



Les Marmitons
NEW JERSEY

June 2023 Event

Member Chef Efrain Raices

1st Course: Classic Jumbo Shrimp Cocktail with Home(Club)-made Cocktail Sauce

2nd Course: Iceberg Wedge Salad with Roquefort Cheese Dressing

3rd Course: Charcoal Grilled Prime New York Strip with Duchess Potatoes & Creamed Spinach

Dessert: New York Mini-Cheesecake



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First Course: Classic Jumbo Shrimp Cocktail with Home(Club)-made Cocktail Sauce

Serves 24

For the Shrimp: 8 pounds (3.6kg) large or jumbo shrimp, shells removed (except for tail portion) and reserved, deveined if desired (see note) 8 tablespoons plus 1 teaspoon (28g) kosher salt, divided 2 teaspoons baking soda 2 gallons (7.6L) water 8 cups (1.92l) dry white wine 8 ribs celery, diced	4 medium yellow onion, diced 4 fennel bulb, diced (optional) 12 medium cloves garlic, smashed 4 (2-inch) knobs fresh ginger, peeled and thinly sliced 8 sprigs fresh tarragon (optional) 8 sprigs flat-leaf parsley Fresh juice of 4 lemon
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For the Shrimp: In a large bowl, toss shrimp with 4 teaspoons kosher salt and the baking soda until evenly coated. Transfer to the refrigerator until thoroughly chilled, about 30 minutes.

Meanwhile, in a medium pot, combine 2 gallons water with white wine, celery, onion, fennel, garlic, ginger, tarragon, parsley, lemon juice, and remaining 2 tablespoons salt. Add reserved shrimp shells. Bring to a simmer over medium heat, then lower heat and gently simmer for 20 minutes. Strain out and discard solids and return broth into two pots with equal amounts.

Fill a large bowl with ice water. When shrimp are chilled, add to pots (cook in batches of approximately 1 pound) with broth. Set over medium-high heat and cook, stirring occasionally, until temperature reaches 170°F on an instant-read thermometer and shrimp are just cooked through; adjust heat to make sure temperature does not go over 170°F.

Using a slotted spoon, transfer shrimp to zipper-lock bags, making sure not to crowd too many shrimp into each bag. Seal bags, removing as much air as possible, and submerge in ice water, moving shrimp around in each bag, until cooled. Transfer zipper-lock bags to refrigerator until shrimp are thoroughly chilled, at least 30 minutes.

Note: Devein the shrimp if you prefer by slicing along their backs and removing the vein

For the cocktail sauce: 2 cups (480ml) ketchup 8 tablespoons (120g) store-bought or homemade preserved horseradish, plus more to taste 4 tablespoons (60ml) fresh juice from 1 lemon	2 teaspoons ground coriander seed (optional) 1 teaspoon granulated garlic (optional) kosher salt and freshly ground black pepper
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For the Cocktail Sauce: In a medium bowl, whisk together ketchup, horseradish, lemon juice, and ground coriander and garlic if using. Season cocktail sauce with salt and pepper.

Spoon cocktail sauce into a small bowl and serve with the chilled shrimp alongside.



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Second Course: Iceberg Wedge Salad with Roquefort Cheese Dressing

Serves: 24

4 heads Iceberg lettuce, washed, sliced into 6 pieces , cored.	2 teaspoons worcestershire sauce
6 cups mayonnaise	or
1 1/3 cups buttermilk	1/2 teaspoon vegetarian worcestershire sauce
1 cup sour cream	1 teaspoon Tabasco sauce
8 tablespoons fresh lemon juice	1 1/4 pounds roquefort cheese, crumbled coarsely (about 4 cups)

Directions:

In a bowl, whisk together all ingredients except Roquefort until smooth and then stir in Roquefort and salt and pepper to taste.

Refrigerate.

Serve a wedge of lettuce with 1/4 cup of dressing.



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3rd Course: Charcoal Grilled Prime New York Strip with Duchess Potatoes & Creamed Spinach

Serves 24

24 Prime grade New York Strip Steaks, at least 1.5" thick Coarse Sea Salt as needed Chopped Parsley for garnish	BUTTER: 1 lb Butter melted
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Directions:

Begin by generously seasoning your steak with coarse sea salt and placing in the fridge to dry brine overnight. If you do not have that much time, season and place in the fridge for up to 40 minutes.

Next, in a bowl mix together all the ingredients for the butter and set aside until ready to use.

Grill the steaks over charcoal until done using the times below.

Once done, pull out , brush with melted butter and let rest for 5 minutes. Garnish with chopped parsley and enjoy!

TEMPERATURE TIMES

Rare = 45 seconds to 1.5 minutes

Medium Rare = 1.5-2 minutes

Medium = 2-2.5 minutes

Medium Well = 2.5-3 minutes

Well Done = 3+ minutes

Creamed Spinach

5 pounds Fresh Spinach Leaves or 2 10 oz packages of baby spinach, washed	10 cups milk
15-20 Tbs salted butter	2 1/2 cups grated parmesan cheese (optional)
5 onion, diced	2 1/2 tsp white pepper
10 cloves garlic, minced	2 1/2 tsp nutmeg ground
15-20 Tbs all purpose flour	salt to taste

And here's what you do:

Cook the spinach in batches in a pot of boiling water for just one minute, add to a cold water bath to stop the cooking, and then squeeze out the excess water from the leaves. Chop the spinach (or throw in a food processor) and set aside.

