

Dish

CUISINE FOR CHANGE

Pass the plate, pass the joy, pass the plenty.

2019 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. We are grateful for their participation!

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 in this recipe book so you can recreate their masterpiece at home.

***Learn more about the event at
dishcuisineforchange.org***

Table of Contents

4	Al Vento
5	The Beacon Public House
6	Bloomington ChopHouse
7	Book Club
9	Borough
10	Bradstreet Craftshouse
11	Citizen
12	Coalition
13	Create Catering & The Dining Studio
14	French Meadow Bakery & Cafe
15	Herbie's on the Park
17	Kincaid's
18	Lat14 Asian Eatery
20	La Voya
21	Monello
23	Moto-i
24	The Oceanaire Seafood Room
25	Parlour St. Paul
26	PUBLIC kitchen + bar
28	Rival House
29	Schwan's
30	Treasure Island Resort & Casino



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

Hours:

Mon – Sat 4 PM – 9 PM
Sun 10 AM – 2 PM & 4 PM – 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, minced

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-quart 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.



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

graduatehotels.com/minneapolis/restaurant/the-beacon

Hours:

Mon – Sun 7 AM – 1 AM



Chef
ANDY ANDERSON

Steakhouse Bites

Ingredients

1/2 c olive oil	2 tbsp garlic, minced
4 lb short rib	3 bay leaves
Salt & pepper, to taste	1 tbsp dried thyme
1 c all-purpose flour	1 c red wine
2 c onion, chopped	8 c beef stock
1 c celery, chopped	1 c pesto sauce
1 c carrot, chopped	2 dozen sweet potato tater tots

Preparation

Heat oil in a large pot over medium heat. Season the short ribs with salt and pepper to taste and dredge them in flour. Fry the ribs in the oil, adding more oil, if needed, to sear the meat well. Set ribs aside.

In the same pot, add onions and sauté 2 minutes. Add the celery and carrots and sauté for 1 more minute. Season with salt and pepper and add the garlic, bay leaves and thyme. Cook for a minute.

Deglaze the pot with red wine, scraping all the bits on the bottom. Add the stock, bring to a boil, reduce heat to low and simmer. Add the short ribs and continue to simmer 2 hours until tender. Remove short ribs from the sauce and cut into 1.5-2 oz portions. Top with a dot of pesto sauce and a fried tater tot. Secure with a toothpick or skewer and serve.



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

Hours:

Mon – Fri 6:30 AM – 11 AM & 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 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.



5411 Penn Ave. S, Minneapolis, MN 55419
612.822.5411 • bookclubrestaurant.com

Hours:

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



Chef
ASHER MILLER

Steak Salad with Green Goddess Dressing

Ingredients

1 head gem lettuce or romaine heart
8 oz New York strip loin steak,
cleaned of all fat
2 roma tomatoes
Small handful of wood chips

Preparation

Cut the base/stem off the lettuce and flake the leaves. Season the strip loin on all sides with salt and pepper and sear in a pan with a little bit of oil until cooked to medium rare. Let rest and slice into 1/4-inch thick slices. Wash and cut the tomatoes lengthwise into quarters. Season with a little salt and pepper. Soak the wood chips in water for 20 minutes. Place them in the side of a small pan that you do not care about any more. Cover with tin foil and place the pan over a hot flame until the chips begin to smoke. Place the tomato quarters into the pan and cover again with tin foil. Smoke the tomatoes for about 1 minute and remove. Your house will smell delicious and smoky for several hours.

Continued on page 8

Green Goddess Dressing Ingredients

1 c mayonnaise	3 tbsp tarragon, chopped
1 c sour cream	1 clove garlic, minced
2 tbsp red wine vinegar	1 tsp kosher salt
1 c flat leaf parsley, chopped	1/2 tsp ground black pepper
1/3 c chives, chopped	1/4 c water

Preparation

Combine all ingredients in a blender and blend until smooth and pale green. Refrigerate immediately.

