

15th Anniversary
Dish
CUISINE FOR CHANGE


Bite

— BY —


Bite

2018 Recipe Book

Thank You to Our Chefs and Restaurants

Each year, loyal chefs and restaurants truly put the “Dish” in Dish: Cuisine for Change! This impactful event exists because of their generosity and talents, thank you!

If you enjoyed the dishes you sampled tonight, we encourage you to visit your favorite chefs at their restaurants for the full culinary experience. Each chef has also shared their recipe for tonight’s dish on our website so you can recreate their masterpiece at home.

*Learn more about the event at
dishcuisineforchange.org*

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5001 34th Ave. S, Minneapolis, MN 55417
612.724.3009 • alventorestaurant.com

Hours:

Mon - Sat 4 PM - 9 PM
Sun 11 AM - 9 PM



Chef
JONATHAN HUNT

Bucatinni alla Amatriciana

Ingredients

1 lb Bucatinni noodles
16 oz San Marsano whole
tomatoes (pureed)
1/2 lb pancetta, diced
1 tbsp garlic

1 tbsp chili flakes
1/4 red onion, diced
1 tsp extra virgin olive oil
1/2 c grated parmesan cheese

Preparation

In a heavy 4 qt. saucepan, brown the pancetta until crispy. Add onion, garlic and chili flakes. Add tomatoes and stew on low for 30 minutes, stirring every couple minutes. In a 4 quart pot, boil water. Once water is boiling, add salt and pasta, and cook until al dente.

Add pasta to sauce and stir on low until pasta is flavored with sauce.

Serve with Parmesan cheese. Makes 4 servings.

BAR BRIGADE

470 Cleveland Ave. S, St. Paul, MN 55105
barbrigade.com

Hours:

Tues - Thurs 11 AM - 2 PM & 4 PM - 10 PM
Fri 11 AM - 2 PM & 4 PM - 11 PM
Sat 10 AM - 2 PM & 4 PM - 11 PM
Sun 10 AM - 2 PM & 4 PM - 10 PM



Chef
J.D. FRATZKE

Broccoli Salad with Feta & Almonds

Ingredients

3 c cooked green lentils
3 c broccoli florets, blanched
and chilled
2 tbsp crumbled feta cheese
2 tbsp smoked almonds, crushed

1/4 c parsley leaves
2 c fresh arugula
1/4 c lemon vinaigrette
salt and black pepper to taste

Preparation

In a large mixing bowl, combine all ingredients and toss well until evenly distributed and ingredients are coated with vinaigrette. Serve at room temperature



615 Washington Ave. SE, Minneapolis, MN 55414
612.379.8888 • beaconpublichouse.com

Hours:

Sun - Thurs 7 AM - 10 PM
Fri - Sat 7 AM - 11 PM



CHEF
TYLER MALSON

Minnesota Wambuta

Ingredients

5 lbs diced egg plant	2 oz fresh ginger, grated
3 c olive oil or blended oil	1 oz chili powder
1 lb diced onions	2 oz turmeric
2 oz garlic, minced	1 oz curry powder
2 oz rice wine vinegar	1 oz mustard seeds
2 oz sugar	1 c coconut milk
2 lbs tomatoes, diced	2 tbsp tomato paste
1.5 poblano peppers, diced	
Pinch of red pepper flakes	

Preparation

Add eggplant and turmeric in a large mixing bowl & mix all well together and set aside.

Heat oil in a large frying pot or pan, when oil is hot enough start to fry eggplant until it gets light brown color. Once eggplant is fried enough take the pieces out of the frying pot & place eggplant in a paper towel lined tray to absorb excess oil. Using a medium/large sauce pot add previously fried eggplant, curry powder, chili powder, onion, garlic, tomato paste, rice wine vinegar, salt, sugar, mustard seeds, poblano peppers, red pepper flakes and coconut milk together and mix well. Heat up the sauce pan on medium heat and cook for about 10 minutes and remove from the heat. Server over some Minnesota wild rice blend.

Recipe continued on next page

Ingredients

Spiced tofu

1 Tofu block cut into strips
1/2 c corn starch
1/4 tsp paprika
1/4 tsp cayenne pepper
1 tsp cumin powder
1/4 tsp chili flakes
1 tsp fresh chopped thyme

1 tsp black sesame seeds
1 tsp salt
Olive Oil as needed

Preparation

Add all the ingredients of the Cajun Seasoning to a mixing bowl and mix well. Place each strip of tofu into the seasoning to cover them. Drizzle olive oil over a hot frying pan on high heat. Fry each strip of Cajun seasoned tofu and flip when crispy on the underside. Reserve for use.



