

RECIPES

2024 SEASON

THE MARKET AT
Pepper Place
In The Kitchen



IN THE KITCHEN DEMONSTRATIONS SPONSORED BY



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Chargrilled Lamb Loin & Merguez Sausage by Bistro 218



INGREDIENTS

ROMESCO

- 2 large red peppers - roasted, peeled, and seeded
- 1 tbsp smoked paprika
- 2 tsp chopped garlic
- 2 tsp kosher salt
- 1 tbsp sherry vinegar
- 1 tbsp tomato paste
- 1/3 c olive oil

BRAISED FENNEL

- 1 fennel bulb
- 2 tbsp butter
- 1 tsp kosher salt
- 1 cup chicken stock

POLENTA

- 4 cups chicken stock
- 2 tbsp kosher salt
- 1 cup polenta
- 2 tbsp butter
- 2 tbsp mascarpone

LAMB LOIN & SAUSAGE

- 4 lamb loins (may sub with chops or other cut)
- 2 marquez sausage links
- Salt & pepper

DIRECTIONS

Place red peppers in food processor. Add spices, sherry vinegar and tomato paste and blend until smooth. Drizzle in olive oil. Set aside.

Preheat oven to 325 degrees F.

Trim fennel bulb by removing the fronds, cut in quarters being careful to leave the root ends intact. Reserve fronds for garnish. Place trimmed fennel in small baking dish, add butter, salt, and chicken stock. Cover and bake 30 minutes.

Heat stock to boil, add salt then whisk in polenta and reduce heat to simmer and cook for 30 minutes whisking occasionally to remove any lumps. Finish by whisking in butter and mascarpone.

Pierce the sausage several times with the point of a knife then grill cooking fully. Season lamb loin with salt and pepper to taste. Grill lamb loin to medium rare or desired temp.

Peaches & Cream Sando by Hero Doughnuts + Buns



INGREDIENTS

SUGAR & SPICE BLEND

- 1 tbsp sugar
 - 1 tbsp cinnamon
 - Pinch of espresso grounds
 - Pinch of smoked chili powder
 - Pinch of kosher salt
-
- 1 brioche doughnut, bun, or buttermilk biscuit
 - 1/4 to 1/2 peach sliced (freestone peaches preferably)
 - 1/4 to 1/2 cup of your favorite homemade whipped buttercream, Cool Whip, or whipped cream

DIRECTIONS

Set oven to 350 degrees F.

Warm doughnut, bun, or biscuit in oven for 1.5 to 2 minutes to lightly warm.

The warming will bring some of the fats to the surface of the bread to allow the cinnamon and sugar to adhere to the surface.

Remove from oven.

Cover with Sugar & Spice blend. Slice in half like a sandwich.

Arrange your peach slices on bottom half of your chosen doughnut, bun, or biscuit.

Top with a good hefty dollop of your preferred whipped creamy goodness.

Lid the sandwich, and enjoy!

Paella by OvenBird



INGREDIENTS

- 2 tbsp extra virgin olive oil
- 4 pc chicken thighs
- 1/2 lb mushrooms, such as oysters, shiitakes, or chanterelles
- 4 asparagus
- 4 cups chicken stock
- 2 oz dry white wine
- 2 oz Sofrito (see chef's note below)
- 1 pinch of saffron threads
- 1 bay leaf
- salt/pepper to taste
- 1 1/2 cup calasparra or bomba rice

SOFRITO

Sofrito is the base for all Spanish cuisine.

Can be bought or made at home:

- extra virgin olive oil
- yellow onion, chopped
- miced garlic
- grated tomatoes
- Spanish paprika
- bay leaf
- salt
- pinch of sugar

DIRECTIONS

Heat the pan with olive oil, sear chicken on all sides, remove chicken and set aside.

Add mushrooms to pan and sauté for a few minutes, add asparagus and garlic.

Pour white wine and cook until reduced by half.

Add Sofrito and cook for 3 minutes.

Pour chicken stock and bring to a boil.

Add saffron and bay leaf, season with salt and pepper to taste.

