

DINING WITH MR. WRIGHT

July 18, 2012

Avocado Veloute

1 lb fresh green tomatoes,
washed and cores removed
1/2 jalapeno
3 cloves of garlic
1/2 onion, large dice
4 Tbl olive oil
4 avocados
1/2 cup cilantro leave, washed
and drained
2 limes , juiced and zested
vegetable stock

Preheat the oven to 400
degree. Toss the tomatoes,
jalapenos, garlic and onions
with the extra virgin olive oil,
salt and pepper. Place on a
baking sheet and roast until
the tomato skins blister and
darken.

Remove from the oven and
cool. Once cool combine the
baked ingredients in a blender
with the avocados, cilantro,
lime zest and juice. Some
vegetable stock maybe be used
to get the correct consistency.

Pass mixture through a fine
mesh sieve and adjust for salt.

Pour into a bowl and garnish
with the tomato corn relish
and cilantro oil.

Tomato Corn Relish

1 pint cherry tomatoes, cut in
half
1 cup fresh corn kernels
1 Tbl balsamic vinegar
1 clove garlic, minced
2 Tbl chopped chives
salt and pepper to taste
1 Tbl olive oil

In a bowl, mix all the ingredients
together

Cilantro Oil

1 cup chopped fresh cilantro
1 1/2 cup canola oil
10 spinach leaves
1/2 tea salt

Puree cilantro, spinach, oil, and
salt in blender for 5 minutes.
Pour oil into fine mesh sieve and
set over a bowl let drain don't
press on solids it will make the
oil cloudy

Caramelized Onion Crostini With Blue Cheese and Pickled Raisins

1 baguette sliced into 1/4 inch pieces
extra virgin olive oil
2 large vidalia onion or yellow onions
4 Tbl butter

Directions

Preheat the oven to 350°F.

Drizzle both sides of the toasts with olive oil and season with salt and pepper. Toast in the oven for 5 minutes, then flip over and toast for another 5 minutes or until the bread is crisp.

To make the caramelized vidalia onions, slice the onions into very thin half moons. Melt the butter in a saute pan over medium heat and add all the onions at once. Season with salt and pepper.

The onions will decrease in volume considerably as they cook. Stir frequently until the onions are a deep brown color and have a very sweet onion flavor. Remove from the heat and allow the onions to cool to room temperature.

To assemble the crostini, spread about a 1 teaspoon of caramelized onions on the toast. top with blue cheese and then sprinkle a few pickled raisins on top of that.

Pickled Golden Raisins

4 tea yellow mustard seed
1 cup sugar
6 Tbl champagne vinegar
2 chile de arbol crumbled
2 bay leaf
10 oz golden raisins
2 tea thyme leaves
2 inch sprig rosemary
2 tea salt

Place the mustard seeds in a small pan over meduim heat, and toast for a few mins, shaking the pan often until the seeds just start to pop.

Combine the mustard seeds the 1 cup water and rest of the ingredients in a small non-aluminum pot.

Bring to a boil, and turn the heat down to a low simmer. Cook 6 - 8 mins, until liquid is reduced by half. Let the raisins cool, and store them in the liquid in the fridge

Mesclun Salad with Grilled Figs

20 ripe black Mission figs, stemmed and halved lengthwise
 2 Tbl black current vinegar
 1 Tbl oregano leaves
 1 Tbl flat leaf parsley
 1 garlic cloves smashed
 1/4 cup olive oil
 salt and pepper
 1 lbs mesclun salad

Preheat the oven to 400°. Set 8 fig halves on a baking sheet, cut side down, and roast in the oven for about 7 minutes on each side, and just beginning to brown.

Transfer the figs with any of their liquid to a bowl and let cool.

In a food processor, puree the roasted figs with the vinegar, oregano, parsley and garlic. With the machine on, slowly add 1/4 cup of the olive oil in a thin stream and process until thickened. Season with salt and pepper and refrigerate for at least 20 minutes.

preheat the broiler. Brush the remaining figs halves with olive oil and broil, turning once, until lightly charred and softened, about 2 minutes per side. Transfer to another sheet pan to cool.

In a bowl, toss the mesclun with the vinaigrette and mound on platter. Arrange the grilled figs on top and serve. and the candied nuts

Spicy Candied Nuts

2 cups California walnuts, halves and pieces
 1 egg whites, lightly beaten
 1/4 cup granulated sugar
 1-2 tea cayenne pepper

Directions

Preheat oven to 350°F.
 Toss walnuts with egg whites. Mix sugar with cayenne pepper and toss with the walnuts and egg whites.

Spread walnuts on a baking sheet that has been sprayed with cooking oil.

Bake for about 10 to 12 minutes or until walnuts are crisp and caramelized.

Creamed Bacon Pommies Puree

1 1/2 lbs yukon gold potatoes
6 oz sliced applewood smoked
bacon
3/4 cup heavy cream warmed
4 Tbl unsalted butter cut into
cubes
salt and pepper

Peel and cut potatoes into cubes
and cook in large pot of boiling
salted water until tender. Run
potatoes through food mill or
ricer while still hot

Meanwhile cook the bacon until
browned and crispy. Drain on
paper towels and blot the slices
to remove all excess fat and let
cool.

