, medium diced	1 lb.
Heavy cream (Coconut, milk)	½ qt.
Milk, whole	½ qt.
Tabasco sauce	½ Tbsp.
Worcestershire sauce (Fish sauce)	½ Tbsp.
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. Rinse the opihi thoroughly in fresh water to remove any sand or debris.
2. In a large rondeau over high heat, add the water and opihi, cover with a tight-fitting lid, and boil until the shells open, 5 to 10 minutes. Be careful not to overcook the opihi, as they can become tough and rubbery.
3. Remove the pot from the heat and use tongs to transfer the cooked opihi to a dish. Remove the opihi from the shell. Chop and reserve.
4. Decant and strain the opihi cooking liquid through a filter cone. Chill.
5. In a stock pot over medium low heat, render the pipikaula. Add the butter, onions, and celery and sweat until they are translucent, 6 to 7 minutes.
6. To make a blond roux, whisk in the flour. Cook, stirring as necessary to keep it from burning, for 5 to 6 minutes.
7. Gradually add the opihi cooking liquid to the roux and vegetable mixture and incorporate completely with a whisk, working out any lumps. Simmer for 30 minutes, skimming the surface as necessary.
8. Add the potatoes and simmer until tender. Add the reserved opihi.
9. In a medium saucepan, combine the milk and coconut milk. Bring it to simmer (it is now "scalded"). Strain the scalded coconut milk and milk into the soup.
10. Add the Tabasco, and fish sauce. Adjust the seasoning with salt and pepper to taste.

VERMONT CHEDDAR CHEESE (KABOCHA) SOUP

Yield: 1 gallon

Ingredient	Amount
Cheese, Cheddar (Squash, kabocha), cut in half	2 lb.
Oil, vegetable	4 oz.
Flour, all-purpose	6 oz.
Stock, chicken	2 ½ qt.
Rye Croutons (Sesame seeds)	2 Tbsp.
Beer	6 oz.
Mustard, dry	½ oz.
Heavy cream, hot (omit)	1 pt.
Tabasco sauce	to taste
Worcestershire sauce	to taste
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. Preheat oven to 350°F.
2. Place the kabocha halves on a sheet pan, skin side up. Place them in the oven and roast until tender, about 45 minutes. Scoop out the flesh and reserve.
3. Heat the oil in a stock pot over medium low heat. Add the flour and whisk it to make a blond roux. Cook, stirring as necessary to keep it from burning, for 12 minutes.
4. Add the stock gradually, whisking constantly to work out any lumps. Simmer for 45 minutes, or until the soup has a good flavor and velvety texture. Strain through a chinoise.
5. Add the reserved kabocha to the stock mixture.
6. In a dry skillet over medium heat, toast the sesame seeds, stirring occasionally, until golden brown and fragrant, 3 to 5 minutes. Remove from the heat and immediately transfer to a plate to cool completely.
7. Return the soup to a simmer. Whisk in the beer and continue to heat the soup gently. Do not simmer.
8. In a small bowl, blend the mustard with enough water to make a paste. Add the mustard paste to the soup and bring it back to a simmer.
9. Season with Tabasco, Worcestershire, salt, and pepper to taste. Serve in warmed soup cups. Garnish with the toasted sesame seeds.

SEASONAL GREENS WITH APPLE CIDER (HONEY PERSIMMON) VINAIGRETTE

Yield: 10 portions

Ingredient	Amount
Seasonal greens, head	3 ea.
Apple cider (Honey)	2 Tbsp.
Lemon, juiced	2 ea.
Vinegar, cider (Rice)	½ cup
Apple, Granny Smith (Persimmon), peeled, brunoise	1 ea.
Oil, canola	1 ½ cups
Tarragon, leaves, fresh, chopped	1 Tbsp.
Salt, kosher	to taste
Pepper, black, ground	to taste
Maple syrup, grade B	to taste
Tabasco sauce	to taste
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. Cut the greens into 1" pieces. Wash them and remove the excess water in the salad spinner.
2. For the vinaigrette, in a small bowl, combine the honey, lemon juice, rice vinegar, and persimmon. Whisk in the oil gradually.
3. Add the tarragon. Add the salt, pepper, maple syrup, and Tabasco sauce to taste. Stir to combine.
4. At service, toss the greens with some vinaigrette. Adjust the seasoning with salt and pepper to taste.

Note: Sugar can be substituted for the maple syrup.

SHAKER SALAD

Yield: 10 portions

Ingredient	Amount
Beans, green (long, Chinese), trimmed cut in ½	1 lb.
Sunflower seeds (Macadamia)	¼ cup
Vinegar, cider (rice)	1 ¼ oz.
Onion, yellow, minced	½ Tbsp.
Honey	½ tsp.
Thyme, leaves, fresh, chopped	¼ Tbsp.
Dill (Cilantro), fresh	½ Tbsp.
Mustard, dry	¼ Tbsp.
Oil, olive, extra-virgin	5 Tbsp.
Salt, kosher	to taste
Pepper, black, ground	to taste
Scallion (Green onion), bunch, green and white parts, sliced ½-in. thick	1 ea.
Salt, kosher	to taste
Pepper, black, ground	to taste
Lettuce, Boston, head, leaves separated	1 ea.
Tomato, cherry (kamuela), halved	1 pt.

Method

1. Preheat oven to 350°F.
2. In a pan of salted, boiling water, place the long beans. Cook until bright green and tender. Place in a cold-water bath and remove quickly. Pat the beans dry with paper towels. Reserve.
3. Place the macadamia nuts on a baking sheet. Sprinkly with salt. Toast in the preheated oven. Reserve.
4. For the vinaigrette, whisk together the rice vinegar, onion, honey, thyme, cilantro, and mustard. Slowly whisk in the oil. Season with salt and pepper to taste.
5. At service, toss the reserved beans, scallions, and some vinaigrette. Adjust the seasoning with salt and pepper to taste.
6. To plate, lay a leaf of the lettuce down on a chilled plate. Add the salad and garnish with the tomatoes.

Note: Bibb lettuce can be substituted for the Boston lettuce.

OLD-FASHIONED SALT COD (WAHOO) CAKES WITH BACON (PIPIKAULA), COLESLAW, AND RÉMOULADE SAUCE

Yield: 10 portions

Ingredients	Amounts
Salt cod (Wahoo), fillet, salted overnight	1 ½ lb.
Milk, whole	1 qt.
Butter, unsalted	1 oz.
Onion, yellow, minced	¾ lb.
Garlic, clove, minced	3 ea.
Potato, russet, (Ulu, green) peeled, cut into sixths	2 ½ lb.
Egg, whole	2 ea.
Mustard, dry	1 ½ Tbsp.
Worcestershire sauce	1 Tbsp.
Tabasco sauce	½ Tbsp.
Parsley, flat leaf, chopped	¼ cup
Salt, kosher	to taste
Pepper, black, ground	to taste
Breadcrumbs, panko	½ lb.
Pork, bacon (Beef, pipikaula), sliced	1 ½ lb.
Potato, russet	2 lb.
Oil, vegetable	½ gal.
Chive, fresh, minced	¼ cup
Rémoulade Sauce (Recipe follows)	1x recipe
Coleslaw (Recipe follows)	1x recipe

Method

1. Salt the wahoo and wrap in plastic wrap to cure overnight. The next day, rinse the salt from the wahoo. Cut the fillet into 1-inch pieces.
2. In a large pot, place the wahoo pieces and milk. Simmer for 15 minutes.
3. Discard the milk. Rinse the wahoo under cold water and dry on paper towels for 10 minutes to remove any excess moisture. Break the wahoo into large chunks. Chill.
4. In a sauté pan over medium low heat, melt the butter. Add the onions and garlic and sweat until translucent. Chill and reserve.
5. In a large pot, place the ulu. Add enough water to cover. Simmer until the ulu are tender. Drain and allow them to air dry for 3 minutes. Rice the ulu in a food mill with large holes.
6. In a mixing bowl, combine the ulu with the wahoo. There should still be small flakes of the wahoo visible with the ulu.

7. Add the eggs, mustard, Worcestershire, Tabasco, parsley, sweated onion and garlic mixture. Season with salt and pepper to taste. Chill.
8. Portion the wahoo cakes into 2-ounce cakes. Bread each cake lightly in the panko. Wrap a piece of pipikaula around the outside of each cake. Secure the pipikaula with toothpick. Reserve.
9. Wash the potatoes for the gaufrettes but do not peel them. Slice the potatoes about 1/16-inch thick on a mandoline, using the waffle blade and turning the potato 1/4 turn after each cut. Hold in cold water. Drain them well in a colander for 10 minutes. Pat dry.
10. Fry the gaufrettes in the oil heated to 350°F in a deep fryer. Use the swimming method of frying. Drain on paper towels. Season with salt to taste.
11. Fry the wahoo cakes. Use the swimming method of frying. Drain on paper towels.
12. Serve with the Rémoulade Sauce and Coleslaw. Garnish the plates with chives.

RÉMOULADE SAUCE

Yield 10 portions

Ingredient	Amount
Mayonnaise	1 ½ cups
Capers, chopped	1 oz.
Cornichons, chopped	1 oz.
Chive, fresh, chopped	1 ½ Tbsp.
Chervil, fresh, chopped	1 Tbsp.
Tarragon, fresh, chopped	1 Tbsp.
Mustard, Dijon	½ Tbsp.
Anchovy, paste	½ tsp.
Pepper, black, ground	to taste
Worcestershire sauce	½ tsp.
Tabasco sauce	½ tsp.

Method

1. Do not add any salt until all the ingredients are combined first. Several of the ingredients are salty already.
2. Combine all the ingredients and mix them together well.

COLESLAW

Yield 10 portions

Ingredient	Amount
Sour cream	5 fl. oz.
Mayonnaise	5 fl. oz.
Vinegar, cider (rice)	1 ½ fl. oz.
Mustard, dry	1 Tbsp.
Sugar, granulated	1 oz.
Horseradish, ground	½ Tbsp.
Tabasco sauce	½ Tbsp.
Celery seed	½ Tbsp.
Salt, kosher	to taste
Pepper, black, ground	to taste
Cabbage, green (Asian) , cored, sliced 1/16-in. thick	2 lb.
Carrots, peeled, grated	6 oz.

Method

1. In a large bowl, place the sour cream, mayonnaise, vinegar, mustard, sugar, horseradish, Tabasco, and celery seed. Mix until smooth.
2. Season with salt and pepper to taste.
3. Cut the heads of cabbage in quarters and remove the core. Slice the cabbage 1/16-inch-thick on the electric slicer.
4. In a large serving bowl, combine the cabbage and carrots. Add the dressing and toss until evenly coated.

ROAST TURKEY (LUDVICO CHICKEN) WITH CHESTNUT (MACADAMIA) STUFFING

Yield: 10 portions

Ingredients	Amounts
Turkey (Chicken, Ludvico), whole, 2 ½ lb.	5 ea.
Salt, kosher	to taste
Pepper, black, ground	to taste
Oil, vegetable	½ cup
Chestnut (Macadamia) Stuffing (Recipe follows)	1x recipe
Madeira Sauce (Recipe follows)	1x recipe
Cranberry (Pineapple) Relish (Recipe follows)	1x recipe
Chive, minced	½ cup

Method

1. Season the chicken with salt and pepper. Rub with the oil.
2. Place the chicken on a rack in a roasting pan. Roast in a convection oven at 350°F until the internal temperature is 165°F, about 40 minutes.
3. Remove the chicken from the roasting pan and allow it to rest for 10 minutes. Degrease and deglaze the pan. Reserve the pan drippings for the Madeira sauce.
4. Carve the chicken into portions (See Chef demo). Sprinkle with the minced chives.
5. Serve with the Madeira Sauce, Pineapple Relish, and Macadamia Stuffing.

CHESTNUT (MACADAMIA) STUFFING

Yield: 10 portions

Ingredients	Amounts
Butter, unsalted	3 oz.
Onion, yellow, minced	$\frac{3}{4}$ lb.
Celery, small diced	$\frac{3}{4}$ cup
Pork, sausage (Portuguese)	$\frac{1}{2}$ lb.
Bread, baguette, day-old, crust on, medium diced	1 $\frac{1}{2}$ ea.
Stock, chicken	2 cups
Parsley, flat-leaf, fresh, chopped	2 Tbsp.
Rosemary, fresh, chopped	2 Tbsp.
Chestnuts (Macadamia), whole, roasted, chopped into large pieces	$\frac{1}{2}$ lb.
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. Preheat oven to 350°F.
2. Melt the butter in a large sauté pan. Add the onions, celery, and sausage and sauté until the vegetables are tender. Break up the sausage pieces as it cooks. Reserve.
3. In a mixing bowl, combine the diced bread and stock with the onion-celery-sausage mixture. The amount of chicken stock you will add depends on how dry the bread is.
4. Add the parsley, rosemary, and macadamia. Season with salt and pepper to taste. Mix well to combine.
5. Place the stuffing in a buttered hotel pan and cover it with aluminum foil. Bake in the preheated oven for 45 minutes. Remove the foil in the last 5 minutes of cooking. Do not stir the stuffing at this point.

MADEIRA SAUCE

Yield: 1 ½ quarts

Ingredients	Amounts
Oil, vegetable	2 oz.
Turkey, (Chicken, Ludvico) bones and trimmings	3 lb.
Mirepoix	1 ½ lb.
Flour, all-purpose	¾ cup
Wine, Madeira, bottle	½ ea.
Stock, veal	1 gal.
Bay leaf, dried	3 ea.
Peppercorns, black, whole	20 ea.
Thyme, sprig, fresh	8 ea.
Stock, chicken	1 gal.
Wine, Madeira	¼ cup
Salt, kosher	to taste
Pepper, black, ground	to taste
Butter, unsalted, chilled	4 Tbsp.

Method

1. Condition a roasting pan in a 400°F oven with the oil.
2. With a meat cleaver, chop the chicken bones. Add the chicken bones and trimmings (reserved from the roasted chicken recipe) and the mirepoix to the roasting pan. Roast in the preheated oven until browned.
3. Sprinkle the flour over the roasted bones and vegetables (singer method). Cook for 3 to 4 minutes. Add the wine and deglaze the roasting pan.
4. In a saucepot, place the roasted bones, vegetables, bay leaf, peppercorns, and thyme. Add the veal stock and chicken stock. Bring to a simmer over medium heat, skimming often, for 2 hours.
5. Strain the sauce through a chinoise, return to the heat, and convection simmer, reducing the sauce to about 1 ½ quarts. Skim off any impurities collecting on the surface (dépouillage method).
6. When the chickens have finished roasting, degrease and deglaze the roasting pan. Add it to the simmering sauce.
7. Strain the sauce through a chinoise. Finish with the wine. Adjust the seasoning with salt and pepper to taste.
8. Remove the sauce from the heat. Add a small piece of butter to the sauce. Shake the pan to create small waves of sauce or gently whisk to scoop up the butter until the butter disappears into the sauce (monté au beurre method). The sauce will slowly start to thicken slightly and take on a shine. Continue until you have the shine you want, but never use a

ration of more than 1/2 ounces butter to 2 cups of sauce. If at any point the butter struggles to blend in, stop the process.

CRANBERRY (PINEAPPLE) RELISH

Yield: 10 portions

Ingredient	Amount
Cranberries (Pineapple)	2 lb.
Orange, zest	½ ea.
Orange, juiced	1 ea.
Apple, Granny Smith (mountain), peeled, cored, small diced	2 ea.
Sugar, granulated	1 ¾ cups
Cinnamon, stick	1 ea.
Apple, cider	¼ cup

Method

1. In a heavy, stainless steel sauce pot, combine all the ingredients. Simmer over medium heat until the berries pop, about 30 to 45 minutes. Monitor the relish carefully to prevent burning.
2. Remove the cinnamon sticks.

FARMHOUSE (LUDVICO) CHICKEN POT PIE

Yield: 10 portions

Ingredients	Amounts
Chicken, whole, (Ludvico), 2 ½ lb. split in half	3 ea.
Stock, chicken	6 pt.
Bay leaf	3 ea.
Thyme, sprig, fresh	4 ea.
Mirepoix, rough cut	½ lb.
Carrot (Squash, kabocha), large diced	½ lb.
Turnip, white (Burdock), peeled, medium diced	½ lb.
Rutabaga (Daikon), medium diced	½ lb.
Butter, unsalted	3 oz.
Mushroom, button (cremini), quartered	1 lb.
Salt, kosher	to taste
Pepper, black, ground	to taste
Peas, green (Beans, long, Filipino), cut small	6 oz.
Parsley, flat-leaf, fresh, chopped	¼ cup
Dill (Cilantro), fresh, roughly chopped	¼ cup
Tarragon, fresh, chopped	2 Tbsp.
Farmhouse (Ludvico) Chicken Sauce (Recipe follows)	2 qt.
Buttermilk Biscuits (Recipe follows)	1x recipe

Method

1. In a large pot, combine the split chickens, stock, bay leaves, thyme, and mirepoix. Bring to a simmer and cook, skimming occasionally, until the chickens are fully cooked and fork tender, about 1 1/2 hours.
2. Carefully transfer the chickens to a full, shallow hotel pan. Cool completely. Remove the meat from the bones and skin. Discard the bones. Cover and refrigerate the meat.
3. Strain the cooking liquid, cool in an ice bath, and then refrigerate. Reserve for the Chicken Sauce.
4. Preheat oven to 350°F.
5. Separately, blanch and drain the carrot, turnip, and rutabaga. Reserve.
6. Melt the butter in a sauté pan. Add the quartered mushrooms and sauté until tender and lightly browned. Season with salt and black pepper to taste. Reserve.

7. In a rondeau, combine the chicken meat, sauce, reserved vegetables, parsley, dill, and tarragon. Bring to a gentle simmer.
8. Place the biscuits on a sheet tray with parchment paper and bake in the preheated oven until the biscuit tops are cooked thoroughly and golden brown.
9. At pick-up, ladle 6 ozs. of the pot pie mixture into serving crocks and top with a Buttermilk Biscuit.