3900 American Blvd W, Bloomington, MN 55437
952.830.5200 • bloomingtonchophouse.com

Hours:

Mon – Fri 11:30 AM - 2 PM & 5 PM – 10 PM
Sat 7 AM - 2 PM & 5 PM – 10 PM
Sun 7 AM – 2 PM



**CHEF
JACOB BRODD**

Lobster Mac & Cheese

Ingredients

3 tbsp unsalted butter
3 tbsp flour (sub cup for cup for gf)
2 c whole milk
1/4 tbsp salt to taste
1/4 tbsp ground pepper to taste
1 c shredded asiago cheese
Dash truffle oil

1/2 lb. cavatoppi pasta (sub brown rice or quinoa pasta for gf)
1/2 c cooked lobster meat
1/4 c crumbled smoked bacon

Preparation

In a large pot of boiling salted water over medium heat, add the pasta and cook until al dente. Drain the pasta and reserve.

In a medium saucepan melt the butter over medium-high heat. Add the flour and cook, stirring constantly, until the roux is pale yellow and frothy, about 1 minute. Do not allow the roux to brown. Slowly whisk in the milk and continue to whisk until the sauce thickens and comes to a boil, about 2 to 3 minutes. Reduce the heat to a simmer and season with the salt, pepper and truffle oil. Allow to simmer for 2 to 3 minutes. Stir in the 1/2 cup shredded Asiago cheese and whisk until melted. If the sauce seems too thick, thin with a little milk.

Add the cooked cavatoppi, bacon, 1/2 cup shredded Asiago cheese and lobster and stir well. Place the mixture in 2 to 4 individual dishes and place in oven to broil till brown on top.

Makes 2-4 servings



730 N Washington Ave., Minneapolis MN 55401
612.354.3135 • boroughmpls.com

Hours:

Mon – Thur 11 AM – 2 PM & 5 PM – 10 PM
Fri 11 AM – 2 PM & 5 PM – 11 PM
Sat 5 PM – 10 PM
Sun 10 AM – 3 PM



**CHEF
BEN MONSTER**

Mushroom Arancini, Truffle Aioli, Radish and Seasonal Lettuce

Ingredients

Mushroom Risotto Balls

4 tbsp olive oil
4oz shallot, small dice
4oz crimini mushrooms with stems,
cleaned and small chopped
1 clove garlic, minced
2 c carnaroli or arborio rice
1 c white wine
1½ c vegetable stock (you might not
need it all)
2-1/2 oz Parmesan cheese
2-1/2 oz mascarpone cheese
2 oz butter
3 tbsp lemon juice
Zest of 1 lemon
Salt and pepper

Breading

2 c Panko breadcrumbs, finely
ground
4 whole eggs
4 tbsp water
1 c all-purpose flour

Truffle Aioli

1 tsp canned truffle slices, minced
(fresh truffle is even better)
2 egg yolks
1/2 tbsp water
1-1/2 tbsp lemon juice
1 tsp salt
1tsp Dijon mustard
1 c canola oil
1 tbsp truffle oil

Recipe continued on next page

Mushroom Arancini, Truffle Aioli, Radish and Seasonal Lettuce

Preparation

Mushroom Risotto Balls

Combine olive oil and shallots in a pot at low-medium heat and sweat until shallots are soft, 3-4 minutes. Add in garlic and crimini mushrooms and cook the moisture out of the mushrooms. Pour in the rice and cook it for another 4-6 minutes while stirring. At this point the rice will start to look translucent, which means it's time to pour in the white wine and let that reduce by half. Heat up your vegetable stock in a separate pot. This will allow your risotto to cook faster and more even, compared to using cold liquid. While stirring, keep adding the vegetable stock as needed to the rice until it is about 85% cooked. Now you add lemon zest, lemon juice, parmesan, mascarpone and fold that into the rice with the pot off the heat. To finish the risotto, fold in the butter and season with salt and pepper to taste. The residual heat will by now have finished cooking the rice, and you want to cool it down, so it is ready to ball up.

Before breading, portion the risotto in 1oz balls (or whatever size you desire). Set up three bowls, one with flour, one with eggs whisked with water and the last with breadcrumbs.

Roll your risotto balls in flour first, then in the eggs and finish by covering in breadcrumbs. Breaded arancini will hold very well in the freezer, which allows you to make a big batch and keep enjoying them without the hassle of having to make them every time you get a crave.