Add the rice, making sure it's spread out evenly around the pan. Add chicken back to pan.

Cook for 5 minutes on high, stirring constantly.

Reduce the heat and simmer for about 10 minutes, or until the liquid is absorbed.

Pico de Gallo by Little Donkey



INGREDIENTS

- 6 oz red onions
- 4 lbs Alabama grown tomatoes
- 3 tbsp Serrano, minced
- 1oz salt
- 2 oz cilantro, chopped
- 1/2 c fresh lime juice

DIRECTIONS

Wash tomatoes and clean the onions.

Chop onions, tomatoes, and cilantro. Mince serrano peppers.

Combine in a large mixing bowl and add salt and fresh lime juice. Stir to combine, and enjoy!

CHEF'S NOTES

- *To mince a Serrano: wear gloves because these peppers are hot. Slice stem end from chili pepper. Slice chili in half lengthwise and remove interior flesh. Slice into thin strips lengthwise. Hold the wider end with fingers and slice from tip to wide end for better control. Gather the strips and slice across into small pieces.*
- *Mix it up: add Alabama grown peaches when in season to sweeten the flavor!*

Blackberry Panna Cotta by Pizza Grace



INGREDIENTS

- 2 cups heavy cream
- 1 vanilla bean
- 1/2 cup sugar
- 1 1/2 teaspoons unflavored gelatin (about 1/2 packet)
- 1/2 cup whole milk
- 1/2 cup whole-milk Greek yogurt

MARKET BERRY COMPOTE

- 1 cup fresh berries, cleaned and cut in half
- 1 tablespoon lemon juice
- 1 tablespoon local honey
- Herbs to garnish

FARMER NOTES

- While berries aren't in season year-round, Alabama dairy milk and honey is! Choose to support Alabama farmers as often as you can.

DIRECTIONS

Place the cream in a sauce pan. Halve the vanilla bean lengthwise; scrape out the seeds with a knife, then add the seeds and pod to the saucepan. Add the sugar and bring to a simmer over medium-low heat, stirring occasionally. Discard the vanilla pod.

Sprinkle the gelatin over the milk in a bowl and let stand until the gelatin softens, about 5 minutes. Stir the gelatin mixture into the hot cream mixture until dissolved, then stir in the yogurt. Divide among six to eight 4-ounce ramekins, cover with plastic wrap and refrigerate until set, at least 6 hours or overnight.

For the compote: mix berries, honey, and lemon juice together in a bowl.

Drizzle over top of Panna Cotta, garnish with herbs and enjoy!

Bottega's Tortellini Salad by Bottega



INGREDIENTS

- 2 1/2 cups charred sweet yellow corn
- 1 cup charred red onion
- 1 lb. tortellini pasta (substitute fresh pasta with Rana Four Cheese Tortellini or Buitoni Tricolor Cheese Tortellini)

- 2 cups cherry tomato
- 1 cup mozzarella, diced
- 1 tablespoon parsley, finely chopped
- 2 tablespoons basil, chopped
- 2 tablespoons jalapeño, seeded and minced (optional)
- 1/3 cup aioli
- 1/2 cup sherry-red wine vinaigrette

DIRECTIONS

Preheat a gas grill to high, between 375 to 425 degrees Fahrenheit, or preheat a grill pan or broiler. Shuck the corn, making sure to remove all of the husk and silk, and lightly coat the corn in oil and place on preheated grill. Rotate the cobs frequently until the kernels have been lightly charred on all sides. Then remove from grill and set aside.

Next, slice the onion in half horizontally through the middle (not root to top) to create onion rings about 1-in thick. Rub oil on the surface of the onion rings that will be placed facedown on the grill. Once nicely charred, remove from grill and set aside.

Bring a large pot of salted water to boil (a good rule of thumb is 1/2-2 tablespoons of kosher salt from every 5-6 quarts of water). Taste the water before adding pasta to make sure it is salted to your liking. Once water is boiling, add pasta and cook according to the package directions; strain and set aside. While the pasta cooks, quarter the cherry tomatoes and add directly to a large mixing bowl.