FARMHOUSE (LUDVICO) CHICKEN SAUCE

Yield: 2 quarts

Ingredients	Amounts
Oil, vegetable	3 oz.
Pork, bacon, slab (Beef, pikakaula), minced	3 oz.
Onion, yellow, minced	6 oz.
Celery, minced	3 oz.
Garlic, clove, minced	2 ea.
Flour, all-purpose	6 wt. oz.
Chicken, broth (from Chicken Pot Pie recipe)	½ gal.
Bay leaf, dried	2 ea.
Heavy cream	1 cup
Salt, kosher	to taste
Pepper, black, ground	to taste
Tabasco sauce	to taste

Method

1. Pre-heat a large sauce pot with the oil. Add the minced pipikaula, onions, celery, and garlic. Sweat the vegetables until softened, 5 to 7 minutes.
2. Add the flour to make a pale roux (singer method).
3. Slowly add the broth, whisking constantly to incorporate the ingredients and create a smooth sauce. Check the bottom of the pot every 15 minutes to make sure the sauce is not sticking.
4. Add the bay leaves. Simmer, skimming as necessary, for 1 ½ to 2 hours.
5. Add the cream and return to a simmer. Strain through a chinoise. Season with salt, pepper, and Tabasco sauce to taste.

BUTTERMILK BISCUITS

Yield: 20 biscuits

Ingredients	Amounts
Flour, all-purpose	1 ½ lb.
Baking powder	1 ½ oz.
Sugar, granulated	2 oz.
Salt, kosher	2 ¼ tsp.
Butter, chilled, cut into 1-in. cubes	½ lb.
Buttermilk	12 oz.
Egg, whole, lightly whisked	4 oz.
Egg, whole	1 ea.
Water	1 Tbsp.
Poppy (Black sesame) seeds	as needed

Method

1. Preheat convection oven to 350°F.
2. In a large bowl, combine the flour, baking powder, sugar, and salt.
3. Add the butter and rub the ingredients together until the butter chunks are approximately ¼-inches in diameter.
4. In a small bowl, combine the buttermilk and eggs. Mix well. Add it to the flour-butter mixture. Mix slightly.
5. Pour the dough onto a floured surface. With a rolling pin, make three 3-folds.
6. Cut out with a 2-inch round cutter that is just the inside the diameter of the crocks. Re-roll the scraps for more biscuits.
7. For the egg wash, in a small bowl, whisk together the egg and water until combined. Brush the tops of the biscuits with the egg wash. Sprinkle the tops with black sesame seeds.
8. Place the biscuits on a sheet tray lined with parchment paper and bake in the preheated oven until lightly browned.

MUSHROOM STRUDEL WITH SUCCOTASH AND LEEK (MAUI ONION) AND (OKINAWAN SWEET) POTATO SAUCE

Yield: 10 portions

Ingredients	Amounts
Butter, unsalted	4 oz.
Mushroom, cremini, cut in half	3 lb.
Onion, yellow, minced	8 oz.
Garlic, clove, minced	4 ea.
Salt, kosher	to taste
Pepper, black, ground	to taste
Spinach, washed	8 oz.
Cheese, Jack, dry, rind removed, grated	¾ cup
Thyme, fresh, minced	1 Tbsp.
Parsley, fresh, chopped	2 Tbsp.
Dill (Cilantro), fresh, minced	2 Tbsp.
Phyllo dough, sheet	16 ea.
Butter, unsalted, melted	½ lb.
Succotash (Recipe follows)	1x recipe
Leek (Maui Onion) and (Okinawan Sweet) Potato Sauce (Recipe follows)	1x recipe

Method

1. Preheat oven to 350°F.
2. In a sauté pan over medium low heat, melt the butter. Add the mushrooms and sauté for 7 to 8 minutes.
3. Add the onions and garlic and cook for 5 minutes. Season with salt and pepper.
4. Add the spinach, cover with a lid, and cook until it is wilted. Drain the mixture in a large-holed china cap. Reserve the liquid.
5. Spread the mushroom-spinach mixture on a large sheet pan covered with parchment paper. Allow to cool completely.
6. Add the grated cheese, thyme, parsley, and cilantro. Adjust the seasoning to taste.
7. Lay down a sheet of phyllo and brush with melted butter. Repeat six times. Add the last sheet on top (8 sheets total) but do not brush it with butter.
8. Add the stuffing to one side of the phyllo and roll. Brush the strudel with melted butter. Place the strudel on parchment paper on a half sheet tray. Bake in the preheated oven until golden.
9. Serve with the Succotash and Maui Onion and Okinawan Sweet Potato Sauce.

SUCCOTASH

Yield: 10 portions

Ingredients	Amounts
Squash, butternut (kabocha), peeled, seeded, medium diced	½ lb.
Butter, unsalted, melted	2 oz.
Sugar, maple (palm)	1 Tbsp.
Salt, kosher	as needed
Pepper, black, ground	as needed
Beans, string (long), trimmed, cut in ½	½ lb.
Butter, unsalted	2 oz.
Shallot, minced	1 oz.
Corn, kernels, cooked, frozen, blanched	½ lb.
Stock, vegetable	1 cup
Sugar, maple (palm)	to taste
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. Preheat oven to 350°F.
2. In a large bowl, place the squash, melted butter, palm sugar, salt, and pepper. Toss well to combine.
3. Transfer to a sheet tray lined with parchment paper. Roast in the preheated oven until just tender. Reserve.
4. In a pot of salted, boiling water, cook the long beans. Shock in an ice water bath. Reserve.
5. Melt the butter in a sauté pan over medium low heat. Add the shallots and sauté until the raw flavor is removed.
6. Add the corn, roasted squash, reserved long beans, and some vegetable stock. Season with the palm sugar, salt, and pepper. Cook until all are heated through.

LEEK (MAUI ONION) AND (OKINAWAN SWEET) POTATO SAUCE

Yield: 10 portions

Ingredients	Amounts
Butter, unsalted	2 oz.
Leek (Onion, Maui), cut into 1-in. pieces	2 ea.
Potatoes, russet (Okinawan sweet), peeled, large diced	2 ea.
Stock, vegetable	1 pt.
Salt, kosher	to taste
Pepper, black, ground	to taste
Heavy cream (Coconut, milk)	1 cup

Method

1. In a saute pan over medium-low heat, melt the butter. Add the onions, cover, and sweat slowly until tender.
2. Add the potatoes and stock. Cook until the potatoes are tender. Season with salt and pepper to taste.
3. Purée in a blender and return to the stove. Add the cream. Adjust the seasoning and consistency.

MINI (KONA) LOBSTER ROLLS

Yield: 8 rolls

Ingredients	Amounts
Salt, kosher	1 Tbsp.
Lobster, Kona, 1 ¼ lb.	2 ea.
Mayonnaise	1 oz.
Parsley, flat-leaf, fresh, chiffonade	2 tsp.
Tarragon (Cilantro), chopped	1 tsp.
Lemon, juice, fresh	½ Tbsp.
Salt, kosher	to taste
Pepper, black, ground	to taste
Potato, russet (Taro, root), peeled, sliced 1/8-in. thick	½ lb.
Oil, vegetable	as needed
Salt, kosher	to taste
Bread, bun, hot dog, top split (Kings)	4 ea.
Butter, unsalted, melted	2 oz.
Lettuce, red leaf, leaf	8 ea.
Pickle, slice, drained	8 ea.
Chive, slice ¼-in. thick on the bias	2 Tbsp.

Method

1. In a large pot, bring water and salt to a vigorous boil. Add all the lobster at one time. Cover the pot to recover the boil as quickly as possible.
2. Remove the lid and simmer the lobsters until the shells turn bright red, about 12 minutes. Transfer the lobsters to sheet trays and allow them to cool. Discard the cooking liquids.
3. Carefully crack the shells with a mallet or pliers and remove all meat from tail, legs, and claws. Drain the lobster meat on paper towels. Quickly cool the meat to 41°F. Chop the lobster meat into ½-inch or smaller chunks.
4. For the lobster salad, in a large bowl, place the lobster meat, mayonnaise, parsley, tarragon, lemon juice, salt, and pepper. Gently mix until fully combined. Adjust the seasoning to taste. Reserve and refrigerate.
5. For the taro chips, scrub and slice the taro root into 1/8-inch-thick rounds. Drain and dry in a colander for 10 minutes. In a deep fryer heated to 350°F, fry the taro until golden and crisp. Drain on paper towel. Season with salt to taste.
6. Preheat two large sauté pans. Brush the sides of the rolls with melted butter and brown on each side.

7. To assemble each roll, open the roll, place a piece of lettuce, and fill with 2 ounces of lobster filling. Cut each roll in half crosswise to create 2 "mini" lobster rolls. Top with the chives. Serve each roll with taro chips and pickles.

DAY TWO: THE AMERICAN SOUTH

MENU

Soups

(Okinawan) Sweet Potato Soup

Shrimp (Kahuku Prawn), Alligator (Marlin), and Okra Gumbo

Crawfish (Kauai Shrimp) Bisque

Salads

Seasonal Greens with Peanut (Macadamia) Dressing

Main Dishes

Buttermilk Fried Chicken with Whipped Potatoes (Boiled Ulu), Braised (Taro) Greens, and
Country Chicken Gravy

Carolina BBQ with Onion Rings and Southwestern Slaw

Stuffed Quail with (Kauai) Shrimp Sauce, Red Beans and Rice, and Sautéed Spinach

Hoppin' John with Grilled Vegetables and Cornbread

Shrimp (Kahuku Prawn) and Rabbit (Marlin) Jambalaya with Andouille (Portuguese) Sausage

Small Plates

Oyster Po-Boys

TEAM PRODUCTION ASSIGNMENTS

Teams 1 & 2

(Okinawan) Sweet Potato Soup

Crawfish (Kauai Shrimp) Bisque

Buttermilk Fried Chicken with Whipped Potatoes (Boiled Ulu), Braised (Taro) Greens, and
Country Chicken Gravy

Shrimp (Kahuku Prawn) and Rabbit (Marlin) Jambalaya with Andouille (Portuguese) Sausage
Oyster Po-Boys

Teams 3 & 4

Shrimp (Kahuku Prawn), Alligator (Marlin), and Okra Gumbo

Seasonal Greens with Peanut (Macadamia) Dressing

Carolina BBQ with Onion Rings and Southwestern Slaw

Stuffed Quail with (Kauai) Shrimp Sauce, Red Beans and Rice, and Sautéed Spinach

Hoppin' John with Grilled Vegetables and Cornbread

Oyster Po-Boys

(OKINAWAN) SWEET POTATO SOUP

Yield: 1 gallon

Ingredients	Amounts
Butter, unsalted	3 oz.
Celery, coarsely chopped	5 oz.
Onion, coarsely chopped	5 oz.
Leek, (Onion, Maui) white part, coarsely chopped	5 oz.
Carrot, coarsely chopped	5 oz.
Garlic, minced	1 Tbsp.
Potato, sweet, (Okinawan,) peeled, sliced 1/3-in.	4 lb.
Stock, chicken	3 qt.
Heavy cream (Coconut, milk)	1 cup
Salt, kosher	to taste
Pepper, black, ground	to taste
Heavy cream (Coconut, milk)	6 oz.
Molasses	1 oz.
Salt, kosher	to taste
Potato, sweet, (Okinawan) peeled, small diced, roasted	1 lb.
Chive, sliced 1-in. on the bias	½ cup

Method

1. In a stock pot, melt the butter over medium-low heat. Add the celery, onion, leek, and carrot. Sweat until softened. Add the garlic and cook until aromatic.
2. Add the sweet potatoes and stock. Simmer until the sweet potatoes are completely tender. Purée the soup with a submersible blender.
3. Add the coconut milk. Adjust the consistency as needed. Season with salt and pepper to taste. Bring back to a simmer
4. In a small bowl, combine the heaviest layer of coconut milk, molasses, and salt. Whisk to form medium peaks.
5. Place the soup in serving cups. Top with the whipped coconut milk, roasted sweet potato, and chives.

SHRIMP (KAHUKU PRAWN), ALLIGATOR (MARLIN), AND OKRA GUMBO

Yield: 1 gallon

Ingredients	Amounts
Brown Roux, (Recipe follows)	12 oz.
Onion, minced	½ lb.
Pepper, bell, green, minced	6 oz.
Celery, minced	6 oz.
Scallion (Green onion), white and green parts, thinly sliced	4 ea.
Chile, cayenne, ground	1 pinch
Paprika	½ Tbsp.
Garlic, clove, minced	3 ea.
Stock, chicken	1 ½ qt.
Shrimp (Prawn) Stock (Recipe follows)	16 oz.
Bay leaf	1 ea.
Andouille (Portuguese) sausage, sliced ⅛ inch thick	½ lb.
Oil, vegetable	2 Tbsp.
Okra, sliced ½ inch slices	1 lb.
Tomato, unpeeled, medium diced	1 lb.
Salt, kosher	to taste
Pepper, black, ground	to taste
Rice, long-grain, white (Japanese)	1 cup
Thyme, fresh, chopped	1 Tbsp.
Shrimp (Kahuku prawn), shelled and deveined, cut into quarters	12 oz.
Alligator, (Marlin) medium dice	1 lb.
Crystal brand hot sauce	½ Tbsp.
Worcestershire sauce	½ Tbsp.

Method

1. For the gumbo, in a heavy-bottomed stockpot, heat the brown roux. Add the onion, bell pepper, celery, scallion, cayenne, paprika, and garlic. Cook, stirring frequently, until the vegetables begin to soften, about 15 minutes.
2. Stir in the shrimp stock, chicken stock, bay leaves, and sausage. Simmer over low heat, partially covered, for 1 hour. Skim often.
3. In a sauté pan, heat the oil over medium heat. Add the okra and tomato. Season with salt and pepper. Saute for about 10 minutes.
4. Transfer the tomato/okra mixture to the gumbo. Simmer for 20 minutes.

5. Cook the rice in 3½ cups water using the pilaf method. Reserve.
6. Add the thyme, prawns, and marlin to the gumbo. Cook uncovered until the prawns are just cooked through.
7. Add the hot sauce and Worcestershire sauce. Adjust the seasoning with salt and pepper to taste.
8. To serve, place a spoonful of rice in a soup cup and ladle in the gumbo.

BROWN ROUX

Yield: 15 oz.

Ingredients

Amounts

Butter, clarified

6 oz.

Flour, all-purpose

9 oz.

Method

1. Heat the clarified butter in a rondeau over low heat.
2. Add the flour all at once. Cook, stirring constantly, until the roux is browned and has a pronounced nutty aroma.

SHRIMP (PRAWN) STOCK

Yield: ½ gallon

Ingredients	Amounts
Oil, vegetable	2 oz.
Shrimp (Prawn) shells, rinsed, drained	1 lb.
Mirepoix, cut into 1-in. pieces	½ lb.
Garlic, clove, peeled, crushed	3 ea.
Tomato, paste	2 oz.
Wine, white	16 oz.
Water	2 ½ qt.
Bay leaf	3 ea.
Thyme, sprig, fresh	2 ea.
Peppercorns, black	½ Tbsp.

Method

1. Heat the oil until smoking. Add the prawn shells. Cook until they turn dark red, 4 to 5 minutes.
2. Add the mirepoix and garlic. Cook 4 to 5 minutes.
3. Add the tomato paste and cook for 3 to 4 minutes. Be careful it does not stick and burn on the bottom.
4. Deglaze with the white wine.
5. Add the water. Bring to a simmer.
6. Add the bay leaves, thyme, and peppercorns. Simmer for 1 hour.
7. Strain through a chinoise, pressing as much stock from the shells as possible. Cool.

CRAWFISH (KAUAI SHRIMP) BISQUE

Yield: 1 gallon

Ingredients	Amounts
Crayfish (Kauai shrimp), whole	1 ½ lb.
Butter, unsalted	4 oz.
Onions, minced	¾ lb.
Celery, minced	6 oz.
Garlic, clove, minced	3 ea.
Mushroom, button, sliced ¼-in.	¾ lb.
Tomato, paste	3 oz.
Paprika, Hungarian	1 Tbsp.
Brandy	4 oz.
Blond Roux (Recipe follows)	13 oz.
Bay leaf	2 ea.
Stock, chicken	48 oz.
Stock, shrimp	48 oz.
Heavy cream (Coconut milk), heated	16 oz.
Crawfish tails, (Kauia Shrimp) cooked, rinsed	1 ½ lb.
Cayenne pepper	1 pinch
Tabasco (Fish) sauce	1 Tbsp.
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. Separate the heads and shells from the shrimp. Heat the butter in a soup pot over medium-high heat. Add the heads and shells and cook, stirring occasionally, until they are bright red, 10 to 12 minutes. Break up the heads and shells as they cook.
2. Add the onions and celery and cook over medium heat, stirring occasionally, for 5 to 6 minutes.
3. Add the garlic and mushrooms. Cook until aromatic, about 1 minute.
4. Add the tomato paste and paprika. Cook over medium heat, stirring occasionally, for 3 to 4 minutes.
5. Add the brandy and stir well to deglaze the pan. Cook until the brandy is almost completely cooked away.
6. Add the blond roux and bay leaves. Cook over medium heat.
7. Gradually add the chicken and shrimp stocks, whisking constantly to work out any lumps. Bring to a boil, then reduce the heat to establish an even, gentle simmer. Simmer, skimming the surface occasionally, for at least 45 minutes.
8. Strain the soup through a chinoise, pushing as much liquid through with a 2-ounce ladle.

9. To finish, add the hot coconut milk and then the shrimp bodies. Add the cayenne and fish sauce. Adjust the seasoning with salt and pepper to taste. Return the soup to a simmer.

BLOND ROUX

Yield: 13 ounces

Ingredients

Amounts

Butter, clarified	7 oz.
Flour, all-purpose	6 oz.

Method

1. Heat the clarified butter in a rondeau over low heat.
2. Add the flour all at once. Cook, stirring constantly, until the roux becomes golden in color.

SEASONAL GREENS WITH PEANUT (MACADAMIA) DRESSING

Yield: 1 quart

Ingredients	Amounts
Seasonal greens, head	2 ea.
Minced garlic	2 Tbsp.
Tarragon (Cilantro), fresh, chopped	2 Tbsp.
Minced chives	3 Tbsp.
Chopped flat-leaf parsley	3 Tbsp.
Brown sugar, light or dark	½ cup
Malt vinegar	1 ½ cups
Vegetable oil	3 cups
Peanut (Macadamia) butter	12 oz.
Salt, kosher	to taste
Pepper, black, ground	to taste
Raspberries (Lychee), fresh	4 pt.
Peanuts (Macadamia), roasted	1 lb.

