

Etta's Pit Roasted Salmon with Grilled Shiitake Relish and Cornbread Pudding

Tom Douglas • From Tom Douglas' Seattle Kitchen • Serves 6

For Salmon Spice Rub

- 3 tablespoons brown sugar
- 2 tablespoons paprika
- 2 teaspoons kosher salt
- 1 ½ teaspoons freshly ground black pepper
- 1 teaspoon chopped fresh thyme
- Six 7-ounce salmon filets
- Olive oil
- Etta's Cornbread Pudding (see recipe)
- Grilled Shiitake Relish (see recipe)
- 1 lemon cut in 6 wedges
- Fresh basil leaves for garnish

Fire up the grill.

To make the Salmon Spice Rub, combine the sugar, paprika, salt, pepper, and thyme in a small bowl. Coat both sides of the salmon portions using all of the rub.

Brush the grill and fish with oil. Grill over direct heat, covered, with the vents open. When the salmon is marked by the grill, flip and finish cooking. I like our salmon medium-rare, which requires a total grilling time of about 8 to 10 minutes, depending on the heat of your grill. The sugar in the spice rub can easily burn, so watch it closely.

To serve, spoon the warm cornbread pudding onto 6 plates and rest a salmon fillet up against the pudding. Spoon some grilled shiitake relish over each salmon fillet and garnish with lemon wedges and fresh basil leaves.

Grilled Shiitake Relish

Serves 4 to 6 as a condiment

- ¾ pound shiitake mushroom caps, wiped clean
- 3 tablespoons olive oil
- 2 tablespoons minced shallot
- 2 teaspoons minced garlic
- ½ teaspoon chopped flat leaf parsley
- ½ teaspoon chopped fresh sage
- ½ teaspoon chopped fresh rosemary
- ½ teaspoon chopped fresh thyme
- 1 tablespoon balsamic vinegar
- 2 teaspoons fresh lemon juice
- Kosher salt and freshly ground black pepper

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Fire up the grill.

In a bowl, toss the mushroom caps with 2 tablespoons of the oil and a sprinkle of salt and pepper. Grill mushrooms on both sides, over direct heat, until cooked through, about 5 minutes total cooking time. (Unless your mushroom caps are large, you may want to set a rack over your grill or use a grill basket so you don't have any mushrooms falling through the grates.)

Remove the mushrooms from the grill and thinly slice. Heat the remaining tablespoon of oil in a sauté pan on medium heat. Add the shallot and garlic and sweat 2 to 3 minutes until soft and aromatic. Set aside to cool. In a bowl, combine the mushrooms, shallot-garlic mixture, herbs, balsamic vinegar, and lemon juice. Season the relish to taste with salt and pepper and set aside at room temperature.

Etta's Cornbread Pudding

Makes 6 servings

For cornbread:

- 1 cup all-purpose flour
- $\frac{3}{4}$ cup cornmeal
- $\frac{1}{2}$ cup grated jack cheese
- 1 teaspoon baking powder
- 1 teaspoon salt
- 2 large eggs
- 1 cup milk
- 3 tablespoons honey
- 4 tablespoons unsalted butter, melted plus a little more for buttering pan

For the pudding:

- 1 tablespoon unsalted butter plus a little more for buttering pan
- 1 cup thinly sliced onion
- $\frac{3}{4}$ cup grated dry jack cheese (or substitute regular jack or sharp cheddar)
- 2 teaspoons chopped flat leaf parsley
- $\frac{1}{2}$ teaspoon chopped fresh rosemary
- $\frac{1}{2}$ teaspoon chopped fresh thyme
- 2 $\frac{1}{4}$ cups heavy cream
- 4 large eggs
- 1 teaspoon kosher salt
- $\frac{1}{2}$ teaspoon freshly ground black pepper

To make the cornbread, preheat the oven to 425 degrees F. Butter an 8x8-inch baking dish. Combine the flour, cornmeal, cheese, baking powder, and salt in a large bowl. In another bowl, whisk together the eggs, milk, and honey. Add the wet ingredients to the dry ingredients, stirring until just combined. Melt 4 tablespoons of the butter and stir into the mixture. Pour into the prepared pan and bake about 15 to 20 minutes until a toothpick comes out clean. Cut into one inch cubes. You should have about 8 cups of cornbread cubes, but you only need one third of the cornbread cubes (about 2 $\frac{2}{3}$ cups) for this recipe. (Note: freeze the extra cornbread for future batches of pudding.)

