

INDUSTRY LEADERS • TRENDS • BEVERAGE • WINE • CHEF • RESTAURANT • HOSPITALITY

FOOD & BEVERAGE MAGAZINE

OCTOBER 2024



DAVID BAUTISTA

URNS UP THE HEAT WITH A
DEVILISHLY GOOD WHISKEY

FOODOVATION INDUSTRY
EVENT HIGHLIGHT

GOCHA HAWKIN'S
FALL RECIPE COLLECTION

MONIQUE VOLZ: AMBITIOUS
KITCHEN COOKBOOK LAUNCH

HUNT & FISH CLUB MANHATTAN
CELEBRATES 10 YEAR ANNIVERSARY

SSOY™

PLANTING THE SEED
FOR ENHANCED, INNOVATIVE &
RESPONSIBLE FARMING PRACTICES

Chef
Highlight

TOP US CHEFS AND BARTENDERS **SHARE GAME DAY RECIPES FOR TAILGATING AND WATCH PARTIES**



The Butcher's Cellar | Shrimp Toast (Waco, TX)

Elevate your game-day experience this season with savory Shrimp Toast by **Executive Chef Alejandro Najar**. The crispy bread meets tender, flavorful shrimp, making every bite a touchdown for your taste buds.



Ingredients :

- 1/2 pound of peeled and deveined raw shrimp
- 8 pieces of sliced sourdough bread
- 2 tsp of sesame oil
- 1 egg white
- 1 tsp white pepper
- 1 tsp salt
- 1/2 tsp soy sauce
- 1 cup Duke's mayonnaise
- 1 Tbsp white miso paste
- 1 tsp rice wine vinegar
- 1 tsp salt
- 1/2 cup of thinly sliced chives (for garnish)

Method:

- Take a small ring mold and cut out circles from your sourdough bread. Cut out as many as you'd like.
- Take your shrimp, sesame oil, egg white, white pepper, salt, and soy sauce and add them into a food processor. Process the mixture until it turns into a thick paste and almost sticky.
- Assemble your shrimp toast. Take one piece of your cut out sourdough and put 1/2 to 1 ounce of shrimp paste on it. Next take a second piece of sourdough bread and place it on top of the shrimp paste (It'll essentially look like a sandwich. Don't press too hard on it because the paste will squish out.)
- Once you've assembled your shrimp toast "sandwiches," preheat a pot with oil at 350 degrees. Once your oil is up to temp, drop the shrimp toast in and cook until golden brown. Be sure to flip them half way through to ensure an even cook and even brownness. Once done, drain them on a paper towel and let them cool slightly.
- While your shrimp toasts are cooking, grab a small mixing bowl and mix the mayonnaise, salt, vinegar, and miso paste. Whisk it until it's fully combined and smooth.
- Now to assemble the final touches on your shrimp toast: Take one of them, put a small dollop of miso aioli on the top and smooth it out. Next press the top of the toast with the aioli on it into your thinly sliced chives so that it's completely covered (The aioli helps the chives to stay put and gives it not only a delicious flavor but also an appealing look.)
- Repeat until all your shrimp toasts are done. You can also add caviar or trout roe for a special touch!



Commons Club at Virgin Hotels New Orleans | Fried Green Tomato Sliders (New Orleans, LA)

Executive Chef Chris Borges puts a Southern twist on sliders this football season. This unique dish features a crispy tomato, pecan romesco, fennel chow-chow, yellow cornmeal, and more, using a green tomato patty instead of meat. The Fried Green Tomato Sliders are the perfect addition to any game-day feast.



Ingredients :

- 4 medium green tomatoes, sliced 1/2-inch thick
- Kosher salt and freshly ground black pepper
- 1 cup all-purpose flour
- 3 large eggs, whisked
- 2 cups yellow cornmeal
- Canola oil for frying
- ¾ cup pecan romesco (recipe follows)
- 1.25 cups fennel chow chow (recipe follows)
- ¼ cup mayonnaise
- 12 soft mini buns, such as Martin's, split and lightly toasted

Method:

- For the fried green tomatoes, season the green tomatoes on both sides with salt and pepper. In separate shallow dishes, combine the flour, eggs, and cornmeal and season all three with salt and pepper.
- Heat a few inches of oil in a cast-iron skillet over medium heat until it begins to shimmer or a deep-frying thermometer registers 350 degrees F. Dredge the green tomatoes in the flour, tap off the excess, and dip in the egg wash. Let the excess drip off, then dredge in the cornmeal.
- Fry the green tomatoes in batches until golden brown on both sides, 1 to 2 minutes per side. Drain on paper towels to blot excess oil and season with a bit more salt.
- Schmear a tablespoon of pecan romesco on the top bun. Schmear mayo on the bottom bun. Place approximately 2 tablespoons of creamy fennel chow chow over the mayo. Place a warm fried green tomato on top of the chow chow, place the top bun back on, pick, and serve.

Pecan Romesco: (makes about 1½ cups)

Ingredients :

- 1 each slicer tomato
- 1 each large red bell pepper, roasted and peeled
- 1 each garlic clove
- ½ cup pecan halves or pieces, toasted
- ¼ cup tomato purée
- 1 Tbsp chopped flat-leaf parsley
- 2 Tbsp sherry vinegar

- 1 tsp smoked paprika
- ½ tsp cayenne pepper
- ½ cup extra-virgin olive oil
- Salt & Black Pepper to taste

Method:

- Cut tomato in half and char in broiler, cut side up. Transfer to a 200 degree F oven (low fan) and slow roast until very wilted, approximately 3 hours; remove skin.
- Add all ingredients to a blender and puree until smooth.

Fennel Chow Chow: (makes 3-4 cups)

Ingredients :

- 1 cup finely chopped napa cabbage
- 1 cup fresh corn, off cob
- 1 cup diced yellow onion
- 4 cups finely chopped fennel, both bulb and stalks
- 1 cup diced shishito peppers
- 1 Tbsp kosher salt
- 1.25 cups cider vinegar
- ¾ cup water
- ¾ cup sugar

- ¼ Tbsp ground ginger
- ½ Tbsp fennel seeds, toasted and ground
- 1 Tbsp yellow mustard seeds
- ½ tsp ground turmeric
- 1 tsp crushed red pepper

Method:

- Mix all ingredients together in a pot and bring to a boil. Reduce liquid by half and allow to cool.

The Bower | BBQ Shrimp & Beef Meatballs Pistolettes (New Orleans, LA)

Move over sandwiches and make room for a Louisiana pistolette! Executive Chef Marcus Woodham shares his delicious recipe for a Cajun stuffed shrimp and meatball roll. The combination of flavors will impress your guests for your next game-day watch party.



Meatballs Ingredients:

- 5 lb ground grass-fed beef
- 3 lb ground Gulf shrimp
- 1 onion small dice
- 5 oz minced garlic
- 2 bunches fresh parsley
- 1 cup chopped rosemary
- 3 eggs
- 2 cups Italian bread crumbs
- 2 cup Parmigiano grated
- 5 lemons zested (save juice for sauce)
- 6 Tbsp. black pepper
- Salt and creole seasoning to taste

Method:

- Combine all the ingredients into 2 oz portions and roast at 400 degrees for 8-10 minutes.

Sauce Ingredients:

- 4 Abita ambers
- 3 cups Worcestershire
- 5 sprigs fresh rosemary
- Juice from 5 lemons (from above)
- 2 Tbsp. raw cane sugar
- 5 Tbsp. minced garlic
- 1 lb butter

Method:

- In a pot big enough to fit your meatballs, add olive oil and sweat out garlic.
- Then add the remaining ingredients for the sauce EXCEPT the butter and reduce the liquid by half.
- Once reduced, add butter. When that's melted, add roasted meatballs and let simmer for 45 minutes.

To Serve:

- Blue Plate Mayo, Pistolettes, Add Your favorite slaw

Executive Chef Marcus Woodham

Birdy's behind The Bower | Crawfish Deviled Eggs and Praline Cream Filled Beignets (New Orleans, LA)

These aren't your typical deviled eggs...made with Louisiana crawfish tails, creole seasoning, Louisiana hot sauce, and more, this recipe will be a hit at any gathering.