Next, dice mozzarella into 1/2-in pieces by cutting the ball into slices, then strips and lastly, cubes. Add the cheese to the mixing bowl with tomatoes. At this point, the corn will be cool enough to handle. Remove kernels by slicing down the cob so the kernels fall off into the bowl. Add corn to tomato and mozzarella mixture. Dice the charred onions. Start by removing the outer skin layer and cut the onion into 1/2-in strips before cutting each strip into 1/2-in squares. Add onion to the corn, tomato and mozzarella mixture. Then prepare the herbs, beginning with parsley. Remove stems and finely chop until you have 1 tablespoon. Next, thinly slice basil leaves. If adding heat, clean and chop the jalapeño into 1/4-in strips then into squares. Add herbs and jalapeño to the mixing bowl with other ingredients and mix in aioli.

Lastly, spoon in cooked and cooled pasta, combining with other ingredients, and salt and pepper to taste. Buon appetito!

Gulf Fish Crudo by Hot & Hot Fish Club



INGREDIENTS

- 1/2 pound fish fillet - red snapper, grouper, etc.
- 1/2 teaspoon herb salt or coarse salt
- 2 tablespoon pink lemon juice (also works with lemon or lime)
- 1/2 cup shaved fennel
- 1/4 cup shaved radish
- Lemon oil
- Pea tendrils - garnish

DIRECTIONS

Using a very sharp knife, slice the fish very thin. Set aside in a plate organized one after another.

Season with our prepared salt, and let rest for 3-5 minutes. Then, pour citrus juice all over the fish and garnish with fennel and radish.

Finish with a little lemon oil drizzled over the top.

CHEF NOTES

- Salt used is Hot and Hot Fish Club's *All Purpose Herb Salt* and we add 1 lemon zest and 1 orange zest for 1 cup of salt, mix together

Summer Panzanella by Luca Lagotto



INGREDIENTS

THE SALAD

- 1 cup your choice of white beans
- 1/2 cup tomato vinaigrette
- Few large sized chunks of toasted bread (like focaccia)
- 1/2 cup diced cucumber
- 1/2 cup sliced snack peppers
- Handful cherry tomatoes
- Your choice of cheese (we used goat cheese)
- Basil to garnish

TOMATO VINAIGRETTE

serving size: 4 cups

- 2 lbs whole tomatoes
- 8 ounces roasted peppers
- 1/2 cup tahini
- 3 cloves garlic
- Handful of basil
- 1 cup red wine vinegar
- 1 1/2 cup extra virgin olive oil
- Salt and pepper to taste

DIRECTIONS

For the Tomato Vinaigrette:

Cut the tomatoes in half and place them on a sheet tray open side up. Drizzle with extra virgin olive oil, salt, and roast in 350 degree oven for about 45 minutes or until browned evenly.

In a blender, add tomatoes, roasted peppers, tahini, salt, red wine vinegar and blend until smooth.

Slowly drizzle in olive oil until smooth and creamy.

Store in an airtight container for up to one week for use.

For the Salad:

Mix all the ingredients together in a mixing bowl until vinaigrette has nice coverage over vegetables and has been soaked up a little bit by the bread.

CHEF NOTES:

- Use grilled vegetables with the salad at your next cookout!

Summer Shrimp Salad by Emerald Spoon



INGREDIENTS

- 1 can cannellini beans
- 1 can black beans
- 1 large heirloom tomato, diced
- 2 ears of corn, seared and stripped
- 3 peaches, diced
- 1 bag small precooked shrimp
- Cilantro lime dressing

CILANTRO LIME DRESSING

- 1 bunch cilantro
- 1/2 cup yogurt
- 1 clove of garlic
- 2 limes, juiced
- 1 tsp local honey
- Pinch of salt
- 1/4 cup olive oil

CHEF'S NOTES:

If you don't have a food processor to homemade the dressing, choose your personal store-bought favorite!

DIRECTIONS

For the Cilantro Lime Dressing:

Prepare the ingredients and add to a food processor, blend until smooth.

