

**Chef Brian O'Donohoe-Primehouse**  
**Braised Short Ribs, Roasted Butternut Squash**  
(Serves 6)

**Ingredients:**

**Ribs/Sauce**

12# Short Ribs, cut 3", tied with twine  
4 ½ gallon chicken stock  
1 carrot, peeled and rough chopped  
6 heads of garlic, peeled and rough-chopped  
2 stalks celery  
3 onions, peeled and chopped  
30 ea button mushrooms, cut in ½  
2 magnums dry red wine  
1 sachet of thyme & parsley  
1 cup AP Flour  
Canola Oil (for cooking)  
Salt & Pepper

**Squash:**

10# Butternut squash, halved and scored  
1.5# butter

**Preparation:**

**Ribs-**

Secure the meat to the ribs with butcher's twine and season liberally with salt and fresh black pepper. Bring the chicken stock to a boil in a separate pot.

Sear the ribs on all sides in a deep pot in a bit of canola oil until golden brown without burning and set aside. Add all of the vegetables to the same pot with a bit more oil, sweat the vegetables until well done, then add the flour and cook slowly until it is lightly browned; then add the red wine to the pot and reduce until almost dry.

Add the ribs to the pot and pour the boiling chicken stock over them. By adding the chicken stock while boiling it will help to sear in the flavor inside the meat. If you add the stock cold, the flavor will bleed out of the meat giving you a great tasting sauce, but bland meat).

Braise the ribs very slowly for about 3 hours or until the meat is fork tender.

When the ribs are done, remove from the pot and strain the braising liquid. You may need to reduce the liquid to get the flavor you're looking for in the sauce. Adjust the seasoning with salt and pepper after reduction. Reserve.

**Squash - (start 1 hour before ribs are done)**

Take seeds out of the squash and season liberally with salt and pepper- then slather with whole butter. Place on a sheet tray with ¼ inch of water- covered with foil. Roast at 375 degrees for 1 hour or until fork tender.

Very carefully scoop out the squash from the skin into a food processor.

Puree the squash in stages and add whole butter as it's mixing. (about ¾ of a pound total).

Check for seasoning and add salt and pepper as desired. Reserve and keep hot.

**Plating:**

Place the ribs on 4 separate plates and remove the string

Sauce the plate.

Serve the squash on the side.

**Executive Chef Michael Anthony- Gramercy Tavern**  
**Butternut Squash Custard**

**Ingredients:**

1 butternut squash, halved lengthwise, cleaned of seeds  
4 egg yolks  
1 cup of cream  
Brown sugar to taste  
Salt and pepper  
Olive oil  
Lemon juice

**Directions:**

Season squash halves with salt, pepper and olive oil. Sprinkle with brown sugar.  
Roast at 350°F for 45 min or until tender. Remove soft pulp from skin. Squash should yield approximately 1 quart of pulp. Blend pulp with egg yolks and cream. Season with salt, pepper and lemon juice.

Pour mixture into oven-safe ramekins. Set ramekins in a baking dish filled with water such that the water comes  $\frac{1}{2}$  to  $\frac{3}{4}$  of the way up the sides of the containers. Bake in water bath at 300°F for 20 minutes, or until set.

**Chef Bradley Day-China Grill**  
**Chicken Salad Small Plate**

**Ingredients:**

1/2 cup roasted chicken breast  
All chicken mix salad  
1/4 cup sesame dressing  
1 cup crispy rice noodles  
Kosher salt (to taste)  
*Togarashi* pepper (to taste)  
1 pinch black sesame seeds

**Directions:**

Combine first three ingredients together in a mixing bowl, mix until all the salad mix is coated once coated place in the crispy noodles and toss gently. Taste to check for seasoning and then plate on a round plate stacking the salad on itself. Garnish the plate with the black sesame seeds.

**Chicken Salad Mix**  
(Yield 4 orders)

**Ingredients:**

1 ea Nappa Cabbage  
1 bunch Watercress

**Procedure:**

Julienne Nappa cabbage and watercress mix together in the lexan.