To assemble, place 1 tbsp of the green goddess in a lettuce leaf. Place a slice of steak and a tomato on top. Sprinkle a little kosher or sea salt over the top. Eat it like a taco.

Makes 6-8 servings.



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

Hours:

Mon – Thurs 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 – 2 PM



Chef
COLIN SAIRO

Golden Beet Pate

Ingredients

906 g golden beets	3 bay leaves
5 g juniper berries	1 stalk lemongrass
10 g thyme	3 lime leaves
20 g garlic cloves, crushed	1/2 c rice vinegar
5 g black peppercorn	7 sheets gelatin
42 g ginger, thinly sliced	Apples, wasabi root, pickles
10 g salt	

Preparation

Preheat oven to 350 °F. Place all ingredients in deep oven safe pan or pot. Cover 3/4 way up with water. Cover pot or pan with foil and roast for 1.5 hours or until soft. Check with a fork or knife; if it slices through easily, they are done. Remove beets from oven and let cool 20 mins. While the beets are still warm, use a towel to rub/peel off the loose skin. Place cleaned beets into a blender and puree until smooth, about 4 mins. Season with salt and lime to taste. Transfer beet puree to a small sauce pot and place over low/medium heat. While beets are heating, bloom the gelatin in cold water until it is soft. Whisk gelatin into puree until it is all dissolved. Pour into a shallow pan and refrigerate 4 hours. When pate is set, scrape into a medium bowl and whisk until very smooth.

Place a nice big dollop of pate on to a plate and garnish with fresh apples, wasabi root and pickles. Then enjoy! Yum!



5005 Glumack Dr., St. Paul, MN 55111

612.725.0500

intercontinentalmsp.com/dine/bradstreet-craftshouse

Hours:

Mon - Sun 3 PM - Close



Chef
JOHN OCCHIATO

Steak Tartare with Berber Spices, Pine Nut Dukkah & Tomato Aioli

Ingredients

8 oz lean sirloin, chopped rough
4 tbsp berbere oil (see below)
1/2 lemon, juiced
Fleur de sel

2 tbsp chives
2 tsp nigella seeds
4 tbsp pine nut dukkah (see below)

Preparation

In a bowl toss the steak, berbere oil, lemon juice, salt, chives and nigella seeds. Mix thoroughly and taste for seasoning. Form into four molds and top with pine nut dukkah. Serve with crostini or taro chips.

Berbere Oil

1 c vegetable oil

1 tbsp berbere spice

Heat together gently, stirring regularly. Cool.

Pine Nut Dukkah

1 c lightly toasted pine nuts
1 tbsp toasted cumin seeds
1 tbsp toasted coriander seeds

1/4 c sesame seeds
2 tsp fleur de sel

Use the mortar and pestle to grind the cumin and coriander finely. Add the pine nuts and gently crush until they resemble a rough chop. Add the sesame seeds and fleur de sel. Stir gently and move to a deli. Store at room temp. Serves 4.



MODERN AMERICAN CUISINE & BAR

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



Chef
JENNIFER FARNI

Hours:

Sun – Thurs 6:30 AM – 12 AM

Fri – Sat 6:30 AM – 1 AM

Shrimp Fried Rice

Ingredients

- | | |
|---------------------------------|------------------------------|
| 1 lb shrimp, deveined | 1/2 tbsp sriracha |
| 1 1/2 tbsp cilantro, chopped | 2 tbsp ginger puree |
| 2 tbsp green onion, sliced thin | 1/4 c mayo |
| 1/2 tbsp sesame oil | 1/2 tbsp tamari or soy sauce |

Preparation

Toss the shrimp with oil and salt. Place on a hot grill, turning once until cooked. Let cool completely and remove tails. With tails removed, rough chop the shrimp and reserve.

Combine the cilantro, green onion, sesame oil, sriracha, ginger puree, mayo and tamari to form a dressing. Fold in the shrimp.