To cook, you will need a pot of oil heated to 325°F. Submerge the arancini balls in the oil and cook them until they are golden brown. After pulling them out of the oil, season with salt and lemon. Makes approximately 50 balls

Truffle Aioli

Combine egg yolks, water, lemon juice and salt in a bowl and whisk until the yolks are thick and “sticky”. While whisking, add the mustard, truffle oil and slowly start pouring in the canola oil. Keep whisking in oil until you reach your desired texture. Finish the aioli by folding in the minced truffle and correct the seasoning if needed.

If your aioli is too thick, you can thin it out by adding a splash of water while whisking.

Makes approximately 1½ cups.



MODERN AMERICAN CUISINE & BAR

11 E Kellogg Blvd, St. Paul, MN 55101
651.605.0190 • citizensaintpaul.com

Hours:

Sun – Thurs 6:30 AM – 12 AM
Fri – Sat 6:30 AM – 1 AM



CHEF
JENNIFER FARNI

Cedar Planked Salmon. Tomato, Pineapple, Wilted Greens & Mango

Ingredients

- | | |
|--------------------------------------------|----------------------------|
| 1 qt canned tomatoes | 2 c mango, diced |
| 1 qt pineapple juice | ½ c red onion, diced |
| Pinch saffron threads | 1/3 c cilantro, chopped |
| 1 salmon head | 1 jalapeno, minced |
| 4 - 6 oz. salmon filets | 2 limes, zested and juiced |
| 4 c packed spinach | 4 cedar planks |
| 8 cloves of garlic, shaved thin | |
| 4 inches ginger, peeled and
minced fine | |

Preparation

In a large pot, combine the canned tomatoes and pineapple juice. Bring to a simmer and add the salmon head. Cook the mixture until the liquid is reduced, turning the head occasionally and basting. Add one pinch of saffron, stir and remove from the heat

Remove the head and discard. Puree the mixture until smooth, season with salt.

Combine the mango, red onion, cilantro, jalapeno, lemon zest and juice. Season with salt and reserve. Soak cedar planks in salted water over night or for at least 6 hours.

Season salmon filets and place on cedar planks. Place planks on grill and cover the grill. Cook until just medium. In a lightly oiled pan over medium high heat, sweat the garlic and ginger until fragrant. Add the spinach and season with salt. Cook until wilted. Place the tomato and pineapple sauce on the bottom of the plate, add the spinach and place the salmon on top. Top each filet with the mango relish and garnish with cilantro and basil.



227 Water St., Excelsior, MN 55331
952.283.1952 • coalitionrestaurant.com

Hours:

Mon – Thurs 11 AM – 9 PM
Fri 11 AM – 11 PM
Sat 10 AM – 11 PM
Sun 10 AM – 9 PM



CHEF
ELI WOLLENZIEN

Farro & Arugula Salad

Ingredients

2 oz grapes, halved
1-1/2 oz cucumbers, cut into planks
1 oz cashews, toasted
3/4 oz dried cherries
1-1/2 oz Parmesan
1/2 c farro, cooked

1 oz arugula
Olive oil as needed
Balsamic vinegar as needed
Salt & Pepper as needed

Preparation

Toss all ingredients together.



2600 Park Ave. S, Minneapolis, MN 55407
612.871.4907 • fikacafe.net

Hours:

Tues, Thurs, Fri, Sat 8:30 AM – 5 PM

Wed 8:30 AM – 8 PM

Sun 11 AM – 5 PM



**CHEF
BLAKE MEIER**

Gravlax

Ingredients

- | | |
|-------------------------|--------------------------|
| 1 lb salmon | 1 fresh bay leaf, minced |
| 2 oz fresh dill | 1 tsp fennel seed |
| 1 c salt | 1 shot glass aquavit |
| 1 c sugar | 1 shot glass gin |
| 2 tbsp juniper berries | Zest of 2 lemons |
| 1 tsp black peppercorns | |

Preparation

Remove all pin bones from the salmon using a fish tweezers or have someone at your fish counter do it for you. Toast the juniper and black peppercorns in a skillet over low heat until fragrant, allow to cool and grind coarsely in a coffee grinder, or by hand with a mortar and pestle. Toast fennel seeds, cool and leave whole.

Mix all ingredients, except for salmon and dill, in a large mixing bowl. Lay enough plastic wrap down on your counter or table to completely wrap the salmon thoroughly and spread half of the salt and spice mix on the plastic, topped with half of the fresh dill. Place salmon, skin side down, over the cure mix, then spread the remaining cure over the flesh, topped with remaining dill. Pull the plastic wrap over the entirety of the fish, then wrap completely in foil, then place entire package in a low sided casserole dish. Place the salmon on the bottom shelf of refrigerator, and place a 1 or 2-pound, flat sided weight on top, such as a bag of sugar, or a box of salt.