Method

1. Cut the greens into 1" pieces. Properly wash the salad greens and remove the excess water in a salad spinner.
2. For the dressing, in a small bowl, whisk together the garlic, tarragon, parsley, brown sugar, malt vinegar, oil, and macadamia butter. Season with salt and pepper to taste.
3. Place the greens in a serving bowl. Add some of the dressing and toss well to combine.
4. Garnish with the lychee and macadamia.

BUTTERMILK FRIED (LUDVICO) CHICKEN WITH WHIPPED POTATOES (BOILED ULU), BRAISED (TARO) GREENS, AND COUNTRY CHICKEN GRAVY

Yield: 10 portions

Ingredients	Amounts
Chicken, whole	4 ea.
Buttermilk	1 qt.
Tarragon (Cilantro), minced	¼ cup
Mustard, Dijon	1 cup
Salt, kosher	2 Tbsp.
Poultry spice (Bell's)	1 Tbsp.
Chives, minced	½ cup
Flour, all-purpose	3 lb.
Cayenne pepper	1 Tbsp.
Salt, kosher	3 Tbsp.
Oil, canola	1 gal.
Braised (Taro) Greens (Recipe follows)	1x recipe
Whipped Potatoes (Boiled Ulu) (Recipe follows)	1x recipe
Country Chicken Sauce (Recipe follows)	1x recipe

Method

1. Preheat oven to 350°F.
2. Fabricate the chickens into 10 pieces. (See Chef demo.)
3. Roast the chicken bones in the preheated oven until brown.
4. For the marinade, in a medium bowl, combine the buttermilk, cilantro, mustard, salt, and poultry spice. Mix well. Transfer to a deep hotel pan.
5. Add the chicken pieces. Toss well with the marinade. Let it marinate for 2 hours.
6. In a full hotel pan, combine the flour, cayenne, and salt. Mix well.
7. Dredge the chicken in the flour and let it sit for 15 minutes. Place the dredged chicken on roasting racks on sheet trays. Dredge the chicken in the flour again.
8. Heat the canola oil in a straight-sided sauté pan (sautoir). Pan-fry slowly until golden brown on both sides and an internal temperature of 165°F is achieved.
9. Garnish with minced chives. Serve with the Country Chicken Sauce, Braised Taro Greens, and Boiled Ulu.

BRAISED (TARO) GREENS

Yield: 10 portions

Ingredients	Amounts
Butter, unsalted	2 ½ oz.
Bacon (Pikikaula), minced	4 oz.
Onion, minced	¾ lb.
Garlic, clove, minced	2 ea.
Collard (Taro) greens, stems removed, rough cut	3 ½ lb.
Cider (Rice) vinegar	1 Tbsp.
Sugar, brown	1 Tbsp.
Stock, chicken	8 oz.
Salt, kosher	to taste
Pepper, black, ground	to taste
Crystal Hot sauce	½ Tbsp.

Method

1. Preheat oven to 325°F.
2. In a rondeau, melt the butter over medium-low heat. Add the pipikaula and cook until lightly browned.
3. Add the onions and garlic and cook for 2 to 3 minutes.
4. Add the taro greens, vinegar, brown sugar, and stock. Season with salt and pepper. Bring to a simmer.
5. Cover the rondeau tightly and cook in the preheated oven until the greens are tender, 1½ to 2 hours.
6. Add the hot sauce. Adjust the seasoning to taste.

WHIPPED POTATOES (AND ULU)

Yield: 10 portions

Ingredients	Amounts
Potato, russet	2 lb.
(Ulu)	2 lb.
Butter, unsalted, cold	¼ lb.
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. Preheat oven to 300°F.
2. Wash and peel the potatoes and breadfruit. Cut them into small pieces.
3. In a large pot of salted water, add the potatoes and ulu. Simmer until tender enough to mash easily.
4. Drain the potatoes and ulu in a colander. Transfer them to a sheet pan and place them in the preheated oven until steam stops rising from them.
5. While they are still hot, slightly mash the potatoes and ulu while adding the cold butter.
6. Season with salt and pepper to taste. Keep warm.

COUNTRY CHICKEN GRAVY

Yield: ½ gallon

Ingredients	Amounts
Butter	6 oz.
Bacon, slab (Pikikaula), minced	4 oz.
Celery, minced	5 oz.
Onions, minced	½ lb.
Garlic, clov, sliced thin	3 ea.
Flour, all-purpose	7 oz.
Stock, chicken	3 qt.
Chicken, bones, roasted	as needed
Bay leaf, dried	3 ea.
Heavy cream	6 oz.
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. In a sauce pot, add the butter and sweat the onions, celery, and garlic with the pipikaula, about 5 to 10 minutes.
2. Add the flour to make a pale roux (singer method).
3. Add the stock and bay leaves to the vegetable-roux mixture. Whisk the sauce well before adding the roasted bones. Add the roasted bones. Simmer for 1 hour, skimming as necessary.
4. Add the cream, bring to a simmer. Strain through a chinoise. Season.

CAROLINA BBQ WITH ONION RINGS AND SOUTHWESTERN SLAW

Yield: 10 sandwiches

Ingredients	Amounts
Pork, Boston butt, 8-10 lb.	1 ea.
BBQ Spice Rub (Recipe follows)	1 cup
Cayenne pepper	¼ tsp.
Vinegar, <i>cider (rice)</i>	1 ½ cups
Ketchup	½ cup
Hot sauce	1 Tbsp.
<i>Worcestershire (Soy)</i> sauce	½ Tbsp.
Molasses	½ Tbsp.
Brown sugar, light or dark	¼ cup
Salt, kosher	to taste
Pepper, black, ground	½ tsp.
Mustard, dry	1 Tbsp.
Hamburger rolls	20 ea.
Pickles	as needed
<i>(Maui)</i> Onion Rings (Recipe follows)	1x recipe
Southwestern Slaw (Recipe follows)	1x recipe

Method

1. Season the pork butt with the BBQ Spice Rub. Roast the pork on a sheet tray with a roasting rack at 250°F with 40% steam for at least 3 to 4 hours until very tender.
2. For the sauce, in a medium bowl, combine the cayenne, vinegar, ketchup, hot sauce, soy sauce, brown sugar, salt, pepper, and mustard. Mix well. Reserve.
3. Pan-smoke the pork butt for 30 minutes. Remove all excess fat and bones. Shred into large pieces and place in a full shallow hotel pan. Add the barbecue sauce and mix well. Cover with aluminum foil.
4. Fire the BBQ in a 350°F oven for service; approx. 3 hours let warm in the oven for at least 30 minutes before serving.
5. Place the pork on the buns. Serve with the Southwestern Slaw, Maui Onion Rings, and pickles.

BBQ SPICE RUB

Yield: 2 cups

Ingredients	Amounts
Salt, kosher	1 cup
Cayenne pepper	2 tsp.
Pepper, black, ground	2 tsp.
Paprika	½ cup
Onion powder	2 Tbsp.
Ground cumin	1 Tbsp.
Garlic powder	2 Tbsp.
Sugar, granulated	2 Tbsp.

Method

Combine all the ingredients and mix well. Reserve.

(MAUI) ONION RINGS

Yield: 10 portions

Ingredients	Amounts
(Maui) Onions	2 lb.
Beer	12 oz.
Flour, all-purpose	1 ½ cup
Baking powder	1 Tbsp.
Salt, kosher	as needed
Pepper, black, ground	as needed

Method

1. Peel the onions, leaving them whole. Slice 1/2 inch thick. Separate the onion slices into individual rings.
2. Pre-heat the deep fryer to 350°F.
3. For the beer batter, in a medium bowl, place the beer, flour, baking powder, salt, and pepper. Mix to combine. Be careful not to overmix – it can still have a few lumps.
4. Dip the onion slices into the batter and let any excess drip away. Gently lay in the deep fryer and cook until golden brown. Flip over once.
5. Drain on paper towels and sprinkle with the BBQ Spice Rub.

SOUTHWESTERN SLAW

Yield: 6 portions

Ingredients	Amounts
Cabbage, green, finely shredded	2 cups
Lime, juice	2 tsp.
Honey	2 tsp.
Onion, red, minced	2 Tbsp.
Chile, jalapeño, minced	2 tsp.
Cilantro, chopped	2 tsp.
Salt, kosher	to taste

Method

1. Combine all the ingredients.
2. Allow the mixture to marinate for at least 30 minutes and up to 8 hours before serving.

STUFFED QUAIL WITH (KAUAI) SHRIMP SAUCE

Yield: 10 portions

Ingredients	Amounts
Pullman bread, loaf, crust on, small diced	¼ ea.
Butter, unsalted	2 oz.
Onion, minced	½ lb.
Scallion (Green onion), green and white parts, thinly sliced	5 ea.
Celery, minced	4 oz.
Green pepper, minced	2 oz.
Garlic, clove, minced	3 ea.
(Kauai) Shrimp, peeled, deveined, cut into pieces	¾ lb.
Crystal hot sauce	to taste
Salt, kosher	to taste
Pepper, black, ground	to taste
Stock, chicken	¼ cup
Minced fresh thyme	1 Tbsp
Eggs, lightly beaten	1 ea.
Quail, semi-boneless	10 ea.
Butter, melted	4 oz
BBQ Spice Rub (See prior recipe)	as needed
Minced chives	¼ cup
Shrimp Sauce (Recipe follows)	1x recipe

Method

1. Toast the diced bread in a 350°F oven for 2-3 minutes so it is not too soft.
2. Melt the butter in a large pan and add the onion, green onion, green pepper, celery, and garlic. Cook, stirring frequently, for 5 minutes or until the vegetables begin to soften. Add the shrimp and cook it through.
3. Off the fire, gently stir in the diced bread, hot sauce, salt, black pepper, chicken stock, and thyme. Let the mixture cool completely and stir in the egg.
4. Using a piping bag with no tip, stuff each quail and secure the ends with toothpicks. Prepare the shrimp sauce and hold hot.
5. Combine the melted butter and BBQ Spice Rub. Brush the quail with this mixture. Roast the quail (roasting rack, sheet tray) in a 450°F oven until crispy on the outside and 165°F internal temperature.
6. Serve with the Shrimp Sauce, Red Beans and Rice, and Sautéed Spinach. Garnish with the minced chives.

SHRIMP SAUCE

Yield: 1 quart

Ingredients	Amounts
Butter	2 oz.
Onions, minced	3 oz.
Celery, minced	2 oz.
Pepper, bell, green, minced	2 oz.
Garlic, clove, minced	2 ea.
All-purpose flour	1 oz.
Sherry	3 oz.
Paprika	2 tsp.
Shrimp stock	1 pt.
BBQ Spice Rub (Recipe follows)	as needed
Tomatoes, concassé, small diced	$\frac{3}{4}$ cup
Cream	1 cup
Shrimp, peeled, de-veined, cut into pieces	1 lb.
Scallion (Green onion), white and green, sliced thin	6 ea.
Hot sauce	1 Tbsp.
Lemon, juice, fresh	1 Tbsp.

Method

1. Heat the butter in a saucepot. Add the onions, celery, bell peppers, and garlic and sweat. Add the flour and cook for 2 to 3 minutes.
2. Add the paprika, Sherry, and shrimp stock. Bring to a simmer and cook 10 to 15 minutes, skimming occasionally. Season with the BBQ spice rub to taste.
3. Add the diced tomatoes, cream, diced shrimp and scallions and simmer for 2 to 3 minutes. Adjust the seasonings to taste.
4. Stir in the hot sauce. Finish with the lemon juice.

SAUTÉED SPINACH

Yield: 10 portions

Ingredients	Amounts
Spinach, trimmed	2 lb.
Olive oil	1 fl. oz.
Shallots, minced	2 oz.
Garlic, clove, minced	3 ea.
Tasso (Pipikaula), short julienne	½ lb.
Stock, chicken	1 cup
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. Rinse and drain the spinach, removing any tough or split leaves.
2. Heat the oil in a sauté pan, add the shallots, and sauté until they begin to turn translucent, 1 to 2 minutes.
3. Add the garlic and pipikaula and sauté until it begins to release its aroma.
4. Add the spinach, filling the pan (the spinach will wilt down as it sautés). Sauté the spinach until it is completely wilted and tender, adding a little chicken stock to help wilt the greens as they cook.
5. Season with salt and pepper to taste.

RED BEANS AND RICE

Yield: 10 portions

Ingredients	Amounts
Red kidney beans, dry	½ lb.
Andouille (Portuguese) sausage, minced	4 oz.
Stock, chicken, to cook the beans	as needed
Lard	2 Tbsp.
Onions, minced	4 oz.
Celery, minced	2 oz.
Green peppers, minced	2 oz.
Garlic, clove, minced	2 ea.
Salt, kosher	to taste
Pepper, black, ground	to taste
Crystal brand hot sauce	to taste
Long-grain white basmati (Jasmine) rice	¼ lb.

Method

1. Cook the beans and sausage in the chicken stock. The stock should cover the beans by half an inch. Cook the beans until they are completely tender. Keep the beans immersed in the cooking liquid. Do not let the beans dry out as they cook; add more stock as necessary.
2. Cook the onions, celery, peppers, and garlic in the lard until they are starting to turn golden.
3. Add to the cooked beans and their liquid. The beans should have the consistency of a thick bean soup.
4. Adjust the seasoning with salt, pepper, and hot sauce to taste.
5. Steam the rice in a rice cooker. Serve with the cooked beans.

HOPPIN' JOHN WITH GRILLED VEGETABLES AND BRAISED GREENS

Yield: 10 portions

Ingredients	Amounts
Grilled Vegetables (Recipe follows)	1x recipe
Braised Greens (Recipe follows)	1x recipe
Stock, vegetable	as needed
Cornbread (Recipe follows)	1x recipe
Scallion (Green onion), bunch, white and green, sliced on a ¼-in. bias	1 ea.
Black eyed peas, dried	½ lb.
Vegetable stock, heated	1 qt.
Oil, vegetable	2 oz.
(Maui) onions, minced	¼ lb.
Green peppers, minced	4 oz.
Celery, minced	4 oz.
Garlic, clove, minced	2 ea.
Red pepper, crushed	1 pinch
Rice, medium grain, par-boiled	½ lb.
Bay leaf	1 ea.
Fresh thyme sprigs	2 ea.
Spice Rub	1 tsp.

Method

1. Preheat oven to 350°F.
2. Sort through the peas and rinse under cold water. Simmer the peas in water until they are just tender. Drain the liquid into a measuring cup, top it off with enough vegetable stock to make 2 quarts and reserve. Reserve the black-eyed peas.
3. Add the oil to a rondeau and sweat the onions, green peppers, celery, crushed peppers and garlic.
4. Rinse the rice well in a china cap, drain and add to the sweated vegetables. Add the stock and cooked black-eyed peas. Bring to a simmer, adding the bay leaves and thyme sprigs. Cover the pot, bring to a simmer and place in the preheated oven.
5. Cook until the rice and peas are tender, about 13 minutes. Remove from the heat, cover, and allow it to rest for 5 minutes. Uncover and separate the grains with a kitchen fork. Adjust the seasonings to taste. Season with the spice rub.
6. Slice the green onions and reserve for garnish.

GRILLED VEGETABLES

Yield: 10 portions

Ingredients	Amounts
Portabella Mushrooms, stems and gills removed	5 ea.
Zucchini, cut on a ½" bias	4 ea.
Summer squash, cut on a ½" bias	4 ea.
Dijon mustard	3 Tbsp.
Olive oil	¾ cup
Garlic, clove, minced	6 ea.
Fresh thyme, minced	2 Tbsp.
Fresh sage, minced	2 Tbsp.
Crystal hot sauce	3 Tbsp.
Salt, kosher	to taste
black pepper	to taste

Method

1. Combine the mustard, olive oil, garlic, thyme, sage, hot sauce, salt and pepper. mix well and toss with the mushrooms and squash. Toss all well to coat the mushrooms and vegetables with the marinade.
2. Preheat the grill and drain the portabellas and squash of excess marinade. Grill the portabellas and squash on both sides until they are tender.
3. Season with salt and pepper to taste. Finish in the oven if necessary.
4. Cut the portabellas.

BRAISED GREENS

Yield: 10 portions

Ingredients	Amounts
Kale (Taro greens), stems removed	3 ½ lb.
Olive oil	2 Tbsp.
Onion, yellow (Maui) minced	¾ lb.
Garlic, clove, minced	3 ea.
Vegetable stock	1 ½ cups
Salt, kosher	to taste
black pepper	to taste

Method

1. Preheat oven to 350°F.
2. Take out the ribs, then rough cut the greens. Blanch them in salted water for 2 minutes.
3. Heat the olive oil in a rondeau. Add the onions and garlic and lightly brown.
4. Add the blanched greens with the stock and some salt and pepper. Cook, covered, in the preheated oven until they are tender, 1½ to 2 hours.

SWEET CORNBREAD

Yield: 12 muffins or 1 hotel pan

Ingredients	Amounts
Water	2 ½ cups
Oil, vegetable	1 ½ cups
Egg, whole	9 ea.
Vanilla extract	1 tsp.
Sugar, granulated	2 ¼ cups
Flour, bread	5 cups
Cornmeal	1 ½ cups + 1 Tbsp.
Milk powder	7 Tbsp. + 1 tsp.
Baking powder	4 Tbsp. + 2 tsp.
Salt, kosher	1 Tbsp. + 1 tsp.

Method

1. Preheat oven to 350°F. Grease a full, 2-inch deep, hotel pan, or a muffin tin.
2. Combine the water, oil, eggs, and vanilla in the bowl of an electric mixer. Using the paddle attachment, mix until thoroughly combined.
3. Sift the sugar, flour, cornmeal, milk powder, baking powder, and salt into a bowl.
4. Add the dry ingredients to the wet ingredients in two increments, mixing thoroughly and scraping the sides and bottom of the bowl between additions.
5. Fill the prepared pans with the batter.
6. Bake on the center rack of the oven until golden brown. Remove from the oven and allow it to cool slightly.
7. Once cool enough to handle, cut the cornbread into pieces, or un-mold the muffins.
8. Serve warm.

