



**Les Marmitons**  
**NEW JERSEY**

### **Pan fried Green tomatoes**

Serves 6

<b>1 tsp Paprika,</b>	<b>¼ cup butter milk</b>
<b>½ tsp granulated garlic,</b>	<b>¼ cup milk</b>
<b>½ tsp granulated onion,</b>	<b>1 egg, beaten</b>
<b>½ tsp black pepper,</b>	<b>¼ cup cornmeal</b>
<b>½ tsp cayenne pepper</b>	<b>¼ cup all-purpose flour</b>
<b>1 tsp kosher or to taste,</b>	<b>1 tsp salt</b>
<b>½ tsp fresh thyme</b>	<b>3 green tomatoes, sliced</b>

Combine first 7 ingredients to make Chef Jesse's Spice Blend..Set aside.

In a bowl combine buttermilk, milk and egg, mix well, in a separate bowl stir together cornmeal, flour, salt, 2 tsp of Chef Jesse's spice. Season tomatoes with the Spice blend, then dip the tomatoes in milk and egg mixtures, and then dredge in the cornmeal and flour mixture, fry 1 minute on both sides or until golden brown.



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### **Creole Remoulade sauce**

Makes 1 ½ cups

<b>2 eggs yolks</b>	<b>2 tablespoons Catsup</b>
<b>¼ cup vegetable oil</b>	<b>2 tablespoon Worcestershire sauce</b>
<b>½ cup finely chopped green onions</b>	<b>1 tablespoon white vinegar</b>
<b>¼ cup finely fresh parsley</b>	<b>1 tablespoon minced garlic</b>
<b>¼ cup finely grated fresh Horseradish</b>	<b>1 tablespoon Tabasco</b>
<b>2 tablespoons Creole mustard</b>	<b>1 teaspoon salt</b>

In a blender or food processor, beat the egg yolks 2 minutes, with the machine running, add the oil in a thin stream, one at a time, blend in the remaining ingredients until well mixed, chill



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## **Chef Jesse's Head on Shrimp, Crab and Corn Chowder**

### **STEP ONE**

Makes 3 ½ Quarts

#### ***To Make Marinade for Shrimp:***

<b>1 teaspoon kosher salt</b>	<b>½ tsp Granulated garlic</b>
<b>¾ teaspoon Sweet Paprika</b>	<b>½ tsp granulated onion</b>
<b>¼ tsp white pepper</b>	<b>¼ tsp fresh thyme</b>
<b>¼ tsp Black pepper</b>	<b>¼ tsp fresh tarragon</b>
<b>Pinch of cayenne</b>	

Combine together. Marinate head on shrimp, when soup in finish, in a small sautéed pan ,add vegetable oil, sear on both sides, 1 or 2 minutes

### **STEP TWO**

#### **Crispy brunoise potaoes**

**To make potatoes:**

**Small diced Yukon gold, sautéed with vegetable oil, salt, white pepper until crispy, garnish for soup.**

## STEP THREE

### Crab and Corn Stock

Makes 1 quart

<b>¼ Cup Canola oil</b>	<b>2 quarts water</b>
<b>1 ½ # crab shells</b>	<b>¼ cup dry white wine</b>
<b>1 rib celery, coarsely, chopped</b>	<b>2 sprig thyme</b>
<b>1 small Carrot, coarsely, chopped</b>	<b>4 corn core</b>
<b>1 small onion, coarsely, chopped</b>	<b>2 tsp old bay seasoning</b>
<b>2 cloves garlic, coarsely, chopped</b>	

Heat the oil in a heavy duty pot over medium heat, add the crab shells and sauté for 3 to 4 minutes, add the celery, carrots, onions and garlic, sauté for 3 minutes, add water, wine, thyme, cob cores, old bay seasoning,. Bring the stock to a boil, then simmer, 1 hour, strain .