After 2 full days, the salmon can be rinsed well, and then placed back in the refrigerator, uncovered, for at least 8 hours, or up to 2 days, to dry, and to allow the cure to evenly distribute.

To Serve: Skin the gravlax. Turn the gravlax over and carefully remove any dark flesh from the skin side, as this will taste strong and fishy. Slice the gravlax as thin as possible against the grain, and serve with mustard, pickles, fresh dill, bread and crackers, or alternatively, chop the gravlax into small pieces, mix with mustard and mayonnaise, and eat as if it was tartar.



380 St. Peter St. #125, St. Paul, MN 55102
651.602.9000 • kincaids.com

Hours:

Mon - Thurs 11 AM - 9 PM
Fri 11 AM - 10 PM
Sat 3 PM - 10 PM
Sun 3 PM - 8 PM



**CHEF
TREVOR BERCIER**

Ahi Poke Appetizer

Ingredients

2 oz fresh ahi tuna, cut
into ½" cubes
½ oz English cucumber,
cut into ¼" cubes
1 tsp shallot, diced fine
1 tsp garlic, diced fine

1 tsp ginger, diced fine
Poke sauce
1 Wonton chip
1 tsp green onion, bias sliced 1/8"
1 tsp black & white sesame seeds

Preparation

Mix ahi with cucumber, shallot, garlic, ginger, and poke sauce. Mix until well incorporated. On a plate, place the fried wonton chip and top with ahi poke mix. Garnish poke with green onion and sesame seeds.

Makes 1 serving



5005 Glumack Drive, Minneapolis, MN 55450
InterContinental.com/MinneapolisMN

Hours:
Opening Summer 2018



CHEF
JOHN OCCHIATO

Lobster Salad

Ingredients

1 c mayonnaise
2 tbsp shallot, minced
2 tbsp celery, small dice
1 tbsp tarragon, chopped fine
1 tbsp parsley, chopped fine
1 tbsp chives, chopped fine
1 lime zest + ½ Juice
salt & pepper

1 lb lobster meat, diced
1 large avocado, diced
2 heads endive

Preparation

Place all ingredients from the first column together except the mayonnaise into a blender jar and puree until smooth. Fold into the mayonnaise and adjust with salt & pepper, as needed.

Place the lobster meat and diced avocado in a mixing bowl and add 1/2 cup of dressing. Toss, adding more dressing if desired. Adjust seasoning to taste.

Cut the endive at the base and separate the leaves. Put the endive in ice water for at least 1 hour to help remove bitterness. Spin dry. Place the lobster salad in the endive leaves and arrange on a platter.

Serve



8600 Edinburg Ctr. Dr, Brooklyn Park, MN 55443
763.494.8809 • lemongrassmn.com

Hours:

Mon - Thurs 11 AM - 9 PM
Fri - Sat 11 AM - 10 PM
Sun 12 PM - 9 PM



CHEF
ANN AHMED

Crazy Duck

Ingredients

2 c duck breast, cooked & chopped into pieces	1-1/4 tbsp fish sauce
2-3/4 tbsp shallots, sliced	1-1/2 tsp green onions, sliced
1 tbsp lemon grass, thinly sliced	1-1/2 tsp mint leaves
1-1/4 tsp Thai chilies, freshly sliced	2-1/2 tsp cilantro, roughly chopped
1-1/4 tbsp toasted rice powder	1 tbsp fresh limes juice
1 tsp chili powder	

Preparation

In a mixing bowl add the chopped cooked duck breast, then add fish sauce, lime juice, shallots, sliced lemon grass, Thai chilies and fish sauce. Stir to incorporate all ingredients. Finish with green onions, mint leaves, chopped cilantro and serve with cucumbers and lettuce leaves.