SHRIMP (KAHUKU PRAWN) AND RABBIT (MARLIN) JAMBALAYA WITH ANDOUILLE (PORTUGUESE) SAUSAGE

Yield: 12 portions

Ingredients	Amounts
Rabbit, cut into 5 pieces (Marlin, fillet)	2 ea.
Extra-virgin olive oil	½ cup
BBQ Spice Rub (Recipe follows)	2 Tbsp.
Rabbit, bones (Prawn shells), roasted	as needed
Stock, chicken	1 gal.
Vegetable oil	3 oz.
Sausage, Andouille (Portuguese), sliced 3-in. long	12 ea.
Onion, minced	1 lb.
Pepper, bell, green, seeded, minced	½ lb.
Celery, minced	½ lb.
Garlic, clove, minced	3 ea.
Paprika	½ Tbsp.
Pepper, black, ground	¼ tsp.
Cayenne pepper	1 pinch
Bay leaf	2 ea.
Salt, kosher	to taste
Tomatoes, concassé, medium dice	1 ½ lb.
Stock, rabbit (prawn)	½ gal.
Hot sauce	½ Tbsp.
Worcestershire (Soy) sauce	½ Tbsp.
Chopped fresh oregano	½ Tbsp.
Chopped fresh thyme	½ Tbsp.
Basil chiffonade	¼ cup
Rice, short grain, sushi	1 ½ cups
BBQ Spice Rub (Prior recipe)	¼ cup
Shrimp (Kahuku prawn), peeled, de-veined	36 ea.
Onion, yellow, bunch, white and green parts, thinly sliced	1 ea.

Method

1. Cut the marlin into 1.5" cubes as per chef's demo. Toss with the olive oil and BBQ spice rub and refrigerate.
2. Add the chicken stock to the prawn shells and simmer for 30 minutes. Strain and reserve until needed.
3. In a rondeau, heat the oil over medium heat and brown the marlin pieces lightly on both sides. Take out the marlin and sauté the sausage pieces until they are lightly browned. Remove the sausage from the rondeau—leave about 2 oz of the fat in the rondeau.
4. Place the browned sausages in a half shallow hotel pan with 1 cup chicken stock, cover with aluminum foil and reserve.
5. In the remaining fat and fond, gently sweat the onions, bell pepper, celery, and garlic. Cover and cook until the vegetables begin to soften, about 10 minutes.
6. Add the cayenne, black pepper, and paprika.
7. Add the tomatoes with their juice, the stock, and bay leaf. Add the browned marlin, bring to a simmer, and cook covered until the marlin is completely cooked, 10 minutes. Add the soy sauce and hot sauce and bring to a simmer. Remove the marlin and reserve warm.
8. Cook the green vegetable, shock, drain and reserve for service.
9. Add the rice to the cooking liquid and simmer gently until it is just done (al dente). When the rice is cooked add the marlin pieces and stir gently. Add the basil, thyme and oregano.
10. To plate, serve a large spoonful of rice and marlin on a plate, place a piece of sausage on the plate with 3 cooked shrimp. Plate the green vegetable.
11. Garnish the jambalaya with the green onions.

BBQ SPICE RUB

Yield: 2 cups

Ingredients	Amounts
Salt, kosher	1 cup
Cayenne pepper	2 tsp.
Pepper, black, ground	2 tsp.
Paprika	½ cup
Onion powder	2 Tbsp.
Ground cumin	1 Tbsp.
Garlic powder	2 Tbsp.
Sugar, granulated	2 Tbsp.

Method

Combine all the ingredients and mix well. Reserve.

OYSTER PO-BOY

Yield: 10 portions

Ingredients	Amounts
Oysters, standard, shucked	4 lb.
Milk, whole	1 pt.
Egg, whole	6 ea.
Mustard, Dijon	3 Tbsp.
BBQ Spice Rub (Recipe follows)	3 Tbsp.
Hot Sauce	3 Tbsp.
Lettuce, Romaine head, chiffonade	1 ea.
Tomato, sliced 1/8-in	1 lb.
Rémoulade Sauce (Recipe follows)	½ recipe
Hoagie rolls (King's sliders)	10 ea.
White corn meal	1 lb.
Oil, vegetable	2 qt.
BBQ Spice Rub	as needed
Hot sauce	as needed

Method

1. Drain the oysters from their liquid in a colander and rinse well. Allow to drain of any excess water.
2. Combine the milk, eggs, mustard, BBQ spice rub, and hot sauce. Add the rinsed and drained oysters. Allow to marinate. Drain the oysters in a colander to remove all excess marinade.
3. Dredge the oysters well in the white corn meal. Pan-fry the oysters until golden brown and cooked almost all the way through. Drain on paper towels. While the oysters are draining, sprinkle them with a little of the BBQ spice rub.
4. Spread both halves of King's sliders with the Rémoulade sauce. Place 6 to 7 slices of tomatoes and some of the shredded lettuce on one side. Place 10 to 12 oysters on the other side and sprinkle generously with hot sauce.

DAY THREE: THE AMERICAN SOUTHWEST AND PACIFIC STATES MENU

Soups

Red Curry, Coconut, and Seafood Soup

Texas-style Chili Soup

Salad

Mixed Greens with Rogue Blue (Goat) Cheese, Pear (Guava) Vinaigrette, and Hazelnuts (Macadamia)

Tortilla Salad with Lime Vinaigrette

Main Courses

Cedar-Cooked Salmon (Kampachi) with Cheddar Scalloped Potatoes (Coconut Rice) and Blackberry (Mango) Sauce

Pork Adobo with Coconut Rice and Papaya-Coconut Salsa

Cioppino with Garlic Crostini

Small Plates

Taro Chips

San Marcos Wild (Red) Rice Fritters with Pan-Smoked Trout (Kampachi)

TEAM PRODUCTION ASSIGNMENTS

TEAM 1 + 2

Red Curry, Coconut, and Seafood Soup

Tortilla Salad with Lime Vinaigrette

Cedar-Cooked Salmon (Kampachi) with Cheddar Scalloped Potatoes (Coconut Rice) and Blackberry (Mango) Sauce

Cioppino with Garlic Crostini

San Marcos Wild (Red) Rice Fritters with Pan-Smoked Trout (Kampachi) and Chipotle Mayonnaise

TEAM 3 + 4

Texas-style Chili Soup

Mixed Greens with Rogue Blue (Goat) Cheese, Pear (Guava) Vinaigrette, and Hazelnuts (Macadamia)

Pork Adobo with Coconut Rice and Papaya-Coconut Salsa

Cioppino with Garlic Crostini

Taro Chips

San Marcos Wild (Red) Rice Fritters with Pan-Smoked Trout (Kampachi) and Chipotle Mayonnaise

RED CURRY, COCONUT, AND SEAFOOD SOUP

Yield: 1 gallon

Ingredients	Amounts
Dry white wine	16 oz.
Water	8 oz.
Garlic, clove, crushed	3 ea.
Fresh ginger, peeled, rough cut	1 oz
Lemongrass, stalk, cut into 1-in. pieces	4 ea
Lime, makrut, leaf	5 ea.
Chayote (Mirliton) , medium diced	1 ea.
Vegetable oil	2 Tbsp.
Clam, juice, canned	24 oz.
Stock, chicken	1 qt.
Coconut milk	48 oz.
Cream	1 cup
Red curry paste	2 oz.
Taro root, peeled, medium dice	1 ½ lb.
Salt, kosher	as needed
Cornstarch slurry	as needed
Firmed fleshed fish, medium dice	1 lb.
Shrimp (26-30 count), peeled, deveined, med. dice	1 lb.
Lemon, juiced	1 ea.
(Thai) Basil chiffonade	½ cup

Method

1. Preheat oven to 350°F.
2. In a large pot, combine the wine, water, garlic, ginger, lemongrass, and lime leaves. Bring to a boil. Simmer for 10 minutes. Strain out the aromatics and return the reduction to a stock pot.
3. Toss the diced chayote in 2 tablespoons vegetable oil with salt and black pepper. Roast the diced chayote in the preheated oven until tender, about 10 minutes. Reserve.
4. In a stock pot, place the clam juice, chicken stock, reduction, coconut milk, and cream. Return to a boil. Incorporate the curry paste.

5. Prepare the cornstarch slurry so that it is the consistency of heavy cream. Whisk it into the soup and bring back to a boil. The soup should have enough slurry to make a light body. Be sure to bring to a boil before adding more slurry.
6. Add the diced taro root and simmer until tender.
7. Just before service, add the fish and shrimp and cooked chayote. Cook a few more minutes.
8. Add the lemon juice and basil. Adjust the seasoning with salt to taste.

TEXAS-STYLE CHILI SOUP

Yield: 1 gallon

Ingredients	Amounts
Vegetable oil	½ cup
Beef, shoulder, trimmed, med diced	3 ½ lb.
Salt, kosher	to taste
Pepper, black, ground	to taste
Onion, yellow (Maui), minced	¾ lb.
Garlic, clove, minced	4 ea.
Toasted ground cumin	3 Tbsp.
Toasted chili powder	3 Tbsp.
Tomato, purée, canned	15 oz.
Brown veal stock	½ gal.
Stock, chicken	1 qt.
Tomatoes, peeled, medium dice	1 lb.
Cayenne pepper	1 pinch.
Tabasco sauce	1 tsp.
Worcestershire Sauce	½ Tbsp.
Salt, kosher	to taste
Cheese and Bean Croutons (Recipe follows)	1x recipe

Method

1. Season the beef cubes with salt and black pepper.
2. Heat the oil in a large stock pot and sear the beef. At the same time sear more of the beef in large sauté pans – see the searing videos for details. Remove all the meat.
3. To the stock pot, add the onions and caramelize. Add the garlic and cook until aromatic.
4. Toast the ground cumin and chili powder in a small sauté pan over medium heat for 2-3 minutes. Reserve.
5. Add the stocks, seared beef, tomato purée and the toasted spices. Add the cayenne and some salt.
6. Simmer for 1 to 1 ½ hours, until the meat is tender.
7. Add the diced tomato and simmer an additional 15 minutes. Add Worcestershire and Tabasco sauces. Check salt and pepper.
8. Make the cheese and bean croutons as directed.
9. Place in the soup warmer for service.

CHEESE AND BEAN CROUTONS

Yield: 10 portions

Ingredients	Amounts
Pinto beans, dry, soaked overnight	¼ lb.
Lard	2 oz.
Onion, chopped	4 oz.
Serrano chili, chopped	½ ea.
Garlic, clove, minced	3 ea.
Salt, kosher	to taste
Pepper, black, ground	to taste
French bread, loaf, cut into ¼-in. rounds, toasted	½ ea.
Pepper jack cheese, grated	1 cup

Method

1. Simmer the beans until tender in unsalted water. Drain and cool.
2. Heat lard. Add onions, serrano, and garlic. Cook until translucent.
3. Add the beans and onion mixture to a food processor and purée. Season.
4. Toast the French bread slices (croutons) for 5 minutes in 350°F oven.
5. Spread the purée on the croutons—go back and add more to the croutons to use up all the bean mixture. Top with the grated cheese. Place the croutons on a sheet pan lined with parchment paper. Bake in a 350°F convection oven until cheese is melted and golden brown—about 5 minutes.
6. Portion the soup into hot soup cups and top with a crouton.

MIXED GREENS WITH ROGUE BLUE (GOAT) CHEESE, PEAR (GUAVA) VINAIGRETTE, AND HAZELNUTS (MACADAMIA)

Yield: 10 portions

Ingredients	Amounts
Pear (Guava) Vinaigrette (Recipe follows)	as needed
Seasonal greens	2 ea.
Salt, kosher	to taste
Pepper, black, ground	to taste
Hazelnuts (Macadamia)	1/4 cup
Blue (Goat) cheese, crumbled	3/4 cup.

Method

1. In a 350°F oven, toast the macadamia, allow it to cool, rough chop, and reserve.
2. Clean the salad greens, cut into 1" pieces, wash well, spin-dry, and reserve.
3. Toss the salad greens with the vinaigrette, salt, and black pepper. Plate on chilled salad plates.
4. Garnish with the goat cheese and macadamia.

PEAR (GUAVA) VINAIGRETTE

Yield: 1 pint

Ingredients	Amounts
Pear (Guava) purée	½ cup
Vinegar, balsamic, white (rice)	¼ cup
Lime, juiced	2 ea.
Salt, kosher	to taste
Pepper, black, ground	to taste
Ground coriander	½ tsp.
Canola oil	½ cup
Oil, hazelnut (macadamia)	¼ cup
Ground toasted hazelnuts (Macadamia)	¼ cup
Dill (Cilantro), chopped	1 Tbsp.
Chopped flat-leaf parsley	½ Tbsp.

Method

1. In a medium bowl, place the guava purée, vinegar, lime juice, salt, pepper, and coriander. Whisk together to combine.
2. Whisk in the oils and ground macadamia by hand. Do not use a blender!
3. Add the cilantro and parsley.

TORTILLA SALAD WITH LIME VINAIGRETTE

Yield: 10 portions

Ingredients	Amounts
Cilantro pluches	4 oz.
Scallion (Green onion), bunch, white and green parts, sliced ¼-in. thick	1 ea.
Red onions, sliced ⅛-in thick with grain	¼ lb.
Cherry tomatoes, halved	1 pt.
Radish, sliced	2 ea.
Corn kernels	¼ lb.
Vegetable oil	2 Tbsp.
Corn tortilla, white, sliced ¼-in. thick	5 ea.
Corn tortilla, yellow, sliced ¼-in. thick	5 ea.
Lime Vinaigrette (Recipe follows)	1x recipe
Salt, kosher	to taste
Pepper, black, ground	to taste
Avocados, sliced	2 ea.
Queso fresco, crumbled	¼ lb.

Method

1. Roast the corn with about 2 tablespoons vegetable oil for 4 to 5 minutes in a 350°F oven.
2. In a large bowl, combine the cilantro, green onions, red onions, cherry tomatoes, radishes, and roasted corn.
3. Deep fry the tortillas slices in baskets in 350°F oil until crisp. Drain on paper towels and salt lightly.
4. Serve the Lime Vinaigrette and reserve.

LIME VINAIGRETTE

Yield: 2 ½ cups

Ingredient	Amount
Fresh lime juice	3 oz.
Vinegar, wine, white (rice)	2 oz.
Ground toasted cumin	1 Tbsp.
Dijon mustard	1 Tbsp.
Sugar	1 tsp.
Hot sauce	1 Tbsp.
Serrano chilis, with seeds, minced	2 ea.
Salt, kosher	to taste
Pepper, black, ground	to taste
Extra-virgin olive oil	1 ½ cups

Method

1. Combine everything except the olive oil and mix well.
2. Whisk in the olive oil, season with salt and black pepper and reserve. Check seasonings.
3. In small bowl, combine the salad ingredients with the vinaigrette, salt and black pepper and mix well.
4. Mound the salad in the middle of the plate.
5. Garnish with the avocado slices and crumbled queso fresco.

CEDAR-COOKED SALMON (KAMPACHI) WITH CHEDDAR SCALLOPED POTATOES (COCONUT RICE), BLACKBERRY (MANGO) SAUCE

Yield: 20 portions

Ingredients	Amounts
Cedar-Smoked Salmon (Kampachi, fillet)	2 lb.
Oil, olive, extra-virgin	2 oz.
Salt, kosher	as needed
Pepper, black, ground	as needed
Cooking spray	as needed
Cedar planks, soaked in water	3 ea.
Spray bottle with water	1 ea.
Blackberries (Mango), fresh	2 pt.
Minced chives	½ cup
Blackberry (Mango) Sauce (Recipe follows)	1x recipe
Cheddar Scalloped Potatoes (Coconut Rice) (Recipe follows)	1x recipe
Broccoli Rabe (Choy Sum) (Recipe follows)	1x recipe

Method

1. Soak the cedar planks in water at the beginning of the day.
2. Place the kampachi fillets in a hotel pan with the olive oil. Season with salt and pepper.
3. Pre-heat and clean the grill, brush it, and oil lightly.
4. Spray both sides of the kampachi with some cooking spray to prevent sticking.
5. Grill the kampachi marking with a cross hatch on the presentation side only. Start with the presentation side down. The cedar planks will have to be sprayed with water from time to time to keep them from burning too fast.
6. Finish the planked kampachi in the oven at 325°F until just cooked through, medium to medium-well doneness.
7. Garnish with the chives and mango. Serve with the Mango Sauce, Coconut Rice, and Choy Sum.

BLACKBERRY (MANGO) SAUCE

Yield: 1 quart

Ingredients	Amounts
Mirepoix, medium diced	1 lb.
Tomato, paste	3 oz.
Bay leaf	2 ea.
Fresh thyme sprigs	8 ea.
Whole black peppercorns	20 ea.
Crushed red chili flakes	½ tsp.
Red wine (Mirin)	½ pt.
Blackberry (Mango), purée	30 oz.
Butter, unsalted	6 oz.
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. In a saucepan, caramelize the mirepoix add the tomato paste and pincé.
2. Add the bay leaves, thyme, chili flakes and black peppercorns. Deglaze with the mirin. Reduce by half.
3. Add mango purée and bring to a simmer. Simmer for approximately 15 minutes or until a medium nappé.
4. Remove sauce from heat. Gradually add the butter and stir with a wooden spoon to incorporate. (Monté au beurre)
5. Strain the sauce through a chinoise. Keep covered in a double boiler on the line so as not to form a skin.

BROCCOLI RABE (CHOY SUM)

Yield: 10 portions

Ingredients

Broccoli rabe (Choy sum)
Salt, kosher
Pepper, black, ground
Butter
Stock, chicken

Amounts

1 ½ lb.
to taste
to taste
2 oz.
8 oz.

Method

1. Working in batches, add the choy sum to a sauté pan with 2 ounces of stock, 1 tablespoon of butter, salt, and black pepper. Cook until tender.
2. At service time, reheat the choy sum until the stock has evaporated and the choy sum is hot.

COCONUT RICE

Yield: 10 portions

Ingredients

Amounts

Forbidden black rice	1 lb.
Coconut milk	10 oz.
Salt, kosher	to taste
Scallion (Green onion),, sliced	as needed

Method

1. Soak the black rice in room temperature water overnight.
2. Cook using the ratio of 2:1 water to rice.
3. Transfer rice to a sauce pot and slowly stir in coconut milk.
4. Adjust the seasoning to taste.
5. Garnish with green onions.