## STEP FOUR AND FINAL ASSEMBLY

<b>3 tablespoon butter</b>	<b>1 cup all- purpose flour</b>
<b>2 slices Country Slab bacon</b>	<b>1 Bouquet garni (bay leaf, parsley stem, fresh thyme, and black peppercorn)</b>
<b>2 ribs of celery, finely diced</b>	<b>3 Quarts crab and Corn stock (see recipe)</b>
<b>2 medium onions, diced</b>	<b>2 ¼ cup heavy cream (cook heavy cream with crab and left-over crab and corn pulp)</b>
<b>1 small green pepper, finely diced</b>	<b>2 # lump crab meat</b>
<b>1 small red pepper, finely Diced</b>	<b>3 cups Corn. Note: Cook corn for 30 minutes, cut kernels off the cob, save cobs for stock</b>
<b>1 clove garlic, minced</b>	<b>Salt and pepper to taste</b>
<b>½ tsp, crushed red pepper</b>	

In a large rondo or dutch oven, melt the butter, add bacon and cook 1 to 2 minutes, add onions, Celery, green peppers, red peppers and cook until tender and transparent about 5 to 7 minutes, add garlic and crushed red pepper, add flour and cook 2 minute, drop in the bouquet garni and add stock very slowly. Little at a time, bring to a simmer and cook about 20 minutes, until thick, add cream. Remove the bouquet garni, reduce the heat, add crab, corn and cook 3 minutes, garnish with head on shrimp and crispy potatoes. Note: ( may have to add a roux, if need to be thickened more.



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### **Chef Jesse's Creole Compound Butter:**

<b>Makes 2 cups</b>	<b>1 Orange Bell Pepper</b>
<b>2 Roma Tomatoes</b>	<b>1 Head Garlic</b>
<b>1 Fresh Jalapeño Pepper</b>	<b>2 Shallots</b>
<b>1 Red Bell Pepper</b>	<b>1 Tablespoon Grapeseed Oil</b>
<b>1 Yellow Bell Pepper</b>	<b>1 pound Unsalted Butter</b>

Slice off the bottom of the garlic and place in foil with the unpeeled Shallots. Drizzle with oil. Cook at 300 degrees for 1 hour

On a sheet pan, roast tomatoes, jalapeno, and red, orange, yellow peppers, for 40 minutes. Let cool, then puree fine

In mixer whip butter until soft, add roasted, garlic, tomatoes, jalapeño peppers, red peppers, shallots, and mix until smooth.

### **Sauteed Creole Spinach**

3 pounds spinach

Chef Jesse's Creole Compound Butter

Salt to taste

In a sauté pan, heat the infused oil from the garlic and shallots over medium heat, sauté spinach very quickly, add Chef Jesse Compound butter, and check salt. Keep warm



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**Sweet potatoes mash with Candied pecans**

**Makes 8 serving**

<b>2 pounds sweet potatoes</b>	<b>1 tsp Heavy cream (may have to add more )</b>
<b>1 ½ sticks butter, melted</b>	<b>1 tsp Vanilla</b>
<b>½ tsp salt</b>	<b>1 tsp pumpkin Spice (See recipe that follows)</b>
<b>¼ cup sugar</b>	
<b>1 cup maple syrup</b>	

Preheat the oven to 350, bake the sweet potatoes until tender, 45 minutes, let cool for few minutes, slice and remove potatoes from skin in a large bowl, then run the potatoes thru a ricer or food mill, add salt, melted butter and sugar, add maple syrup , then add sugar mixture to potatoes, add heavy cream, and pumpkin spice, mix well. Adjust seasoning to taste. Keep warm for service.