**Roast Chicken Breast**  
(Yield 4 orders)

**Ingredients:**

4 lb. skinless chicken breast  
1/4 cup sesame oil  
1 tbsp. kosher salt  
1 tbsp. *Togarashi* pepper

**Directions:**

Cut the chicken breast in half and coat with the sesame oil. Season the breasts and roast in the oven for 20 minutes at 350 degrees F. on a sheet tray. Once cooked allow to cool on the speed rack the dice into small cubes. Store correctly for service

### **Sesame Dressing**

(Yield 2 cups)

#### **Ingredients:**

2 egg yolks

¼ cup rice wine vinegar

1 tbsp. mustard powder

¼ cup sesame oil

1 cup soy oil

¼ soy sauce blend

Kosher salt (to taste)

*Togarashi* pepper (to taste)

#### **Directions:**

With a bur mixer, blend the egg yolks until air is incorporated. Add in vinegar, mustard powder and soy sauce blend until aerated again. Slowly add in the oils to emulsify the liquid. Once emulsified you may need to add a little water to balance the mixture. Taste and season correctly. Store in the correct container and label for service.

### **Rice Noodles**

(Yield 1 hotel pan)

#### **Ingredients:**

1 pk rice sticks

1 gallon soy oil

#### **Directions:**

Heat oil in a wok and then place noodles in the wok can cook until the noodle is crispy.

**Chef Marc Murphy, landmarc**

**Orecchiette all Norcina**

(6 servings, 8 cups)

**Ingredients:**

2 tbsp. olive oil

1 pound Italian pork sausage (preferably without fennel seeds), casing removed, crumbled

2 cloves garlic, thinly sliced

2 cups heavy cream

1/2 cup grated parmesan cheese

2 tsp. chopped rosemary

Kosher salt

Freshly ground black pepper

1 pound *orecchiette*

**Directions:**

Bring one gallon of water to boil. Add 2 tablespoons salt. Add pasta and cook 10 to 12 minutes. Meanwhile, heat olive oil in a large sauté pan over medium heat. Add sausage and sauté until cooked through, about 8 minutes. Add garlic and cook 1 minute. Add cream and rosemary and bring to a boil. Add drained pasta to pan and cook for 5 minutes. Add parmesan and cook for 3 more minutes, tossing frequently. Season to taste with salt and pepper and serve.

**Chef Gabe Thompson – L’Artusi**

**Lamb Ragu**

(Serves 8-10)

**Ingredients:**

1 pound ground lamb  
1 small diced onion  
1 tbsp. tomato paste  
1 sprig rosemary  
2 cloves of garlic, sliced  
1 12oz can chopped tomatoes  
1 cup white wine

**Directions:**

Cook onions until soft. Add tomato paste and garlic. Add tomato paste  
Add lamb and brown off. Add rosemary. Add white wine and reduce by half. Add chopped  
tomatoes with their juice. Cook until thick. Remove some of the fat from the ragu. Discard the  
rosemary stick

**Chef Ed McFarland-Ed's Lobster Bar**

**Lobster Rolls**

( Serves 4)

**Ingredients:**

4 whole 1 ¼ to 1 ½ lb Lobsters  
1 cup Hellman's mayonnaise  
½ stack celery, minced  
1 tsp. lemon juice, freshly squeezed  
¼ bunch chives  
Salt and pepper to taste  
4 top split hot do buns  
3 oz. Ed's Pickle Mix

**Directions:**

Boil lobsters in heavy stockpot until they float. Remove from water and put in ice bath. When chilled, shell the meat and clean by removing any cartilage in claw and de-vein the tail. Rough chop lobster with butter on griddle top or in pan until golden brown. Quarter the lobster mix and stuff buns. Garnish with chopped chive and Ed's Pickle mix

**Chef John Schenk-Strip House**

**Creamed Spinach**

(Yields 6+ cups)

**Ingredients:**

2.5 lbs. fresh baby spinach (about 1 quart cooked chopped spinach) and 2 cups reserved spinach liquid

1 cup shallots, minced

2 cups truffle cream

1 cup parmesan cheese, grated

2 tbsp. truffle butter

1.5 tbsp. extra virgin olive oil

2 tsp. white truffle oil

**Directions:**

Quickly blanch the spinach in salted, rapidly boiling water. Remove spinach from water with skimmer and allow to drain. When the spinach is cool, squeeze out as much of the liquid as possible. Make sure to reserve 2 cups of the cooked spinach juice.

In a soup pot, heat the olive oil and sauté the shallots until translucent, but do not brown them. Add 1 cup of the truffle cream and bring to a simmer. Whip in the truffle butter and then add ½ cup of the grated Parmesan cheese. Fold in all the chopped spinach and add remaining cup of truffle cream during this process. Bring to a simmer. If the creamed spinach looks dry/tight, add a couple tablespoons of the reserved spinach liquid. Fold in the remaining half cup of grated Parmesan cheese. Season to taste. Finish the dish with the truffle oil and serve.