PORK ADOBO WITH COCONUT RICE AND PAPAYA-COCONUT SALSA

Yield: 10 portions

Ingredients	Amounts
Salt, kosher	as needed
ground black pepper	as needed
Pork butt, medium dice	6 lb.
Canola oil	3 fl. oz.
Onions, sliced	6 oz.
Garlic, clove, smashed, peeled	7 ea.
Vinegar, coconut palm	6 oz.
Achiote paste	1 Tbsp.
Soy sauce, light	5 oz.
Bay leaf	5 ea.
Sugar	3 oz.
Cornstarch slurry	as needed
Green vegetable (Filipino long beans) cut into 2-in. pieces on slight bias	12 wt. oz.
Salt, kosher	2 tsp.
Chives, minced	¼ cup
Macadamia Coconut Rice Pilaf (Recipe follows)	1x recipe
Papaya Coconut Salsa (Recipe follows)	1x recipe

Method

1. Preheat oven to 325°F.
2. Season the pork with salt and pepper. Heat the oil in a roasting pan over medium high heat. Add the pork and sear until brown on all sides. Reserve the pork and discard any excess fat in the pan.
3. Add the onions in the remaining oil and sauté until translucent.
4. Add the garlic and reserved pork. Cook for 2 minutes. Add the vinegar and achiote paste. Cook for 3 minutes. Add the soy sauce, bay leaves, sugar, and enough water to be just even with the pork. Bring it to a boil.
5. Cover the roasting pan tightly and place it in the preheated oven. Cook until the pork is just tender, skimming often.
6. Taste and adjust sauce seasoning with soy and vinegar if necessary. Lightly lié with a cornstarch slurry. Bring back to a simmer.

7. Fill a medium stock pot 3/4 full with cold water. Add the salt. Boil the water over high heat. Add the beans and cook for 2 minutes. Drain and cool at room temperature on a half sheet pan.
8. Garnish the pork adobo with the minced chives. Serve with the Filipino long beans, Macadamia Coconut Rice Pilaf, and the Papaya Coconut Salsa.

PAPAYA COCONUT SALSA

Yield: 10 portions

Ingredients	Amounts
Papayas, ripe, peeled, medium diced	1 ea.
Lime, juice, fresh	2 Tbsp.
Dried shredded coconut, toasted Lightly	1 Tbsp.
Ginger, finely grated	1/3 tsp.
Cilantro, finely chopped	1 Tbsp.
Cayenne pepper	1 pinch
Dark rum	1/2 Tbsp.
Scallion (Green onion), white and green parts, minced	1 ea.
Sugar, granulated	1 pinch
Salt, kosher	1 pinch

Method

1. In a medium bowl, place all the ingredients.
2. Gently combine without over mixing.

MACADAMIA COCONUT RICE PILAF

Yield: 10 portions

Ingredients	Amounts
Butter, unsalted	as needed
Onion, minced	4 oz.
Basmati rice	2 cups
Coconut milk	2 cups
Water	2 cups
Salt, kosher	to taste
Macadamia nuts, toasted whole, crushed	¼ lb.

Method

1. Preheat oven to 325°F.
2. In a medium-sized, heavy saucepan over medium heat, melt the butter. Add the onion and sweat until translucent, 3 to 5 minutes.
3. Add the rice and stir to coat it with the butter. Sauté the rice until it is lightly toasted, about 1 minute.
4. Add the coconut milk and water. Bring to a boil, stirring once or twice to make sure the rice is not sticking to the bottom of the pan.
5. Cover the pot tightly and place it in the preheated oven. Cook until the individual grains are tender and all the liquid has been absorbed, 15 to 20 minutes.
6. Adjust the seasoning with salt to taste.
7. Top each portion with crushed macadamias.

CIOPPINO

Yield: 10 portions

Ingredients	Amounts
Extra-virgin olive oil	¼ cup
Onion, minced	6 oz.
Scallion (Green onion), bunch, white and green parts, sliced on bias	1 ea.
Green peppers, small dice	6 oz.
Fennel, core removed, small diced	½ ea.
Garlic, clove, minced	3 ea.
Tomato concassé, medium dice	3 lb.
Dry white wine	6 fl. oz.
Tomato Sauce (Recipe follows)	8 fl. oz.
Bay leaf	2 ea.
Chopped thyme leaves	½ Tbsp.
Chile flakes	¼ tsp.
Stock, chicken	1 pt.
Salt, kosher	to taste
Pepper, black, ground	to taste
Manila clams, scrubbed	2 ½ lb.
Mussels, debearded, scrubbed	2 ½ lb.
Shrimp, peeled, deveined	30 ea.
Firm-fleshed fish, 2 oz portions	10 ea.
Scallops, muscle tabs removed	1 ½ lb.
Salt, black pepper	to taste
White wine to cook mussels and clams	1 pt.
Oil, olive, extra-virgin	¼ cup
Garlic Crostini (Recipe follows)	1x recipe
Basil Oil (Recipe follows)	1x recipe

Method

1. Heat the olive oil in a small rondeau. Add the onions, green onions, peppers, and fennel. Season with salt and pepper. Sauté until the onions are translucent, about 7 to 8 minutes. Add the garlic and sauté until an aroma is apparent, 1 minute more.
2. Add the tomato concassé, wine, tomato sauce, chicken stock, thyme, chile flakes, and bay leaves. Cover the pot and simmer slowly for about 10 minutes. Add more stock if necessary. Season to taste with salt and black pepper. Remove and discard the bay leaves.
3. Portion the firm-fleshed fish into approximately 2-ounce portions. Peel and devein the shrimp. Clean the shellfish and reserve for service.

4. 10 minutes before service, poach the seafood in the sauce base. Season the fish, shellfish and shrimp first with salt and black pepper.
5. Bring the seafood to a simmer (fish, shrimp and shellfish) and poach in a 350°F oven.
6. Cook until shrimp, shellfish and fish are cooked through. The shellfish will be steamed separately in white wine. You will need separate pots to steam the shellfish.
7. Steam the shellfish SEPARTELY in 1 cup white wine in large saucepans. Cover with a lid.
8. Ladle the Cioppino into heated bowls and drizzle with the basil oil. Garnish each bowl 2 crostini.

GARLIC CROSTINI

Yield: 10 portions

Ingredients	Amounts
Bread, French, loaf, sliced on bias, ¾-in thick	1 ea.
Extra-virgin olive oil	¼ cup
Garlic, clove	1 ea.
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. Cut the bread on a diagonal as directed – demo by the Chef. In a 350°F oven, place the bread slices on a sheet pan until golden brown on both sides-but still chewy in the middle (like toast).
2. Rub one side of the grilled bread slices lightly with the garlic. Season with salt and pepper.
3. Reserve until ready to serve.

TOMATO SAUCE

Yield: 1 quart

Ingredients	Amounts
Extra-virgin olive oil	2 oz.
Onions, minced	¼ lb.
Garlic, clove, minced	2 ea.
Tomato, whole, peeled, canned	28 fl. oz.
Tomato, purée, canned	8 fl. oz.
Salt, kosher	to taste
Pepper, black, ground	to taste
Dried basil	1 tsp.
Dried oregano	1 tsp.

Method

1. Heat the oil in a saucepot. Add the onions and garlic and sweat over low heat.
2. Add the tomatoes and their juices, the tomato purée, salt, pepper, basil, and oregano. Simmer until the flavor is fully developed, stirring frequently, skimming, and tasting throughout cooking time. Simmer for 45 minutes to 1 hour.
3. Purée the sauce with a blending stick. Adjust the seasonings to taste.

BASIL OIL

Yield: 2 ½ cups

Ingredients	Amounts
Basil leaves	1 cup
Flat leaf parsley leaves	½ cup
Extra-virgin olive oil	1 cup
Salt, kosher	1 pinch

Method

1. Blanch the basil and parsley leaves in 1 quart of salted water for 5 seconds.
2. Drain well and shock. Squeeze out most of the water
3. Add the blanched basil and parsley to a blender. Add the olive oil and purée well. Do not strain the basil oil.
4. Place in a squirt bottle and reserve for service.
5. This will be enough basil oil for both days.

TARO CHIPS

Yield: 10 portions

Ingredients

Amounts

Taro root, peeled, sliced 1/8-in. thick	2 lb.
Salt, kosher	to taste

Method

1. Deep-fry the taro chips in a 325°F deep fryer.
2. Drain on paper towels.
3. Season with salt to taste.

SAN MARCOS WILD (RED) RICE FRITTERS WITH PAN-SMOKED TROUT (KAMPACHI)

Yield: 90 tasting portions

Ingredients	Amounts
Smoked Trout (kampachi)	2 lb.
Wild (red) Rice Fritters (Recipe follows)	1x recipe
Chipotle Mayonnaise (Recipe follows)	1x recipe
Cilantro pluches	90 ea.

Method

1. The kampachi will be brined the day before.
2. Pick the cilantro pluches and store in ice water until needed.
3. Cut each kampachi fillet will be into 1" bias slices.
4. Pan-smoke the kampachi fillets.
5. Serve with Red Rice Fritters and Chipotle Mayonnaise.

CHIPOTLE MAYONNAISE

Yield: 3 cups

Ingredient	Amount
Mayonnaise	1 pt.
Chipotle chilis with adobo, can, 12 oz.	1 ea.

Method

1. Combine the mayonnaise and chipotles (with the adobo) in a blender.
2. Blend until very smooth. No salt is needed.

WILD (RED) RICE FRITTERS

Yield: 20 fritters

Ingredients	Amounts
Water	1 gal.
Wild (Red) rice, uncooked weight	¼ lb.
Butter	2 Tbsp.
Minced carrots	1 oz.
Minced onions	1 oz.
Salt, kosher	to taste
Pepper, black, ground	to taste
Eggs	1 ea.
Milk	6 oz.
All-purpose flour	¾ cup
Yellow cornmeal	6 Tbsp.
Baking powder	½ Tbsp.
Baking soda	¼ tsp.
Chopped thyme leaves	½ Tbsp.
Chopped tarragon (cilantro) leaves	¼ Tbsp.
Corn kernels, cooked	¼ cup
Scallion (Green onion), bunch, white and green parts, sliced thin	¼ ea.

Method

1. Bring water to a boil with no salt and add the red rice. Simmer until quite tender.
2. Drain well and spread on a sheet pan to cool and air-dry.
3. Heat the butter in a sauté pan. Add the carrots and onions and sauté until tender. Season with salt and pepper and cool.
4. Combine the eggs and milk with a whisk. Add flour, cornmeal, baking powder and baking soda and mix well.
5. Add the cooked rice, thyme, cilantro, corn, scallions, and the sautéed carrots and onions to the batter. Season with salt and pepper.
6. Do not fry the fritters until a half hour before they are served.
7. Using a small scoop, deep-fry at 350°F in baskets. Drain on paper towels. Salt lightly.
8. Hold in warm place until pick-up.

Day Four: THE CARIBBEAN AND CENTRAL AMERICA MENU

Soups

Callaloo (Tarot Greens) Soup

Kak'ik Mayan Turkey (Chicken) Soup

Salad

Guatemalan Radish Salad

Main Dishes

Arroz con Pollo

Curry Goat, Green Mango Salsa, Roti

Hudutu

Mole Coloradito Oaxaqueño

Small Plates

Cochi (Opihi) Fritters

Torta de Taro

Jamaican Meat Patties

TEAM PRODUCTION ASSIGNMENTS

TEAMS 1 + 2

Callaloo (Tarot Greens) Soup

Guatemalan Radish Salad

Curry Goat, Green Mango Salsa, Roti

Arroz con Pollo

Conch (Opihi) Fritters

Jamaican Meat Patties

TEAMS 3 + 4

Kak'ik Mayan Turkey (Chicken) Soup

Hudutu

Mole Coloradito Oaxaqueño

Conch (Opihi) Fritters

Torta de Taro

Jamaican Meat Patties

CALLALOO (TARO GREENS) SOUP

Yield: 1 gallon

Ingredients	Amounts
Slab bacon, rind removed, small dice	½ lb.
Onions, minced	1 lb.
Garlic, clove, minced	3 ea.
Stock, chicken	3 qt.
Rough chopped thyme leaves	1 Tbsp.
Okra, cut in ½ inch thick rounds	1 lb.
Scotch bonnet pepper, pricked with a fork and left whole	½ ea.
Callaloo (Taro) greens, rough cut	¾ lb.
Salt, kosher	to taste
Pepper, black, ground	to taste
Crabmeat, picked over for shells	1 lb.
Scallion (Green onion), bunch, white and green parts, sliced ¼-in. thick	1 ea.
Coconut milk	14 oz.
Lime, juiced	2 ea.

Method

1. In a stockpot, render the diced bacon until crispy and brown. Add the onions and garlic and sweat lightly.
2. Add the chicken stock, thyme, okra, Scotch bonnet chile, and taro greens along with some salt and pepper. Simmer for 30 minutes.
3. Just before service, add the crabmeat, scallions, coconut milk, and lime juice. Bring back to a simmer and place in the soup warmer. Check salt and pepper to taste.
4. Remove the Scotch bonnet chile before serving.

Note: Kale can be substituted for the taro greens.

KAK'IK MAYAN TURKEY (CHICKEN) SOUP

Yield: 1 gallon

Ingredients	Amounts
Turkey (Chicken) legs or wings	3 ½ lb.
Garlic, heads, split in half	2 ea.
Stock, chicken	3 pt.
Water	3 pt.
Salt, kosher	½ Tbsp.
Olive oil	1 oz.
Tomatoes, chopped	½ lb.
Red bell pepper, seeded, rough chopped	½ lb.
Onion, sliced	¾ lb.
Guajillo chile, stemmed, seeded, toasted	1 ea.
Pasilla chile, stemmed, seeded, toasted	1 ea.
Achiote paste, (Recipe follows)	1 ½ Tbsp.
Chayote, large diced	2 ea.
Cilantro leaves, chopped	½ cup
Mint leaves, chopped	¼ cup
Chile pequin, toasted, ground	6 ea.

Method

1. Put the chicken and the garlic heads in a large pot; add the stock and water, bring to a boil, add the salt, and simmer for 2 ½ to 3 hours or until the chicken is very tender and broth has become flavorful. Strain the broth, reserve the chicken and garlic bulbs together. Cool, label and refrigerate the broth, meat, and garlic.
2. Heat the oil in a small rondeau pan over medium-high heat; add the tomatoes, bell peppers, onions, guajillo, and pasilla chilis. Cook for 15 minutes.
3. Squeeze the cloves from each bulb of cooked garlic into a blender. These bulbs of garlic were simmered with the chicken legs.
4. Add the cooked tomatoes, red peppers, onions, guajillos, pasillas, achiote paste and garlic to a blender. Add 1 cup of broth and purée well. Reserved
5. Pull the chicken meat from the bones.
6. Return the chicken meat to the pot. Add the reserved tomato-chile purée and the broth. Stir well to fully incorporate. Add half of the chopped cilantro, mint and all the diced chayote to the soup, bring to a boil, reduce heat to medium low, and then cook for another 30 minutes. Season with salt if necessary.
7. Serve kak'ik in bowls garnished with the remaining mint and cilantro; sprinkle the soup with the crushed pequin chilis.

ACHIOTE PASTE

Yield: 1 cup

Ingredients	Amounts
Achiote (Annatto) seeds	½ cup
Whole allspice berries	1 ½ Tbsp.
Cumin seeds	1 Tbsp.
Whole black peppercorns	1 Tbsp.
Dried Mexican oregano	½ Tbsp.
Coriander seeds	½ Tbsp.
Cloves	3 ea.
Garlic, clove, rough cut	5 ea.
Salt, kosher	as needed
Lime juice	¼ cup
Lemon juice	¼ cup

Method

1. In batches in a spice grinder, grind the achiote seeds first. The goal is to get a fine powder.
2. Next add the allspice, cumin, peppercorns, oregano, coriander, and cloves and grind into a powder.
3. In a blender add all the ingredients. Purée well to make a thick, but smooth paste
4. Cover, label and refrigerate until needed.

GUATEMALAN RADISH SALAD

Yield: 10 portions

Ingredients	Amounts
Radish, 6 oz. bag, trimmed	2 ea.
Oil, olive, extra-virgin	2 oz.
Orange juice	3 oz.
Lemon juice	2 oz.
Onions, minced fine	1 oz.
Mint chiffonade	2 Tbsp.
Salt, kosher	to taste
Pepper, black, ground	to taste
Leaf lettuce, head, core removed, rough chopped	2 ea.
Chicharrones, warmed	½ cups

Method

1. Clean the radishes and slice into 1/8-inch-thick rounds on a mandolin. Reserve chilled in cold water. Cut, clean, wash and spin dry the frisée.
2. Combine the oil, citrus juices, onion and mint. Season with salt and black pepper. Keep chilled.
3. Warm the chicharrones a 1/2 hour before service.
4. At pick-up, toss most of radishes with the lettuce and some of the dressing. Adjust the seasoning with salt and pepper. Plate on a chilled salad plate. Top with the chicharrones.

ARROZ CON POLLO

Yield: 10 portions

Ingredients	Amounts
(Ludvico) Chicken, legs and thighs	10 ea.
(Ludvico) Chicken Marinade	
Extra-virgin olive oil	3 oz.
Limes, juiced	3 Tbsp.
Garlic, clove, minced	2 ea.
Dried oregano	1 tsp.
Adobo seasoning	1 Tbsp.
Salt, kosher	1 Tbsp.
Pepper, black, ground	1 tsp.
Vegetable oil, to sear	1 ½ oz.
Small-dice ham (Spam)	4 oz.
(Maui) Onion, small diced	½ lb.
Achiote oil	1 Tbsp.
(Maui) Onions, rough cut	4 oz.
Garlic, clove	3 ea.
Pepper, bell, green, seeded, rough cut	1 ea.
Ají dulce, seeded, rough cut	4 ea.
Plum (Kamuela) tomato, cored, rough cut	3 ea.
Culantro leaves (saw leaf), rough cut	10 ea.
Cilantro, sprig, fresh	10 ea.
Long-grain converted rice (par-boiled)	2 cups
Water	24 oz.
Beer	6 oz.
Green olives with pimientos, rinsed, sliced	7 ea.
Tomato Sauce	2 ½ oz.
Salt, kosher	to taste
Pepper, black, ground	to taste
Adobo goya seasoning	½ tsp.
Sazón cilantro and achiote seasoning	½ tsp.
Roasted red bell peppers, peeled, seeded, bâtonnet cut	1 ea.
Scallion (Green onion), bunch, white and green parts, sliced thin	1 ea.
Cilantro pluches, stored on cold water	10 ea.

