

**Taste Talk Stage**  
**Saturday**  
**November 16, 2019**

**Myron Mixon**  
**11:15am**

**Lauren Katz**  
**12:15pm**

**Rob Rubba**  
**1:15pm**

**Lidia Bastianich**  
**2:15pm**

**Enrique Limardo**  
**3:15pm**

# SMOKED TURKEY

by Myron Mixon

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
turkey, whole, raw, 12-15 pound		1	each
broth, chicken		8	cup
onion, white, medium	half diced // half left whole	3	each
garlic, fresh, clove	crushed	4	each
sugar, brown, dark		1	cup
spice mix, Jack's Old South Huney Muney Cluck Rub		2	cup
garlic, fresh, head		1	each

## METHOD

1. Please provide raw bird to trimmed/cleaned.
2. Please provide whole onion and diced onion
3. Please provide head of garlic and crushed cloves.
4. Brown sugar in a bowl.
5. If possible to have a cooked bird to slice/butcher that would be great. If not, we could possibly bring cooked bird.

## EQUIPMENT

- Chef's knife x 2
- Pairing knife x 2
- Slicing knife
- Kitchen shears
- Non-latex kitchen gloves, preferably black
- Cutting board x 4
- Large spoons x 2

# SWEET HEAT MUSTARD POTATO SALAD

by Myron Mixon

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
potato, Yukon	peeled, large cubed, and cooked	3	pound
egg, large	hard boiled and diced — rough cut	8	each
onion, yellow, medium	finely chopped	1	each
relish, dill pickle	sweet pickle relish is acceptable substitute	6	Tablespoon
mayonnaise		2	cup
mustard sauce, Myron Mixon Sweet Heat		0.5	cup
salt, kosher			TT
pepper, black, ground			TT

## METHOD

1. Please provide a few raw, unpeeled, uncut potatoes to do prep in front of audience and fully cooked potatoes to make full recipe.
2. Please provide a few boiled eggs to chop in front of audience and chopped eggs to make full recipe.
3. Please provide uncut onion and chopped.
4. Please have bottle of mayo and 2 cups measured in small bowl.
5. Please provide salt and pepper in small bowls.

## EQUIPMENT

Chef's knife x 2  
Pairing knife x 2  
Slicing knife  
Kitchen shears  
Non-latex kitchen gloves, preferably black  
Cutting board x 4  
Large spoons x 2

# EASY NO-BAKE GRASSHOPPER PIE TRIFLE

by Lauren Katz

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
Amoretti Natural Cookies and Cream Crumbs		1	cup
sugar, granulated		2	Tablespoon
butter, unsalted	melted	2	Tablespoon
cream, heavy		2	cup
sugar, confectioners		0.5	cup
vanilla, extract, Amoretti		1	teaspoon
marshmallow fluff		1	cup
flavoring, creme de menthe, Amoretti		1.5	Tablespoon

## EQUIPMENT

Measuring cups, measuring spoons, spatulas, whisks (small and large), cookie scoop, baking sheet lined with parchment, large bowls 3-4, small bowls 4, medium bowl 2, small Ziplock bag, fork, stand mixer with paddle attachment, extra bowl for mixer with whisk attachment, microwave, glass liquid measuring cups 2, piping bag, round and fluted pastry tips — (I can bring these).

## METHOD

1. In a small mixing bowl, combine crumbs, sugar and melted butter. Mix well with a fork. Set aside. (Please prep one batch, and have ingredients for a second batch to be made during demo)
2. In a large mixing bowl or a stand mixer, whip cream to stiff peaks. Set aside  $\frac{1}{2}$  of the whipped cream in a piping bag or a separate bowl. To the remaining whipped cream, add marshmallow fluff and creme de menthe artisan flavoring. Beat on medium until mixture becomes a smooth, fluffy mint cream. Place in piping bag if desired. (Please prep one batch, and have an extra batch of whipped cream for demo, and the ingredients for the rest of the mint cream for demo)
3. To layer in either individual trifle bowls, ramekins, glasses, or for a large trifle bowl: place a thin base of crumbs, pipe in a layer of mint cream, a layer of whipped cream, then repeat. End with whipped cream layer and top with desired decorative garnish. **Chill for at least 2 hours** (can be made up to 2 days ahead) and serve. (I have some mini disposable trifle dishes that can be used for the demo)