Ingredients

- | | |
|-----------------------------|-----------------------|
| 3 rice spring roll wrappers | Canola oil for frying |
|-----------------------------|-----------------------|

Preparation

Heat the oil for frying to 350 degrees. One at a time, place the rice wrappers into the oil. They should puff up and become crispy. Remove from oil with tongs and allow to drain on paper towels until cool and any excess oil runs off.

Break into bite sized pieces and top with shrimp mixture. Garnish with cilantro.

coalition

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

Hours:

Mon – Thurs 11 AM – 9 PM

Fri 11 AM – 10 PM

Sat 10 AM – 10 PM

Sun 10 AM – 9 PM



Chef
ELI WOLLENZIEN

House Meatballs

Ingredients

12 oz ground beef
6 oz ground veal
6 oz ground pork
1/3 c bread crumbs
1 egg
1 tbsp salt
1/2 tbsp black pepper

1-1/2 oz parmesan, grated
1 tsp rosemary, fresh
1 tsp thyme, fresh
1 tbsp basil, fresh
1 tbsp onion, minced
1 tbsp garlic, minced
2 tbsp red sauce

Preparation

Preheat oven to 400 degrees. Mix all ingredients thoroughly. Portion into 3-oz meatballs. Place on a sheet tray and cook in the oven for approximately 30 minutes until cooked to an internal temperature of 155 degrees.



1121 Jackson St. NE #145, Minneapolis, MN 55413
612.331.3310 • createcaters.com



Chef
COREY MEIER

Lobster Chaat Shot

Ingredients

5 oz lobster or king crab meat	1 tbsp toasted Madras curry powder
5 oz cooked chickpeas	3 tbsp spicy mango pickle (optional)
3 tbsp sweet tamarind chutney	1 sweet onion, sliced into 1/4-inch slices
1 pk bhelपुरi sweet-spicy puffed rice and noodles	10 medium sized shiitakes, oven dried (see below)
1 c English cucumbers, small diced & seeds removed	Cilantro & mint, to taste
1 c labneh or plain Greek yogurt	

Preparation

Mix chickpeas with tamarind chutney and optional spicy mango pickle. Let sit in cooler for 1 hour.

Dice lobster meat into medium pieces. Mix labneh with toasted curry powder and diced cucumber. Let sit for 1 hour.

Rub onion slices with vegetable oil, salt and pepper. Char in smoking hot cast iron pan or on a grill. Let cool, then small dice and reserve.

Slice shiitakes into very thin strips, toss with olive oil and salt and pepper. Then place on parchment lined sheet tray and put in a convection oven at 250 degrees for 2 hours until crisp. Reserve.

Assembly and Layering

Think of a savory parfait. In a low-ball glass or small bowl equal amounts of all prepared ingredients in each.

Place chickpeas on the bottom of dish, add a teaspoon of puffed rice, add 1/2 portion of onion, add 1/2 portion of lobster, dollop of cucumber yogurt. Repeat and finish with crisps, cilantro and mint.

Makes 10 small servings.



1662 Grand Ave., St. Paul, MN 55105
651.789.8870 • frenchmeadowcafe.com

Hours:

Sun - Thurs 7 AM - 9 PM
Fri - Sat 7 AM - 10 PM



Chef
SAMANTHA JENSEN

Green Coconut Curry with Vegetable Melange & Brown Rice

Curry Sauce Ingredients

1 can (approx. 13.5 oz) coconut milk	1-1/2 tsp garlic, minced
1 bunch cilantro	2 tbsp ginger, minced
1/4 c mint	1/2 lime zest and juice
1 tsp sambal oelek	1 tsp salt

Preparation

Put all ingredients in large blender and blend. Taste and adjust salt.

Mixed vegetables can include broccoli, cauliflower, onions, cabbage, baby bok choy, carrots and celery. Sauté all veggies, add curry sauce. Cook until vegetables are tender.