For the Salad:

Drain all beans, if using canned and set aside. Sear and strip your ears of corn and set aside. Dice tomato and peaches and combine with corn and beans in a large bowl and toss.

Prepare and heat the shrimp according to the packaging, add to the top of your ingredients in bowl.

Drizzle the cilantro lime ranch dressing, serve and enjoy!

Signature Hummus by Tasty Town



INGREDIENTS

- 2 cups cooked chickpeas
- 1 tsp cumin
- 2 tbsp toasted garlic
- 1 tsp salt
- 1/2 cup tahini
- 1/4 cup lemon juice
- 1 1/2 cup oil

DIRECTIONS

Place the chickpeas in a food processor and add cumin, lemon juice, tahini, salt.

Blend until smooth. Drizzle oil into the hummus to emulsify. Transfer to a storage container and seal. Cool in the refrigerator and enjoy with your favorite pita bread, veggies, and salad!

Grilled Watermelon Salad w/ Feta & Cucumber by Dreamland BBQ



INGREDIENTS

FOR SALAD

- 1/2 watermelon cut in 1-inch-thick slices, rind removed
- 1 English cucumber, cubed
- 15 mint leaves
- 15 basil leaves
- 1/2 cup crumbled feta cheese
- Salt to taste

FOR VINAIGRETTE

- 2 tablespoons local honey
- 2 tablespoons olive oil
- Juice of 1 lime

DIRECTIONS

Preheat grill over medium high heat. When the grill is warm, place rectangles on the grill grates and cook for 2 minutes on one side until grill marks appear. Rotate and cook for 2 minutes on the other side. Be careful not to overcook so the texture stays.

Remove grilled watermelon from the grill and allow the watermelon to cool completely. Once the watermelon has cooled, cut into cubes and add to a large mixing bowl. Add cubed cucumber, crumbled Geta, mint and vinaigrette.

Finally, toss to combine and serve at room temperature or chilled. Enjoy!

Eggplant Choka served with Tomato Bread by Cayo Coco Rum Bar



INGREDIENTS

FOR CHOKA

- 1 medium sized eggplant
- 1 heirloom tomato
- 4-5 garlic cloves (minced)
- 1/4 cup sherry vinegar
- Salt to taste
- Black pepper to taste
- 1/2 yellow onion, thinly sliced
- 1 wiri wiri pepper or scotch bonnet, chopped finely
- Fresh thyme leaves
- Olive oil
- Cilantro

FOR TOMATO BREAD

- 1 baguette
- 1 heirloom tomato
- 2 cloves garlic
- 1 tsp canola oil
- Salt to taste

DIRECTIONS

For the Choka: preheat oven to 350* F

Poke holes in eggplant with fork and place on a sheet tray. Wrap heirloom tomato in foil with oil and salt, roast for 30 minutes with eggplant.

Peel the roasted eggplant and tomato and place in medium sized mixing bowl. Add the remaining ingredients to bowl and mash together to form a dip-like consistency. Serve warm or chilled.

For the Tomato Bread: preheat oven to 350* F

Slice bread into 1/8 inch disc. Cut tomato and garlic in half. Rub bread slices with halved tomato and garlic cloves. Next, oil and salt the bread slices and bake for 10 minutes or until crispy. Enjoy!

CHEF'S NOTES:

Choka is a summertime appetizer commonly found on many Caribbean islands. Choka is a dip consisting of mashed eggplant and tomatoes with herbs and spices! We serve this with tomato bread, however this dip can be served with your favorite chips or bread.

Hibiscus Tea

by Bitty's Living Kitchen



INGREDIENTS

- 1 quart water
- 1/4 cup Hibiscus leaves
- 1/2 cup sweetener of your choice
- 1 strainer

DIRECTIONS

Bring water to a boil in a pot. Once it starts boiling, add the hibiscus flowers and remove the pot from the heat.

Let the tea steep for 10 minutes or your desired strength. Pour the tea through a strainer and add a sweetener of your choice.

Enjoy this tea warm or over ice!