Ingredients:

- 12 Boiled Eggs (halved with yolks and whites separated)
- Blue Plate Mayonnaise
- 1 T Dijon mustard
- 1 cup Louisiana Hot Sauce
- 1 cup buttermilk
- 1/2 lb Louisiana crawfish tails
- 1 cup all-purpose flour
- 1/2 cup corn flour
- 1/2 cup corn starch
- 2 T creole seasoning

Method:

- Marinate crawfish in buttermilk and 1/2 cup hot sauce and set aside.
- Take the remaining hot and reduce over medium heat until very thick.
- For egg yolk: Push boiled egg yolks through a fine mesh, then add dijon mustard and enough mayonnaise to make a smooth, fluffy yolk mixture. Season with salt and pepper. In a piping bag, fill each egg white generously with yolk mixture.
- In a preheated pot of oil to 350 degrees, fry crawfish in two batches for 2 to 3 minutes or until crispy and golden brown.
- Once the crawfish are drained, garnish the deviled egg with fried crawfish, a bit of the hot sauce reduction, and green onion.



Birdy's Behind The Bower | Praline Cream Filled Beignets (New Orleans, LA)

Chef Michael Thibodeaux is also sharing his Southern flair with Praline Cream filled Beignets for a sweet addition to game day. These pillowy treats are stuffed with pecan praline pastry cream and are an excellent balance of sweetness and crunchiness.

Ingredients:

- 1 package active dry yeast
- 1½ cups warm water (100 to 115 degrees F)
- ½ cup granulated sugar
- 1 tsp salt
- 2 large eggs
- 1 cup evaporated milk
- 7 cups all-purpose flour
- ¼ cup vegetable shortening
- Oil for deep frying
- Powdered Sugar for dusting

Method:

- Put the warm water into a large bowl, then sprinkle in the yeast and a couple of teaspoons of the sugar and stir until thoroughly dissolved.
- Let it proof for 10 minutes.
- Add the rest of the sugar, salt, eggs, and evaporated milk.
- Gradually stir in 4 cups of the flour and beat with a wooden spoon until smooth and thoroughly blended.
- Beat in the shortening; then add the remaining flour, about 1/3 cup at a time, beating it in with a spoon until it becomes too stiff to stir, then work in the rest with your hands.
- Refrigerate overnight in a greased bowl, covered with plastic wrap.
- Roll the dough onto a floured board or marble pastry surface to a thickness of 1/8 inch, then cut it into rectangles 2 1/2 inches by 3 1/2 inches with a sharp knife.
- Heat the oil in a deep fryer to 350 degrees F.
- Fry the beignets about 3 or 4 at a time until they are puffed out and golden brown on both sides, about 2-3 minutes per batch.
- Turn them over in the oil with tongs once or twice to get them evenly brown since they rise to the surface of the oil as soon as they begin to puff out.
- After removing from the oil, put the beignets into a brown paper bag full of powdered sugar and shake to coat.
- Fill the inside of the beignet with a piping bag filled with Pecan Praline pastry cream until it's about to burst.

Pecan Praline Pastry Cream

Ingredients:

- 1 ¾ cups (455g) whole milk
- ½ cup praline liqueur (or bourbon as a substitute)
- 2 teaspoons vanilla extract
- ½ Tablespoon ground cinnamon
- ½ cup dark brown sugar
- 3 Tablespoons cornstarch
- ¼ teaspoon kosher salt
- Yolks from 4 large eggs
- 2 Tablespoons unsalted butter (cut into ½-inch pieces)
- 1 large bowl with an ice bath (ice with a little water to keep it loose)

Method:

- In a medium pot, combine the milk, vanilla extract, and praline liqueur (or bourbon) and simmer on medium/low heat for 10 minutes.
- In a separate medium-sized heat-proof bowl, combine and mix the sugar, cinnamon, cornstarch, and salt. Once combined, whisk in the egg yolks until pale yellow and fluffy for about a minute.
- After preparing your egg mixture, slowly start pouring your milk mixture into your egg mix while whisking, until everything is incorporated.
- Once everything is incorporated, add everything back into your medium-sized pot on medium heat and continuously whisk until your pastry cream has thickened. (This should take no more than 5-7 minutes.)
- Finally, after your pastry cream has thickened, off-heat whisk in your butter until it's fully incorporated, then strain the mixture through a fine mesh sieve into a clean bowl.
- Place the bowl with the mixture over the larger bowl with the ice bath, and let it cool for 30 minutes undisturbed. Then, transfer it to the fridge to set for at least 2 hours.
- Fill a piping bag with pastry cream and start filling your beignets... enjoy!