# CINNAMON BUN ICED SNICKERDOODLES

by Lauren Katz

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
butter, unsalted		0.25	cup
sugar, granulated		0.75	cup
egg, large		1	each
flavoring, cinnamon bun, Amoretti		1.5	Tablespoon
pudding mix, vanilla, instant, Jello brand , 3.4-ounce		1	package
flour, all-purpose		1.25	cup
cream of tartar		0.25	teaspoon
salt, kosher		0.5	teaspoon
baking powder		0.5	teaspoon
sugar, granulated	for cinnamon sugar	0.5	cup
cinnamon, ground		2	Tablespoon
Amoretti white chocolate ganache		0.5	cup
flavoring, cinnamon bun, Amoretti		0.5	Tablespoon

## METHOD

1. To make the cookie dough, combine butter and sugar in stand mixer. Cream together on medium speed for 1 to 2 minutes or until light and fluffy. Scrape down bowl, and add egg. Mix well. Add Artisan Flavoring, dry pudding mix, flour, cream of tartar, salt, and baking powder. Mix just until combined.
2. Scoop mixture by rounded tablespoon, roll in hands to form ball, and roll in a bowl of cinnamon sugar. Place on parchment lined baking sheet and press down gently to flatten, leaving space between for cookies to spread slightly. Bake at 350 degrees for 10 to 12 minutes or until the edges just start to look golden and center is still a bit soft. Let cool on pan for 2 minutes, then remove to a wire rack to cool completely.
3. When cookies are cool, microwave the ganache and the Artisan Flavoring for approximately 20 seconds, or until partially melted. Whisk well and place in Ziplock plastic bag, snip corner, and pipe in spirals onto cookies. Let set either at room temperature or for 10 minutes in the refrigerator. Serve or store in covered container.
4. **(Please make 1 batch of the cookies, but leave them un-iced.** Then please make a batch of the dough for me to use at the show, with ingredients to make the cookies once during demo) thanks so much!

# HIMACHI TIRADITO

by Enrique Limardo

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
hamachi, filet	skin-off	6	pound
salt, kosher		3	pound
sugar, brown, dark		1.5	pound
pepper, cayenne, ground		2	ounce
caviar, trout		4	ounce

## METHOD

1. Chef needs everything from the beginning of the presentation. Also Chef needs the hamachi filet skin off.

## EQUIPMENT

Profesional Vitamix (2 extra cups)  
Measuring cups  
Measuring spoons  
Rubber spatula  
Service spoons  
Professional torch  
Bowls different sizes  
Induction burners  
8 quart induction pots  
4 quart induction pots  
Half sheet trays  
Plastic wrap  
Cutting board  
1-quart plastic container  
2 each micro plane  
Large gloves

# AVOCADO-JALAPEÑO PURÉE

by Enrique Limardo

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
avocado, Hass	ripe	6	each
jalapeño pepper		12	each
oil, 70/30 blend		1	quart
garlic, fresh, clove	peeled	12	each
cilantro, fresh		2	bunch
vinegar, white wine		8	fluid ounce

## METHOD

1. Chef needs all of them from the beginning. Please make sure that the avocados are perfectly ripe and the jalapeños medium size.

# PINEAPPLE-GINGER PURÉE

by Enrique Limardo

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
pineapple, Hawaiian	ripe	2	each
ginger, fresh		1	pound
butter, unsalted		1	pound
spice mix, merkén		2	ounce
lemon, yuzu		4	each
microgreen, cilantro		4	ounce
oil, olive, extra virgin		4	ounce

## METHOD

1. Chef needs all of them from the beginning. Please make sure that the pineapples will perfectly peeled and the ginger roots too.

