

Recipe 1 Big Bowl of Mussels with Saffron, Chorizo, and Herbs

13 pieces mussels
2 Tbsp butter
1 Tbsp onion
Chorizo
Pinch saffron
2 pieces laurel
1 tsp thyme
3 Tbsp white wine
.5 cup heavy cream
parsley

Start with butter... Add onion, chorizo, & saffron – cook 3-4 minutes. Add laurel, thyme, & white wine – reduce by 2/3. Add mussels & cover – cook until opened. Add heavy cream – heat through & serve.

Recipe 2 Pork, Braised Onion Jam, & Black-Eyed Pea Crepe

Braised Onion Jam

6 white onions, julienne
6 red onions, julienne
3 cups red wine
1.5 cups honey
.5 cup chicken stock

Recipe 3 Spiced Apple Aioli & Chile Pecan Brittle

Spiced Pineapple Aioli

1 tsp each: cayenne, s/p, fennel, cloves, star anise
4 each pineapple

Roast slowly for 30 minutes. Allow to cool completely.
Ratio = 1 cup Duke's Mayo: 2 cups Spiced Pineapple.

Chile Pecan Brittle

2 cups Sugar - caramelize
1 cup each: walnuts, pistachio, & pecans
2 Tbsp Honey

8 tsp each: Ground black pepper, Cinnamon, Star anise, Chile flake, Fennel
1 giant Tbsp Butter

s/p

Recipe 4 Southern Hot Pot
Thin Noodles with Sherry Ginger Garlic Broth

1 gallon chicken stock
2 cups each: onion, celery, & carrot
4" ginger
½ head garlic
kombu sheet
1 cup sherry
2 cups soy sauce

Recipe 5
featuring Winstead Farm Chicken, Heritage Farm Pork, Petite Crab
Cake, & Medium-Cooked Egg

Crab Cake

2 gallon Duke's Mayonaisse
24 each Eggs
3 oz. Texas Pete Hot Sauce
½ cup Worcestershire Sauce
1 cup Old Bay Seasoning
2 bunches Parsley
20# Jumbo Lump Crab
10 cups Panko Style Bread Crumb

Combine all ingredients.