Brown Rice Ingredients

1 c short grain brown rice	1/2 tsp salt
2 c water	

Preparation

In a medium saucepan with a tight-fitting lid, combine 1 cup short grain brown rice, 2 cups water and 1/2 teaspoon salt and bring to a boil. Stir once, cover and reduce heat to low. Simmer for 50 minutes. (Do not lift the lid or stir!) Remove from heat and let stand, covered, for 5 minutes; fluff with a fork and serve.

Serve vegetables over the brown rice.

HERBIE'S

ON THE PARK

317 Washington St., St. Paul, MN 55102
651.726.1700 • herbiesonthepark.com

Hours:

Tues - Thurs 11 AM - 10 PM

Fri - Sat 11 AM - Midnight

Sun 10 AM - 9 PM

Mon Open on event and game days only at the
Xcel Energy Center



Chef
JOE RUHLAND

Coffee Rubbed Pork Shoulder Slider with Buffalo Bleu Mayo & Horseradish Pickles

General Ingredients

8 slider or dollar style buns

Spice Rub

1/3 c dark roast coffee

2 tbsp Old Bay seasoning

2 tbsp brown sugar

1 tbsp kosher salt

Combine all ingredients for spice rub into bowl.

Pulled Pork

1-1/2 lb pork shoulder, boneless

2 c apple cider or juice

2 c Kitchen Basics chicken stock

Preheat oven to 350 degrees F. Rub spice rub onto the outside of the pork shoulder, covering all surfaces. In a Dutch oven, place pork shoulder and pour in liquids, cover slow cook for 3 to 4 hours or until fork tender.

Continued on page 16.

Buffalo Blue Mayo

1/2 c Frank's Buffalo Sauce
1 c mayo

1 tbsp roasted garlic, minced

In a bowl, whisk together ingredients, cover and refrigerate.

Horseradish Pickles

1 c dill pickle chips
1 tsp fresh horseradish
1 tsp red pepper flakes

In a bowl, combine ingredients for pickles, cover and refrigerate.

Preparation

To finish, pull pork and top each slider with 2-3 ounces of meat, top sauce and pickles, as desired.

Serves 4.



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**

Prime Rib Sliders

Ingredients

1/2 oz garlic butter	4 oz au jus
2 slider rolls, bread, buns or potato	2 tsp horseradish, prepared
3 oz prime rib, trimmed and shaved 1/16 inch	

Preparation

Brush buns with garlic butter on both sides and lightly toast. Drop meat in au jus for 1 minute. Top bottom half of buns with prime dip meat. Evenly distribute the meat among the two slider buns. Place the top half of the bun on each. Serve with au jus and horseradish.

Lat 14

ASIAN
EATERY

8815 7th Ave N, Golden Valley, MN 55427
763.400.7910 • lat14.com



Chef
ANN AHMED

Hours:

Mon – Fri 11 AM – 2 PM
Sun – Thurs 5 PM – 10 PM
Fri – Sat 5 PM – 11 PM
Sat – Sun 10 AM – 2 PM

Mee Ka Tee

Broth

1/4 c vegetable oil
2-1/2 c coconut milk
1-1/2 tsp paprika
3 tbsp red curry paste

Heat the oil, then add the paprika. Once the vegetable oil is nice and red, add the curry paste. Be careful to make sure the paprika and paste is not burnt. When the paste is smooth and the oil separates to the surface, add the coconut milk.

Seasoning

1 tbsp kaffir lime leaves,
finely minced
1 tsp salt
2 tbsp sugar
1 tbsp fish sauce

Season the broth with minced kaffir lime leaves, salt, sugar and fish sauce; bring to a boil.

Ground Pork

1-1/2 c ground pork, cooked with salt
and black pepper, breaking up
any clumps
2 eggs, whipped and ribbon into the
broth
1/4 c crushed peanuts

Add the cooked ground pork and ribbon the egg into the broth.