CHEF'S NOTES:

Hibiscus tea has many benefits like lowering cholesterol, helping control blood pressure, increasing immunity, relieving coughs and gallbladder problems to name a few!

Spicy Seared Deep Sea Scallops

by Sol Y Luna



INGREDIENTS

- Scallops can be U15 or 10/20
- Chile de Arbol powder
- Butter
- Olive oil
- Corn
- Poblano peppers, chopped
- White wine
- Tamarind syrup
- Cilantro

DIRECTIONS

Prep the Scallops:

Rinse scallops and drain well. Mix with the Chile de Arbol powder.

Set your skillet (or pan) to medium heat. Add butter and olive oil to skillet. Allow butter to melt.

Add scallops, cook for 3-5 minutes for each side until well-browned, be careful to not overcook. Set aside.

While cooking your scallops, bring a second pan to medium heat, add butter, cook the corn and poblano pepper together, add white wine.

Top your scallops with the Tamarind syrup, corn and peppers, and garnish with cilantro to taste.

Field Pea and Rice Salad

by Helen Restaurant



INGREDIENTS

- 1 pint cooked field peas, cooled to room temperature
- 1 pint cooked white rice, cooled to room temperature
- 1/4 cup small diced roasted red pepper
- 1/4 cup thinly sliced scallion
- Red wine vinaigrette*
- 2 tablespoons chopped flatleaf parsley
- 2 tablespoons thinly sliced chives
- Salt and pepper to taste

*FOR RED WINE VINAIGRETTE

- 1/4 cup red wine vinegar
- 1/2 cup olive oil
- 1/4 tablespoon Dijon mustard

DIRECTIONS

In a medium mixing bowl, combine your peas, rice, peppers, and scallion.

Dress with vinaigrette to taste about 30 minutes before serving - this will allow the rice and peas to "marinate" in the vinaigrette and for the rice to absorb the vinaigrette.

Just before serving, taste and adjust the seasoning with salt, pepper, and more vinaigrette.

Lastly, fold in the fresh herbs just before serving.

CHEF'S NOTES:

When choosing field peas, my favorite would be lady peas, but these could easily be substituted with pinkeye peas or lima beans.

Burnt Ends

by Rodney Scott's BBQ



INGREDIENTS

- Pork belly (21.9 lbs or 2 bellies)
- Rodney's Rib Rub Seasoning, 1 cup
- Rodney's Hog Rub Seasoning, 1/2 cup
- Kathy's Sauce, 2 quarts

Rodney Scott's signature Seasonings and Sauces available at their restaurant in Trussville and Homewood, or shop online at rodneyscottsbbq.com/shop

DIRECTIONS

Dice the pork belly up into 1x1 pieces. Toss the diced belly well in the rib and hog rubs.

Place the seasoned belly on resting racks and allow to "cure" in the cooler over night.

Remove the racks of belly and place in a 250°F smoker for roughly 2 hours.

The fat should be rendered and start to become crispy. Place 1 belly worth of meat into a full sized 2" hole pan. Add a quart of Kathy's Sauce to each pan and coat the belly pieces well.

Place in a 350°F oven, uncovered, for 15 minutes. Stir the bellies and cook for an additional 10 minutes. Remove from the oven and enjoy.

Best served on a bun as a sandwich, mix with baked beans, homemade tacos, or use as a protein for your favorite baked potato.

Traditional Chilaquiles Rojos by Mi Pueblo Supermarket



INGREDIENTS

- 1 bag of Totopos (corn chips)
- 8 Tomatillos (Green Tomatoes)
- 3 Jalapeño Peppers
- 2 Serrano Peppers
- 1/2 cup of Cilantro leaves
- 1/4 Onion
- 2 Garlic cloves
- 4 tablespoons vegetable oil
- Salt to taste
- Queso Fresco
- Sour Cream of choice

DIRECTIONS

Making the salsa: Bring about 4 cups of water to a simmer. Add your tomatillos, jalapeño peppers and serrano peppers (if you do not want it spicy leave out the serrano peppers from the salsa). Once they have changed color from a bright green to a darker green color, remove them from the water into a separate bowl to allow them to cool down. Once cool, remove the stems from the peppers. Add the following to your blender: cooked tomatillos & peppers, cilantro, onion, garlic cloves, salt and 1/2 cup of water.