The Pool Club at Virgin Hotels New Orleans | Hail Mary, Halftime Margarita, Rookie, and Touchdown Tea (New Orleans, LA)

The Pool Club at Virgin New Orleans is putting the fun in game-time fun this season. Lead Bartender Heather Blanchard has created an exciting lineup of fun and creative libations for game day. Visitors can enjoy the Hail Mary, Halftime Margarita, Rookie, and Touchdown Tea at The Pool Club or make at home for the ultimate watch party imbibing.



Hail Mary

Lead Bartender Heather Blanchard

Ingredients:

- 1.5 oz Svedka
- 3 oz House Bloody Mary Mix
- Glass: Collins
- Garnish: Okra, spicy beans, olives, lemon

Method:

- Combine ingredients in a shaker tin; shake & strain into a Collins glass.
- Garnish with okra, spicy beans, olives, and lemon slice.

Halftime Margarita

Lead Bartender Heather Blanchard

Ingredients:

- 1.5 oz Sauza Tequila
- .5 oz Combier Orange
- 1 oz Lime juice
- .5 oz Agave
- Glass: Rocks
- Garnish: Black salt ½ rim and lime

Method:

- Combine ingredients in a shaker tin; shake & strain into a rocks glass.
- Garnish glass with ½ black salt rim and lime wedge.





Touchdown Tea

Lead Bartender Heather Blanchard

Ingredients:

- 1.5 oz Russell's Reserve Bourbon
- .5 oz Combiér Pêche
- 2 oz Green Tea
- .5 oz Lemon juice
- .25 oz Honey Syrup
- Glass: Collins
- Garnish: Lemon

Method:

- Combine ingredients in a shaker tin; shake & strain into a Collins glass.
- Garnish with a lemon wheel.

Tujague's | Grasshopper (New Orleans, LA)

The birthplace of Brunch and the second-oldest restaurant in New Orleans, The classic Grasshopper cocktail will add that New Orleans flair to your game-day gathering. This iconic drink blends light crème de cacao, dark crème de cacao, dark crème de menthe, and light crème de menthe. The Grasshopper is smooth, and sweet, and perfect to show your team spirit.



Ingredients:

- 8L Light Crème de Cacao
- 4L Dark Crème de Cacao
- 4L Dark Crème de Menthe
- 2L Light Crème de Menthe

Method:

- For each individual cocktail pour 3 oz. of the Mix (above) in a shaker plus 2 oz. heavy cream. Shake and strain into a martini, coupe or flute and add a brandy floater.

Compere Lapin | Hot Fire Chicken & Biscuit Sliders (New Orleans, LA)

St. Lucian native and Chef/Owner of Compere Lapin, Nina Compton, shares her Hot Fire Chicken & Biscuit Sliders recipe to add a little spice to your game day offerings. Compton adds a Caribbean twist to the dish with Jerk seasoning and allspice. Enjoy with a cold beer in hand.



Hot Fire Chicken Buttermilk Brine

- 6 ea Boneless chicken thighs with skin
- 1 qt Buttermilk
- 2 ea Shallots; julienned
- 10 cloves Garlic; smashed
- 1 bunch Thyme
- 4 tbsp Calabrese Chili Puree
- 4 tbsp Jerk Spice (*recipe below)
- 1 tbsp Chili Flakes
- 6 tbsp Salt

*Jerk Spice Mix

- 6 tbsp Cayenne Pepper
- 2 tbsp Dark Brown Sugar
- 1 tsp Chili Powder
- 2 tsp Garlic Powder
- 2 tsp Onion Powder
- 1 tbsp Paprika
- 1 tsp Allspice
- 1 tsp Cinnamon
- 1 tsp Ginger

For Frying:

- 2 cups Flour
- 16 oz Canola Oil
- Method: Combine all the dry ingredients and then add the remaining ingredients. Brine the chicken overnight. Remove the chicken, dredge in flour and fry at 350 degrees for 6-8 mins, depending on the size of the thigh. In a medium size mixing bowl, place the hot fire sauce (*recipe below) and evenly coat the chicken.

