

COOKING AT REN

March 20, 2012

Mango Pomegranate Guacamole

6 ripe avocados (3 pounds total)

1 1/2 cup finely chopped white onion (Optional)

3 fresh serrano chiles, finely chopped (2 tablespoons), including seeds

3 oz fresh lime juice, or to taste

1 1/4 cup pomegranate seeds (from 1 pomegranate)

1 1/4 cup diced peeled mango

3/4 cup chopped cilantro

Halve, pit, and peel avocados. Coarsely mash in a bowl. Stir in onion, chiles, 1/4 cup lime juice, and 1 1/4 teaspoons salt.

Fold in pomegranate seeds, mango, and cilantro. Season with salt and additional lime juice.

Serving: 10

Grilled Hanger Steak With Bacon Chimichurri

8 garlic cloves, smashed
4 thyme sprigs, coarsely chopped
2 rosemary sprigs, coarsely chopped
1 cup dry red wine
1 medium red onion, minced
2 tablespoons extra-virgin olive oil
Eight 6-ounce hanger steaks, trimmed
Salt and freshly ground pepper

In a large, shallow dish, combine the garlic, thyme, rosemary, wine, onion and olive oil. Add the hanger steaks and turn to coat thoroughly. Cover and refrigerate for at least 4 hours or overnight.

Light a grill. Scrape the marinade off the steaks and season them with salt and pepper. Grill the steaks over a hot fire until charred all over, about 10 minutes for medium-rare meat. Transfer to a cutting board and let rest for 5 minutes. Serve ribs with pan juices and chimichurri

Serves 8

Bacon Chimichurri

4 garlic cloves, quartered with germ removed
1/2 cup packed flat-leaf parsley leaves
1/4 cup packed oregano leaves
1/4 cup rice vinegar
Juice of 1 lemon
1 cup extra-virgin olive oil
Salt and freshly ground pepper
1/2 pound sliced bacon

In a food processor, pulse the garlic, parsley, oregano, vinegar, lemon juice and olive oil until the herbs are pureed. Scrape into a bowl and season with salt and pepper. In a large skillet, cook the bacon in 2 batches over moderate heat until crisp, about 8 minutes. Drain on paper towels and let cool, then finely chop. Pour all but 2 tablespoons of the bacon fat from the skillet.

heat the bacon fat in the skillet. Add the chimichurri and bring to a simmer over high heat. Remove from the heat and stir in the bacon. Pour the sauce into a serving bowl.

Latin Roasted Potatoes

1 (2 lb) bag assorted fingerling potatoes , washed and cut lengthwise
 1 tablespoon olive oil
 1 tablespoon chili powder
 2 teaspoons garlic , minced
 $\frac{3}{4}$ teaspoon salt
 $\frac{1}{2}$ teaspoon pepper
 1 medium onion , cut into 1/2-inch thick wedges
 1 $\frac{1}{2}$ cups cherry tomatoes , halved
 $\frac{1}{3}$ cup cilantro , chopped
 1 tablespoon fresh lime juice
 4 lime wedges

Preheat oven to 425°F.

In a mixing bowl, combine olive oil, chili powder, garlic, salt, and pepper. Add fingerlings and onion; toss to coat evenly.

Transfer mixture to a foil lined baking sheet and bake 20-25 minutes. Add tomatoes and bake an additional 5-10 minutes or until fingerlings are tender.

Transfer mixture to a large bowl and add cilantro and lime juice; toss lightly.

Serve with lime wedges

Serves 4-6

Roasted Corn With Manchego & Lime

6 ears of sweet yellow corn, unhusked (2 12 oz bags frozen)
 2 tablespoons extra-virgin olive oil
 2 tablespoons unsalted butter
 Kosher salt
 freshly ground black pepper
 1 jalapeño, seeded, finely diced
 $\frac{1}{2}$ teaspoon crushed red pepper flakes
 1 lime, cut into wedges
 1 cup finely grated Manchego cheese
 $\frac{1}{4}$ cup thinly sliced chives
 2 teaspoons finely grated lime zest

Preheat oven to 450°. Roast unhusked corn on a baking sheet, turning occasionally, until heated through and crisp-tender, about 15 minutes.

Let cool. Shuck corn and cut kernels from cobs. Discard cobs. Heat oil in a large skillet over high heat. Add corn kernels and sauté until heated through and light-golden in spots, 3–5 minutes. Add butter; stir until melted.

Season to taste with salt and pepper. Transfer corn to a large bowl or platter; sprinkle jalapeño and crushed red pepper flakes over. Squeeze lime wedges over; sprinkle with cheese, chives, and lime zest.

Serves 6-8

Grilled Pound Cake With Latin Chocolate Sauce and Fruit

Whipped Cream

1 cup heavy cream
3 tablespoons powdered sugar
1 tablespoon dark rum
1/2 tea pure vanilla extract

Latin Chocolate Sauce

3/4 cup heavy cream
1/2 teaspoon ground cinnamon
1/2 teaspoon pure ancho chile powder
1 cup semisweet chocolate chips
1/2 teaspoon pure vanilla extract

Fruit Salad

1 large mango, peeled and cut into 1/3-inch wedges
1 medium papaya—halved, seeded, peeled and cut into 1/3-inch wedges
1 tablespoon coarsely chopped fresh basil
1 teaspoon pure vanilla extract

Pound Cake

2 tablespoons unsalted butter, softened
Six 1 1/4-inch slices of homemade or fresh bakery pound cake (about 10 ounces)
3 tablespoons toasted sliced almonds, for garnish

In a medium bowl, using an electric mixer, softly whip the heavy cream. Add the powdered sugar, rum and vanilla and whip the cream until firm peaks form. Refrigerate the whipped cream.

In a medium saucepan, bring the heavy cream to a simmer over moderately high heat with the cinnamon and chile powder. Add the chocolate chips and vanilla. Remove from the heat and let stand for 1 minute, then whisk to blend; keep warm.

In a medium bowl, toss the mango and papaya with the basil and vanilla.

Light a grill or preheat a grill pan. Butter both sides of the pound cake slices. Grill the pound cake over moderate heat, turning once, until golden, about 2 minutes per side. Top each one with 3 tablespoons of the warm chocolate sauce and the fruit salad. Top each serving with a dollop of the rum whipped cream and sprinkle with the toasted almonds.

Ginger Beer Float

1 1/2 pint mango sorbet
3 cups chilled fresh orange juice
3 bottles chilled ginger beer
6 ripe passion fruits, halved

Scoop 1/2 cup of mango sorbet into each of glasses and then add 1/2 cup of the orange juice to each glass. Pour in the ginger beer, scoop the seeds from the passion fruits on top and serve immediately with long straws.

Serves 6

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Cooking At Ren **Meet The Chef**

Chef Mark Wright dining restaurants cooking is an
has been cooking in the Chicago experience that
since his area. He combines anyone can enjoy
childhood. He his passion for given the right
received his formal food with his inspiration.
training from two desire to educate
renowned culinary and delight with
programs and has every meal he
worked at several prepares. His
restaurants fine philosophy is that