**Chef Travis Post-Bklyn Larder**  
**M'Hamsa Cous Cous with Almonds and Raisins**  
(Serves 6)

**Ingredients:**

2 cups M'hamsa Hand-rolled *cous cous*  
3 tbsp. extra virgin olive oil  
1 tsp. salt  
2/3 cup toasted almonds, coarsely chopped  
2/3 cup spicy raisins, recipe follows  
1/2 cup roughly chopped parsley

**Directions:**

Bring three cups of water to a boil. Stir in the *cous cous* and salt, and allow to return to a full boil. Remove the *cous cous* from the heat, add 3 tablespoons extra virgin olive oil and cover. Allow *cous cous* to cool to room temperature.

When the *cous cous* is cool, add the spicy raisins and a little of their liquid, the toasted almonds and chopped parsley. Taste, and re-season with a splash more olive oil, salt and chili flake if you like.

**Spicy Raisins**

**Ingredients:**

1 cup golden raisins  
2/3 cup sherry vinegar  
2/3 cup water  
1 teaspoon chili flakes

**Directions:**

Place raisins and chili flakes in a glass or stainless steel bowl.

Bring the water and sherry vinegar to a boil. Pour the water and vinegar over the raisins. Liquid should cover the raisins by half an inch. Allow the raisins to cool to room temperature.

**Chef Amy Eubanks-BLT Steak**  
**Blue Fin Tartare, Avocado, Soy Dressing**  
(Serves 6)

**Crispy Shallots**

**Ingredients:**

Peanut oil for frying  
3 tbsp. finely chopped shallots  
2 tbsp. Wondra flour  
Fine sea salt

**Dressing**

**Ingredients:**

1-1/2 teaspoons wasabi powder  
3 tbsp. reduced sodium (light) soy sauce  
2 tbsp. white mirin  
1 tbsp. mustard oil  
1 tbsp. rice wine vinegar  
1 tsp. honey  
Freshly ground black pepper  
18 ounces fresh tuna, trimmed and cut into 1/8-inch dice  
6 tbsp. extra virgin olive oil  
2 ripe Haas avocados, peeled and diced  
Toasted sliced *ciabatta* bread

**Fry the Shallots:**

Pour the oil into a small saucepan to a depth of about 1 inch. Heat the oil until a small piece of shallot sizzles rapidly when added to the pan. Toss the shallots with the flour. Carefully add the shallots to the oil and fry until golden brown, 30 to 60 seconds. Remove the shallots with a slotted spoon and drain on paper towels. Season with a pinch of salt.

**Make the Dressing:**

In a medium bowl, stir together the wasabi powder and 1 tablespoon water to make a smooth paste. Whisk in the soy sauce, mirin, mustard oil, vinegar, and honey. Add black pepper to taste. Set aside.

**Make the Tartare:**

Toss the tuna with the olive oil, salt and pepper to taste. Season the avocados with salt and pepper to taste.

**To Serve:**

To mold the tuna into a disk, place a 3-inch tartlet ring or an empty tuna can with the top and bottom lids cut out on a chilled plate. Fill the ring with a layer of avocado and top with the diced tuna and fried shallots. Lift off the ring. Drizzle the sauce around the tuna.

**Serve** with the *ciabatta* or homemade potato chips.

**Chef's Tip:**

When molding this salad, wrap a cut potato about the same diameter as the mold in plastic wrap. Use the flat side of the potato to press the tuna and avocado neatly and quickly into the mold. The sauce is also good on tuna *carpaccio* or other raw fish.

**Chef Dan Barber-Blue Hill**  
**Green Tomato & Farro Tart**

**Ingredients:**

Blue Hill V-7  
3 lbs. tomatoes, mixed varieties but preferably Cherokee purple  
1 cucumber, peeled and seeded  
1 parsnip  
1 carrot  
1 stalk celery  
2 shallots  
1/2 jalapeno, seeded  
1/2 fennel bulb, cleaned and chopped  
2-3 tsp. sugar  
1/4 cup sherry wine vinegar  
2 1/4 tsp. Worcestershire  
Salt to taste  
5 basil leaves  
5 stems tarragon, leaves picked  
Pinch of parsley leaves

**Directions:**

In a food processor, blend all the ingredients except for the basil, tarragon and parsley. Cover with plastic wrap and marinate in the refrigerator for 12 hours. Pour the mixture into a blender. Add the fresh herbs and blend until smooth. Strain the mixture through a fine-mesh sieve. Check for seasoning and serve in small glasses.