*Hot Fire Chicken Sauce

WET INGREDIENTS:

- 1qt Original Franks Red Hot
- 25g Red wine vinegar
- 250g H2O

DRY INGREDIENTS:

- 15g Brown Sugar
- 5g Nutmeg
- 6.25g Ginger
- 125g Paprika
- 62.5g Cayenne Pepper
- 12.5g Onion Powder
- 12.5g Garlic Powder
- 6.25g Cinnamon

- Method: Mix together wet ingredients in a large container. Add the dry ingredients. Mix together and store until ready to use.

Biscuits (Yield: 6 biscuits)

WET INGREDIENTS:

- 1 Tbs+ ½ tsp Baking Powder
- 1 tsp Sugar
- ½ tsp Salt
- 2 cups All Purpose Flour
- 2 ½ oz Butter, chilled and cubed
- 1 Cups Buttermilk

METHOD:

- Combine all the dry ingredients together, using your hands incorporate the butter breaking it up into the size of a cranberry, slowly add the buttermilk and mix until incorporated. Wrap the container and chill for 30 mins. Place on a floured surface and roll the dough out to 2 ½ inch thickness and cut into 2 ½ by 2 ½ inches, then bake at 375 for 15-18 mins.

TO PLATE:

- Cut biscuits in half. Place 1 piece of chicken on each biscuit. Top chicken with B&B pickles. Serve and enjoy.

Costera | Black and Gold Rush and White Bean Salad (New Orleans, LA)

General Manager Steve Groom invites patrons to gear up for game day with the Black and Gold Rush cocktail. Made with bourbon, Averna Amaro, lemon juice, and honey syrup, this drink is perfect to sip while cheering on your team. Elevate your game day spread with Costera's White Bean Salad from Chef Kathryn Searcy. This flavorful dish pairs perfectly with the Black and Gold Rush and will surely have your guests returning for more.



Black And Gold Rush (Batched)

General Manager Steve Groom

The classic Gold Rush, combining Bourbon, honey and lemon borrows from a Black Manhattan, adding Amaro Averna and Angostura bitters to the mix for a bittersweet, aromatic boost.

Ingredients:

- 1.5 oz Bourbon (recommended: Wild Turkey)
- .5 oz Averna Amaro
- 1 oz Fresh Lemon Juice
- .75 oz Honey Syrup** (see recipe below)

Method:

- Add all ingredients into a shaker and shake well
- Serve over ice with a lemon wedge

**Honey Syrup Ingredients:

- 3 parts honey
- 1 part water

Method:

- Mix 3 parts honey to 1 part water
- Stir until water is well incorporated into honey and add to an airtight container

White Bean Salad (BATCHED)

Chef Kathryn Searcy | Yield: 2-3 qts

Ingredients:

- 1qt cooked white beans
- 1 cup charred corn
- 1 cup cherry tomatoes, quartered
- 1 cup red onions, thin sliced
- 1 cup pickled Fresnos (see recipe below)
- ½ cup salsa verde
- Chili vinegar
- ½ cup Fresno pickling liquid (can increase based on personal preference)
- EVOO (extra virgin olive oil)
- salt & pepper to taste
- 1:1 chopped dill: chopped mint
- Poblano Tahini Puree for plating (see recipe below)

Method:

- In a bowl, mix all the ingredients except the dill/mint mixture, using enough liquid to pool up and be on the juicy side.
- To order, scoop about 1.5-2 cups of bean mixture into a separate bowl (with a decent amount of liquid).
- Mix with 1-2 tsp dill/mint mixture. On the plate, spread a couple of tablespoons of charred poblano tahini puree and arrange bean salad on top. Finish with bread-crumbs and finishing salt.



Pickled Fresno

Ingredients:

- 3 Fresno peppers, stemmed & sliced into rings
- 1 Gallon white distilled vinegar
- 1pt honey
- 8 cloves garlic, crushed
- Salt

Method:

- Bring vinegar, honey, garlic, and salt to a boil.
- Pour over the peppers and let sit overnight. The peppers will mellow out over time, and the vinegar will get spicier.

White Bean Salad

continued...