1096 Grand Ave., St. Paul, MN 55105
651.289.4990 • thelexmn.com

Hours:

Mon – Thurs 5 PM – 9 PM
Fri 5 PM – 10 PM
Sat 4 PM – 10 PM
Sun 4 PM – 9 PM



**CHEF
JACK RIEBEL**

Beef Tartar “Cannibal Sandwich”

Ingredients

1 lb lean beef, eye of round or top sirloin (grass fed preferably)
1/4 c capers
1 tbsp shallots, minced & rinsed
1 tbsp olive oil
Pinch of crushed red chile flake
2 tbsp Italian parsley, chopped
2 eggs, hard cooked & chopped
1/2 small red onion, sliced
1 c tonnato sauce (recipe below)
6-8 pieces of good quality crusted rye bread
Dill sprigs, chives & tarragon for the garnish

Tonnato Sauce

8 oz tinned tuna in oil, drained
1 tsp garlic, minced
4 brown anchovy filets
1/4 c lemon juice, fresh squeezed
1/4 c olive oil
1/4 c mayonnaise

Preparation

In a bowl mix beef with capers, shallots, olive oil, parsley and red chile flake. Season with salt and fresh cracked pepper. Cover tightly with plastic wrap and keep in refrigerator to marinate for 1 hour. Meanwhile, make the tonnato sauce. When ready to serve, toast bread, while bread is still warm arrange individually on plates and dress with tonnato sauce, then divide beef evenly among toasts and garnish with chopped eggs, red onion, and herb sprigs. Dust lightly with coarse salt, cracked pepper and a little more olive oil.

Tonnato Sauce

In the bowl of a food processor. Mix all ingredients to a paste, adjust seasoning and reserve in refrigerator for up to a week

Serves 6-8



3801 Grand Way, St. Louis Park, MN 55416
952.224.9494 • mccoysmn.com

Hours:

Mon – Sun 11 AM – 11 PM



**CHEF
BRIAN KOOMAN**

Mac & Cheese Diablo

Ingredients

8 oz uncooked elbow macaroni	1 c pepper jack cheese
2 c shredded sharp cheddar cheese	1/2 c cooked Mexican chorizo
1/2 c grated Parmesan cheese	1/2 c cooked chicken breast, shredded
3 c milk	1 jalapeño, roasted and diced
1/4 c butter	1 red bell pepper, roasted and diced
2-1/2 tbsp all-purpose flour	
2 tbsp butter	
1/2 c tortilla chips crushed	

Preparation

Cook macaroni according to the package directions and drain. In a saucepan, melt butter over medium heat. Stir in enough flour to make a roux. Add milk to roux slowly, stirring constantly. Stir in cheeses and cook, over low heat, until cheese is melted, and the sauce is a little thick. Add jalapeño, red bell pepper chorizo and chicken to sauce.

Put macaroni in large casserole dish and pour sauce over macaroni. Stir well. Top with crushed tortillas and pepper jack cheese. Bake at 350°F (175C) for 30 minutes or until cheese is melted. Serve.



115 Railway St. W, Loretto, MN 55357
763.479.2391 • montagueskitchenbar.com

Hours:

Tues - Thurs 11 AM - 9 PM
Fri - Sat 11 AM - 10 PM
Sun 11 AM - 9 PM



**CHEF
KEN MONTAGUE**

Jamaican Brown Stewed Chicken

Ingredients

1/2 qt ketchup
1/3 qt Pickapeppa sauce
1 Roma tomato, diced
1 lb boneless chicken breast
1 tbsp black pepper
1 tbsp seasoned salt
2 green onions, chopped fine

1-1/2 tsp garlic, minced
1/2 yellow onion, julienne
5 fresh thyme leaves, minced
1 green bell pepper, julienne
1 habanero pepper, minced
2 tbsp canola oil

Preparation

In a large nonstick skillet, heat the oil. When the oil is heated, place the chicken in pan and allow to brown for about 3 min on both sides. Add thyme, bell pepper, habanero pepper, garlic, green onion & tomato. Sauté for 5 minutes. Add ketchup and Pickapeppa sauce. Bring to boil. Reduce heat and cover for 30 minutes. Serve over rice or by itself. Enjoy!



2940 Lyndale Ave. S, Minneapolis, MN 55408
612.821.6262 • moto-i.com

Hours:

Mon - Fri 12 PM - 2 AM
Sat - Sun 11 AM - 2 PM



CHEFS
RYAN LEE &
TYLER ORVIS

Kale Soup

Ingredients

Soup Base

- 2-1/4 qt water
- 1/2 c carrot
- 1/2 c yellow onion
- 3 tbsp scallion
- 1/4 tsp Korean chili powder
- 1/4 tsp ground black pepper
- 3 tbsp soy sauce
- 1 tsp salt
- 2 tbsp white rice (uncooked)

Taré (4 Portions)

- 1/2 c kale
- 1-1/4 tsp minced ginger
- 1-1/4 tsp minced garlic
- 2 tbsp chili oil
- 2 tbsp canola oil

Garnish

- 1 tbsp medium diced parsnip, fried
- 2 tbsp chili oil
- 1 tbsp bok choy blanched
- 1/2 tbsp parsnip peels, fried

Preparation

Soup Base

Lightly char vegetables over a burner or on a grill. Add vegetables to a medium sized stock pot (at least 4 qt size) with remaining ingredients. Bring to a boil. Once a boil has been reached, reduce to simmer. Continue simmering for 1.5-2 hours until rice is very soft, stirring occasionally. Strain out solid ingredients using a fine mesh strainer, saving only the liquid. You may refrigerate or freeze the soup base or use it immediately. It will store in the refrigerator for up to seven days.