Continued on page 19

Noodles

1 packet rice noodles

Soak the rice noodles in cold water for a least an hour. When ready to serve steam the noodles in boiling hot water.

Vegetable Mix

1 c red cabbage, shredded

1 c white cabbage, shredded

1 c carrots, shredded

1/4 c cilantro, chopped

1/4 c mint leaves

Ladle the broth over the noodles and top with vegetable mix and crushed peanuts.

Serves 4-6.



Chef
ANDY VYSKOCIL

5005 Glumack Drive, Minneapolis, MN 55450
612.725.0500 • intercontinentalmn.com/dine/la-voya

Hours:

Mon - Sun 6 AM - 10 PM

Deviled Eggs, Black Truffle, Chive & Bacon

Ingredients

6 whole egg yolks & 1 whole egg,
hard boiled
1 tsp Dijon mustard
1 tsp yellow mustard
3 tbsp mayo
1 tsp black truffle peelings

1-1/2 tsp sweet pickle relish/minced
sweet pickle
1 tsp chives, minced
2 tsp black truffle infused oil
Salt and pepper, to taste

Preparation

In a food processor, blend all but the oil until smooth. Gently stream in the truffle oil to emulsify. Season to taste. Chill in the fridge for at least 30 minutes.

Clean the halved egg whites and pat dry. Season. Pipe the chilled filling into the halves with a star tip and pastry bag.

Garnish with chopped bacon, snipped chives and toasted buttered bread crumbs (optional).

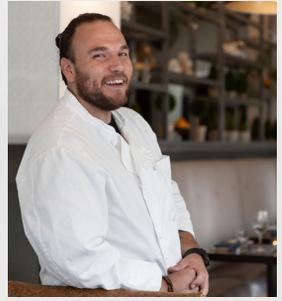


MONELLO

1115 2nd Ave. S, Minneapolis, MN 55403
612.353.6207 • monellompls.com

Hours:

Mon – Thurs 6:30 AM – 2 PM & 5 PM – 10 PM
Fri 6:30 AM – 2 PM & 5 PM – 11 PM
Sat 7 AM – 2 PM & 5 PM – 11 PM
Sun 7 AM – 2 PM & 5 PM – 10 PM



**Chef
NICK VASQUEZ**

Bay Scallop Crudo with Calabrian Chili Vinaigrette, Shaved Fennel Salad & Citrus Supremes

Calabrian Chili Vinaigrette Ingredients

1 c plum vinegar or substitute 3/4 c red wine vinegar	1/8 c oregano, chopped
1/8 c Calabrian chilis	1/8 c chive, minced
1/2 c shallots, minced	1/2 c extra virgin olive oil
1/2 c Calabrian chili oil (reserved from Calabrian chilies)	Salt and pepper, to taste

Preparation

Combine all ingredients in a mixing bowl. Mix well and taste, adjust seasoning with salt and pepper and some vinegar, if needed.

Continued on page 22

Fennel Salad with Citrus Supremes

2 bulbs of fennel, save fennel fronds
for garnishing
1 orange
1 lemon
1 lime

1 grapefruit
2 tsp fennel pollen
Citrus juice reserved from Supremes
Extra virgin olive oil
Salt and pepper

Preparation

Shave the fennel by cutting it in half from the top to the root. Using your knife, cut from the outside into the center at an angle. Make as thin of cuts as possible. Put cut fennel into a mixing bowl. Remove the peels of the citrus with a paring knife, working over a small mixing bowl (to collect the excess juice). Supreme the citrus by following the natural segments of the citrus with your knife, cutting from the outside into the center at an angle. Place citrus Supremes in same bowl as shaved fennel. Squeeze the juice out of the citrus after you have removed all the Supremes. Add the fennel pollen and season the shaved fennel and citrus Supremes with a pinch of salt and pepper, some extra virgin olive oil and a little bit of the reserved juice from the citrus. Toss to incorporate and taste; add more of each ingredient if needed to suit your liking.