Poblano Tahini Puree (Yield: 1qt)

Ingredients:

- 1.5 poblanos, stemmed & seeded
- ½ cup tahini
- 1 serrano, stemmed & seeded
- 4 cloves garlic
- 3T lemon juice
- Blend oil
- Salt

Method:

- Char the poblanos on the grill and let them cool.
- Blend in the robot coupe poblanos, serrano, garlic, tahini, lemon juice, and just enough oil to spin smoothly.
- Season with salt to taste.

Large Batch Cocktail Recipe | (Yields 4)

Escape Rooftop Bar | Strawberry & Rose (Fort Lauderdale, FL)

Food & Beverage Director, Nathan Berumen enjoys preparing this light and fruity libration when having large groups over for game-day parties. This beverage is easy to make, refreshing, and pairs perfectly with classic gameday bites!



Strawberry & Rose

Ingredients:

- 8oz rose wine (Whispering Angel)
- 4oz Cocchi Americano
- 4oz Strawberry Shrub*
- 2oz lemon juice
- 4oz raventos di nit (Cava)

Method:

- Add all ingredients to large vessel
- Add ice, lemon wheels, sliced strawberries, and mint
- Stir and top with cava

Strawberry Shrub Recipe*

Ingredients:

- 2 cups chopped strawberries
- 1 cup red wine vinegar
- 2 cups sugar
- 1 cup water

Method:

- In a saucepan bring to a simmer, stir to dissolve sugar
- Cook for 20 minutes
- Let cool, strain

511 Bar & Lounge (Fort Lauderdale, FL)

511 Bar & Lounge's Batched Cocktail Recipe Huckleberry Ice Lemonade



Ingredients :

- 1 Liter of Huckleberry Ice Vodka
- 18 oz of Fresh Lemon Juice
- 13 oz of Simple Syrup
- 4 Healthy bunches of Fresh Mint (separate from stems and smack in palms to activate and throw in batch)

Method:

Prepare Mint:

- Pluck mint leaves from stems and smack them between your palms to release oils.

Combine Ingredients:

- Place mint leaves in a pitcher then add lemon juice and simple syrup.
- Stir gently to mix.

Add Vodka:

- Pour in the vodka and stir well to blend all ingredients.

Chill and Serve:

- Chill the mixture in the refrigerator for at least an hour.
- Serve over ice, garnished with a mint sprig and a lemon wheel.

Fireman Derek Kaplan | Homemade Savory Chili (Miami, FL)

South Florida's don-of-dessert and founder of Fireman Derek's Bake Shop, Derek Kaplan is known for whisking up extraordinary confections; from pies and cakes to cookies and brownies, he's mastered it all when it comes to desserts. However, what most don't know about the pie master/entrepreneur is that Kaplan has a lesser known savory side and when he's home with his wife and children, he doesn't bake, he cooks! Inspired by simple, straight-forward ingredients like the ones he uses in his desserts, Kaplan's flavorful comfort recipes are simple in preparation and are perfect for sharing amongst family and friends. Hosting a watch party of The Big Game? Whip up a big batch of Fireman Derek's homemade Savory Chili to share and enjoy with your fellow football fans.

Ingredients :

- 3 lbs. Ground Chuck
- 3 Sweet Yellow Onions (diced)
- 6 Garlic Cloves (finely chopped)
- 84 oz. Crushed Tomatoes (3 cans)
- 10 oz. Diced Tomatoes and Green Chilies (1 can)
- 4 tbsp. Cumin
- To taste Salt and Pepper

Method:

- Cook down ground chuck until fully browned and drain in colander.
- While the beef is draining, sauté sweet yellow onions.
- Once onions are translucent in color, add garlic, cumin, salt and pepper and cook for a few minutes.
- Add crushed tomatoes, diced tomatoes with chilies and ground chuck. Simmer for two hours.
- Serve with shredded cheese, a dollop of sour cream and garnish with sliced green onions.

Tips:

- Kick it up a notch and add diced jalapenos and 2-3 dashes of cayenne pepper for a touch of heat.
- Pair with cornbread or toasted sourdough on the side for dipping.



R House | Sweet Chilli Wings & Roasted Bacon, Corn and Feta Guacamole (Miami, FL)

Spend game days with R House's delicious Sweet Chili Wings and Roasted Bacon, Corn, and Feta Guacamole. These easy-to-make at-home recipes are the perfect way to celebrate the return of the Football season!