Method

1. Heat the vegetable oil in a rondeau. Add the chicken pieces, sear on all sides until browned and remove. Place the seared chicken pieces on a roasting rack on a sheet tray and bake in a 350°F oven for 10 minutes. Reserve. Discard any excess fat.
2. For the sofrito, combine the onion, garlic, bell pepper, Aji dulce, tomato, culantro leaves, and cilantro sprigs. Purée in a robot coupe. – not too fine.
3. Add spam to rondeau. Cook gently for 4 to 5 minutes. Add onions and sweat.
4. Add the achiote oil and sofrito mixture and cook gently for 5 minutes.
5. Add the rice and mix well to coat the rice. Next add water, beer, olives, tomato sauce, beer, sazón package and the reserved seared chicken pieces. Season with salt, pepper and adobo to taste.
6. Cover, bring to a simmer, and braise in a 325°F oven until the chicken and rice are fully cooked, about 20 to 30 minutes.
7. During the last 5 minutes of cooking, add the roasted red peppers.
8. Reheat the green vegetable with stock, butter, salt and black pepper.
9. Garnish the plate with the green onions and cilantro pluches.

CURRY GOAT WITH GREEN MANGO SALSA

Yield: 30 portions

Ingredients	Amounts
<i>Goat Preparation</i>	
Goat, whole, 20 lb., cut into primal cuts	½ ea.
Water	½ gal.
Stock, chicken	½ gal.
Thyme sprigs	1 oz.
Habanero chile, stemmed, rough cut	2 ea.
Garlic bulbs, cut in half	2 ea.
Curry powder, toasted	½ cup
Garam Masala, toasted	2 Tbsp.
Ground cumin, toasted	1 ½ Tbsp.
Green Mango Salsa (Recipe follows)	1x recipe
Roti Bread (Recipe follows)	1x recipe
Tostones (Recipe follows)	1x recipe
Breadfruit, peeled, 2-in. diced	1 lb.
Oblique-cut carrots, peeled, cooked	1 lb.
Scallion (Green onion), bunch, white and green parts, sliced on a bias	½ ea.
Limes, juiced	1 ea.
Cornstarch slurry	as needed
Scallion (Green onion), bunch, white and green parts, sliced on a bias	1 ea.

Method

1. Cut the goat into primal cuts.
2. Preheat oven to 450°F. Place the goat pieces on roasting racks on sheet trays. Sear the goat pieces in the oven until nicely brown.
3. To toast the spices: add the curry powder, garam masala and cumin to a sauté pan and toast over a medium heat for 4-5 minutes.
4. When the goat is seared, combine with the water, stock, thyme, habanero, split garlic bulbs and toasted curry powder, garam masala and cumin in a large rondeau with the seared goat.
5. Bring to a simmer, cover and braise in a 350°F oven for at least 2 to 3 hours or until very tender. Remove the goat and allow to cool. Strain the braising liquid through a chinoise.
6. Remove the excess fat and reduce the braising liquid in a rondeau by about one-third. Pull the meat off the bones-leave in large pieces. Reserve separately.

7. Boil the carrots and breadfruit in salted water separately until tender. Drain and air dry, reserve.
8. Prepare the green mango salsa, roti bread, and tostones as directed and reserve for service.
9. To finish the goat sauce: In a rondeau, add the breadfruit, carrots, goat meat, the first amount of scallions, and lime juice to the reduced cooking liquid. Try not to stir it too much or the meat may shred into fine pieces. Bring to a simmer and check seasonings.
10. Lié slightly with a cornstarch slurry. Hold hot for service.
11. Slice the last amount of scallions on a wide diagonal and reserve for garnish at pick-up.

GREEN MANGO SALSA

Yield: 10 portions

Ingredients	Amounts
Mangoes, green	2 ea.
Carrots, peeled	3 oz.
Limes, juiced	2 ea.
Chopped cilantro leaves	2 Tbsp.
Minced culantro leaves	3 ea.
Grated ginger	½ Tbsp.
Garlic, minced	1 Tbsp.
Red wine (Coconut) vinegar	½ Tbsp.
Molasses	2 Tbsp.
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. Peel the mangoes. Grate the mangoes using the large holes of a box grater. Do the same with the carrot and combine both in a mixing bowl.
2. Combine all the ingredients and mix well. Store chilled for service.

Note: Green papaya can be substituted for the mangoes.

TOSTONES

Yield: 10 portions

Ingredients	Amounts
Cold water	1 gal.
Salt, kosher	$\frac{3}{4}$ cup
Plantains, green, cut into 40 pieces	3 ea.
Vegetable oil	as needed
Vegetable oil	$\frac{1}{4}$ cup

Method

1. Combine the water and salt and stir until the salt is dissolved.
2. Peel each plantain and cut them into disc shapes, 8 to 10 pieces per plantain. There are 2 tostones per portion (40 pieces total). Soak the cut plantain discs in the salt water for up 1-2 hours. Leave them in the salt water the entire time. Take a tortilla press and cover both sides with plastic wrap. Smooth out any wrinkles.
3. Preheat the deep fryer to 350°F. Deep-fry the tostones the first time until only golden. Drain on paper towels. Allow to "rest" 5 minutes before smashing the plantain pieces.
4. Using the small tortilla pressed wrapped in plastic wrap, lightly smash the plantains to about 1/8-inch thickness. Rub the plastic wrap with a little vegetable oil from time to time so the tostones won't stick. Reserve covered with wet paper towels.
5. 30 minutes before service: Deep-fry a second time until golden brown and crisp. Drain them on paper towels and sprinkle with salt. Reserve in a warm area for pick-up.

ROTI BREAD

Yield: 20 roti

Ingredients	Amounts
All-purpose flour	1 ¼ lb.
Salt, kosher	½ Tbsp.
Baking powder	1 Tbsp.
Vegetable shortening	¼ lb.
Water	14 fl. oz.
Vegetable shortening, (to roll in)	2 oz.
Guyanese Filling (Recipe follows)	1x recipe
Vegetable oil, to cook the roti	8 fl. oz.

Method

1. In a 20-quart mixer fitted with a paddle, combine the flour, salt, and baking powder with the first amount of vegetable shortening. Add the water and mix the dough to a smooth texture—about 5 minutes. The dough should be very moist but not sticky.
2. Cover and let rest for 20 minutes; divide into 1-ounce balls. Allow to rest on a floured surface, covered, for another 15 to 20 minutes.
3. Prepare the Guyanese filling and reserve.
4. Roll out dough balls. Place a small amount of Guyanese filling on one dough sheet and cover with another. Roll thin.
5. Preheat a large sauté pan over a medium heat. Add ½ cup of oil and gently fry the roti on both sides until golden brown. Drain on paper towels. Keep the roti bread warm in towels for service.
6. Change the oil a few times when it gets dirty.

GUYANESE FILLING

Yield: 1 pound

Ingredients	Amounts
Water	1 gal.
Yellow lentils	½ lb.
Ground cumin	2 Tbsp.
Curry powder	2 Tbsp.
Garlic, clove, chopped	3 ea.
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. Bring the water to a boil. Add the split peas or lentils and cook for 4 minutes only. If they are overcooked, they cannot be used. Drain and air-dry the split peas on paper towels to remove any excess moisture
2. Combine the cooked split peas with the rest of the ingredients in a food processor. Purée all fine and reserve until needed.

HUDUTU

Yield: 20 portions

Ingredients	Amounts
<i>Machuca</i>	
Plantains, green	4 ea.
Plantains, ripe (black)	2 ea.
Salt, kosher	1 Tbsp.
Water	1 gal.
Butter, softened	4 oz.
Coconut milk	1 cups
<i>Falumou (Coconut Broth)</i>	
Oil, olive, extra-virgin	1 ½ Tbsp.
Onion, minced	6 oz.
Celery, peeled, small dice	¼ lb.
Red Fresno, chilies, minced	1 ea.
Garlic, clove, minced	3 ea.
Bay leaf	2 ea.
Salt, kosher, black pepper	to taste
Coconut milk, 13.5 oz can	3 ea.
Grouper (Wahoo), fillet	10 ea.
Flat-leaf parsley chiffonade	6 Tbsp.
Cilantro chiffonade	6 Tbsp.
Oil, olive, extra-virgin	as needed
Squash, butternut (Kabocha), large diced roasted	1½ lb.
Green vegetable	1 lb.

Method

1. For the Falumou: In the olive oil, sweat the onion, celery, red Fresno pepper and garlic for 2-3 minutes with no color. Add the coconut milk and bay leaves and bring to a simmer. Cook five minutes and reserve for service in a bain marie set up covered with plastic wrap.
2. Cut the squash into a large dice. Toss it with salt, black pepper and 2 tablespoons of olive oil. Roast in 350°F oven until its cooked all the way through – just golden in color, not brown. Reserve for pick-up.
3. Filet the wahoo, removing skin and pin bones. Cut into 4-5 ounce portions.
4. Blanch the green vegetable, shock and reserve for service.

5. For the machuca: (One hour before service) Peel the plantains and cut into 1-inch pieces. Place in a pot with 2 gallons of water. Add the salt, bring to a boil, and cook until the plantains are very tender – about 45 minutes. Drain the plantains thoroughly and place in a large bowl. Using a large wooden pestle (pilon), pound the cooked plantains to produce a thick, smooth paste. Add the butter and coconut milk as you mash the plantains. Season with additional salt to taste.
6. Season each filet with salt and black pepper on both sides. In a saucepan, ladle 2-3 oz of the Falumou to keep the fish from sticking. Add 5 portions of wahoo and 4 ounces of the Falumou. per order. Also add about 6-8 diced roasted squash per order.
7. Cover with a lid. Bring to a gentle simmer and gently poach the fish in a 350°F oven until fully cooked. Remove the bay leaf.
8. Reheat the green vegetable in a little chicken stock, butter, salt and black pepper.
9. Portion machuca into a small mound (about 3 to 4 ounces) and place in a bowl.
10. Place the fish in a small soup bowl, portion 4 ounces of coconut cooking liquid with vegetables into the bowl. Plate with the green vegetable and roasted squash. Garnish with cilantro and parsley.

Note: Red habanero chiles can be substituted for the fresno chiles.

MOLE COLORADITO OAXAQUEÑO

Yield: 10 portions

Ingredients	Amounts
(Ludvico) Chickens, cut in half	3 ea.
Stock, chicken	$\frac{3}{4}$ gal.
Salt, kosher	to taste
Pepper, black, ground	to taste
Anchos chilis	4 ea.
Guajillo chilis	3 ea.
Stock, chicken to purée	24 fl. oz.
Black peppercorns	8 ea.
Mexican cinnamon stick	$\frac{1}{4}$ oz.
Whole cloves	1 ea.
Garlic, clove	2 ea.
Roma (Kamuela) tomatoes	4 ea.
Vegetable oil	1 oz.
Bread, baguette, sliced $\frac{1}{4}$ -in thick	1 ea.
Almonds, blanched and peeled	1 oz.
Sesame seeds	$\frac{1}{2}$ cup
Dried Mexican oregano	$\frac{1}{2}$ tsp.
Dried marjoram	$\frac{1}{2}$ tsp.
Salt, kosher	to taste
Sugar	1 Tbsp.
Arroz Blanco (Recipe follows)	1x recipe
Corn Tortillas	10 ea.
Cilantro pluches	15 ea.
Sesame seeds, dry roasted	$\frac{1}{4}$ cup

Method

1. Cut the chickens in half down the keel and back bones. Add to a rondeau and add the chicken stock with some salt and black pepper. Simmer until the chicken is cooked. Cool and reserve the meat and broth separately.
2. Toast the chilis on both sides. Remove the stems and seeds from the toasted chilis. Place them in a medium bowl, cover with $1\frac{1}{2}$ quarts hot tap water, and soak the chilis for 20 minutes. Discard the soaking water. Purée the chilis in a blender, adding enough fresh water as they purée to make about 1 quart.
3. In a sauté pan, toast the peppercorns, cloves, and cinnamon. Cool them, then purée the spices very fine in a blender with 1 pint of the reserved stock. Set aside.

4. In a dry, cast-iron skillet over medium heat, pan-roast the whole tomatoes with the unpeeled garlic cloves, about 10 minutes. Remove from the skillet. Peel the garlic. Purée the tomatoes and garlic together in a blender with a little stock.
5. In a sauté pan, heat 1 ounce of the vegetable oil over medium heat and fry the sliced bread and almonds until light brown. Remove from the pan. Wipe out the frying pan and put over low heat. Add 1 teaspoon of oil and the sesame seeds and fry until light brown, stirring constantly. Place the bread, almonds, and sesame seeds in a blender with 1 pint of the chicken stock, the oregano, and marjoram. Purée until smooth and very fine.
6. To finish the sauce: In a small rondeau, heat 2 ounces of vegetable oil over high heat until smoking. Add the chile purée, stirring constantly. Lower heat to medium and simmer about 10 minutes. Add the remainder of the puréed ingredients. Bring to a simmer and add 1 pint of the chicken cooking liquid to thin the sauce. Add the sugar and season to taste with salt. Bring the sauce to a simmer and slowly cook for 30 minutes. Check seasonings and adjust with more stock as necessary. Purée with a hand-held blender at this point if necessary. Hold the mole hot in a bain marie set-up covered with plastic wrap. See NOTE.
7. In the meantime, prep the arroz blanco, fried plantains, and corn tortillas. Reserve all for service. Store the cilantro pluches in cold water for service; you need 2 per order.
8. Remove the cooked chicken meat from the bones and discard any fat, skin or gristle. Leave the chicken meat in large pieces. Place in a full, shallow hotel pan with 1 pint of the broth. Season with salt and black pepper. Cover with aluminum foil.
9. One hour before service place the chicken in a 350°F oven until 165°F internal temperature. Hold in a warm area.
10. 10. Serve with arroz blanco. Place a portion of the re-heated chicken on the plate ladle the mole sauce on top of the chicken meat. Sprinkle some toasted sesame seeds on top of the chicken. Garnish with cilantro pluches. Serve with a corn tortilla.

ARROZ BLANCO

Yield: 10 portions

Ingredients	Amounts
Long-grain white rice	½ qt.
Vegetable oil	½ cup
Minced white onions	¾ lb.
Garlic, clove, minced	3 ea.
Water	24 fl. oz.
Corn kernels, fresh or frozen	¼ lb.
Salt, kosher	to taste

Method

1. Add the oil to a small rondeau and heat. Add the rice and stir to coat well. Cook the rice over medium heat until it starts to turn a pale white color. Stir the rice often at this point. You don't want any color on the rice or onions at this point.
2. Add the onions and garlic and continue to cook until the onions start to color. Add the water, corn, salt, and bring to a simmer. Cover the pot tightly.
3. Cook the rice in a 350°F oven for 10 to 12 minutes, or longer if needed for the rice to absorb the water.
4. Remove the rice from the oven and allow them to rest for 15 minutes before serving.

CONCH (OPIHI) FRITTERS

Yield: 10 portions

Ingredients	Amounts
Conch (Opihi)	½ lb.
Finely minced onions	2 oz.
Finely minced celery	1 oz.
Red pepper, minced	¼ ea.
Green pepper, minced	¼ ea.
Habanero, minced	½ ea.
Eggs	1 ea.
White corn meal	¼ cup
All-purpose flour	¾ cups
Baking powder	1 tsp.
Salt, kosher	to taste
Pepper, black, ground	to taste
Ground cumin	1 tsp.
Garlic powder	¼ Tbsp.
Chopped cilantro leaves	1 Tbsp.
Chopped thyme	½ Tbsp.
Milk	¼ cup
Habanero hot sauce	½ Tbsp.
Pineapple-Jicama Salsa (Recipe follows)	2 cups

Method

1. Rinse the opihi thoroughly in fresh water to remove any sand or debris.
2. In a large rondeau over high heat, add the water and opihi, cover with a tight-fitting lid, and boil until the shells open, 5 to 10 minutes. Be careful not to overcook the opihi, as they can become tough and rubbery.
3. Remove the pot from the heat and use tongs to transfer the cooked opihi to a dish. Remove the opihi from the shell. Rinse and dry the cooked opihi meat. Cut into 1-inch pieces. Grind with a ¼" die.
4. In a large bowl, combine all the ingredients except the Pineapple Salsa. Mix well.
5. Preheat a deep fryer to 350°F.
6. Using a very small ice cream scoop, drop into the deep fryer. When golden brown, drain on paper towels and salt lightly. Be sure they are still not raw in the middle.
7. Repeat with the rest of the batter. Serve with pineapple salsa on the side.

Note: Scotch bonnet chiles can be substituted for the habanero chiles.

PINEAPPLE-JICAMA SALSA

Yield: 2 cups

Ingredients

Amounts

Oil, olive, pure	1	Tbsp.
Lime, juiced	4	ea.
Salt, kosher	to	taste
Pepper, black, ground	to	taste
Cilantro, fresh, chopped	¼	cup
Jicama, peeled, fine julienne	2	ea.
Pineapple, peeled, cored, small diced	1	ea.
Onion, red, minced	2	cups
Pepper, bell, red, seeded, small diced	2	ea.
Chile, serrano, seeded, minced	3	ea.

Method

1. In a medium bowl, place the oil, lime juice, salt, pepper, and cilantro. Whisk together to combine.
2. Gently fold in the jicama, pineapple, onion, bell peppers, and chiles.
3. Cover and refrigerate until ready to serve.

TORTA DE TARO

Yield: 10 portions

Ingredient	Amount
Taro root	1 lb.
Salt, kosher	1 oz.
Grated cheese, any type of melting cheese	¼ lb.
Scallion (Green onion), bunch, white and green parts, sliced thin	¼ ea.
Salt, kosher	to taste
Pepper, black, ground	to taste
Oil for cooking	1 qt.