To Plate

Make sure to remove the feet of the bay scallops before seasoning. Season the scallops with the Calabrian chili vinaigrette, using enough to cover evenly. Spoon into the bottom of a bowl or onto a plate. Top with the fennel and citrus salad and garnish with fennel fronds reserved from the salad.



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 AM



Chefs
TYLER ORVIS
&
RYAN LEE

Chirashi Don

Rice

1 c rice
1 c water

2 oz chili oil
Salt, to taste

Make rice in a rice cooker.

Fish

2 oz Atlantic salmon, sushi grade.

Popped Sorghum

2 tbsp canola oil

4 tbsp whole sorghum

Pop like popcorn. Sprinkle with chili powder and salt.

Topplings

1 g mesclun
1 g salmon roe

1 g scallion

Ponzu Oil

2 oz canola oil
2 oz soy sauce

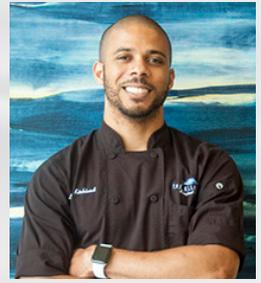
1 lime, juiced
1/2 lemon, juiced



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
LAWRENCE KIRKLAND

Blackened Shrimp & Grits

Ingredients

1 c milk	2 tbsp Cajun seasoning
1 c water	1 tbsp canola oil
2 tbsp butter	1 c large diced tomatoes
1/2 tbsp black pepper, ground	1/2 tbsp garlic, sliced
1 c grits	1 tsp shallots, minced
1 tbsp salt	1/4 c lemon juice
1/2 c white cheddar	1/4 c water
1 lb U-15 shrimp, peeled & deveined	2 tbsp whole butter

Preparation

Bring water, milk, butter and black pepper to a boil in a small sauce pan. Slowly add grits to simmering milk mixture, continuously stirring. Simmer on the lowest setting for 8-10 minutes. Add salt and shredded white cheddar and set grits aside.

Heat a sauté pan on medium-high heat and add oil and shrimp. Add Cajun seasoning, shallots, garlic and tomatoes to sauté pan. Deglaze pan with lemon juice and water and continue to simmer shrimp in liquid for 6 minutes or until shrimp are cooked. Remove pan from heat and add whole butter to sauce, stirring constantly until butter is melted and sauce is smooth and uniform.

Scoop grits into bowl, lay shrimp on the bed of grits and pour remaining sauce over shrimp. Top with more white cheddar cheese and enjoy!

Serves 4.



267 W 7th St., St. Paul, MN 55102
651.207.4433 • parlourbar.com/locations-st-paul

Hours:

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



Chef
JJ CACHUELA

Pressed Watermelon, Tuna, Shaved Apple & Yuzu Vinaigrette

Ingredients

1 c yuzu juice or fresh citrus
1/4 c soy sauce

1/4 c white vinegar
1/2 c extra virgin olive oil

Preparation

Combine ingredients in a blender, slowly adding the olive oil until smooth, add salt and pepper to taste.

For the pressed watermelons, clean the rind and cut into long rectangles. Add a 50/50 mixture of salt and sugar and generously drizzle fish sauce over. Cover with parchment paper and add a weight on top of it so that the watermelon can absorb the ingredients. A heavy can works for this.

Shave the apples and toss in the vinaigrette. Slice the tuna into cubes.

To plate: Put 4-5 of the tuna cubes in the center over the plate. Add the watermelon and the shaved apples. Finish with the yuzu vinaigrette and sea salt. Chop some fresh mint and cilantro to garnish.