Recipe continued on next page

Kale Soup

Preparation

Taré (4 Portions)

Blanch kale in boiling water until stems are just starting to get tender. This should only take a minute or two. Remove from boiling water and shock in cold running water or an ice bath. Combine blanched kale with the remaining ingredients in a blender. Blend together thoroughly.

Garnish

Peel parsnip. Dice as much as you would like to use, and then lightly fry until slightly tender and crispy. Peel strips of remaining parsnip and fry until light brown. Place on dry paper towel to soak up any excess oil. These strips will crisp up as they rest. Season with a dash of salt and a little sprinkle of chili powder. Chop blanched bok choy into bite sized pieces.

Assembly

Make sure soup base is hot - you may need to reheat if you have let it chill or stored it in the refrigerator. Ladle 12 ounces into a bowl of adequate size. Add 2 oz of taré (if it has separated, be sure to mix it up before doing this). Gently stir to combine soup base and taré. Add diced bok choy and diced parsnip. Top with a few pieces of crispy parsnip strips, a dash of chili oil, and enjoy!

Yield: Approximately 4 portions or 2 quarts.



50 S 6th St, Minneapolis, MN 55402
612.333.2277 • theoceanaire.com

Hours:

Mon - Thurs 11:30 AM - 10 PM
Fri 11:30 AM - 11 PM / Sat 4 PM - 11 PM
Sun 4 PM - 9 PM



CHEF
ANDREW WILSON

Shrimp & Grits

Ingredients

16 shrimp, medium-large size
1½ c grits
3 tbsp butter
1 c milk
1 c heavy cream
5 roma tomatoes, quartered
3 garlic, sliced

6 oz whole butter
2 tbsp lemon juice
1 tbsp Cajun spice
Salt and black pepper, to taste
4 oz white cheddar, shredded

Preparation

In a medium saucepan, heat cream, milk and butter to a simmer and stir in the grits. Lower heat and continue to cook until thick and creamy. Stir occasionally. In a separate pan, toast sliced garlic in olive oil until golden brown. Add tomatoes. Sauté tomatoes until they begin to break down. Add lemon juice and seasonings. Add shrimp and cook until almost cooked. Decrease heat to low and add butter while stirring constantly as it melts. Add additional milk to the grits if they are too thick. Spoon onto plates and serve shrimp and the pan sauce over the top. Top with shredded cheese.

PUBLIC

kitchen + bar

229 E 6th St., St. Paul, MN 55101
651.348.6456 • publickitchenstpaul.com

Hours:

Mon - Thurs 11 AM - 10 PM

Fri - Sat 11 AM - 12 AM

Sun 10 AM - 10 PM



CHEF
TYLER HANLON

Braised Pork Cheeks, Creamed Kale + Sweet Potato Tostada

Ingredients

Braised Pork Cheeks

2 lbs pork cheek meat
3 c dark beer (nitro milk stout)
4 c chicken stock
2 tbsp agave syrup
1 tbsp Szechuan peppercorns
1 tbsp black peppercorns
2 bay leaves
4 cloves garlic, crushed
3 tbsp kosher salt
1 large carrot, sliced into chunks
1 large white onion, diced large

Creamed Kale

1 lb kale, cleaned and chopped
3 garlic cloves, minced
2 shallots, julienned very thin
1-1½ c heavy cream
Kosher salt to taste
2 tbsp whole, unsalted butter
Hot sauce to taste (you can use any kind of hot sauce, I use a banana pepper hot sauce from Facepunch Foods)

Sweet potato tostadas

2 large sweet potatoes (I use yams for a more "orange" color)
2 whole eggs
150-175 grams all-purpose flour
Kosher salt to taste
2 c canola oil (or vegetable oil)

Recipe continued on next page

Braised Pork Cheeks, Creamed Kale + Sweet Potato Tostada

Preparation

Braised Pork Cheeks

Preheat oven to 275 degrees. In a heavy bottomed pan (a Dutch oven would work best), place all ingredients together and mix. Cover with foil and place in preheated oven for 3 ½ hours until cheeks are “pull apart” tender. Strain the liquid and save. Discard the vegetables and set pork cheeks aside. Once the cheeks have cooled slightly, cut them into 2-inch x 2- inch pieces. Place the reserved braising liquid in a medium sauce pot and bring to a simmer. Reduce by about 80%, or until the sauce coats the back of a spoon.