To make the cornbread pudding, lower the oven temperature to 350 degrees F. Put the 2 $\frac{2}{3}$ cups of cornbread cubes in a buttered 8x8-inch baking dish. Set aside. Heat 1 tablespoon butter in a saute pan on low heat and very slowly sauté the onions until soft and golden brown, at least 20 minutes. Remove from the heat. Scatter the onions, cheese, and herbs over the cornbread cubes. Whisk together the cream and eggs with the salt and pepper and pour over the pan of cornbread cubes. Let sit 10 minutes so the cornbread cubes absorb some of the custard. Bake about 40 minutes or until set and golden. Serve warm.

Dungeness Crab Salad with Roasted Garlic, Shallots, and Pomegranate Vinaigrette

Makes 4 servings

The sweetness that garlic and shallots acquire after roasting is a wonderful complement to the natural sweetness of Dungeness crab, accented here by the sweet-tart flavor of pomegranate – a favorite ingredient of mine. The roasting method is very easy but it takes at least an hour. You might want to roast an extra head or two of garlic at the same time to have on hand for other dishes. It is delicious puréed into a creamy soup, stirred into mashed potatoes, or added to a pan of simple steamed mussels. The roasted garlic will keep for up to a week in the refrigerator..

Ingredients

- 1 head of garlic, unpeeled
- 2 shallots, unpeeled
- 3 tablespoons plus 4 teaspoons olive oil
- Sea salt and freshly ground white pepper
- 4 slices Thyme Brioche or 8 slices baguette, ¼ inch thick
- ¼ cup red wine vinegar
- 6 ounces Dungeness crab meat
- 2 teaspoons minced fresh chives
- Small handful chervil leaves or baby watercress
- 1 teaspoon Basil Oil or extra virgin olive oil

Instructions

1. Preheat the oven to 375°F
2. Peel away the loose papery skin from the head of garlic and trim just enough of the root end to expose some of the garlic fresh and make it easier to squeeze out after roasting. Trim the root end from the shallots as well. Set the garlic and shallots in the center of a large piece of aluminum foil, drizzle with 2 teaspoons of the olive oil and season with salt and pepper. Wrap the package up securely and roast until the garlic and shallots are tender when pressed between your fingers, 1 to 1¼ hours. Unwrap and set aside until cool enough to handle.
3. Trim the brioche slices into rounds about 4 inches in diameter. Heat a skillet over a medium heat, then add 2 teaspoons of the remaining olive oil. Add the brioche and toast well on each side about 3 minutes total. Set aside on paper towels.
4. Combine ¼ cup of the pomegranate juice and the wine vinegar in a small saucepan. Bring to a boil over medium-high heat and boil until reduced to 2 tablespoons, 5 to 7 minutes. Remove the pan from the heat whisk in the remaining 3 tablespoons of olive oil until blended, and set the vinaigrette aside

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(Continued Dungeness Crab Salad with Roasted Garlic, Shallots, and Pomegranate Vinaigrette)

5. Pick over the crab meat to remove any bits of shell or cartilage and set 4 large claw or leg portions aside for garnish. Put the remaining crab meat in a bowl. Add the pomegranate vinaigrette and chives season to taste with salt and pepper. Toss well to combine evenly.
6. Squeeze the roasted garlic and shallots from their skins and coarsely chop. Toss the garlic and shallots with the remaining 1 teaspoon pomegranate juice and season to taste with salt and pepper.

To serve, spoon the garlic-shallot mixture onto the toasted brioche rounds and set them on individual plates. Form the crab salad into 4 large quenelles and set them on top of the brioche (or simply spoon the crab salad on top of the garlic-shallot mixture), topping the crab salad with reserved claw or leg portions. Toss the chervil with the basil oil and a pinch of salt in a small bowl. Place the chervil salad alongside and surround all with a drizzle of yellow pepper oil.