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

Szechuan Braised Pork Cheeks & Sweet Potato Gnocchi

Ingredients

5 lb pork cheeks, tough sinew removed	12 medium size garlic cloves, smashed
1/2 c canola (or vegetable) oil	5 whole bay leaves
2-1/2 tbsp salt	1/3 c Szechuan peppercorns
1 tbsp fresh cracked pepper	2 tbsp pink peppercorns
5 c your favorite dark ale	1/4-1/2 c agave nectar (or 2-4 tbsp white sugar)
10-12 c chicken stock (NOT chicken broth, too salty)	Salt, to taste
	Fresh cracked pepper, to taste

Preparation

In a VERY large sauté pan, heat oil over high heat. If you do not have at least an 18-inch pan, do this step in small batches. Season the pork cheeks with salt and pepper and, once your oil is smoking hot, place the cheeks in the pan to sear. Don't touch them, let them hard sear for about 2 minutes, then flip each one and sear an additional 2 minutes. Remove from the pan and place directly into a large Dutch oven (a pressure cooker works best for this, if you own one).

Keep your sauté pan over the high heat and deglaze with 2 cups of chicken stock. Using a wooden utensil, scrape the bottom of the sauté pan to pull up any bits that are left from searing. Pour the liquid into the Dutch oven, along with the remaining chicken stock, dark ale, smashed garlic, bay leaves and both kinds of peppercorns. Heat the Dutch oven over high heat until liquid starts to boil. Reduce heat to medium and let the liquid boil slightly for approximately 2 hours. *If the liquid is reducing too fast, add some water or more chicken stock and lower your heat just a bit.

Continued on page 27

Preparation

Using a fork or tongs, stab one of the pork cheeks to test for tenderness. If it slides in like room temperature butter, they are done! Using a strainer set on top of a metal or heavy-duty plastic container, strain the cheeks and reserve the liquid. Set cheeks aside to cool. Return the liquid to a medium sauce pot and bring to a boil over high heat. Reduce your liquid somewhere between 25-45%. *This part is an eyeball; each batch can be a little bit different! When you think consistency has been reached, spoon some onto a plate and see if it is where you want it. Once you have achieved desired consistency, begin to add the agave nectar (or white sugar) a little bit at a time and taste each time to make sure it is not getting too sweet. Once you're there, finish your sauce by seasoning with salt and pepper to taste.

To serve, heat one tablespoon of butter in a sauté pan and get very hot. Add 3 or 4 prepared pork cheeks and let them start to sizzle and sear. In a separate, small saucepan, warm your sauce. Once cheeks are seared on both sides, remove and place onto each plate, drizzle with sauce, add 3 or 4 fried sweet potato gnocchi and enjoy!

Sweet Potato Gnocchi Ingredients

4 medium size (8 oz) yams
2 whole eggs
1 egg yolk
3-4 c all-purpose flour

2 gal water, for cooking pasta
2/3 c salt (1/3 cup per gallon pasta
water)
1 gal canola (or vegetable) oil

Preparation

Preheat oven to 400 degrees. Bake yams for 30-40 minutes, or until very soft to the touch. Remove from oven and slice in half.

Mash yams into a smooth puree (if you have a potato ricer or a sifting sieve, use that!). On a lightly floured and clean surface, lay the yam puree out and crack your eggs over the top. Sprinkle flour, about 1/2 cup at a time and start to gently work the dough together. *You may not need all 4 cups of flour as every yam has different moisture content. Continue to add flour and knead dough until it is firm enough to roll, but still very soft and "pillowy." Form your dough into a ball and set aside to rest for 15 minutes.

Meanwhile, place your water and salt into a large pot (preferably one with the most surface area you own) and bring to a heavy boil. Once your dough is rested, cut your dough into four manageable balls. Roll each ball with your hands into a long "rope" that is about 1 inch thick. Cut your gnocchi into 1 inch x 1 inch pieces and move to a floured metal tray. When your water is boiling, drop the gnocchi into the pot and let cook for about 3-4 minutes. When the dough has begun to float, wait 60 more seconds and then remove (or strain) your dough from the pot. Immediately drop the pasta into an ice bath to shock them and stop the cooking process. Drain your pasta again, drizzle with 1/4 cup canola oil and let cool.

