



# Les Marmitons

## NEW JERSEY

*November 2024 Even*

*Chef James Graham*

*First Course: Cranberry, Kale & Pecan Salad with an Apple Cider Vinaigrette*

*Wine Pairing: L'Ecole No 41 Chenin Blanc Yakima Valley 2022*

*Second Course: Salmon Crab Cakes with a Black Bean Corn Relish & a Chipotle Aioli*

*Wine Pairing: Louis Jadot Macon Villages Chardonnay 2023*

*Third Course: Braised Lamb Shank with Sage Polenta and Root Vegetables*

*Wine Pairing: Ruta 22 Malbec 2021*

*Fourth Course: Chocolate Banana Bread Pudding*

*Wine Pairing: Warre's Heritage Ruby Port*



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## 1st Course: Cranberry, Kale & Pecan Salad with an Apple Cider Vinaigrette

**Serves 35**

<b>24 oz Dried Cranberry</b>	<b>4 ea Red bell Pepper (Diced)</b>
<b>32 oz Pecans</b>	<b>4 ea shallots (Diced)</b>
<b>4 Tbsp Sugar</b>	<b>16 cloves Roasted Garlic (Mixed in Vinegar)</b>
<b>8 oz US butter melted</b>	<b>4 tsp Marjoram</b>
<b>4 lb Kale, baby</b>	<b>Salt and Pepper (to taste)</b>
<b>24 oz Apple Cider</b>	<b>16 oz Olive Oil</b>
<b>8 Tbsp Rice wine Vinegar</b>	

### Instructions

#### **To make candied pecans:**

Combine melted butter, sugar and toss the pecans in this mixture. Spread out the mixture evenly on a sheet pan, and place in a 350-degree pre-heated oven for 20 minutes or until caramelized. Then take it out and set it aside to cool.

#### **Vinaigrette:**

Put diced shallots, roasted garlic, Marjoram and diced red bell peppers in a mixing bowl. With a whip, add apple cider and rice wine vinegar. Then add olive oil, whisk vigorously, and add salt and pepper to taste.

Refrigerate for 30 minutes.

**To assemble the salad,** add fresh Kale, the mixture for dried pecans and cranberries. Toss with vinaigrette and serve.



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## **2nd Course: Salmon Crab Cakes with a Black Bean Corn Relish & a Chipotle Aioli**

**Serves 35**

<b>12 lb Salmon (Fresh Diced)</b> <b>4 lb Lump Crabmeat</b> <b>8 oz Onion (Diced)</b> <b>8 oz Red bell Pepper (Diced)</b> <b>16 Eggs</b> <b>4 cups Flour</b> <b>4 cups Panko</b> <b>Old Bay Seasoning</b>	<b><u>Black Bean Relish</u></b> <b>4 – 14oz can Black beans</b> <b>8 ears Corn</b> <b>4 oz Cilantro</b> <b>4 tsp Sesame oil</b> <b>8 Tbsp Rice wine vinegar</b> <b>Salt and Pepper (To taste)</b>  <b><u>Chipotle Aioli</u></b> <b>4 cups Mayo</b> <b>8 Chipotle peppers</b>
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### **Instructions**

In a mixing bowl, add diced fresh salmon, lump crab meat, diced onions, diced red bell peppers, eggs, flour and panko, Old Bay seasoning. Incorporate very well together, add salt and pepper. Form mixture into small patties, sear in a heated skillet for 2 minutes on each side, finish in a 350-degree pre-heated oven, cook for 20 minutes or until internal temperature 135 degrees.

### **Black Bean & Corn Relish recipe:**

Mix corn, black bean, cilantro, sesame oil, rice wine vinegar, & salt and pepper to taste.

### **Chipotle Aioli recipe:**

Mix mayonnaise in a bowl with chipotle peppers with a Burre mixer.

Combine. Place in a squirt bottle.

**Serve** Salmon crab cakes on top of the black bean and corn relish and topped with Chipotle Aioli.



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## 3rd Course: Braised Lamb Shank with Sage Polenta and Root Vegetables

**Serves 35**

<b>35 Lamb Shank</b>	<b>4 cups Heavy Cream</b>
<b>3 cups Garlic (Chopped)</b>	<b>4 cups Half and Half</b>
<b>3 stalks Rosemary</b>	<b>4 cups water</b>
<b>3 cups Tomato paste</b>	<b>8 Tbsp Sage</b>
<b>6 Carrot</b>	<b>2 lbs Butter</b>
<b>3 stalk Celery</b>	<b>Salt and Pepper TT</b>
<b>9 Onion</b>	<b><u>Roasted Veg 16 Carrots</u></b>
<b>6 cups Red wine</b>	<b>16 Celery stalks</b>
<b>9 gal Chicken Stock or Water</b>	<b>8 Onions</b>
<b>8 cups Polenta</b>	<b>1 cup Olive oil Salt and Pepper TT</b>

### Instructions

**New Zealand Lamb shanks**: Marinate shanks with olive oil, rosemary. Sear on a grill, and place in a hotel pan. Add tomato paste, carrots, celery, onions, red wine, chicken stock or water, wrap tightly, and cook in a 350 degree oven for 2 hours.

**Polenta**: In a large pot, add heavy cream, half & half, water, sage, butter and bring to a simmer. With a whip, begin to add and stir polenta until creamy. Add salt & pepper to taste.

**Roasted Root Vegetables**: Mix carrots, celery, onions, olive oil, salt and pepper, and place in a sheet pan, and place in a preheated oven of 350 degrees, and cook for 30 minutes or until tender.

When the lamb is cooked, take the stock and reduce by half. Then add chilled butter to the stock and whip until incorporated.

**Serve**: Plate polenta first on a plate, place Lamb Shank on top of polenta, sprinkle the root vegetables over dish, and top with Lamb Stock.



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## 4th Course: Chocolate Banana Bread Pudding

**Serves 35**

<b>5 loaves Brioche bread</b>	<b>12 cups whole Milk</b>
<b>6 ripe Bananas</b>	<b>18 Eggs</b>
<b>3 cups Chocolate Chunks</b>	<b>9 Tbsp Cinnamon</b>
<b>12 Tbsp Sugar</b>	<b>6 Tbsp Vanilla Extract</b>

### Instructions

**Brioche Bread:** Cube brioche bread in a sheet pan. Put it in a 350F oven for a few minutes to dry out the bread. Put the dried bread in a large bowl.

Incorporate eggs, milk, sugar, cinnamon, vanilla extract, and pour over Brioche bread and let soak for 30 minutes.

Incorporate the bananas and chocolate into the brioche bread mix. Then place parchment paper in a sheet pan with 2" extender, and add the mix, wrap with plastic wrap and cover with aluminium foil. Bake in a pre-heated 350F oven for 45 minutes. Once the brioche bread pudding has risen, take the cover off and place back in the oven for 15 minutes or until golden brown. Let rest for 30 minutes.

Cut and serve with crème an glaze or vanilla ice cream