

Samosas with Mint and Cilantro Chutney

Samosas

5 cups Flour
2 Tbsp Salt
½ Tbsp Baking Soda
1 cup Shortening
½ cup Greek Yogurt
1 cup Water

~Whisk together water and yogurt, set aside. In food processor combine flour, salt, baking soda and shortening. Slowly add water and yogurt mixture until the dough becomes soft. Wrap in plastic wrap and let dough rest for 15 minutes. Roll out to 1/8" thickness. Cut 4" circles out of the dough and set aside.

Filling

3ea Peeled Idaho Potatoes
½ tsp Cumin Seeds
1 tsp Coriander, ground
¼ tsp Garam Masala
1 tsp Salt
2 tbsp Olive Oil
½ cup Green Peas

~Boil Potatoes in lightly salted water until fork tender. Drain potatoes from water and mash. Add all other ingredients, except peas, and mix until well combined. Fold in peas.

Mint and Cilantro Chutney

1 cup Cilantro
1 cup Mint
2" Jalapeno
⅓ cup Greek Yogurt
1" Ginger
3ea Garlic Cloves
1 tsp Sugar
2ea Limes, Juiced
2 tsp Salt

~In blender, blend everything except herbs until smooth. Add herbs and blend until slightly chunky.

Assembly

~Brush each circle of dough with egg wash. Place one rounded teaspoon of potato filling in the center of each circle. Fold in half and crimp edges with a fork. In 350' oil, fry until golden brown. Serve warm with chutney dipping sauce

Philly Cheese Steak Sandwich

Shaved Beef

1 tsp Red Pepper Flakes
1 tsp Garlic Powder
1 tsp Dried Oregano
1 tsp Black Pepper
2 tsp Salt
3 lb Beef Roast
2 cups Beef Stock

~Combine all spices in a small bowl. Generously rub spice mix all over the roast. Place the roast in a roasting pan. Pour beef stock into the bottom of the roaster. Cook roast in a 400° oven until the internal temp reaches 120°. Remove from oven and let cool. Once cooled, slice as thin as possible. Reserve beef juices for reheating meat.

Assembly

~Gently saute 1 large, thinly sliced, white onion and 1 large, thinly sliced, green pepper until soft.

~Re-warm shaved meat in the original cooking juices. Place warm beef into fresh baguette, top with peppers and onions and a drizzle of you favorite cheese sauce (traditionally Cheez Whiz)

Indian Spiced Cashews

4 cups Cashews
2 Tbsp Oil
1 ½ Tbsp Tandoori Spice
2 Tsp Salt
2 Tsp Indian Red Chili Powder
2 Tbsp Cilantro, Chopped

~Toast all spices in oil, add cashews and toss in pan over medium heat until cashews have warmed and absorbed the spiced oil. Add cilantro and toss to combine.

Crawfish Hush Puppies with Spicy Mayo

Hush Puppy Batter

2 cups Cornmeal
1 ¾ cups Flour
1 ½ Tbsp Baking Powder
¼ cup Buttermilk
1ea Eggs
1 tsp Salt

¼ tsp Black Pepper
¼ cup Onion, Small Dice
3 Tbsp Bacon Fat
½ cup Crawfish, rough chopped

~Heat bacon fat in a small saute pan. Add onions and gently cook until onions are soft, set aside. Combine cornmeal, flour, baking powder, salt and pepper. Add onions and eggs. Then add the buttermilk. Gently fold in crawfish pieces.

Spicy Mayo

1 cup Mayo
2 Tbsp Sriracha

~Whisk to combine

Assembly

~In 350' fryer oil, drop rounded teaspoons of the hush puppy batter. Fry until golden brown and cooked through. Serve warm with spicy mayo dipping sauce.

Pulled Pork with Southern Comfort BBQ Sauce

Pulled Pork

4 lbs Pork Shoulder
1 cup BBQ Sauce
½ cup Apple Cider Vinegar
½ cup Chicken Stock
¼ cup Brown Sugar
1 Tbsp Yellow Mustard
1 Tbsp Worcestershire Sauce
1 large Onion, small dice
1 Tbsp Garlic, minced

~In a large cast iron pan, heat a thin layer of oil until it just begins to smoke. Season pork roast with salt and pepper. Sear all sides of pork. Remove pork from pan, reduce heat to low and add onions. Sweat onions until soft. Add remaining ingredients and return pork to the pot. Cover tightly and cook in a 250' oven until meat is fork tender; approx 3 hours.

~Allow pork to cool slightly and using a fork shred the meat. Return shredded meat to cooking liquid and let sit until ready to use.

Southern Comfort BBQ Sauce

10 slices Bacon
2 ea Onions, small dice
2 Tbsp Garlic, minced
2 cups Ketchup
2 cups Fire Roasted Tomatoes
¼ cup Molasses

1 cup Cider Vinegar
¼ cup Worcestershire Sauce
1 ¼ cup Brown Sugar
1 cup BBQ Spice Mix
1 ½ cup Chicken Stock
½ cup Southern Comfort

~Sweat bacon, onion and garlic in a heavy bottom pan until caramelized, add all remaining ingredients, except Southern Comfort. Cook over medium heat for approx ½ hour. Place cooked sauce into a blender and pulse until smooth. Return sauce to pot and stir in Southern Comfort. If you like the flavor of the alcohol to be more prominent do not cook, if you prefer it to be a more mild flavor you can cook the sauce until the alcohol flavor softens.

BBQ Spice Mix

1 cup Brown Sugar
½ cup Sweet Paprika
2 ½ Tbsp Black Pepper, ground
2 ½ Tbsp Salt
1 Tbsp Mustard Powder
1 ½ Tbsp Chili Powder
1 ½ Tbsp Garlic Powder
1 ½ Tbsp Onion Powder
1 tsp Cayenne

~Mix all ingredients in a food processor until fully combined, store in an airtight container.

Assembly

~Gently heat pulled pork in it's own braising liquids. Place pork onto fresh rolls and top with a dollop of homemade bbq sauce.