Method

1. Peel the taro. Cut the taro into 1-in. sections and place in a pot. Add enough cold water to cover by 2 inches. Add the salt and bring to a boil.
2. Cook the taro until it is tender enough to mash easily with a fork.
3. Drain the taro, dry in the oven for 5 minutes on a sheet tray and then mash with a hand masher.
4. Portion the taro mash into 2 oz. equal size balls.
5. Shape each ball into a flat cake. Place approximately 1/2 ounce of cheese and 1 full tablespoon of sliced scallion in the center. Draw the edges up and over the filling and press to seal the cheese inside. Flatten the tortas to ½ inch thickness. Place on oiled sheet pan; refrigerate until ready to cook.
6. To cook the tortas, heat a sauté over medium heat. Put approximately 1/4" of oil in a non-stick sauté pan. Place several tortas in the sauté pan but do not overcrowd it. Cook the tortas as you would a pancake, browning each side until golden brown and crisp. Serve immediately.

JAMAICAN MEAT PATTIES

Yield: 20 portions

Ingredients	Amount
Dough (Recipe follows)	1x recipe
Meat Filling (Recipe follows)	1x recipe
Egg, whole	2 ea.
Water	2 Tbsp.

Method

1. Prep the puff pastry dough and refrigerate.
2. Prepare the meat filling and cool completely.
3. For the egg wash, in a small bowl, whisk together the egg and water until combined.

DOUGH

Yield: 20 portions

Ingredients	Amounts
Puff pastry sheets, thawed	3 ea.
Egg, whole	1 ea.
Water	1 Tbsp.
Curry powder	½ Tbsp.
Garam masala	½ Tbsp.

Method

1. For the egg wash, in a small bowl, whisk together the egg and water until combined.
2. Brush the puff pastry sheets with the egg wash.
3. Spread the curry powder and garam masala evenly across the top of the pastry sheets.
4. Cover and refrigerate.

MEAT FILLING

Yield: 20 portions

Ingredients	Amounts
Butter	2 oz.
Minced onion	2 oz.
Garlic, clove, minced	3 Tbsp.
Scallion (Green onion), bunch, white and green parts, minced	¼ ea.
Scotch bonnet, minced	½ ea.
Finely minced ginger	1 Tbsp.
Ground beef	½ lb.
Achiote paste	1 tsp.
Ground cumin	½ tsp.
Ground allspice	¼ tsp.
Ground cardamom	¼ tsp.
Plum tomatoes, minced fine	1 ea.
Chopped fresh thyme leaves	1 Tbsp.
Dark rum	½ Tbsp.
Salt, kosher	to taste
Pepper, black, ground	to taste
Eggs, well beaten	1 ea.
Milk	1 Tbsp.

Method

1. Heat the butter, add the onion, garlic, green onions, scotch bonnet, and ginger. Sweat until translucent, about 5 minutes over medium heat.
2. Add the ground beef, achiote paste, cumin, allspice, cardamom, and tomatoes; cook gently until the ground beef is completely cooked.
3. Add the thyme and rum and cook the mixture until most of the liquid evaporates but is not too dry. Season with salt and black pepper. Let cool completely.
4. Combine the eggs and milk for an egg wash.
5. Roll out dough about 1/8" thick. Cut out circles about 4 inches in diameter. Place a heaping tablespoon of filling on one side of each circle leaving ½ inch from the end. Brush the outer edges of each circle with egg wash and fold the dough in half as for a turnover. Crimp the edges with a fork. Place on a sheet tray lined with parchment paper.
6. Brush the patties with the egg wash. Bake at 350°F for 15-20 minutes.

DAY FIVE: SOUTH AMERICA

MENU

Soups

Cream of Taro Soup with Farofa

Salads

Hearts of Palm Salad with Mustard-Herb Vinaigrette

Salad Greens with Fire-Roasted Tomato Vinaigrette

Quinoa Salad with Tomatoes, Pine Nuts, Raisins, and Huacatay

Entrees

Anticuchos Peruvian Lamb Skewers Marinated in Ají Panca

Moqueca with Seafood

Feijoada Completa with Sauteed Collard (Taro) Greens

Peruvian Chifa-Style Tiraditos and Ceviche with Leche de Tigre

Huatia Beef Cooked in Herbs

Side Plates

Pão de Queijo

Chicha Morada

TEAM PRODUCTION ASSIGNMENTS

TEAMS 1 & 2

Cream of Taro Soup with Farofa
Quinoa Salad with Tomatoes, Pine Nuts, Raisins, and Huacatay
Anticuchos Peruvian Lamb Skewers Marinated in Ají Panca
Moqueca with Seafood
Huatia Beef Cooked in Herbs
Pão de Queijo
Chicha Morada

TEAMS 3 & 4

Hearts of Palm Salad with Mustard-Herb Vinaigrette
Salad Greens with Fire-Roasted Tomato Vinaigrette
Anticuchos Peruvian Lamb Skewers Marinated in Ají Panca
Feijoada Completa with Sauteed Collard (Taro) Greens
Peruvian Chifa-Style Tiraditos and Ceviche with Leche de Tigre
Pão de Queijo
Chicha Morada

CREAM OF TARO SOUP WITH FAROFA

Yield: 1 gallon

Ingredient	Amount
Taro root	1 ½ lb.
Butter	3 oz.
Minced (Maui) onions	1 lb.
Minced celery	½ lb.
Minced garlic	1 oz.
Stock, chicken	½ gal.
Cream	1 pt.
Salt, kosher	to taste
Pepper, black, ground	to taste
Hot sauce	½ Tbsp.
Farofa (Recipe follows)	1x recipe
Scallion (Green onion), bunch, white and green parts, sliced thin	1 ea.

Method

1. Peel the taro. Cut into a rough large dice shape.
2. Melt the butter in a small stock pot and sweat the onions, celery, and garlic with no color.
3. Add the taro and chicken stock and simmer until the taro is quite tender. About 45 minutes.
4. Meanwhile prepare the farofa and reserve.
5. Purée the soup with a handheld blender. Strain the soup through a large-holed china cap into a clean pot. Heat the cream and add to the puréed soup and return to a simmer. Add more chicken stock if needed.
6. Season with salt and black pepper, and hot sauce.

FAROFA

Yield: 12 ounces

Ingredients	Amounts
Bacon, slice, medium diced	1 ea.
Butter	2 oz.
Finely minced onion	4 oz.
Salt, kosher	to taste
Manioc flour (coarse)	4 oz.
Dendê oil	1 Tbsp.
Chopped flat-leaf parsley	3 Tbsp.

Method

1. In a skillet over medium heat, render the bacon. Drain and reserve the cooked bacon.
2. In a sauté pan over medium heat, melt the butter. Add the onions and sweat until translucent. Season with salt.
3. Add the manioc flour and dendê oil and toast it lightly for 2 minutes.
4. Add the reserved bacon and cook for 1 to 2 minutes.
5. Remove the pan from the heat and cool.
6. Garnish with the chopped parsley.

HEARTS OF PALM SALAD WITH MUSTARD-HERB VINAIGRETTEÉ

Yield: 10 portions

Ingredients	Amounts
Hearts of palm, cut ¼" rounds on a bias	¼ lb.
Red peppers, cut into fine julienne	1 ea.
Yellow peppers, cut into fine julienne	1 ea.
Baby greens, rinsed and spun dry	¼ lb.
Scallion (Green onion), bunch, white and green part, cut 1-in pieces on bias	½ ea.
Radishes, sliced thin	1 ½ oz.
Cucumber, peeled, seeded, cut into ¼-in. half moon shapes	½ ea.
Stuffed green olives, cut into ¼-in circles	5 ea.
Mustard-Herb Vinaigrette (Recipe follows)	1x recipe
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. In a large bowl, combine the hearts of palm, peppers, greens, green onions, radishes, cucumber, and olives.
2. Add the vinaigrette and toss well.
3. Season with salt and pepper to taste.

MUSTARD-HERB VINAIGRETTE

Yield: 2 ½ cups

Ingredients	Amounts
Sherry vinegar	4 oz.
Dijon mustard	1 Tbsp.
Sugar	1 tsp.
Garlic, clove, minced	2 ea.
Extra-virgin olive oil	12 oz.
Salt, kosher	to taste
Pepper, black, ground	to taste
Hot sauce	2 Tbsp.
Minced cilantro leaves	3 Tbsp.
Chopped flat-leaf parsley	1 Tbsp.
Chopped thyme	1 Tbsp.

Method

1. Combine the vinegar, mustard, sugar, hot sauce and garlic. Mix well.
2. Whisk in the olive oil, season with salt and black pepper.
3. Add the cilantro, parsley, and thyme and check seasonings. Chill for service.

SALAD GREENS WITH FIRE-ROASTED TOMATO VINAIGRETTE

Yield:

Ingredients	Amounts
Salad greens, head	2 ea.
Extra-virgin olive oil	$\frac{3}{4}$ cups
Garlic, clove, rough cut	3 ea.
Plum (Kamuella) tomatoes	$\frac{3}{4}$ lb.
Chipotle peppers, canned	2 ea.
Sherry vinegar	3 fl. oz.
Limes, juiced	1 ea.
Basil chiffonade	1 Tbsp.
Chopped thyme leaves	$\frac{1}{2}$ Tbsp.
Brown sugar	1 tsp.
Pimenton (smoked paprika)	1 tsp.
Tabasco sauce	to taste
Salt, kosher	to taste
Pepper, black, ground	to taste
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. Properly wash the salad greens and remove the excess water in the salad spinner.
2. Heat 2 tablespoons of the olive oil in a sauté pan. Add the garlic and sauté until tender. Cool.
3. Wash the tomatoes and char over an open flame or grill. Peel the tomatoes. Add the whole roasted tomatoes to a blender and purée with the chipotles and cooked garlic.
4. Whisk the remaining oil and the vinegar together. Add tomato-garlic-chipotle purée, lime juice, basil, thyme, brown sugar, pimenton, and Tabasco.
5. Season with salt and black pepper. Dress the salad greens and garnish.

QUINOA SALAD WITH TOMATOES, PINE NUTS, RAISINS, AND HUACATAY

Yield: 10 portions

Ingredients	Amounts
Quinoa	4 Tbsp.
Red quinoa	4 Tbsp.
Black quinoa	4 Tbsp.
Tear-drop (Kamuella) tomato sliced in ½, lengthwise	1 pt.
Oven toasted pine nuts	¼ cup
Golden raisins	1 cup
Scallion (Green onion), bunch, white and green parts, sliced on a bias	¼ ea.
Extra-virgin olive oil	3 oz.
Red wine vinegar	1 oz.
Limes, juiced	1 ea.
Dijon mustard	½ Tbsp.
Sea salt	to taste
freshly ground black pepper	to taste
Sugar	¼ tsp.
Finely minced huacatay	¼ Tbsp.
Basil, fresh, chopped	1 Tbsp.
Tarragon, fresh, chopped	1 Tbsp.
Lettuce, head, cut into 1-in. pieces	½ ea.

Method

1. Rinse all the quinoa separately with hot water until the water runs clear. Bring salted water to a boil in 3 sauce pots or small rondeaus. Boil the quinoas separately and cook until al dente, about 5 to 8 minutes. Strain through a chinoise. Allow to drain for at least 15 minutes. Transfer to a sheet tray and allow the quinoa to dry air for an hour. Transfer to a large bowl and refrigerate to cool.
2. For the vinaigrette, in a bowl, mix the olive oil, vinegar, Dijon mustard, lime juice, salt, pepper, sugar, and the chopped herbs.
3. At pick-up: Add half of the vinaigrette to the cooled quinoa and toss until well combined. Add the pine nuts, golden raisins, green onions and tomatoes. Season with salt and black pepper to taste.
4. Note: substitute equal parts mint and oregano if no fresh huacatay is available.

ANTICUCHOS PERUVIAN LAMB SKEWERS MARINATED IN AJÍ PANCA

Yield: 15 skewers

Ingredients	Amounts
Ají Panca Marinade (Recipe follows)	1x recipe
Ají amarillo, seeded, stemmed, rinsed	½ lb.
White onion, minced, sweated	1 ½ oz.
Garlic, clove, smashed, sweated	1 ea.
Huacatay, fresh leaves	½ Tbsp.
Cilantro, sprig, fresh	3 ea.
Canola oil	2 oz.
Sugar	½ tsp.
Lime, juiced	1 ea.
Salt, kosher	to taste
Pepper, black, ground	to taste
Water	1 Tbsp.
Lamb, top round, trimmed, large diced	1 lb.
Bamboo skewers, 6-inch, soaked	15 ea.
Cooking spray for grilling	as needed
Salt	to taste
Potatoes, boiled, air dried, cut in half	1 lbs.
Choclo (Peruvian corn)	¾ lb.
Achiote oil	1 oz.
Green vegetable, bunch	1 ea.
Cilantro pluches	15 ea.

Method

1. Prepare the marinade (see next page). Place the lamb in the marinade.
2. For the salsa, place the ají amarillo, white onion, garlic, Huacatay, cilantro, canola oil, sugar, lime juice, salt, water in a blender. Purée until smooth. Refrigerate and reserve.
3. Blanch the choclo in boiling water for 10 minutes. Shock and reserve. Prep the green vegetables. Shock, drain and reserve.
4. Pick the cilantro pluches and store in ice water for service.
5. Heat a grill over high heat and lightly rub the rods with oil. Spray each antichuco with a little cooking spray. And season with salt. Using tongs, grill the heart skewers on each side until cooked medium-rare, basting with the marinade.

6. To reheat the potatoes, place them in a half hotel pan and add 1 cup chicken stock and 2 oz. butter. Season with salt and black pepper, cover with foil and bake in a 350°F oven for 20 minutes. Hold hot for service.
7. Sauté the choclo in the achiote oil for pick-up. Season with salt and pepper.
8. Reheat the green vegetable in chicken stock, butter, salt and pepper
9. Serve immediately with potatoes, choclo, green vegetable, and the salsa. Garnish the plate with two cilantro pluches.

Note: Fresh mint and oregano can be substituted for the fresh huacatay leaves.

AJÍ PANCA MARINADE

Yield: 1 ½ cups

Ingredients	Amounts
Garlic, clove, peeled, smashed	6 ea.
Canola oil	2 Tbsp.
Beer	¾ cup
Ají panca paste (Recipe follows)	½ cup
Salt, kosher	to taste
Pepper, black, ground	to taste
Ground cumin	½ Tbsp.
Dried oregano	½ Tbsp.
Red wine vinegar	2 ½ Tbsp.
Oil, olive, extra-virgin	1 Tbsp.

Method

1. Place the garlic cloves in a saucepan with the oil. Cook over medium heat until the cloves are lightly browned. Mince the garlic into a paste and reserve.
2. Pour the beer into a saucepan, reduce by half, and cool.
3. Transfer all ingredients to a blender and process until smooth.
4. Pour over the meat and toss well.

AJÍ PANCA PASTE

Yield: 1 pint

Ingredients	Amounts
Ají panca	8 oz.
Vegetable oil	3 oz.
Water	as needed
Salt, kosher	1 tsp.

Method

1. Wearing gloves, cut the stem from the dried ajís and wipe with a cloth to remove dirt or dust. Split the ajís open to remove the seeds and veins.
2. Heat a large sauté pan over medium heat and briefly toast the ajís.
3. Place in a sauce pot and cover with water. Simmer the aji pancas for half an hour. Drain well, allow to cool
4. Transfer the ajís to a blender and process with oil and enough fresh water to make a smooth purée. Season with a little salt.
5. Label. Store the paste in a sealed container for up to 2 weeks in the refrigerator.

MOQUECA WITH SEAFOOD

Yield: 10 portions

Ingredients	Amounts
Farofa (Recipe follows)	1x recipe
Brazilian Rice (Recipe follows)	1x recipe
Dendê oil	¼ cup
Onions, sliced with the grain, ⅛ inch thick	½ lb.
Pepper, bell, greens, cut into julienned	6 oz.
Red bell peppers, cut into julienned	6 oz.
Minced garlic	1 oz.
Tomatoes, medium dice	¾ lb.
Shrimp stock	1 pt.
Coconut milk	13 oz.
Salt, kosher	to taste
Pepper, black, ground	to taste
Chopped cilantro	½ cup
Shrimp, peeled and deveined	15 ea.
Scallops, cartilage removed	15 ea.
Squid, washed, cut into ⅛-in. rings	¾ lb.
Limes, juiced	2 ea.
Mussels, cleaned and debearded	15 ea.
Small clams, cleaned	15 ea.
Dry white wine	½ cup
Extra-virgin olive oil	¼ cup
Cilantro pluches in ice water	15 ea.
Scallion (Green onion), bunch, white and green parts, sliced thin	1 ea.

Method

1. Make the shrimp stock. Prep the farofa and Brazilian rice.
2. For the Moqueca base: Heat the dendê oil and add the onions, peppers and garlic. Cook 3 to 4 minutes until the onions are tender. Add the tomatoes, shrimp stock, and coconut milk. Season with salt and black pepper and simmer for 2 to 3 minutes. Reserve off the fire for service.
3. One half hour before service, steam the clams separately in 1 cup white wine for 10 minutes before service—or until they are opened. Add the clam cuisson to the Moqueca base.

4. To six ounces of base, add the shrimp, scallops, mussels, chopped cilantro, and lime juice. Simmer gently until all the seafood is just cooked and then add the squid and steamed clams and cook for one minute more. Discard any shellfish that do not open.
5. To serve, add the moqueca to a bowl, top with the olive oil, farofa, cilantro pluches, and scallions. Serve with the rice on the side.

FAROFA

Yield: 12 ounces

Ingredients	Amounts
Bacon, slice, medium diced	1 ea.
Butter	2 oz.
Finely minced onion	4 oz.
Salt, kosher	to taste
Manioc flour (coarse)	4 oz.
Dendê oil	1 Tbsp.
Chopped flat-leaf parsley	3 Tbsp.

Method

1. In a skillet over medium heat, render the bacon. Drain and reserve the cooked bacon.
2. In a sauté pan over medium heat, melt the butter. Add the onions and sweat until translucent. Season with salt.
3. Add the manioc flour and dendê oil and toast it lightly for 2 minutes.
4. Add the reserved bacon and cook for 1 to 2 minutes.
5. Remove the pan from the heat and cool.
6. Garnish with the chopped parsley.

BRAZILIAN RICE

Yield: 3 cups

Ingredients	Amounts
Butter	2 oz.
Minced onions	2 oz.
Garlic clove, minced	1 ea.
Long-grain white rice	1 cup
Bay leaf	1 ea.
Water	1 ½ cups
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. In a medium saucepan, heat the butter over medium heat. Add the onions and garlic and sauté until the onion is translucent, about 5 minutes.
2. Add the rice, stirring constantly until the rice has absorbed the butter and the grains are translucent. Add the bay leaves, salt, pepper, and the water; bring to a simmer and cover. Bake in a 350°F oven for 10 to 12 minutes or until the rice is tender. Remove from the heat, cover, and allow to stand for 5 minutes.