Meanwhile, heat a large sauté pan to medium-high heat and put your oil into the pan. When the oil reaches 350 degrees, drop your pasta and let fry for 3-4 minutes, until golden brown. Remove from oil and lightly salt your pasta to finish it. Serve immediately!



411 Minnesota St., St. Paul, MN 55101
651.255.0645 • rivalhousestpaul.com

Hours:

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



Chef
JEREMLY REEVES

Seared Ahi Tuna Tataki, Spring Snap Pea & Radish Slaw with Konbu Ponzu & Crispy Fried Wonton Chip

Konbu Ponzu

1/2 c soy sauce	1/2 c katsuobushi dried bonito flakes (optional)
1/2 c lemon juice	2 tbsp sugar
1 orange, zested	1 pc kombu (dried kelp)
2 tbsp Chinese black vinegar	

Mix all ingredients together and place in an air tight container and refrigerate 24 hours. Strain and discard kombu and katsuobushi.

Spices

1 tbsp kosher salt	2 tbsp sesame seeds, pulsed in spice grinder briefly
1 tbsp coriander	
1/2 tbsp freshly ground black pepper	

Season tuna heavily and sear fish in a cast iron skillet at highest possible temperature. Blackening the fish on the outside and leaving the center of the fish rare. Set aside fish to rest 15 minutes and slice very thin with a very sharp knife.

Slaw

Finely chop julienne snap peas and radish of choice to matchstick size pieces and lightly drizzle with kombu ponzu.

Chip

Slice the wontons to desired size and deep fry individually at 300 degrees until it will hold form. Do not allow to brown.



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**Chef
MATT HORN**

Bibimbap

Ingredients

- | | |
|---|---|
| 1 lb beef ribeye, thinly sliced | 4 tbsp green onion, sliced |
| 1/2 c Bibigo® Korean BBQ sauce | 2 tsp sesame seeds, toasted |
| 4 pkg Annie Chung's Restaurant Style White Rice | 1 sheet nori seaweed |
| 4 eggs | 4 tsp Bibigo® Go-Chu-Jang Hot & Sweet Sauce |
| 4 tbsp kimchi | Salt and pepper, to taste |
| 4 tbsp matchstick carrots | |

Preparation

Marinate beef ribeye in BBQ sauce for 30 minutes. Grill over high heat until medium. Prepare the Annie Chung's Restaurant Style White Rice according to package instructions. Prepare eggs sunny side up, season with salt and pepper. Place warmed rice in serving bowl. Top with sunny side up egg and BBQ beef. Garnish with kimchi, green onions, sesame seeds and nori. Traditionally the diner mixes all the ingredients together. Enjoy!

Serves 4.



5734 Sturgeon Lake Rd., Welch, MN 55089
800.222.7077 • ticasino.com

Hours:

Open 24 hours



Chef
JAMES POWERS

Artichoke Spinach Dip

Ingredients

1 lb cream cheese	1 c fresh spinach, chopped
4 oz onions, diced	1 tbsp Lea & Perrins Worcestershire sauce
1/2 c heavy cream	1 tbsp tabasco
1 c artichoke hearts, chopped and cooked	

Preparation

Sauté onions with 1 tbsp olive oil and cook for a few minutes. Add spinach and artichokes and cook for three minutes. Add heavy cream and bring to a simmer. Add cream cheese. Let cream cheese melt into heavy cream then add 1 tbsp of chicken base and vegetables. Cook for 10 minutes. Add Lea & Perrins and tabasco and cook for 3 more minutes.

Use your favorite bread and slice, toast in broiler or oven. Use for dipping. Next take your favorite beef or pork cut and smoke in smoker. Chill and slice. Add on top of toasted bread with artichoke spinach dip.