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### **Chef Jesse's special pumpkin spice blend**

**1 tsp Cinnamon**

**1 tsp allspice**

**1 tsp mace**

**1 tsp ginger**

**Combine all ingredients.**

### **Candied Pecans**

**2 cups sugar**

**½ cup water**

**1 tablespoon Grand Marnier**

**1 ½ tablespoon butter**

**2 cups pecans**

In a saucepan, bring the sugar, water and grand Marnier to a boil. Cook the mixture to soft-ball (240f) on candy thermometer. Remove the pan from the heat, add the butter, and cook until the mixture is ready to set, add pecan quickly, mixture will be crystallizes. Turn the candy onto a greased, cool surface to cool. When cool, ground in small chunks, topping for sweet potatoes



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### **Apple Cider Brined Pork tenderloin with Apple Jack BBQ Sauce**

<b>4 to 6 tenderloins, cleaned and trimmed</b>	<b>2 tablespoons kosher salt</b>
<b>Brining Method: ( yields 2 cups)</b>	<b>1 clove garlic-crushed</b>
<b>1 cup apple cider</b>	<b>1 tsp mustard seeds</b>
<b>1/2 cup cider vinegar</b>	<b>1 tsp whole peppercorns</b>
<b>1/2 cup brown sugar</b>	<b>5 sprigs fresh thyme</b>
	<b>1 tsp fresh ginger-chopped</b>

Combine all ingredients in a small saucepan, bring to a simmer and cook over low heat for 5 minutes or until the salt and sugar dissolve. Cool. Down with a couple, ice cubes to chili down fast

Put pork tender loins into Brine and marinate overnight

Preheat the oven to 350

Remove the Pork from the brine, wash off, and pat dry, add a little salt and pepper, In a medium sauté pan, add vegetable oil, and sear on both sides ,about 2 minutes. Finish in the oven 8 to 12 minutes, glazed with Chef Jesse's Finest Applejack brandy BBQ Sauce





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### Chef Jesse's Finest Apple Jack BBQ Sauce

makes 1 quart

<b>1 tbsp Canola oil</b>	<b>½ cup apple juice</b>
<b>1 onion, Minced</b>	<b>½ honey</b>
<b>1 medium garlic, minced</b>	<b>1 cup water</b>
<b>1 cup Applejack Brandy</b>	<b>2 tbsp cider vinegar</b>
<b>1 cup ketchup</b>	<b>¼ cup Creole mustard</b>
<b>1 cup chili sauce</b>	<b>1 tbsp Worcestershire sauce</b>
<b>2 tsp hot sauce</b>	<b>Pinch salt and pepper ( to taste)</b>

In heavy saucepan, add oil over medium heat, cook onion and garlic until softened, 3 to 5 minutes, stir in ketchup, chili sauce, hot sauce, apple cider, water, cider vinegar, creole mustard, Worcestershire, , salt and pepper, bring to a boil, reduce heat, simmer uncovered for 20 minutes, adjust the taste.



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## **Chef Jesse's Praline Crust down-home Buttermilk Cake**

Serves 12 to 16

### **To make the Praline:**

<b>¼ cup butter</b>	<b>1 cup of heavy cream</b>
<b>3 cups brown sugar</b>	<b>¼ tsp salt</b>
<b>2 tablespoon corn syrup,</b>	<b>1 tsp pure vanilla</b>

In a sauce pot, melt butter, add all ingredients cook for 1 minute, and keep warm to add at the bottom of mold.

### **To make down home Cake:**

<b>3 cups cake flour</b>	<b>5 large eggs</b>
<b>1 tbsp baking powder</b>	<b>2 tsp Vanilla extract</b>
<b>¼ tsp salt</b>	<b>1 ¼ cup (10oz) Buttermilk</b>
<b>1 cup (Unsalted butter 8oz)</b>	<b>¼ cup vegetable oil</b>
<b>2 cups granulated sugar</b>	

In a bowl sift cake flour, baking powder, salt together, set aside

In a electric mixer cream butter and sugar together until smooth, add eggs, one at a time, beating well after each addition, add the dry ingredients to the mixture, alternating with buttermilk and ending with the flour mixture, stir in vanilla, oil. Add praline mix to bottom of heavily buttered and floured mold. Pour the cake mix. Bake 20 to 25 minutes, Let cool for 10 minutes turn out on wire rack.

**Serve with Rum Raisin Ice Cream and a squirt of Caramel Sauce.**