Creamed Kale

Bring a medium sauce pot of water to a boil. Add salt to the water until it tastes “salty like the sea”. Place the kale in the sauce pot and blanch in the boiling water for 3 minutes. Strain the water and shock the kale in an ice bath to discontinue the cooking process. Set kale aside. In a large sauté pan, melt the butter and then add the garlic and shallots. Sweat the garlic and shallots until fragrant and starting to crisp, then add the heavy cream and season with more salt, if needed, and as much hot sauce as preferred. Bring the cream mixture to a low simmer and add the kale to the pan. Continue to let the sauce simmer until it has thickened enough to coat the back of a spoon. Taste, adjust seasoning if needed, and set aside

Sweet potato tostadas

(This is the difficult part!) Preheat your oven to 400 degrees. Place your yams on a baking sheet and roast in the oven for approximately 40 minutes, or until very, very tender. Remove from the oven and slice in half. Place the cut side down on a flat, fine, mesh strainer and press the interior through the strainer. Discard the skin of the yam. You should end up with about 400 grams of “yam puree”. Place the puree into a bowl and add the 2 eggs. Dust the mixture with 150 grams of flour and work into a soft dough. If the dough is still too soft, add the remaining 25 grams of flour. Season with approximately 1 ½ teaspoons of kosher salt. Once you have formed a workable dough, scoop 2-ounce balls and place them on a floured work surface. Press each ball of dough into a ¼ inch, round patty and set them aside. Heat the 2 cups canola oil in a large sauté pan until it reaches at least 350 degrees, but no more than 400 degrees. Keep a thermometer in the oil to maintain temperature. Once the oil has reached desired temperature, place the “yam tostadas”, four at a time, into the oil and fry on both sides for 1 ½ minutes, or until golden brown and slightly crispy. Remove from the oil and place on a paper towel lined plate and dust with additional salt. Repeat this process until all “tostadas” have been cooked. Set aside.

ASSEMBLY

In a medium sauté pan, reheat your pork cheeks in 2 tbsp whole, unsalted butter, attempting to crisp the outsides and warm them all the way through. Reheat your braising liquid, which should be reduced to a thick consistency, in a small sauce pot. Warm up you creamed kale to a “hot temperature”, don’t simmer them, just rewarm! Reheat your tostadas in a 350-degree, preheated oven for about 5-7 minutes. Place the tostadas on the plate first, top with a small amount of creamed kale. Place one pork cheek on top of the creamed kale and drizzle with the sauce that you have made from the braising liquid. Garnish with finely chopped parsley and enjoy!



258 Mill St., Paul, MN 55102
redriverkitchen.com

Hours:

Seasonal - May through October



CHEF
J.D. FRATZKE

Chicken Tinga

Ingredients

- | | |
|----------------------------------------------------------|-------------------------------|
| 2 lb boneless chicken thigh meat | 1 yellow onion, thin julienne |
| 1/4 c chipotle chilies in adobo sauce, minced | 1 tsp dried oregano |
| 2 c stewed tomatoes | 1 tbsp ground cumin |
| 1/5 lb fresh tomatillos, soaked, peeled, cored & roasted | 1 tsp ground allspice |
| 1/4 c fresh lime juice | 1 tbsp smoked paprika |
| 3 cloves garlic, chopped | salt to taste |

Preparation

Combine tomatoes, roasted tomatillos, chipotles and lime juice in a blender and puree until liquefied. Place vegetable oil in large saucepan and bring up to temperature over medium heat. Add onions and garlic. When onions become translucent, add chicken and stir until well incorporated. Add dry spices and continue to stir until spices become aromatic. Add tomato and chipotle puree, reduce heat to medium low and simmer for 30 minutes. Season to taste with salt. Serve immediately with grilled tortillas, fresh lime wedges and your favorite taco accompaniments.