Luc Bistrot Cassoulet

Makes 10-12 servings

For the beans

- 2 pounds (5 cups) dry white beans, (Tarbais bean preferred)
- 1 pound pork belly salt pork (or plain pork belly)
- 8 parsley sprigs,
- 4 garlic cloves,
- ½ teaspoon thyme
- 4 laurel leaves,
- Salt, to taste

For the cassoulet

- 4 pounds bone-in lamb shoulder, cut into cube chunks
- Rendered duck fat, or vegetable oil
- 2 large onions, diced
- 4 or 5 large garlic cloves, minced
- 8 Plum tomatoes
- 1 tablespoon tomato paste
- ½ teaspoon thyme
- 2 laurel leaves
- 2 cups dry white wine
- 3 cups poultry stock
- 1 cup veal stock
- Salt and pepper, to taste
- 5 pounds duck confit plus crackling
- 1 ½ to 2 pounds sausage, such as kielbasa or chorizo (or duck sausage)
- 3 tablespoons rendered duck fat; more if needed
- 2 cups fresh white crumb
- ½ cup minced fresh parsley

Process

Make the beans: wash and drain them, and place in a large pot. Add 4 ½ quarts water, cover and bring to a boil. Boil uncovered for exactly 2 minutes. Cover and let sit for exactly 1 hour.

Meanwhile, if you are using the salt pork, remove the rind and cut pork into slices ½ inch thick. Simmer rind and pork in 3 quarts water for 15 minutes to remove excess salt. Rinse in cold water, drain and set aside.

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(Continued Luc Bistrot Cassoulet)

When the beans have finished soaking, bring them to a simmer, adding the optional pork and rind, the onion and herbs, and 1 tablespoon salt if you have not used salt pork, ½ tablespoon if you have. Simmer slowly, partially covered until the beans are just tender, about 1 ½ hours, adding boiling water if needed to keep beans covered at all times, and salt to taste near the end of the cooking. Refrigerate. Bring to a simmer before proceeding with the cassoulet.

To make the lamb: Dry lamb pieces. Put fat or oil in casserole, bring to high heat, but not smoking, and brown lamb pieces, a few at a time, removing the browned pieces to a dish. Pour out excess fat and brown the onions lightly. Return lamb to casserole, add garlic, tomatoes, tomato paste, herbs, wine and enough stock just to cover lamb. Salt lightly, cover and simmer slowly until lamb is tender, about 1 ½ hours. Correct seasoning. When cool, remove and discard bones from lamb. When cold, cover and refrigerate lamb in its cooking liquid. Discard surface fat before using.

To assemble the cassoulet: Remove bones from the duck confit and, if you wish, the skin. Cut duck into serving chunks the same size as the lamb pieces or form whole. If using salt pork, cut it into thin slices. If using sausage, cut in half lengthwise, then into chunks, and brown lightly in a frying pan with duck fat or oil.

Using a slotted spoon, remove beans from their liquid, but reserve liquid. Arrange a third of the beans in the bottom of a 6-quart casserole. Cover with a layer of lamb, duck, sausage, a handful of duck cracklings and, if using it, half the salt pork. Repeat with a layer of beans, then meat. End with a layer of beans, coming to within about ¼ inch of the rim of the casserole. Ladle the lamb cooking liquid plus as much bean cooking liquid as needed just to the top of the beans. Spread breadcrumbs and parsley over the top. When cool, cover and refrigerate.

Cooking the cassoulet: If you have assembled and refrigerated the cassoulet in advance, place the covered casserole in a 325-degree oven for an hour or more until its contents are bubbling and the center of the cassoulet reaches 212 degrees.

Heat oven to 400 degrees.

Set casserole in the oven. Bake for 20 to 30 minutes, until breadcrumb topping has crusted and browned lightly. If the cooking liquid seems too thick or the beans dry, add a spoonful or so of the bean-cooking liquid. When the crust forms again, the cassoulet is ready to serve.

Thierry Rautureau
The Chef In The Hat™ 2010

PS: Top the cassoulet with a few pieces of seared Foie Gras for a special treat!

Chianti Sushi by Dario Cecchini

Makes 6-8 servings

It's a beef tartar, made my way.