Chilaquile time: In a saute pan add 4 tablespoons of vegetable oil of your choice and heat on medium-low heat. Once the oil is heated add the salsa ****watch out, it could jump.**** Stir the salsa around to incorporate all the flavors and make sure it is cooked evenly. Add salt as needed. Once the salsa starts to create small bubbles gently stir in your totopos. This process should only take about 1-2 minutes. Don't let them sit too long, we want them with a little crunch.

Serve on a plate, top it off with some queso cotija and sour cream. You may also serve with your favorite beans, eggs of choice, and meat option of choice. Enjoy!

Bourbon Caramel Apple Mini Bundtlets by Adored Sweets



INGREDIENTS

Choose your favorite recipe for "mini bundt cakes" and prepare as directed. Chef Takeeka Goshay shares her personal recipe for sauce and toppings!

Bourbon Caramel Sauce:

- 1 1/2 cups granulated sugar
- 1/3 cup water
- 225 mL heavy cream at room temp.
- 3/4 cup unsalted butter at room temp.
- Vanilla flavoring optional, to taste

CHEF'S NOTES for Caramel:

The caramel can be made the day before and left in the fridge overnight. If it thickens too much, microwave in 5-10 second intervals until it is a pourable consistency - not too warm.

Apple Topping:

- Honey Crisp Apples (a variety that's crisp, juicy, sweet, and tart)
- Light brown sugar
- Cinnamon
- Butter

DIRECTIONS

For Bourbon Caramel Sauce:

Place sugar and water in a medium pot, stir just to combine but no more from this point forward. Cook over high heat while wiping the sides of the pot using a wet pastry brush as needed. Cook until the caramel color has reached amber and remove from heat. Pour in the room temperature heavy cream very slowly while whisking quickly. The mixture will bubble up and boil. Add butter, then return to heat and bring back to a boil. Add bourbon and vanilla. Cook for an additional two minutes while whisking constantly. Remove from heat and let cool to room temperature. Pour into a container to refrigerate to thicken and store.

For Apple Topping:

Chop apples and toss in cinnamon and brown sugar, then set aside. Cook in a wide pan on medium heat with butter until softened. Add on top of mini bundtlets, and drizzle your prepared Bourbon Caramel Sauce on top. Enjoy!



INGREDIENTS

VEGETABLES:

- 12-16 small sweet peppers
- 12-16 small tomatoes
- Kosher salt & black pepper
- 30 grams extra virgin olive oil
- Parsley leaves for garnish
- Celery leaves for garnish

TONNATO:

- 1 egg yolk
- 1/2 teaspoon dijon
- 10 grams lemon juice
- 1/2 teaspoon lemon zest
- 5 grams garlic confit
- 10 grams brown anchovies
- 7 grams capers, rinsed
- 50 grams canned or cooked tuna
- 10 grams chopped parsley leaves (optional)
- 70-80 grams extra virgin olive oil
- Kosher salt & ground black pepper

OLIVE RELISH:

- 50 grams green olives, quartered
- 17 grams capers, roughly chopped
- 60 grams celery stalks, diced
- 80 grams dried currants
- 10 grams extra virgin olive oil
- 1/8 teaspoon Aleppo peppers
- 1/2 teaspoon microplaned garlic
- Zest of 1/2 lemon
- 10 grams lemon juice
- 1 teaspoon chives, minced
- Kosher salt & ground black pepper

DIRECTIONS

For vegetables: Preheat a grill, griddle, or a cast iron pan over high heat. Set the peppers and tomatoes on top. Cook on two sides until the skin is charred but the vegetables aren't completely cooked. Set on a plate, season with salt and pepper, drizzle with oil, and roll vegetables in the oil.

For tonnato: In a blender, process everything together except the oil. Add the oil in a slow steady stream, as you would a mayonnaise, until emulsified. If thick, add a little water to loosen it up. Taste and adjust seasonings with lemon juice, salt and pepper.

