



Les Marmitons
NEW JERSEY

Course 1 – Southern Waldorf salad

Ingredients: 18 small servings

20 Belgian endives – reserve outer leaves (need 60 in total). Quarter the rest lengthwise and chop	1 Cup spiced pecans (add more if you want)
8 apples – medium dice	3 T chopped fresh parsley
16 oz goat cheese – crumbled	1 lemon

- 1) Put outer leaves in a bowl of water acidulate with the juice of the lemon
- 2) Mix apples, endive and parsley and toss with dressing to taste.
- 3) Gently toss in goat cheese and pecans
- 4) Drain and dry leaves. Fill each leaf with salad mixture and form a 3 leaf pattern on the plate. Drizzle some excess dressing and sprinkle extra nuts on the plate

Spiced Pecans

51 tsp Kosher Salt	1 pound pecan halves
½ tsp cumin	4 T unsalted butter
½ tsp cayenne	¼ Cup light brown Sugar
½ tsp cinnamon	2 T dark brown sugar
½ tsp dried orange rinds (optional)	2 T water.

- 1) Line a baking sheet with parchment,
- 2) Mix salt spices together in a bowl
- 3) Put nuts in a dry pan and toast over medium heat 4-5 minutes till they start to brown. Toss in the butter till it melts. Toss in the spices and combine.
- 4) Add the sugar and the water and stir until mixture is thick and nuts are well coated (2-3 minutes).
- 5) Spread the nuts on the prepared baking sheet and allow to cool completely before use.

Cider Dressing

1 T Dijon Mustard	½ tsp freshly ground black pepper
¼ Cup Minced shallots	1 Cup Apple Cider
1 T fresh Thyme minced	½ Cup Apple Cider Vinegar
½ tsp salt	½ Cup Extra virgin olive oil
Pinch of hot sauce	1 Cup Grapeseed oil.

- 1) Reduce the apple cider to ¼ cup.
- 2) In blender add all ingredients except the oil.
- 3) Blender running drizzle in the oils until smooth. Add salt as needed.



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Course 2 – Southern Fritto Misto with Cucumber Chow Chow

Makes 16 small servings

60 oysters – shucked	3 T granulated garlic
60 medium shrimp shelled	3 T granulated onion
40 oz catfish filets cut into strips	6 tsp – minced fresh thyme
8 lemons – cut in wedges	6 tsp – minced fresh tarragon
Seasoning blend (Mix together):	Seasoned Cornmeal (mix together):
6 T Paprika	4 Cups Cornmeal (Indian Head preferred)
4 T Kosher salt	2 Cups Corn Flour
3 tsp Cayenne pepper	2 Cups All purpose Flour
3 tsp – black pepper	8 T spice mix (see above)
3 tsp – white pepper	

Preparation:

Wet Mixture (mix together and divide into 3 separate bowls)

9 Cups Buttermilk

6 Tsp Franks red hot

6 T seasoning blend

- 1) Put shrimp, catfish and oysters into the 3 separate wet mixture bowls and marinate until ready to fry (overnight is best).
- 2) Drain seafood and shake off excess mixture
- 3) Dredge seafood in cornmeal mixture and shake off
- 4) Fry in canola oil at 365 degrees until crispy – 4-8 minutes (depending on size) – drain on paper towel. Season to taste.
- 5) Serve 3 shrimp, 3 oysters and a few strips of catfish with a lemon wedge and side of Cucumber Chow Chow.

Cucumber Chow Chow

9 seedless English cucumbers, brunoise cut	1 T mustard seeds
6 red onions, small dice	1T Black peppercorns
1 1/2 Cups Water	1 T peeled and chopped ginger
1 1/2 Cups Rice wine vinegar	12 Sprigs of Thyme
3/4 Cups Sugar	1 T turmeric
3 T Kosher salt	3 garlic cloves, smashed
9 cloves	

- 1) Put cucumbers and onions together in a bowl
- 2) In a non-reactive saucepan – add water, vinegar, sugar and salt and heat through – add rest of ingredients. Steep 5 minutes and drain through cheesecloth. Chill completely then add to cucumber mixture – best left overnight.



