

COOKING AT REN

June 3, 2012

Shrimp Cakes with Peach Relish

1 lb large shrimp, deveined
cook shrimp, diced
2 cups corn
1/2 red bell pepper finely
diced
1 small onion
1 jalapeño
2 cup panko bread crumbs
1/2 tea chili powder
2 eggs beaten
salt and pepper
2 Tbl vegetable oil
dash of hot sauce

In a food processor pulse shrimp. Place in bowl. Pulse corn, pepper, onion and jalapeño. Remove and drain through a sieve to get rid of extra water that the vegetables release. Add to bowl along with 1 cup bread crumbs, hot sauce, chili powder and eggs. Stir well together. Form into cakes about 1-inch thick. Place in the fridge for 15 minutes to firm up.

Heat a large skillet with vegetable oil over medium heat.

In a shallow dish, add the remaining 1 cup of panko; add salt and pepper. Bread the cakes in the panko. Add the cakes in batches to the oil, cooking about 4 minutes per side. Remove to a paper towel lined sheet tray. Serve with relish.

Peach Relish

3 ripe peaches diced
1/2 red onion diced
1 jalapeño seeded and diced
1/2 lime juiced
1 Tbl sugar
1/2 tea salt
1/4 tea fresh ground black
pepper

Combine all ingredients in bowl. Chill until ready to serve.

Serves 4-6

Grilled Peach Salad With Spicy Pecans, Honey Balsamic Dressing

Honey Balsamic Dressing

8 Tbl balsamic vinegar
4 Tbl honey
4 tea dijon mustard
1 cup extra virgin olive oil
salt and pepper

Spicy Candied Pecans

Nonstick vegetable oil spray
3 Tbl light corn syrup
1 1/2 Tbl sugar
3/4 tea salt
1/4 tea fresh ground pepper
1/8 tea cayenne pepper
1 1/2 cup walnut pieces or
halves

Grilled Peach Salad

3 yellow peaches
1 Tbl olive oil
Fresh ground pepper
salt
5 oz spring mix
4 oz honey goat cheese
1/2 cup spicy candied pecans
1/2 cup blackberries

Honey Balsamic Dressing

In a small bowl, whisk together vinegar, honey, mustard, and olive oil. Season with salt and pepper.

Spicy Candied Walnuts

Preheat oven to 325°F. Spray baking sheet with nonstick spray.

Combine corn syrup and next 4 ingredients in large bowl. Stir to blend. Add walnuts; stir gently to coat. Transfer to baking sheet. Place large piece of foil on work surface. Bake pecans 5 minutes.

Using fork, stir walnuts to coat with melted spice mixture. Continue baking until walnuts are golden and coating bubbles, about 10 minutes. Transfer to foil. Working quickly, separate nuts with fork. Cool.
(Can be made 3 days ahead.
Store airtight at room temperature.)

Grilled Peach Salad

Cut the peaches in half through the stem end and discard the pits. Brush all surfaces of the peaches with the 1 tablespoon of olive oil and sprinkle with salt and pepper.

Grill the peaches over a medium fire until they brown lightly and begin to soften slightly, 4 to 6 minutes on each side. Transfer the peaches to a platter and let them cool. When cool, cut each half into 1/2-inch-thick wedges.

Place the spring mix in a large salad bowl. Toss the spring mix with the vinaigrette and then divide the greens among 4 salad plates. Top each salad with a sprinkling of cheese, blackberries and pecans, then arrange 3 or 4 grilled peach wedges atop the greens. Serve immediately

Serves 4-6

Grilled Pork With Peaches and Herbs

1 pork blade steak (2 lbs 2 inches thick)
 3 Tbl Creole Spice Blend
 Salt
 2 Cups Honey divided
 4 ripe peaches
 2 1/2 tea Aleppo Chile pepper
 (2 tea sweet paprika plus 1/2 tea cayenne pepper)
 1 cup plus 3 Tbl olive oil divided
 1 Tbl rice wine vinegar
 4 garlic clove
 1/4 cup parsley
 10 large basil leaves
 3 scallions light and dark green only
 3 oz ricotta salata thinly sliced