**Taste Talk Stage**  
**Sunday**  
**November 17, 2019**

**Fernando Desa**  
**11:15am**

**Amy Riolo**  
**12:15pm**

**Nancy Baker**  
**1:15pm**

**Tina Zaccardi**  
**2:15pm**

**Jacoby Ponder**  
**3:15pm**

# HERB AND OLIVE OIL MASHED POTATOES

by Amy Riolo

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
potato, golden, baby (10 per pound)		3	pound
lemon, regular		3	each
cilantro, fresh		1	bunch
dill, fresh		1	bunch
salt, kosher		1	teaspoon
pepper, black, ground		1	teaspoon

## METHOD

1. Please keep everything except salt and pepper in fridge

## EQUIPMENT

- 2 each chef knives
- 1 each microplane
- 2 each cutting boards
- kitchen towels
- 2 each large skillets with lid
- hand mixer or standing mixer for potatoes
- large pot with lid to boil potatoes
- 3 each wooden spoons
- 3 each ladles
- 1 each peeler
- 3 each tablespoons
- 3 each teaspoons
- 3 each forks
- liquid measuring cup
- 3 each spatulas

# SPICE-DUSTED SWEET POTATOES

by Amy Riolo

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
sweet potato		5	pound
spice mix, Moroccan ras el hanout	Moroccan	5	Tablespoon
pepper, black, ground	freshly ground	1	Tablespoon

## METHOD

1. Preheat oven to 400°F
2. Prick sweet potatoes with a fork and place in the middle of the oven
3. Bake for approximately one hour or until soft when pressed

# BRAISED FENNEL WITH CHESTNUTS & SHALLOTS

by Amy Riolo

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
shallots, medium		12	each
fennel		6	pound
fennel, seed		4	teaspoon
chestnut, peeled, roasted		4	cup
salt, sea, unrefined		1	teaspoon
pepper, black, ground	freshly ground	1	teaspoon
stock, vegetable		4	cup

## METHOD

1. Please keep everything except salt and pepper in refrigerator

# ALMOND PASTE

by Tina Zaccardi

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
flour, almond, blanched		3.5	ounce
sugar, confectioners		3.5	ounce
almond, extract		1	teaspoon
egg, white		1	each

## METHOD

1. Place the almond flour and powdered sugar in the bowl of a food processor. Pulse 7-8 time to combine.
2. Add the almond extract and egg whites and pulse 8-10 times.
3. Pinch some of the dough to see if it holds together, if not pulse a few more times until the mixture starts to come together.
4. Dump the mixture out on a piece of plastic wrap and knead a few times until the dough is a solid piece.
5. Wrap in plastic wrap and place in an airtight container until ready to use. I like to wait 24 hours before using.

## PREP FOR DEMO:

Chef will be demonstrating how to make the almond paste so would like **all the ingredients measured out in separate bowls.**

## EQUIPMENT

Food processor + 2 each processor bowls & blade

Rubber spatula

Plastic wrap

Large bowl

#100 Scoop (Chef probably will bring)

Large dish for pignolis

Half sheet pan lined with parchment paper

# PIGNOLI COOKIES

by Tina Zaccardi

YIELD: 2 DOZEN COOKIES

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
flour, almond, blanched		3.5	ounce
sugar, confectioners		3.5	ounce
almond, extract		1	teaspoon
egg, white		1	each
sugar, granulated		3	ounce
almond, extract		1	teaspoon
egg, white		2	each
nuts, pine nuts, raw		2	cup

## METHOD

1. Preheat oven to 350°F
2. Line a half sheet pan with parchment paper.
3. Place the almond paste, granulated sugar and almond extract in the bowl of a food processor.
4. Pulse 10-12 times to break up the almond paste and incorporate the ingredients.
5. Add the egg whites and pulse until you have a thick paste.
6. Place the pignolis on a plate.
7. Using a number 100 scoop portion the dough and place on the pignolis. Roll in the nuts until covered and place on the prepared baking sheet. Repeat with the rest of the dough.
8. 12 Cookies per sheet.
9. Bake for 12-15 minutes or until the cookies are a light golden brown.