411 Minnesota St., St. Paul, MN 55101
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Hours:

Sun - Thu 11 AM - 11 PM
Fri - Sat 11 AM - 12 AM



CHEF
ANDY VYSKOCIL

Bison Burger

Ingredients

Bison Burger

1 lb ground bison meat
6 sprigs fresh thyme, minced
3 scallions, minced
2 tsp Dijon mustard
1 tsp soy sauce
S&P to taste

Tarragon Mayo

1/2 c minced tarragon
4 egg yolks, pasteurized
3 tsp red wine vinegar
1 tsp Dijon
1/2 lemon, juiced
2/3 c to 3/4 c olive oil
S&P to taste

Preparation

Bison Burger

Mix and marinate the mixture over night, covered tightly.
Patty out the mixture into 6 oz patties

Tarragon Mayo

Start all ingredients except the oil in a blender/ food processor, slowly stream in the oil to emulsify. Season to taste.

ASSEMBLY

Grill or sear burger in a cast iron pan on high heat. Butter and toast a brioche bun. Top the burger with a thin slice of Fontina cheese & finish the burger to desired temp. Dress the bun with tarragon mayo, arugula and thinly sliced tomato. Enjoy!



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CHEF
MATT HORN

Smoked Salmon Cheesecake

Ingredients

1 tbsp butter, plus more for pan
1 large shallot, minced
8 oz. cream cheese block
2 large eggs
1/2 c grated smoked Gouda cheese
1 tbsp finely minced dill
1/2 tsp salt

1/2 lemon, juiced
4½ oz. **Schwan's™ Home Service Alaskan Sockeye Salmon Fillet (#504)**, (prepared according to your smoker instructions).

Preparation

Preheat oven to 325°F. Butter one 9-inch or two 4.5-inch spring-form pans. Sauté the shallots in butter for 5 minutes or until translucent. Set aside to cool. Beat cream cheese and eggs together until smooth, about 4 minutes. Add shallots, Gouda cheese, dill, salt, lemon juice and smoked salmon. Mix ingredients together until thoroughly incorporated, about 2 minutes. Pour mixture into the spring-form pan and bake 50-60 minutes, or until center and top are firm. Cool to room temperature; if refrigerating, allow cheesecake to come to room temperature, 1 hour prior to serving. Note: Let the cheesecakes cool before removing from the pans. Serve with sliced baguettes or crackers and lemon wedges. Serves 8-10



5734 Sturgeon Lake Rd., Welch, MN 55089
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Hours:

Open 24 hours



**CHEF
JAMES POWERS**

Blackened Beef Tips with Quinoa

Ingredients

1 lb beef tenderloin tips,
cut into ½ inch by ½ inch pieces
4 oz celery, diced small
4 oz green onions, cut small
4 oz green bell pepper, diced small
1/2 oz blackened seasoning blend

1 c flour seasoned with blackened
seasoning blend
1 qt of beef stock
1 qt chicken stock
4 oz olive oil

Preparation

Take raw beef tips and dredge in seasoned flour and sear in hot skillet with olive oil until well browned.

Next add vegetables and continue cooking until vegetables are tender. Then add broths and bring to a simmer. Let cook for five minutes. Serve with quinoa. Take one cup of quinoa and two cups of water. Bring water to simmer and then add quinoa and ¼ tsp salt and cook until all water is gone. Pull from stove and let rest.



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Hours:

Sun 10 AM – 9 PM / Mon 3 PM – 9 PM
Tues – Thurs 11 AM – 11 PM
Fri 11 AM – 12 AM / Sat 10 AM – 12 AM



CHEF
DAN WESENER

Beef Carpaccio Bruschetta

Ingredients

Extra virgin olive oil
Sourdough bread
Beef tenderloin
Flaked sea salt
Parsley-shallot salad
Truffle aioli

Parsley-Shallot Salad

2 oz shallots, brunoise
3 tbsp flatleaf parsley, chiffonade

Pinch kosher salt
Pinch black pepper, ground
1 tbsp champagne vinegar
1 tbsp white truffle oil

Truffle Aioli

1 c mayonnaise
1 tbsp truffle oil
Pinch kosher salt

Preparation

Make EVOO toast by pan toasting a slice of sourdough bread with extra virgin olive oil. Sear beef tenderloin in a hot pan until quickly browned. Chill before slicing. Slice thin.

Parsley-Shallot Salad

Mix all ingredients in a small mixing bowl. Use immediately, or discard.

Truffle Aioli

Whisk together and store cold.

ASSEMBLY

Spread 1 tbsp truffle aioli on the EVOO toast. Place a 2 oz slice of beef tenderloin on top. Garnish with 1-1/2 tsp of shallot-parsley salad and flakes of sea salt.