Creole Spice

2 Tbl celery salt
 1 Tbl sweet paprika
 1 Tbl coarse salt
 1 Tbl fresh ground pepper
 1 Tbl garlic powder
 1 Tbl onion powder
 2 tea cayenne powder
 1/2 tea ground allspice

Mix all together and put in container with a tight lid will hold for six months

In a large bowl, evenly coat the steak with Creole spice. Season with salt and rub 1/2 cup honey all over the pork. Set aside. Pit and halve the peaches. Toss them with the Aleppo pepper, 3 tablespoons of the olive oil and salt.

Heat a grill pan over high heat and lightly coat with oil. (Alternatively, prepare a medium-hot grill.) Place the peaches, cut side down, on the hot pan and cook over medium heat until grill marks form, about 3 to 4 minutes. Flip the peaches and cook until the peaches are warmed through, about 3 minutes longer. Carefully transfer the peaches to a large bowl along with any pan juices and let them cool for 2 minutes. Toss the peaches with the remaining honey and the rice wine vinegar and set aside.

Wipe out the pan and lightly coat with oil. Heat the pan over medium heat. Add the steak and cook for 5 minutes, then turn and cook for 15 minutes longer, flipping every 5 minutes.

While the pork cooks, combine the garlic, parsley, basil, scallion and the remaining olive oil in a blender and process at high speed until the mixture is pureed but still slightly chunky, about 30 seconds. Season with salt and set aside.

After the steak has cooked for 20 minutes, use a pastry brush to coat it with the peach marinade. Continue cooking, brushing occasionally, until the glaze is bubbling and the steak is cooked to desired doneness, about 4 to 6 minutes for medium (an instant thermometer inserted into the middle of the steak should register 145°). Transfer the steak to a cutting board, cover with foil and let rest for 10 minutes.

Slice the steak into 1-inch pieces and top with the peaches and ricotta salata. Garnish with parsley and basil sprigs and serve with the herb puree for dipping.

Serves 4-6

Creamed Collard Greens

4 bunches collard greens tough stems and ribs removed
 4 Tbl unsalted butter
 3 cloves garlic
 3 large shallots
 2 cups heavy cream
 pinch of nutmeg
 Salt and Pepper
 1/2 cup grated parmesan

Fill a very large pot three-quarters full with water and bring to a boil. Add the collard greens to the water and make sure they are all well submerged. Return the water to a boil and simmer until the greens are tender and bright green, 10 to 15 minutes.

Drain the greens and run under cold water to stop the cooking. Drain the greens well, squeezing out excess water with your hands or by placing in a kitchen towel and squeezing. Chop the greens finely and set aside.

Melt the butter in a skillet or pot large enough to hold all of the greens. Add the garlic shallots and cook over medium heat

until softened but not browned, 4 to 6 minutes.

Add the cream and bring to a simmer stirring occasionally. Cook until reduced by half, about 25 minutes. Add the greens and toss until warmed through. Season generously with nutmeg, salt and pepper. Put in dish and sprinkle with parmesan

Serves 8-12

Southern Fried Corn

4 slices of bacon
 10-12 ears of corn shucked, stripped and scraped
 1/2 Tbl sugar
 4 Tbl unsalted butter
 1/2 cup heavy cream
 fresh cracked black pepper
 Salt
 Parsley

Cook the bacon to crisp; remove, chop and set aside, reserving the bacon drippings in the skillet. While that is cooking, clean the corn, except remove on the tops of the corn kernels. Then, using the blunt side of the knife, scrape the remaining pulp and milk from the cob. Sprinkle the kernels with the sugar; stir and set aside.

