



Rustic Kitchen

BISTRO & BAR

“The Cooking Show”

“Picnic In The Park”

Chilled Corn Soup “Picnic In The Park”

INGREDIENTS:

- 4 cups (shucked & Cut) corn niblets
- 4 tbsp Butter
- 1 cup Spanish onions
- 1 ½ cups diced Idaho Potatoes
- 5 cups water- 2 reserved
- 1 ½ cups Heavy Cream
- 1 tsp. minced red jalapeno

Method of Preparation:

- Place all ingredients in large pot. Bring to a boil about- 15 minutes. Lower heat and simmer 20 minutes or until the diced potato is soft and falling apart.
- Puree in a high speed blender and add the additional 2 cups water. Refrigerate for one Hour.
- For Crab & Avocado topping:
- Toss ½ Avocado and small diced, ½ cup lump crabmeat, juice of one lime and 1 tsp minced cilantro.

Grilled Spring Vegetables and Orzo Salad with Feta

INGREDIENTS:

- 1/2 pound Orzo – cooked and rinsed
- 1/2 cup Pappadews – diced (spicy-sweet fruit from South Africa)
- 1 bunch scallions – minced white & green parts
- 1/2 pound good feta – 1/2 inch cubes (not crumbled)
- Juice from 1 lemon – yield 1-2 tablespoons lemon juice
- Extra Virgin Olive Oil
- 1/2 bunch Asparagus – ends trimmed, grilled, cooled & chopped on bias
- 1/2 Red Onion sliced thick, grilled, cooled & rough chop
- 1 large Yellow Bell Pepper – cored, seeded, quartered & grilled, cooled & rough chop
- 1/2 bunch Watercress – washed well and chopped
- 6 ounces Coppa or Prosciutto –thinly sliced & shredded
- 1 bunch Chives - minced
- Salt & Pepper





Grilled Spring Vegetables and Orzo Salad with Feta (cont)

Method of Preparation:

- BRUSH Red Onion with good Extra Virgin Olive Oil and then GRILL until CAMELIZED (visibly darkened grill marks), allow to cool and roughly chop.
- TOSS Asparagus and Yellow Bell Pepper, with Extra Virgin Olive Oil & salt and pepper t.t. and
- GRILL until CAMELIZED (visibly darkened grill marks), then allow to cool and chop on the bias into 1-inch pieces.
- MIX together Orzo with grilled vegetables, scallions, watercress, minced chives, Prosciutto and Papadews.
- DRESS with a 3:1 ratio of Lemon Juice & Olive oil, and season to taste with salt & pepper.
- Gently FOLD in FETA.
- CHILL and allow flavors to develop. Can be served chilled or room temp.

Sous Chef Joseph DiFrancesco's Chick Pea Salad

INGREDIENTS:

Three 8 oz cans of Chick Peas - drained, washed and remove husks as best as possible
½ English cucumber – seeded, diced very small
Juice of one lemon
Zest of ½ lemon
½ small Red Onion- small diced
2 Tsp Mint Chiffonade
1 TBSP Sherry Vinegar
1 TBSP White Balsamic Vinegar
2 TBSP EVOO
Salt and Pepper to taste.

Method of Preparation:

Mix all ingredients thoroughly. Chill for 2-3 hours. Makes 4-6 serving

Fried Chicken (Serves: 2-4 or makes 8 pieces)

INGREDIENTS:

1 3.5-pound Chicken-quartered, rinsed, patted dry and seasoned with salt
3 cups buttermilk
3 cups all purpose flour
3 cups Panko bread crumbs
2 tablespoons garlic powder
4 tablespoons paprika
2 tablespoons cayenne pepper
3 tablespoons Kosher or Sea Salt
1 tablespoon fresh ground black pepper
2 tablespoons lemon zest
6 – 8 cups frying oil





Fried Chicken (cont)

Method of Preparation:

- Let Chicken rest at Room temperature for up to an hour.
- MIX flour, paprika, cayenne pepper, garlic powder, salt & pepper and lemon zest.
- DREDGE chicken parts in flour mixture
- COVER chicken with buttermilk
- Then DREDGE chicken in Panko
- Place battered chicken on parchment paper and let stand at room temperature from 1 to 2 hours before frying.
- Fry chicken in Canola oil, using oil thermometer at around 350 degrees F for 13 minutes.

Lay chicken on paper towels and let REST for at least 10 minutes or store and chill in refrigerator overnight and serve cold or at room temp the next day, tastes even better!

Caramelized Mushroom Pate

INGREDIENTS:

½ pound Crimini Mushrooms
½ pound Portobello Mushroom caps only
1 oz Dried Porcini Mushrooms(soak in hot water to cover)
2 each Shallots, finely diced
½ cup Marsala Wine
2 cups Chicken or Veal stock
1 Tbsp Fresh Rosemary, chopped
3oz Marscarpone Cheese
3oz Goat Cheese
1 tsp. gelatin
Olive Oil
Sherry Vinegar
White Truffle Oil
Salt & Pepper

Method of Preparation:

Dice crimini and Portobello mushrooms into 1/8" cubes. Dice the dried porcini and reserve the liquid. In a large sauté pan heat a generous amount of Olive Oil over high heat. When the oil is hot, add the crimini and Portobello mushrooms. Saute until all the liquid evaporates and the mushrooms begin to caramelize about 20 min. Add shallots and cook for 2 minutes. Deglaze pan with Marsala wine and completely cook it down. When the pan is dry add stock and reserve liquid from the dried porcini. Reduce to slightly syrup consistency. Add bloomed gelatin. Remove from heat and add in the cheeses. Stir until completely melted. Add rosemary and season with salt, pepper, and Sherry vinegar & truffle oil. Chill in a pate mold and serve slices with toasted crackers.

