

# Distinctive Kitchens Cooking Show Recipes

4/26/2011

**Church Street Grouper** -Pecan encrusted Grouper filet, seared  
And served over lump blue crab cheesecake with bourbon bacon wilted  
spinach, smoked apple chutney, and candied bacon

**Henry Bain Filet**-Filet Mignon herb encrusted, Seared  
and served over savory mushroom bread pudding with grilled asparagus,  
tobacco onion rings and Henry Bain Demi

**Charleston Flourless Chocolate Cake** with Lambric/Raspberry reduction

2 bags fresh cleaned spinach

## **Vinaigrette:**

1lb apple wood smoked bacon

1 medium Vidalia onion, diced

2 shallots, minced

2 cloves garlic, minced

1 cup Bourbon

4 Tbl Dijon mustard

2 Cups Canola oil

¼ lb brown sugar

½ cup Balsamic Vinegar

Salt and pepper to taste

In a large sauté pan on medium heat, sear bacon until somewhat crispy and bacon fat is rendered. Remove bacon with a slotted spoon and set aside. Add onions, shallots, and garlic and sauté until translucent. Deglaze with bourbon, remove from heat and add brown sugar. Add Dijon and balsamic and slowly whisk in canola oil. Add salt and pepper to taste.

**Candied Bacon :**

1/8 cup honey

½ lb brown sugar

1 cup bourbon

¾ cup pecan pieces

2 granny smith apples, cored and sliced

Add bacon from vinaigrette to sauté pan on medium heat. Add honey, brown sugar, and bourbon. Heat until mix starts to bubble up and thicken. Remove from heat and fold in pecans and green apples.

### **Blue Crabmeat Cheesecake:**

1 small Vidalia onion, diced

1 small green pepper, diced

1 small red pepper diced

1 ½ tsp Blackened Seasoning

½ tsp black pepper

1 tsp lemon juice

1 tsp worst shire sauce

1 tsp hot sauce

1 ¼ lb cream cheese, softened at room temp

3 eggs

½ cup shredded Gouda cheese

1 lb crabmeat, Lump preferred, but claw meat will do

Heat oven to 325 degrees. In a small sauté pan, sear peppers and onions in 2 tablespoons oil or butter until softened. Set aside to cool to room temperature. Place softened cream cheese in a large mixing bowl and add eggs, worst shire, hot sauce, blackened seasoning, lemon juice, and black pepper. Mix

until fully incorporated and smooth. Gently fold in crabmeat, sauté mixture and Gouda cheese. Put mixture in well greased terrines or small casserole dishes and bake for approximately 30 minutes or until the center is firm. If unsure, place a toothpick or skewer in the center and test to see if it comes out clean.

### **Pecan seared Grouper**

4 Fresh Grouper filets

1 Cup Flour

1/4 cup pecan meal

2t Salt

1t Pepper

1T Onion Powder

1 T Garlic Powder

3 Eggs

1 Cup Milk

½ to 1 Cup Canola Oil for frying

Combine dry ingredients in a bowl. Whisk together eggs and milk together in another bowl. Place Grouper filets in the breading, then the “egg wash”, then the breading again. Place oil in a large sauté pan and heat on medium. Gently place the grouper filets in the sauté pan, being careful not to overcrowd. Sear grouper on each side for 2 to 3 minutes until done.

### **Smoked Apple Chutney**

1 White onion, diced

1 small red bell pepper, diced

4 apples, diced (smoked, if not then use the liquid smoke below)

1t Liquid Smoke

8 slices bacon

1 cup apple cider

1/2 cup brown sugar

1/4 cup Cider Vinegar

1 cup slurry (cornstarch and cold water mixture)

Sauté bacon, red bell pepper and onion until bacon is cooked and onion is translucent. Add apple cider, sugar, vinegar and liquid smoke; bring to a low boil. Add slurry until thickened. Take off heat and fold in apples.

### **Mushroom Bread Pudding**

6 Eggs

3 CUPS Heavy Cream

2 CUPS Milk

2T Lemon Juice

1T Salt

½ t Pepper

12 TO 14 CUPS French Bread, Dried and Cubed

½ LB Fontina Cheese Shredded

½ lb Romano Cheese

½ Cup Roasted Garlic

¼ Cup fresh herbs (Basil, Rosemary, Thyme etc.)

