



Les Marmitons
NEW JERSEY

Chef Jesse Jones

Menu

1st Course

Apple Curry Dressing with Fresh Diced Apples & Bacon Lardons Over Mixed Greens

2nd Course

Chef Jesse's FAMOUS Shrimp & Grits

3rd Course

Rack of Lamb with a Creole Mustard and Pecan Crust

Served With a Port Lamb Jus Reduction

Roasted Herbed Baby Heirloom Potatoes

Baby Carrots Tossed with Olive Oil and Butter

4th Course

Apple Compote and Golden Raisin Empanadas Tossed with Cinnamon Sugar and Home-Made Maple Ice Cream



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1. Apple Curry Dressing with Fresh Diced Apples & Bacon Lardons Over Mixed Greens

32 Servings

Ingredients:

8 teaspoon olive oil	Salt and pepper. To taste
8 cup thick smoked bacon (diced)	8 tablespoon Ground Curry
8 Granny Smith (peeled and diced) small).	8 teaspoon Dijon mustard
4 cup Shallots (small dice)	4 cup Honey to taste
4 cup. Carrots (small dice)	2-2/3 cup Apple cider vinegar
4 cup. Celery. (small dice)	6 cups grape seed oil
16 garlic cloves. Fine minced	4-6 lb mixed greens
8 teaspoon fresh thyme	

METHOD:

In a sauce pan add oil and bacon, render at low heat, until crispy Remove bacon to a plate with paper towels , hold to the side and coarsely chop.

Remove some of the oil, leaving a few tablespoons , Sauté apples, shallots, carrots and celery, for 3 to 4 minutes, add garlic, curry, thyme, salt and pepper, remove from heat let cool,

In a blender, add vegetable mixture, Dijon mustard, honey and cider vinegar, pulse a few times, then while running add oil slowly. Adjust seasoning. This will probably be a lot more than we need. Proceed with caution.

Toss greens with vinaigrette to lightly coat. Place a small portion of the greens and sprinkle with the bacon bits.

For a variation, keep the apples dice separate and sprinkle on greens with bacon at service. Be sure to put the dice in some acidulated water to prevent browning.



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Chef Jesse's FAMOUS Shrimp & Grits

Serves 32

Chef Jesse's Smothered Shrimp

8 lb shrimp (21/25 / lb)	3 cup shrimp stock
1-1/2 lb unsalted butter	2 Tbsp Worcestershire sauce
1-1/2 cup canola oil	1-1/2 cup freshly squeezed lemon juice
12 cloves fresh minced garlic	3/4 lb US butter (for finishing)
3 cup wondra flour	6 scallion, sliced

Preparation:

In a small bowl combine Chef Jesse's spice blend with the shrimp. Marinate in refrigerator for 4 hours or overnight for more flavor.

In a saute' pan melt the butter and oil over medium heat. Quickly cook the shrimp on both sides. Remove and set aside.

In the same pan, sweat the garlic for 1 minutes. (Do not brown the garlic.) Add flour to make a roux, stirring all the time. Cook for 1 minute or until light brown.

Add shrimp stock, worchestershire sauce, freshly squeezed lemon juice and simmer 1 minutes. Adjust the seasoning.

Add seared shrimp back into the pan and stir to heat the shrimp through.

Serve over Cheese Grits.

Chef Jesse's Essence Mix

2 Tbsp black pepper	2 Tbsp crushed red pepper
2 Tbsp white pepper	2 Tbsp fresh thyme – finely minced
2 Tbsp kosher salt	2 Tbsp fresh rosemary - finely minced
4 Tbsp sweet paprika	2 Tbsp fresh oregano – finely minced
2 Tbsp granulated garlic	
2 Tbsp granulated onion	

Chef Jesse's Cheddar Grits

24 cups water

6 tsp kosher salt

3 tsp white pepper

3/4 lb US butter

6 cup old fashioned or stone ground grits

6 cup heavy cream

6 cup grated Sharp Cheddar cheese

Method:

Bring the water to a boil in a large pot

Ad the salt, pepper and gradually mix in the grits to prevent lumps from forming. Reduce the heat to medium, cover and cook for about 30 minutes, until water is absorbed, stirring frequently. Adjust heat if necessary to prevent scorching the bottom.

Add the cream and cook 5-6 minutes, being careful that it doesn't burn.

Remove from heat, stir in the butter and cheese and adjust seasoning to taste.