For olive relish, mix everything together. Adjust seasonings as needed.

To serve, using the back of a spoon or a spatula, smear a couple of tablespoons of tonnato on four plates. Arrange the 1/4 of the peppers and tomatoes over the tonnato on each plate. Spoon the relish over the peppers. Garnish with celery and parsley leaves.

Fall Vegetable Farro Salad by Samford Wellness Kitchen



INGREDIENTS

FOR SALAD:

- 4 cups cooked farro
- 2 cups roasted butternut squash
- 2 cups roasted turnips
- 2 cups thinly sliced collard greens
- 1/2 cup chopped parsley
- 1 cup toasted & chopped walnuts

FOR VINAIGRETTE:

- 1/4 cup white wine vinegar
- 1 tablespoon miso
- 1 tablespoon honey
- 2 tablespoons extra virgin olive oil
- Pinch of black pepper
- 1/4 teaspoon pumpkin pie spice
 - optional

DIRECTIONS

Combine all salad ingredients in a large mixing bowl and toss lightly until evenly distributed. Set aside.

In a small mixing bowl, combine white wine vinegar and miso. Whisk well until miso is evenly blended into vinegar. Add remaining vinaigrette ingredients and whisk until smooth and well combined.

Pour vinaigrette over salad mixture and toss until evenly coated. Taste and adjust seasoning as needed. Enjoy!

BARBECUE CHICKEN FILLETS + COLE SLAW

by BOB SYKE'S BBQ



INGREDIENTS

FOR BBQ CHICKEN FILLETS:

- 2 pounds skin on chicken fillets
- 8 ounces salt
- 8 ounces sugar
- 4 ounces seasoning salt
- 2 ounces garlic powder
- 2 ounces black pepper

FOR COLE SLAW:

- 1/3 cup mayonnaise
- 1 1/2 tablespoons of vinegar
- 1 tablespoon sugar
- 7 cups finely cut green cabbage
- 1 cup grated peeled carrots chopped
- Fresh parsley

DIRECTIONS

Combine salt and sugar in a mixing bowl; add 32 ounces of water. Blend with whisk - do not heat to blend. Place this Brine mixture in the refrigerator and chill.

Place fillet on a pan. With the skin on, mix the salt, pepper, and garlic in a mixing bowl and blend by hand. Sprinkle the rub on both sides of the fillets. Cook over direct fire at 350 degrees until an internal temperature of 165 degrees.

Remove the skin and chop the fillets; add Bob Sykes BBQ sauce!

For the coleslaw, first mix mayonnaise, vinegar, and sugar in a large bowl. Next, add the cabbage and carrots; toss to coat. Season with salt and pepper to taste.

CHEF'S NOTE:

Prepare the coleslaw up to four hours ahead so it'll be ready with your fillets. Be sure to cover and refrigerate.

SWEET MARY BUTTERNUT SQUASH SOUP

by CHEF JONATHAN HARRISON



INGREDIENTS

- 3 pounds butternut squash, peeled and diced
- 1 large yellow onion, diced
- 3 stalks celery, diced
- 1 carrot, diced
- 1 jar "Sweet Mary" Bloody Mary Mix by Stone Hollow Farmstead
- 1 can coconut milk
- 1 cup vegetable broth
- Salt
- Olive oil

FOR SERVING:

- Toasted pepitas
- Creme fraiche
- Cilantro
- Aleppo pepper

DIRECTIONS

Season the diced squash with salt and toss with olive oil. Spread, in an even layer, onto a baking sheet.

Roast diced squash at 425 degrees for 30 minutes, or until you see some browning around the edges. Give it a shake or a flip halfway through to ensure even cooking.

Saute onion, celery, and carrot in olive oil. Add in roasted squash. Add in the Bloody Mary mix, and reduce by half, stirring frequently. Add in coconut milk and vegetable broth stock. Bring to a simmer, lower heat, cover and cook for 25-30 minutes.

Serve with your choice of creme fraiche, pepitas, cilantro and Aleppo pepper.