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Course 3 – Oxtails and “Dirty” Risotto

Ingredients:
24 servings

15 pounds ox tails – fat removed and washed.	6 T Canola Oil
Spice blend (mix)	12 Medium Carrots – peeled and cut to a medium dice
1 T kosher salt	3 medium onions - medium dice
1 ½ tsp black pepper	1 ½ Cups Tomato Paste
1 ½ tsp white pepper	12 Cups Beef Broth
1 T granulated garlic	6 Cups Red Wine
1 T granulated Onion	18-24 Sprigs fresh Thyme
1 T Sweet Paprika	4 Bay leaves
1 ½ Cups Canola Oil	

Method:

- 1) In a bowl marinate the oxtails overnight or as long as possible
- 2) In large pan heat canola oil and seer oxtails on all sides a few at a time, remove from pan
- 3) Add onions and carrots to pan and sauté for 2 minutes. Add tomato paste and stir 2 minutes more. Add in the wine and beef stock and bring to a boils, scraping the pan bottom. Add Oxtails and herbs, cover pan and put in a 325 degree oven . Cook for 2-3 hours till tender.
- 4) Remove oxtails and skim fat off of sauce. Reduce sauce by one third. Add back oxtails to warm through and serve with the rice.

Dirty Risotto

6 Cups Arborio rice	3 red peppers small dice
4 Qt Chicken stock	3 green peppers small dice
2 Cups White Wine	6 celery ribs – small dice
3 medium onions – fine chop	6 garlic cloves minced
12 T unsalted butter (note only use 4 T in step 1)	2 T fresh thyme
4 T olive oil	4 Jalapeno peppers minced
1 pound smokey bacon – cut into lardons	1 Cup grated parmesan
	4 T chopped Italian Parsley
	Kosher salt to taste

Method:

- 1) Heat chicken stock in a pot and set aside
- 2) Render fat from the bacon and reserve the bacon (do not want crispy bacon)
- 3) Using reserved bacon fat (add oil as needed) sauté the peppers, celery and garlic till cooked through and reserve.
- 4) Melt 4 T butter and the oil butter in a pan, sweat onions for 2 minutes over medium heat, then add rice for 2 minutes more stirring to coat (do not color). Add wine and stir till evaporated. Add chicken stock ladle or two at a time and stir until liquid is nearly absorbed – keep doing that till rice begins to release starches. If you run out of stock use a ladle or two of hot water.
- 5) When rice has reached a firm/tender stage, add remaining butter and stir, then add the reserved bacon and vegetable and fresh thyme, parsley and parmesan. Serve in a ring mold with oxtails around.



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Course 4 – Buttermilk Cake with Salted Butter Caramel Ice Cream and Autumn Fruit Compote

Ingredients:

9 Cups Cake Flour

3 T baking powder

$\frac{3}{4}$ tsp salt

24 Oz unsalted butter

6 Cups Sugar

15 Large Eggs

3 T pure Vanilla extract

3 $\frac{3}{4}$ Cups Buttermilk

$\frac{3}{4}$ Cup Vegetable Oil

- 1) In a bowl sift flour, baking powder and salt = set aside.
- 2) In an electric mixer (May need two batches) cream together the butter and sugar till smooth. Add eggs one at a time.
- 3) Add the dry ingredients and the buttermilk – Do it gradually adding some dry ingredients and some buttermilk.
- 4) Add the Vanilla and the oil.
- 5) Grease and flour a pan (discuss with chef if we want to do individual ones or a sheet pan) and bake for 20-25 minutes (Check temperature with Chef), till toothpick comes out clean.
- 6) Serve with scoop of ice cream and compote.

Salted Butter Caramel Ice cream

Makes 24 cones

Ingredients:

4 Cups Whole Milk (this will be split in the recipe)	1 tsp fleur de sel
3 Cups Sugar	2 Cups Heavy Cream
8 T salted butter	10 Egg Yolks
	1 ½ tsp vanilla extract

Method:

- 1) In a heavy bottom sauce pan heat sugar until well caramelized almost burnt.
- 2) Remove from heat and immediately add salt and butter, then whisk in the cream – don't be alarmed if it seizes, just return to low heat and stir till melted.
- 3) Add half of the milk.
- 4) Whisk egg yolks in a bowl and gradually pour into caramel mixture, stirring. Cook till coats a back of a spoon approximately 160-170 degrees. Pour through a strainer into a bowl with the rest of the milk and put in an ice bath. Thoroughly chill – ideally overnight.
- 5) Churn ice cream and then harden it off in a freezer.

Autumn Fruit Compote

6 Cups White Grape Juice	6 T raisins
1 Cup Dry White Wine	Zest from 1 orange
5 Apples cored, peeled and ½ inch cubes	Zest from 1 lemon
5 pears cored peeled and ½ inch dice	3 T honey
12 dried figs – quartered	6 Cloves
12 dried apricots quartered	2 cinnamon sticks
12 pitted prunes quartered	½ tsp ground nutmeg

Preparation:

- 1) Bring grape juice to a boil and reduce to ¼ of volume.
- 2) Add remaining ingredients and bring to boil, then reduce heat to medium low till fruit is tender and liquid is syrup. Transfer to a chilled bowl and cool to room temperature.