Break the bacon into pieces,
place in a food processor and
blend to a fine powder. Add the
cream and then blend for a
minute.

Set over a fine strainer over a
bowl and pour the bacon-cream
mixture in. Press on the bacon
pieces to extract all the cream
discard the bacon and keep
cream warm.

Return potatoes to pot over a
low heat, and stir in bacon
cream. Add the butter and stir
until incorporated and potatoes
are hot. Add more cream if you
want a smoother mashed
potato.

Season with taste with salt and
pepper

Roasted Asparagus with Mushroom Fricassee

2 lb asparagus. tough ends
trimmed
2 tea olive oil
3 Tbl butter
1 shallots
24 oz mushrooms sliced
1 cup white wine
1 1/2 Tbl parsley
1 1/2 tea minced tarragon

Preheat oven to 475°F. Arrange
asparagus on baking sheet.

Drizzle with oil to coat. Sprinkle
generously with salt and pepper.
Roast until just tender, about
10 - 15 minutes.

Meanwhile, melt butter in large
skillet over medium-high heat.
Add shallot; sauté 1 minute.
Add mushrooms; sauté until
beginning to brown, about 5
minutes. Cover; cook until
mushrooms are tender, about 3
minutes.

Add wine; cook uncovered until
wine is absorbed, about 2
minutes. Stir in parsley and
tarragon. Season with salt and
pepper.

Braised Pork Shoulder Chops and Olives

1/4 cup olive oil
 4-6 3/4 lb pork shoulder blade chops 1 1/4 inch thick
 Salt and Pepper
 6 oz thick cut bacon, cut into 1 inch pieces
 1 onions finely chopped
 5 cloves of garlic minced
 2 rosemary sprigs
 4 whole cloves
 1/2 cups plus 1 Tbl red wine
 2 cups chicken stock
 1 lbs cipollini onions
 2/3 cups assorted olives rinsed
 3 Tbl chopped parsley

Preheat the oven to 325°. In a skillet, heat olive oil. Season the pork with salt and pepper and add chops to the skillet. Cook over moderately high heat, turning once, until browned, 6 minutes total. Transfer to a roasting pan and repeat adding more oil if necessary cooking the rest of the chops transferring all of them to the roasting pan.

Add the bacon and 2 tablespoons of olive oil to the skillet; cook over moderate heat until the bacon is lightly browned. Add the onion and garlic, cover and cook over low heat, stirring, until softened. Add the rosemary and cloves and cook for 1 minute. Add 1/2 cup of the wine and boil over high heat for 1 minute. Add the stock and bring to a boil.

Pour the bacon mixture over the pork chops. Cover the roasting pan with foil and bake for 45 minutes. Turn the chops, cover and cook for 30 minutes longer.

In a saucepan of boiling salted water, cook the onions until barely tender, 4 minutes. Transfer to a plate and let cool, then trim and peel the onions. Add the onions and olives to the roasting pan, Bake uncovered for 20 minutes.

When done transfer everything but the liquid to a serving platter discarding the cloves.

Pour the liquid in a shallow pan and set the pan over high heat and boil the liquid until reduced to 3/4 cups. Add the remaining 1 tablespoon of red wine to the sauce and pour it over the chops. Sprinkle with parsley and serve.

Nectarine Puff Pastry Tarts with Thyme

1 sheets frozen puff pastry thawed
 3 large nectarines, sliced
 1 1/2 Apricots sliced
 1/2 cup apricot preserves
 3 Tbl unsalted butter
 2 Tbl sugar
 1/4 cup fresh squeezed orange juice
 egg wash (1 egg + 1 Tbl water)
 2 sprigs of thyme

Preheat oven to 425 Line a sheet pan with parchment paper.

In a saucepan over medium heat melt together the preserves, butter, sugar and juice. Stir occasionally when fully melted strain with a mesh strainer to remove chunks of preserves.

On a lightly floured surface, roll the puff pastry out to a large rectangle. Cut down the middle to form 2 smaller rectangles. Brush with the egg wash. Fold up the long edges of the dough to form a border and brush the tops with the egg wash.

Line the puff pastry dough with nectarines and apricots alternating. Brush the nectarines with the melted preserves. Sprinkle with thyme.

Bake until puff pastry is golden, about 20 minutes. Cool on a wire rack and serve hot or cold.

Peach Caramel Sauce

1 cup chopped nectarines
 1/2 cup butter
 1 cup sugar
 1 tea lemon juice
 1/2 cup heavy cream
 pinch of salt

Place fruit in blender with 2 Tbl of water process into a smooth purée

Melt the butter stir in the sugar and lemon juice cook until sugar melts and begins to caramelize 5 to 7 mins stir in fruit puree and boil for 1 min. Remove from the heat and add the cream set aside and cool