In the same skillet that you fried the bacon in, add all of the butter to the bacon drippings and melt over medium heat. Add all of the corn, pulp and juices, and about 1/2 tablespoon of the cream. Continue cooking over medium heat, stirring often, and adding just a splash of cream as the corn begins to dry, just enough to keep the corn just lightly

moist. Continue cooking, stirring and turning the corn occasionally, adding cream as needed, for roughly 35 to 40 minutes, or until tender. Taste and add salt and pepper as needed. Turn the heat up to medium high and fry the corn until the corn begins to brown.

Transfer corn to a serving dish, crumble bacon on top and sprinkle with parsley.

Serves 4-6

Strawberry Shortcake With Strawberries and Whipped Lemon Cream

2 3/4 cups cake flour
1/4 cup sugar, plus additional
to sprinkle on too
1 Tbl plus 1 tea baking powder
1 tea salt
10 Tbl chilled unsalted butter
cut into 1 oz pieces
1 cup heavy cream, plus
additional to brush on top

Cream Biscuit

Preheat the oven to 350 degrees
Line 1 or 2 baking trays with
parchment paper and set aside.
In a food processor, combine
the flour, 1/4 cup sugar, baking
powder, and salt and pulse to
combine. Add the chilled butter
and pulse until butter resembles
large peas. Add cream pulsing
until moist clumps form.

Turn the dough onto a lightly
floured surface and gently
knead, forming a smooth ball.
Do not overwork. Roll the
dough out into a 3/4-inch thick
round. Using a 3-inch cookie or
biscuit cutter, cut out 7 biscuits.
Knead the scraps together, roll,
cut out the rest of the biscuits.

Arrange the biscuits on the
prepared baking trays, brush the
tops with cream and sprinkle
lightly with sugar. Bake for 25 to
30 minutes, or until they are
golden and firm to the touch.
Cool on a rack.

Strawberries

2 pints strawberries, quartered
2 Tbl sugar

In bowl toss the strawberries
with sugar and let stand for 15
minutes

Lemon Cream

Zest of 1 lemon
1/4 cup fresh lemon juice
2 1/2 Tbl sugar
1 large egg
1 large egg yolk
pinch of salt
3 Tbl unsalted butter
1 cup heavy cream

Set a strainer over a bowl. In a
saucepan, combine half of the
lemon zest with the lemon juice,
sugar, egg, egg yolk, salt and 1
tablespoon of the butter. Cook
over moderate heat, whisking
constantly, until thickened,
about 5 minutes. Immediately
strain the curd into the bowl.
Whisk in the remaining lemon
zest and 2 tablespoons of butter.
Press plastic wrap directly onto
the surface and refrigerate until
cool, about 15 minutes.

In a medium bowl, softly whip
the cream. Fold the lemon curd
into the whipped cream and
refrigerate for at least 15
minutes.

Serves 6-8

Sweet Peach Tea

1 oz tea leaves
1 lemon sliced
1 piece ginger (about 2 inches)
peeled and smashed
1 quart boiling water
4 cups of ice
2 peaches, peeled, pitted and
diced
1/2 cup sugar
8 springs mint
1 peach, pitted and sliced

Place tea, lemon and ginger in a container and add boiling water. Let tea steep 7- 8 mins. Place 4 cups of ice in a pitcher, then pour in tea. Straining if using loose tea Blend diced peaches and sugar in blender until smooth, Mix into tea. Serve in glasses with ice add mint and peach slices

Hoe Cakes

1 cup self rising flour
1 cup self-rising cornmeal
2 eggs
1 Tbl sugar
3/4 cup buttermilk
1/3 cup plus 1 Tbl water
1/4 cup vegetable oil
oil for frying

Mix well all ingredients, except for the frying oil. Heat the frying oil in a skillet over medium heat.

Drop the batter, into the hot skillet. Use about 2 tablespoons of batter per hoe cake. Fry each hoe cake until brown and crisp; turn each hoe cake and then brown the other side. When crisp on both sides take hoe cake out to drain on a paper towel keep warm in 200 degree oven.