Now's the important part — making the sauce. Melt the butter in a saucepan. Add the garlic and onion, and cook until just soft. Add in the flour, stirring it together to form a paste. Slowly whisk in the milk and cook until slightly thickened. Enjoy this sight, it's the transformation of raw ingredients into the most wonderful sauce in the world. Stir in the parmesan, add in the spinach, white pepper and salt.

Serve right away

Duchess Potatoes

Serves 24

8 lb. potatoes (Yukon Golds work best, peeled and cut into chunks)	2 tsp. black pepper
salt	12 egg yolks
1 cup heavy cream	
1 Cup unsalted butter (divided)	
1 tsp. nutmeg	

Boil the potatoes:

Place potatoes in a medium to large pot and cover with a couple inches of cold water. Add a couple teaspoons of salt to the water. Bring to a simmer and cook until the potatoes are fork tender, about 20 to 25 minutes.

Melt the butter, then preheat oven:

While the potatoes are boiling, melt 8 tablespoons of butter and set aside. You will use this butter to coat the potatoes right before they go in the oven.

Preheat the oven to 425°.

Drain the potatoes and let them release steam:

When the potatoes are cooked, drain in a colander. Put the potatoes back in the pot and set over low heat. Allow them to release steam for a minute or so.

Mash and season the potatoes:

Add 8 tablespoons of butter and mash the potatoes until the butter has been incorporated. Add the nutmeg, black pepper, and heavy cream and continue mashing the potatoes.

Once everything is incorporated, add salt to taste. Then, add the egg yolks.

Continue to mash until the mixture is smooth. Do not over-mash or your potatoes will end up a gluey consistency.

Pipe the potatoes:

Using a piping bag with a large star point, pipe the potatoes onto a cookie sheet. Alternatively, you can just fill a casserole dish with the mashed potatoes, and use a fork to create lots of peaks on the surface.

The swirled edges from the star-point piping bag forms (or the peaks of mashed potatoes in a casserole dish) will brown nicely in the oven. The browned parts taste great, so you want to maximize them.

Whether you make piped portions or a casserole, brush the potatoes with the melted butter.

Bake in the 425°F oven until nicely browned, about 20 minutes. Serve hot, fresh from the oven.



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Fourth Course: Mini Cheesecakes using a Cheesecake pan

Serves 12 (Repeat 2X)

<p>1 cup (124g) graham crackers 3 1/2 tablespoons (50g) Unsalted Butter plus more for greasing pan 1 tablespoon (12.5g) Sugar 2 8oz packets of cream cheese 1/2 cup (100g) Sugar 1/4 cup (61g) Sour cream 1 egg</p>	<p>1 egg yolk large 1 teaspoon (4g) potato starch, corn starch, or all-purpose flour 1/2 teaspoon (2g) vanilla extract 1 teaspoon (4g) lemon or lime juice 1 pinch of salt</p>
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INSTRUCTIONS

1. Preheat the oven to 350°F and use the middle rack for baking.
2. Grease each cavity of the pan with soft butter, applying it with a pastry brush. Or coat each hole with baking spray.
3. Crush 8 rectangles of graham crackers in a food processor until fine crumbs are achieved. Or add graham crackers to a ziplock bag and use a rolling pin to crush.
4. Mix the graham crackers with 50g of butter and 12.5g of sugar. The mixture should resemble wet sand. Spoon evenly into each cavity, and use a muddler, shot glass, or spice jar to press the crust into the pan.
5. Bake crust in the oven for 5 minutes. Remove and let cool while the filling is being prepared.
6. Beat the cream cheese, 100g sugar, 4g potato starch, and pinch of salt in a bowl with an electric mixer on medium until blended. Scrape down the sides of the bowl.
7. Mix in 61g sour cream, 2g vanilla, and 4g lemon or lime juice to the cream cheese and blend until creamy. Scrape down the sides of the bowl.

8. Add the egg and yolk one at a time and blend at low speed until incorporated. Do not over mix. Give the final mixture a couple of stirs, making sure the bottom is mixed well.
9. Fill a piping bag and distribute the cream cheese mixture on top of each cooled crust in the pan. The filling will puff up when baked, so do not fill the cavity to the top.
10. Bake for 15 minutes or until the tops are almost set. Wear oven mitts. Give the pan a few shakes to wobble the cheesecakes. The tops should be wiggly but not wet-looking.
11. Cool out of the oven for an hour, then pop the mini cheesecakes out of the pan. Keep the bottom disk attached to the crust and chill for a few hours or overnight. Before serving, remove bottom disks. They should be easy to remove once the butter in the crust has solidified. Or use a warmed offset spatula and run it between the crust and the disk.