## PREP FOR DEMO:

The cookies are very quick to put together so Chef would just like all the ingredients measured in bowls. Chef will demonstrate how to make the dough and portion out a few on the cookie sheets.

**It would be great to have a half sheet of baked cookies(12) to show.**

# SQUASH PILAF WITH SWEET POTATO PURÉE

by Jacoby Ponder

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
oil, olive, extra virgin		5	Tablespoon
onion, yellow, small	diced	1	each
garlic, fresh, clove	minced	3	each
thyme, fresh		3	teaspoon
risotto, Acquerello		8.5	cup
salt, kosher		1	teaspoon
pepper, black, ground			TT
white wine, dry		1	cup
squash, butternut	diced	5	cup
sweet potato	diced	3	cup
broth, vegetable		8	cup
parsley, fresh, Italian	sliced	4	ounce

## METHOD

1. Chef will finish binding all ingredients during the demo
2. Risotto partially cooked (80%)
3. Blanch sweet potatoes and squash

## EQUIPMENT

- 3 each stock pots
- 2 each skillets
- fish spatula
- 1 each rubber high heat spatula
- 3 each side towels
- 1 each whisk
- 1 each ring mold
- 1 large Tablespoons

# LEMON-GARLIC GLAZED SALMON

by Jacoby Ponder

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
fish, salmon, fillet, 4 to 6 ounce each, skin-on		4	each
oil, olive, extra virgin		1	Tablespoon
spice mix, Old Bay		0.5	teaspoon
butter, unsalted		3	Tablespoon
garlic, fresh		1.5	teaspoon
juice, lemon		4	teaspoon
salt, kosher			TT
pepper, black, ground			TT
parsley, fresh	sliced	4	ounce
fish, salmon, fillet, 4 to 6 ounce each, skin-on		4	each
oil, olive, extra virgin		1	Tablespoon
spice mix, Old Bay		0.5	teaspoon

## METHOD

1. Measure all dry ingredients

**James Beard Stage**  
**Saturday**  
**November 16, 2019**

**Erik Bruner-Yang**  
**11:15am**

**Kwame Onwuachi**  
**12:15pm**

**Martha Stewart**  
**1:15pm**

**Amy Brandwein**  
**2:15pm**

**Victor Albisu**  
**3:15pm**

**Haidar Karoum**  
**4:15pm**

# SHRIMP FRITTER

by Erik Bruner-Yang

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
shrimp, baby, fresh		0.666	pound
onion, green	chopped	0.25	cup
carrot, horse	julienne	0.25	cup
turmeric, powder		0.75	ounce
flour, rice, white		0.333	cup
water		1.75	fluid ounce
coconut water		1.75	fluid ounce
baking soda		0.5	teaspoon
salt, kosher		0.5	teaspoon
oil, vegetable	for frying	1	cup
salt, kosher		2	teaspoon
MSG		1	teaspoon
sugar, granulated		1	teaspoon
pepper, white, ground		1	teaspoon
pepper, black, ground	ground	1	teaspoon
peppercorn, green	chopped	1	teaspoon
chili, Thai, fresh		2	each
lime, fresh		4	each

## METHOD

1. In a medium size mixing bowl stir all the of the fritter ingredients (through the first kosher salt) in one bowl until everything is uniform with as few lumps as possible.
2. Put the vegetable oil in a non stick frying pan. We will be doing a shallow fry on these fritters. Sear each side evenly until crispy. Remove from pan and set on a paper towel to help dampen the oil. Sprinkle lightly with salt.
3. Mix all the dipping sauce ingredients (from second kosher salt on except the lime) into a bowl.
4. Squeeze the juice of the limes on all the dry ingredients and stir gently to incorporate.
5. Serve and don't forget to dip the fritter in the sauce for that extra flavor! (have dipping sauce alongside fritters for presentation)