1 lb fresh Mushrooms

1 Red onion

¼ cup olive oil

½ cup red wine

Whisk eggs, milk, heavy cream, salt, pepper, and lemon juice until fully incorporated. Place bread cubes in a greased casserole dish and pour mixture on top. Press mixture flat until all the air bubbles are forced out. In a large sauté pan, sear mushrooms, onion and garlic until soft and translucent, add red wine, salt

and pepper (to taste) and sauté on low until the majority of liquid is dissolved. Top the bread mixture with the mushroom sauté, then top with cheeses and fresh herbs. Cover with foil and place in a 350 degree oven for 1 Hour. Cut into squares and serve warm

### **Henry Bain Sauce**

1 (12 oz.) bottle chili sauce

1 (14 oz.) bottle catsup

1 (11 oz.) bottle A-1 sauce

1 (10 oz.) bottle Worcestershire sauce

1 (1pound, 1 ounce) bottle chutney

Tabasco or hot pepper sauce

### **Henry Bain Demi**

1 Cup Reduced Veal Stock (demi glace)

½ Cup Henry Bain Sauce from above

Combine ingredients in a small sauce pan and heat to incorporate

### **Herb Seared Tenderloin**

4 Filet Mignon Steaks or Tenderloin Medallions

½ cup Dijon Mustard

½ up fresh Herbs (Basil and Rosemary)

Salt and Fresh Cracked Pepper

½ Cup Olive oil

Coat tenderloin with Dijon, fresh herbs, salt, and pepper. Heat oil in a large skillet and sear on each side until desired temperature is reached. Finish in a 350 degree oven if a Medium Well or Well Done temperature is desired.

### **Grilled Asparagus**

Pot of boiling water

Container of Ice water

Fresh Asparagus Spears

½ cup olive oil

Salt and pepper to taste

Boil water in a large pot. Cut the ends off of asparagus. Place asparagus in boiling water for less than a minute and immediately place in ice water to cool. Once cooled, remove asparagus, dry with a clean towel, toss in a bowl with oil, salt, and pepper. Place on a hot grill or oven roast at 350 degrees for about 10 minutes.

### **Tobacco Onion Rings**

1 large Red onion

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2 cups flour

1t Cayenne

1T Paprika

1T Blackened Seasoning

1T Cumin

1 T Coriander

1T Chili Powder

Salt and Pepper to taste

3 Cups Canola Oil for frying

Peel and slice onions thinly, separate into rings. Mix flour and seasonings in a medium bowl.

Heat canola oil in deep pan or deep fryer to 350°. Dredge onion rings in seasoned flour, shake off excess. Not much sticks to the rings. Fry until golden brown.

### **Charleston Chocolate Cake**

1 lb Semi-sweet Chocolate Chips

1T Vanilla Extract

2T Dark Rum

¾ cup Strongly brewed coffee

8 Eggs

½ Cup Sugar

¾ cup Heavy Cream

Combine Chocolate, extract, rum, and coffee in a mixing bowl set atop of a double broiler and mix until all chocolate is melted and smooth. Remove from heat and set aside. Combine eggs and sugar in a mixing bowl and whisk until eggs are whitened and all sugar is dissolved and set aside. In a mixing bowl, whip heavy cream until the consistency of “whipped cream”. Slowly add the chocolate mixture to the egg mixture until fully incorporated. Lightly fold whipped cream into the mixture. Grease small terrines and fill with the mixture. Place terrines in a roasting pan, fill pan ½ way with water, cover with foil, and place in a 300 degree oven for 1 hour. Carefully remove, allow to fully cool in a refrigerator, remove from terrine dishes, and serve with fresh whipped cream and raspberry reduction below

### **Lambric Raspberry Reduction**

½ Pint Fresh Raspberries

1 cup Lambric Raspberry Beer

1 cup sugar

1/8 teaspoon pepper

¼ teaspoon salt

Combine all ingredients in a small saucepan, simmer on medium heat and reduce until  $\frac{1}{2}$  the liquid is gone