Yield: 1 serving

Roasted Corn, Bacon, and Feta Guacamole



Ingredients:

- 4 Slices of Bacon
- 2 Ears of Fresh Corn
- 1 Tablespoon Olive Oil
- 6 Ripe Avocados
- ½ cup Small diced Spanish Onion
- 2 ½ Tablespoons Chopped Jalapeno (more if you want spicier)
- 1 Lime
- 2 Tablespoons Salt
- ½ cup Feta Cheese
- ¼ cup Cilantro Leaves

Method:

- Dice bacon into small pieces and then fry in a frying pan until crispy.
- Cut kernels off corn husk and then place kernels in a separate frying pan. Make sure it is heated over medium heat with olive oil.
- Season it with 1 teaspoon of salt and let corn roast in a pan, stirring occasionally until golden brown and kernels begin to pop.
- Peel, deseed, and mash avocados in a large bowl.
- Add the Jalapenos, onions, and salt to the avocado.
- Squeeze the lime over the avocado and mix all of the ingredients together. Taste for seasoning.
- Transfer the guacamole into a serving bowl.
- Sprinkle the bacon and corn evenly over the mixture.
- Crumble the feta cheese evenly over the guacamole and garnish with the whole cilantro leaves.
- Lastly, serve with tortilla chips.



Yield: 1 serving

Sweet Chili Chicken Wings



Ingredients:

Sweet Chili Sauce

- 1 ½ Cups Oyster Sauce
- 1.25 Oz Mae Ploy Chili Sauce (you can use any brand)
- ½ cup Granulated sugar
- 1 Tablespoon Chopped Garlic
- *Place all ingredients in a blender till smooth*

Wing Flour

- 1 Pound All Purpose Flour
- 2 Tablespoons Paprika
- 2 Tablespoons Garlic Powder
- 1 Tablespoon White Pepper
- 2 Tablespoons Kosher Salt
- 5 Pounds Chicken wings, flats and drumettes

Method:

- Preheat a deep fryer or a deep frying pan to 350 degrees.
- Pat chicken wings dry and dredge them in the flour being sure to shake off all excess flour.
- Drop Chicken in separate batches into the deep fryer, being sure to separate flats and drumettes. Make sure not to over crowd your fryer basket or pan.
- Cook until deep golden brown and crispy. (8-10 minutes for flats and 12-15 for drumettes depending on size)
- Place wings on a plate lined with paper towels to absorb the excess oil.
- Then put them into a large bowl and pour some of the sweet chili sauce over them. Toss the wings until they are evenly coated with the sauce.
- Serve on a large plate with some sesame seeds and sliced green onions sprinkled on top.



Yield: 25 Chicken Wings

Corsair Kitchen & Bar | Corsair Kitchen Wings (Miami, FL)

Willam Gideon, Director of Culinary at JW Marriott Turnberry Resort & Spa, knows a thing or two about game days. "It is always best to prepare in advance. You don't want to be running around on gameday and missing the fun! As a Chef, game day snacks tend to turn into a competition between my friends and me. We bring food out for each quarter of the game and everyone tries to outdo the other. It's a fierce and friendly competition and makes for an incredible experience!" At Corsair Kitchen & Bar, the property's renowned American comfort food restaurant, he recommends the chicken wings as a game day treat. With an array of spices including Paprika and chili powder among others, it adds the perfect "kick" to any gathering.



Ingredients:

- 25 Chicken Wings
- ¼ cup Blackening Spice
- 2 tbsp Garlic Powder
- 1tbsp Onion Powder
- ¼ cup salt
- ¼ cup paprika
- 1 oz Chili Flakes
- ¼ cup Chili Powder

Method:

- Fill the tilt skillet with water half way.
- Add all spices including salt into the skillet.
- Bring water to boil. Add wings and let soft boil for about 15-20 minutes or until wings are fully cooked.
- Remove and place on sheet trays to cool.
- Add finishing rub to chicken wings
- Enjoy!

Chicken Wing Finishing Rub:

Ingredients:

- 1 qt Paprika
- 1 qts Chili Powder
- 2 tbsp Salt
- ¼ Tsp Onion Powder
- ¼ Tsp Garlic Powder

Method:

- Coat wings in rub, and store until ready to fry.
- Using a tabletop fryer, fry until crispy or desired crispness.
- Serve and enjoy!