FEIJOADA COMPLETA WITH SAUTEED COLLARD (TARO) GREENS

Yield: 10 portions

Ingredients	Amounts
Black beans, dried, soaked overnight	1 lb.
Pork spareribs (cut in thirds)	1 ea.
Vegetable oil	2 oz.
Rough cut onions	$\frac{3}{4}$ lb.
Garlic, clove, smashed	3 ea.
Cachaça	$\frac{3}{4}$ cups
Slab bacon (Spam)	2 oz.
Pigs tongues, rinsed	3 ea.
Pigs ears, rinsed	2 lb.
Orange, cut in half	$\frac{1}{2}$ ea.
Malagueta peppers, left whole	6 ea.
Stock, chicken	3 qt.
Bay leaf	2 ea.
Carne Seca (Pipikaula), cut in 1 $\frac{1}{2}$ -in. cubes	2 lb.
Linguisa sausages, cut into 4-in. lengths	10 ea.
Brazilian Rice (Recipe follows)	1x recipe
Sautéed Collard (Taro) Greens (Recipe follows)	1x recipe
Farofa (Recipe follows)	1x recipe
Oranges, rinds cut off, sliced	5 ea.

Method

1. Rinse the beans, then soak in enough water to cover by 3 inches overnight.
2. In a large rondeau, heat the vegetable oil and sweat the onions and garlic. Add the cachaça and reduce by half. Add the spareribs, spam, pigs' tongue and ears, bay leaves, orange, and malagueta peppers. Add chicken stock to cover the meat. Bring to a simmer, cover with a lid, and cook slowly until the individual meats are tender. When the meat is tender, remove it and strain the broth. Reserve all separately. Discard the vegetables, orange, bay leaves, and malagueta peppers.
3. Simmer the black beans in half water and half meat broth until tender. Keep covered with an inch of this liquid at all times. Add the diced pipikaula to the black beans from the beginning. Do not add any salt at all.
4. When the beans are tender, purée 1 quart of the beans and their liquid in a blender and then add back to the rest of the beans. Season as necessary with salt and pepper. It should have the consistency of a thick, but smooth, bean soup.

5. Cut spam into thick 1" cubes.
6. Slice the pork tongue. You will need 1 full, shallow hotel pan and 2 half, shallow hotel pans. Pour in a pint of the braising liquid. Season the sliced pig tongues and portioned pork ribs with salt and black pepper. This includes the linguisa sausage. Cover with aluminum foil and reserve.
7. In the meantime, prepare the Brazilian rice, sautéed taro greens, farofa, and sliced oranges. Each orange should yield 6 slices for 60 slices total.
8. Slice the spareribs into one or two bone portions. Reserve the pig ears – they will cut and fried and served as a small plate.
9. One hour before service, place the portioned pork spareribs, sliced pork tongue and linguisa into a 350°F oven until heated through, at least 30 minutes. Reserve the meats and sausages in a hot place.
10. Fire the sautéed taro greens one half hour before service. Hold in a bain marie set-up.
11. Place a mound of rice on one side of the bowl. Top with a 4-oz ladle of beans with 3-4 cubes of pipikaula and approximately 1 tablespoon of farofa.
12. Each portion should get, 1 pork rib (2 if small), 1 piece of linguisa, 3 slices pork tongue, and 2 cubes of spam. Serve with the sautéed taro greens and 3 sliced orange pieces.

FAROFA

Yield: 12 ounces

Ingredients	Amounts
Bacon, slice, medium diced	1 ea.
Butter	2 oz.
Finely minced onion	4 oz.
Salt, kosher	to taste
Manioc flour (coarse)	4 oz.
Dendê oil	1 Tbsp.
Chopped flat-leaf parsley	3 Tbsp.

Method

1. In a skillet over medium heat, render the bacon. Drain and reserve the cooked bacon.
2. In a sauté pan over medium heat, melt the butter. Add the onions and sweat until translucent. Season with salt.
3. Add the manioc flour and dendê oil and toast it lightly for 2 minutes.
4. Add the reserved bacon and cook for 1 to 2 minutes.
5. Remove the pan from the heat and cool.
6. Garnish with the chopped parsley.

BRAZILIAN RICE

Yield: 3 cups

Ingredients	Amounts
Butter	2 oz.
Minced onions	2 oz.
Garlic clove, minced	1 ea.
Long-grain white rice	1 cup
Bay leaf	1 ea.
Water	1 ½ cups
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. In a medium saucepan, heat the butter over medium heat. Add the onions and garlic and sauté until the onion is translucent, about 5 minutes.
2. Add the rice, stirring constantly until the rice has absorbed the butter and the grains are translucent. Add the bay leaves, salt, pepper, and the water; bring to a simmer and cover. Bake in a 350°F oven for 10 to 12 minutes or until the rice is tender. Remove from the heat, cover, and allow to stand for 5 minutes.

SAUTÉED COLLARD (TARO) GREENS

Yield: 20 portions

Ingredients	Amounts
Collard (Taro) greens	3 lb.
Extra-virgin olive oil	2 oz.
Garlic, clove, minced	8 ea.
Water	1 cup
Salt, kosher	to taste
Pepper, black, ground	to taste

Method

1. Strip the leaves from the stems of the taro greens. Pile about 5 to 6 leaves on top of one another, folded in half-lengthwise. Cut into a short chiffonade.
2. In a small rondeau, heat the olive oil. Add the garlic and brown lightly. Add the taro greens, season with salt and pepper, and sauté over high heat.
3. Add a little water toward the end of the sautéing to steam the taro greens lightly so they will not dry out. Cook an additional 10 minutes.

FAROFA

Yield: 12 ounces

Ingredients	Amounts
Bacon, slice, medium diced	1 ea.
Butter	2 oz.
Finely minced onion	4 oz.
Salt, kosher	to taste
Manioc flour (coarse)	4 oz.
Dendê oil	1 Tbsp.
Chopped flat-leaf parsley	3 Tbsp.

Method

1. In a skillet over medium heat, render the bacon. Drain and reserve the cooked bacon.
2. In a sauté pan over medium heat, melt the butter. Add the onions and sweat until translucent. Season with salt.
3. Add the manioc flour and dendê oil and toast it lightly for 2 minutes.
4. Add the reserved bacon and cook for 1 to 2 minutes.
5. Remove the pan from the heat and cool.
6. Garnish with the chopped parsley.

PERUVIAN CHIFA-STYLE TIRADITOS AND CEVICHE WITH LECHE DE TIGRE

Yield: 10 portions

Ingredients	Amount
Ají Amarillo Paste (Recipe follows)	1 Tbsp.
Grated ginger, on a microplane	1 tsp.
Oyster sauce	½ Tbsp.
Limes, freshly juiced	¼ cup
Soy sauce	1 Tbsp.
Sesame oil	½ Tbsp.
Togarashi	½ Tbsp.
Carrot, peeled, brunoise	2 Tbsp.
Red bell pepper, brunoise	2 Tbsp.
Snow peas, blanched, brunoise	2 Tbsp.
Peanuts, oven toasted, minced	2 Tbsp.
Salt, kosher	to taste
Wonton skins, julienne	10 ea.
Tuna, sushi grade #1	1 lb.
Salt, sea	to taste
Extra-virgin olive oil	to taste
Ceviche with Leche de Tigre (Recipe follows)	1x recipe
Solterito (Recipe follows)	1x recipe

Method

1. For the marinade, in a bowl, whisk together the ají amarillo paste, grated ginger, and oyster sauce. Add the lime juice and soy sauce. Add the sesame oil and the togarashi.
2. For the Asian salad, in a large bowl, combine the carrot, bell pepper, peas, and peanuts. Season with salt to taste. Reserve.
3. Deep fry the wonton julienne at 350°F until golden brown. Drain on paper towels.
4. For the tiradito: Cut the tuna diagonally in thin slices and spread them on the plate without leaving any spaces. Season each slice with sea salt.
5. Spoon several tablespoons of the marinade over the tuna. Garnish the plate with the Asian salad. Drizzle with a few drops of olive oil.
6. Top with the fried wonton pieces.

AJÍ AMARILLO PASTE

Yield: 1 ½ cups

Ingredients	Amounts
Frozen ají amarillo	1 lb.
Canola oil	1 Tbsp.
Salt, kosher	1 tsp.

Method

1. Thaw the ají amarillos in a colander. Split open the thawed ajís lengthwise and remove the stems, seeds, and veins using a spoon.
2. Bring a saucepan of water to a boil and blanch the ajís until yellow foam rises to the top of the water, about 2 minutes.
3. Remove from the heat and strain. Rinse with cold water and allow to dry.
4. Transfer the ajís to a blender and purée with the canola oil until very fine. Season with the salt.
5. Reserve the paste in a sealed container for up to 2 weeks in the refrigerator.

CEVICHE WITH LECHE DE TIGRE

Yield: 10 portions

Ingredients	Amounts
Sea bass (Hamachi)	1 lb.
Octopus, cooked	1 lb.
Sea salt	to taste
Red onion, halved, thinly sliced, rinsed	¼ lb.
Ají limo chilis, stemmed, minced	1 ea.
Salt, kosher	to taste
Choclo (Peruvian corn) kernels	½ lb.
Salt, kosher	to taste
Extra-virgin olive oil	1 Tbsp.
(Okinawan) Sweet potatoes, boiled	1 lb.
Cancha Tostada (Recipe follows)	1x recipe
Cilantro pluches	10 ea.

Method

1. Remove any discolored flesh and bones from the fish. Medium dice, cutting with the grain of the fish.
2. Blanch the choclo in boiling, salted water for 10 minutes. Drain, shock, and drain again. Season with salt to taste and add 1 tablespoon of olive oil.
3. Once the sweet potatoes are cool enough to handle, peel and cut into ¼-inch-thick slices and reserve chilled.
4. Reserve the cilantro pluches in ice water until ready to use.
5. To make the ceviche: Place the fish in a bowl and season generously with salt. Toss the fish with the salt for several minutes to release the natural juices from the fish. Add the second set of sliced red onions and the minced ají limo and continue tossing for 2-3 minutes to combine the flavors. Set the ceviche in an ice bath to maintain freshness.
6. Once ready to serve, pour the leche de tigre through a strainer over the ceviche. Toss well.
7. Transfer the ceviche to a serving platter and serve with 2 slices of sweet potato, choclo, Solterito and sprinkle with cancha. Garnish with the cilantro pluches.

Note: Habanero or Scotch bonnet chiles can be substituted for the fresh ají limos. Other white-fleshed fish can be substituted for the sea bass.

CANCHA TOSTADA TOASTED PERUVIAN CORN

Yield: 1 cup

Ingredients	Amounts
Cancha, small kernel	½ lb.
Canola oil	2 Tbsp.
Salt, kosher	to taste

Method

1. Place the cancha and canola oil in a sauté pan and swirl over low heat until the kernels are warm.
2. Place in a 325°F oven and cook until golden brown.
3. Season with salt to taste.
4. Cool to room temperature and store for up to 2 weeks in a sealed, airtight container.

Note: If necessary, refresh the cancha by reheating it in a pan over low pan and dusting with salt.

LECHE DE TIGRE

Yield: 2 cups

Ingredients	Amounts
Grated ginger	2 Tbsp.
Garlic, clove, finely minced	2 ea.
Celery stalks, minced fine	2 ea.
Limes, freshly squeezed	1 ½ cups
Fish broth (shrimp stock), cold	1 cup
Red onion, finely diced, rinsed in cold water (see note)	1 cup
Culantro leaves, roughly chopped	8 ea.
Ají limo, stemmed, julienned	1 ea.
Cilantro sprigs, roughly chopped	8 ea.
Sugar	½ tsp.
Sea salt	1 tsp.
Pepper, black, ground, fine grind	1 pinch

Method

1. Combine all the leche de tigre ingredients in a bain marie insert.
2. Chill over ice. Hold unstrained until needed.

Note: Habanero or Scotch bonnet chiles can be substituted for the fresh ají limos.

SOLTERITO FAVA BEAN SALAD

Yield: 10 portions

Ingredients	Amounts
Fava beans, fresh	¼ lb.
Soybeans, cooked	¼ lb.
Tomatoes, small dice	¼ lb.
Minced red onion, rinsed in cold water	2 oz.
Chopped huacatay leaves, fresh	½ Tbsp.
Extra-virgin olive oil	2 oz.
Limes, juiced	1 ea.
White wine vinegar	1 Tbsp.
Salt, kosher	to taste
Pepper, black, ground	to taste
Bibb lettuce cups	10 ea.
Queso fresco, crumbled	¼ lb.

Method

1. Take the fava beans out of their pods and cook in salted water for 5 minutes. Shock and drain. Remove the outside "skin" of the fava beans. Reserve.
2. Combine the fava beans, soybeans, tomatoes, red onion, huacatay, and olive oil. Season with the lime juice, vinegar, salt, and black pepper.
3. Plate the salad inside a lettuce cup and top with the queso fresco. Serve chilled.
4. Notez: If huacatay leaves are not available, sub equal parts fresh oregano and mint.

HUATIA BEEF COOKED IN HERBS

Yield: 10 portions

Ingredients	Amounts
Vegetable oil	¼ cup
Beef, brisket, trimmed, cut into small pieces	4 lb.
Red onions, peeled, rough cut	1 lb.
Garlic, clove, minced	3 ea.
Ají amarillo paste	¼ cup
Stock, chicken	2 qt.
Red wine vinegar	¼ cup
Oregano, bunch, fresh	1 ea.
Rosemary, bunch, fresh	½ ea.
Culantro, bunch, leaves, fresh	1 ea.
Thyme, bunch, sprigs, fresh	1 ea.
Mint, bunch, fresh	1 ea.
Huacatay	1 Tbsp.
Ají panca, toasted, seeds and veins removed, rough chopped	2 ea.
Salt, kosher	to taste
Pepper, black, ground	1 Tbsp.
Peruvian Rice	
Vegetable oil	1 Tbsp.
Garlic, clove, minced	1 ea.
Long-grain white basmati rice	1 ½ cups
Water	2 ¼ cups
Salt, kosher	to taste
Peruvian choclo, cooked	1 ½ cups
Unsalted butter	2 Tbsp.
(Okinawan) sweet potatoes, boiled peeled, 1/4-in. sliced	1 ½ lb.
Cilantro pluches	30 ea.

Method

1. For the huatia, season the brisket pieces with salt and black pepper. Heat a rondeau with some oil over medium-high heat and brown the meat on all sides. Remove the meat.
2. In the same rondeau, heat the remaining oil over medium heat and sweat the red onion and garlic for 5-6 minutes. Add the ají amarillo paste and sweat for 3 minutes. Add the stock, vinegar, ají panca, herbs, salt, and pepper to the rondeau along with the browned brisket.

3. Bring to a simmer, cover with a tight-fitting lid and cook in 325°F oven for 2-3 hours.
4. Pick the cilantro pluches and hold in ice water.
5. For the rice: Heat the oil in a large saucepan over medium heat. Sweat the garlic until fragrant. Add the rice and water. Season with salt to taste. Bring to a simmer. Cover and cook for 10-12 minutes in a 350°F oven. Let the rice stand covered for an additional 10 minutes. Hold hot.
6. Cook the Peruvian corn for 10 minutes in salted water ahead of time and shock and drain. Sauté the Peruvian corn in butter, season with salt to taste, and mix into the rice with a fork.
7. When the meat is done remove it and keep warm. Strain the sauce through a chinoise and hold hot for service in a water bath. Degrease the sauce.
8. One hour before service: To reheat the sliced sweet potatoes layer then in a hotel pan and add 1 cup chicken stock and 2 oz. butter. Season with salt and black pepper, cover with foil and bake in a 350°F oven for 20 minutes. Hold hot for service.
9. Slice the meat against the grain into serving pieces and serve with the broth, sliced sweet potatoes, and rice. Ladle some sauce over the meat. Garnish each plate with 3 cilantro pluches.
10. Also serve some sauce in small ramekins on the plate.

PÃO DE QUEIJO

Yield: 18 rolls

Ingredient	Amount
Polvilho azedo (soured tapioca starch)	9 oz.
Milk	4 ½ oz.
Butter	2 Tbsp.
Salt, kosher	½ Tbsp.
Eggs	1 ½ ea.
Parmesan cheese, grated	¼ lb.
Vegetable oil	as needed

Method

1. Preheat the oven to 350°F.
2. Place the tapioca starch in the 20-quart mixer with a paddle.
3. Combine the milk, butter, and salt in a saucepan and bring it to a boil.
4. Pour the scalding hot mixture over the tapioca starch. Mix well.
5. Mix in the eggs, one at a time. Knead until the dough is smooth, adding more milk if needed.
6. Once the dough is well kneaded, loosely mix the cheese into the dough.
7. Rub your hands with oil and form the dough into small balls.
8. Arrange the balls on a greased baking sheet lined with parchment paper, spaced about 1 inch apart.
9. Bake the rolls at 350°F until crisp and golden in color, 12 to 14 minutes.
10. When the rolls are done, let them rest for 5 minutes.

CHICHA MORADA

Yield: 2 quarts

Ingredients	Amounts
Water	3 qt.
Maize morado (dried purple corn)	1 lb.
Pineapple, with rind, rough cut	½ ea.
Granny Smith (mountain) apples, quartered	1 ea.
Pilloncillo cone, 8 oz.	½ ea.
Mexican cinnamon sticks, 4-inch pieces	1 ea.
Cherries, with their liquid	¼ cup
Allspice berries	4 ea.
Cloves	2 ea.

Method

1. Break up the purple corn. Combine all the chicha ingredients in a 6-quart stockpot and bring to a boil. Once boiling, cover and simmer for 2 hours. The chicha is ready once the kernels on the maize morado begin to split.
2. Cool the entire mixture with the fruit still in. Leave the contents to macerate in the pot overnight.
3. Before serving, strain the chicha through a chinoise. Prior to serving, transfer the chicha to a pitcher. Serve in glasses with ice cubes.
4. The chicha will last for up to 1 week refrigerated.

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From: Office of the Registrar
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