Red and lean beef that is tenderized and seasoned with extra-virgin olive oil, lemon and some spices. Very simple ingredients to bring out the meat's flavor.

Serve raw with thins slices of lemon or lemon peel, roll into small meatballs and quickly pan-fry

Tenerumi in Insalata

To boil the feef

- 1 kilo meat on the bone, preferably pieces from around the knee joint
- 3 medium carrots, cut into large pieces
- 2 stalks celery, cut into large pieces
- 1 large red onion, cut in chunks
- salt

For the salad

- 1 medium red onion, sliced thin
- 3 or 4 stalks from the heart of the celery, julienned
- 2 medium carrots, julienned
- Salt and pepper
- Approx. 6 tablespoons extra virgin olive oil
- Approx. 1 tablespoon red wine vinegar, or more to taste

Place the meat, carrots, celery and onion for the broth in a stock pot and cover with water. Remove the meat and set aside. Salt the water, bring to a boil, then add back the pieces of meat, let the water return to a boil, then turn down to the lowest possible simmer. Simmer uncovered for approx. 3½ hours. Midway through the cooking, turn the meat pieces over and check occasionally to make sure the water is not boiling away. Add hot water, if necessary. Remove meat from the broth, pull and chop into medium chunks. Include the cartilaginous bits and the tendons, and the boiled carrots. Dress lightly with a drizzle of olive oil, salt and pepper.

Clean and slice the salad vegetables.

When you're ready to serve, re-warm the meat (if necessary) with a small amount of broth. Using a slotted spoon, lay the warm meat and carrots on a high-sided serving platter, cover with salad vegetables, drizzle with olive oil and a few drops of vinegar. Salt and pepper to taste. Serve the broth separately, if desired.

To serve: put the meat and carrots on a tray, with a little bit of broth, cover with the julienned vegetables and season with salt, pepper, oil and a few drops of red wine vinegar.

Serve with a warm mug of its broth seasoned with Essence of Chianti.

Marrow Braised Beef

A shank of deboned beef already seasoned with salt, black pepper, rosemary and bone marrow. Cook it in the oven in a covered casserole for 3 hours at 180°C with 1 kg. of peeled shallots and half a glass of extra-virgin olive oil. No salt.

After about 2 hours you can add half a glass of Vin Santo.

Beef shank (about 5lbs including bone)

- Marrow from shank
- Sea salt and freshly ground black pepper
- 1 teaspoon fresh rosemary, chopped
- 2 tablespoons olive oil
- 2 pounds shallots, peeled
- 1 cup beef stock or good quality frozen beef broth
- ½ cup vin santo

1. Heat the oven to 350 degrees. Season both sides of the beef with 2 teaspoons salt and one-half teaspoon black pepper. On a cutting board, lay open the boned meat with the fat side down. Place the marrow in the center of the opened meat, along the same direction as the grain. Sprinkle one-quarter teaspoon salt, one-quarter teaspoon black pepper and the chopped rosemary over the marrow. Roll the meat tightly, enclosing the marrow, and tie the roast with butcher string.
2. In a large ovenproof casserole, heat 2 tablespoons oil over medium-high heat until nearly smoking. Sear the tied beef on all sides until well-browned, about 12 minutes.
3. Remove the beef from the pan and set aside. Add the peeled shallots to the pan and cook over medium heat until they begin to turn golden brown, about 5 minutes. Increase the heat to high and stir in the beef stock or broth to deglaze the pan, scraping up any brown bits at the bottom of the pan.
4. Return the beef to the pan. Cover it and cook for 1 ½ hours. Add the vin santo and cook for another 1 ½ hours. Baste the roast a few times during cooking. Remove the beef and allow it to rest for 10 minutes. Cut the strings, slice across the grain and spoon the shallots and sauce over it.

Adapted from Dario Cecchini's recipe.

Have the butcher remove the bone from the beef and cut the bone in half lengthwise, and trim excess fat and remove blood vessels and ligaments from the meat. It's helpful too to have the butcher flatten the meat slightly with a mallet to make it easier to roll. From the split bone, you can easily scoop out the marrow from each side with a small metal spatula.