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Chef Jesse's Pecan Crusted Rack of Lamb

32 servings

13 lamb racks, cleaned and frenched (your choice of brand, I prefer Australian)	7 Tbsp kosher salt
7 Tbsp Olive oil	21 oz creole mustard
14 cloves minced Garlic	5 cup panko bread
7 Tbsp fresh minced thyme	5 cup toasted pecans
7 Tbsp fresh mined rosemary	
7 Tbsp coarse black pepper	

Preparation:

In a medium bowl, mix oil , garlic, thyme , rosemary, black pepper together, rub all over lamb, marinate overnight.

Next day:

Season lamb with kosher salt , in a hot skillet , sear the lamb on both sides for 4 minutes, and until golden brown , place in a 425 oven for 8 minutes, remove from oven, let rest.

Brush lambs with creole mustard, combine crumbs and pecans in a bowl, dredge lambs to cover , return back to oven just to toast for 5 minutes, served hot. 1/2 half rack per serving.

Roasted Herbed Baby Heirloom Potatoes

Baby Carrots Tossed with Olive Oil and Butter

6 lb Baby heirloom potatoes, red, white and blue!	de provence – at least 2 cups)
dried herbs: rosemary, thyme, oregano, basil, marjoram and fennel seeds - 4	2 lb baby carrots
tablespoons of each (or packaged herbs	EVOO
	US Butter

Cut em up (large dice or just halve them if they are small), toss with chopped herbs, oil and butter, spread out on a few sheet pans and roast in a 425F oven for about 25 minutes, or until nicely browned and tender. Flip once or twice for even browning.



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Apple Campote and Golden Raisin Empanadas Tossed with Cinnamon Sugar and Home-Made Maple Ice Cream

32 servings
Ingredients:

<u>COMPOTE</u> 8 honey crisp or MacIntosh apples , peeled, cored and chopped. 1 cup Golden raisins 4 Tbsp fresh lemon juice 2 cup fresh orange juice 1 cup dark brown sugar a bit of grated nutmeg	salt to taste <u>EMPANADAS</u> 6 cups flour 3 cups shortening 1 Tbsp salt 3 eggs (beaten- to be used later) 1 cup granulated sugar 4 tsp cinnamon
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PROCEDURE

COMPOTE:

In a saucepot on medium-high heat, add the apples, orange juice, lemon juice, brown sugar and nutmeg. Simmer over medium heat until the apples are tender and the juices are thickened to a thin syrup, 10 to 12 minutes. Season with a pinch of salt

EMPANADAS:

Pastry:

In a medium bowl, mix flour and salt; cut in shortening until crumbly. Stir in water until completely moistened. Divide pastry into 6 equal portions. Roll out each portion thinner than you would for pie crust. Cut into circles with a 3-1/2" biscuit or cookie cutter.

Assembly and cooking:

Brush pastry circles with beaten egg. Place a small spoonful of apple mixture in center of each circle. Fold pastry over filling to form a half circle. Press edges together with a fork to seal.

Place empanadas on a lined sheet pan and bake in a 400F oven until golden brown. Remove from oven and sprinkle with sugar/cinnamon mixture.

Maple Ice Cream

Makes 1 gallon

2 qt heavy cream

1-1/2 qt whole milk

32 egg yolks

3 cups maple syrup

8 gm salt

Prepare an ice water bath by filling a large bowl halfway with ice and water. Heat the maple syrup in a small saucepan over medium heat, simmering until it's reduced by a quarter, about 5 minutes. Set aside.

Heat the cream and milk in a medium saucepan over medium heat until just simmering, about 5 minutes. Meanwhile, whisk the yolks in a medium heatproof bowl until light in color and thickened slightly, about 2 minutes.

Once the milk mixture is simmering, remove from heat and pour about 2 cups into the yolks, whisking constantly.

Return the yolk mixture to the saucepan with the remaining milk mixture and place over medium-low heat. Cook, stirring constantly, until the custard is thick and coats the back of a spoon, about 5 minutes. (When you run your finger through the custard, a line should hold and not run back into itself.)

Remove the custard from heat and stir in the maple syrup reduction and salt. Pour the custard through a fine-mesh strainer into a large heatproof bowl and place over the ice bath until chilled, about 40 minutes. Cover and refrigerate overnight.

Once the ice cream base is chilled, freeze it in an ice cream maker according to the manufacturer's instructions.