## EQUIPMENT

Medium size mixing bowl, fork, whisk, spider, frying pan, paper towels, pinch bowls for ingredients, bowl for dipping sauce, mixing bowl to make dipping sauce, platter/plate for presentation

# SWISS CHARD CHIZZE

by Amy Brandwein

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
Swiss chard, fresh, green	leaves only keep one head whole for presentation	6	each
garlic, fresh, clove		12	each
cheese, parmesan	grated	1	cup
cheese, parmesan	leave whole	2	ounce
cheese, fontina	chopped	1.8	ounce
cheese, mozzarella, whole milk	chopped	1	cup
cheese, ricotta, sheep's milk		0.125	cup
nutmeg, fresh			
flour, all-purpose		3.5	ounce
oil, olive, extra virgin		1	Tablespoon
burro		1	Tablespoon
yeast, fresh		1.4	ounce
salt, kosher			TT
oil, canola		3	quart

## METHOD

1. To be assembled on stage

## EQUIPMENT

measuring cups  
spoons  
mixing bowl  
small pot for frying  
spider  
KitchenAid with pasta attachment  
heavy bottom pot to braise greens  
paper towels

# PARMESAN CHEESE SAUCE

by Amy Brandwein

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
cream, heavy		1	quart
shallots, medium		2	each
butter, unsalted		4	Tablespoon
thyme, fresh		1	sprig
bay leaf		1	each
cheese, parmesan	grated	2	cup
egg, large		2	each

## METHOD

1. To be assembled on stage

## EQUIPMENT

measuring cups

spoons

mixing bowl

small pot for frying

spider

KitchenAid with pasta attachment

heavy bottom pot to braise greens

paper towels

# CALDO DE POLLO CON MOLE

by Victor Albisu

## INGREDIENT LIST

INGREDIENT	PREPARATION	QUANTITY	UNIT
garlic, fresh, clove	minced	24	each
pasilla negro	stems and seeds removed	20	each
tomato, canned, crushed		4	quart
stock, chicken		14	quart
chipotle, canned in adobo	puréed	16	ounce
lime, fresh	cut in half	6	each
cilantro, fresh	sliced	10	bunch
garlic, fresh, clove	minced	16	each
raisin, golden		8	ounce
almond, blanched		12	ounce
plantain, extra ripe		2	pound
tomatillo	peeled	2	pound
pumpkin seed		2	cup
tortilla, corn, 6" — La Banderilla		6	each

## METHOD

1. all onions julienned
2. all garlic minced
3. all chiles removed stems and seeds
4. chipotles pureed
5. limes cut in half
6. cilantro sliced
7. ancho chiles stemmed and seeded
8. pasilla negro stemmed and seeded
9. mulato chiles stemmed and seeded
10. garlic peeled
11. tomatillos peeled

# CALDO DE POLLO CON MOLE (CONTINUED)

## INGREDIENT LIST (CONTINUED)

INGREDIENT	PREPARATION	QUANTITY	UNIT
sesame seed, white		4	ounce
chile, ancho chile	stems and seeds removed	8	ounce
chile, pasilla negro	stems and seeds removed	8	ounce
chile, mulato chile	stems and seeds removed	4	ounce
peppercorn, black		32	each
coriander, seed		1	teaspoon
sugar, granulated		4	Tablespoon
cinnamon, canela mexicana, whole		1	ounce
clove, dried		16	each
stock, chicken		12	quart
anise, seed		1	teaspoon
chocolate, Oaxacan		24	ounce
oil, canola		2	cup

## EQUIPMENT

2 each frying pans  
 large 20-quart pot  
 large 16-quart rondeau  
 slotted serving spoon  
 small strainer  
 2 each metal half pans  
 Vitamix blender  
 immersion blender (large)  
 2-quart pot