

CHEF CHRISTOPHER'S
CULINARY CREATIONS
COOKING DEMO

Monday, February 1, 2021
6 pm
Pavilion

WHAT'S ON THE MENU?

Grilled Oysters Three Ways

herb garlic, whiskey buffalo, bacon parmesan

Caribbean Marinated Charred Chicken

grilled vegetable slaw, roasted yams

Roasted Pineapple & Whipped Cream

pineapple caramel syrup, crushed macadamia nuts



GRILLED OYSTERS THREE WAYS

herb garlic, whiskey buffalo, bacon parmesan

Ingredients - Oysters

Yields: 12

(12) shucked oysters

1 tsp. compound butter

Directions

1. Place the oyster shells on the grill and add 1 tsp. of compound butter to the oysters.
2. Cook for 3 to 4 minutes and then remove oysters from the grill.

Ingredients - Herb Garlic Butter

Yields: 1/2 lb.

8 oz. soft butter (unsalted)

1 tsp. chopped oregano

1 tbsp. chopped garlic

1 tbsp. white wine

1 tsp. chopped thyme

salt & pepper to taste

1 tsp. chopped parsley

Directions

1. Add all the ingredients to a mixing bowl and whisk until smooth.

Ingredients - Whiskey Buffalo Butter

Yields: 1/2 lb.

8 oz. soft butter (unsalted)

1 tbsp. honey

2 tbsp. frank's hot sauce

1 tbsp. chopped chives

1 tbsp. whiskey

Directions

1. Add all the ingredients to a mixing bowl and whisk until smooth.

Ingredients - Bacon Parmesan Crust

Yields: 1/2 lb.

8 oz. soft butter

¼ cup parmesan cheese

1 cup panko breadcrumbs

1 tbsp. chopped parsley

4 pcs. chopped cooked bacon

Directions

1. Add all the ingredients to a mixing bowl and whisk until smooth.



CARIBBEAN MARINATED CHICKEN

grilled vegetable slaw, roasted yams

Ingredients - Chicken

Yields: 4

2 whole chickens removed from frame & deboned	1/4 cup soy sauce
1 bunch scallions	3 tbsp. brown sugar
1 chopped yellow onion	1 tsp. ground allspice
4 cloves chopped garlic	1 tsp. ground cinnamon
1 tbsp. chopped ginger	2 tbsp. thyme
juice of (2) limes	salt & pepper to taste
juice of (1) orange	

Directions

1. Place everything but the Chicken in a food processor and puree until smooth.
2. Season with salt & pepper.
3. Pour $\frac{3}{4}$ of marinade over the chicken and let it sit for a few hours or overnight.
4. Remove from marinade and grill on medium to low heat until done - about 15 to 20 minutes (brush with remaining marinade as you cook for extra flavor).



Ingredients - Grilled Vegetable Slaw

Yields: 4

1 zucchini (cut in quarters & remove seeds)	1/2 cup olive oil
1 yellow squash (cut in quarters & remove seeds)	1/4 cup red wine vinegar
1 red pepper (cut in quarters & remove seeds)	1 lemon
1/4 wedge white cabbage	1 tsp. chopped garlic
1 white onion (cut in large rings)	salt and pepper to taste
1/2 radicchio	2 tbsp. chopped parsley

Directions

1. Drizzle the vegetables with 1/4 cup olive oil, salt & pepper, then grill until tender.
2. Let rest for a few minutes and chop the vegetables.
3. Place chopped vegetables in a mixing bowl.
4. Make vinaigrette by whisking red wine vinegar, lemon juice and chopped garlic first and then slowly add the remaining 1/4 cup olive oil. Season to taste.
5. Pour vinaigrette over vegetables and add chopped parsley. Season to taste.

Ingredients - Roasted Yams

Yields: 4

4 yams
2 tbsp. olive oil
salt & pepper to taste

Directions

1. Cut yams into quarters and season with olive oil, salt & pepper.
2. Make an envelope out of aluminum foil, place the yams inside and fold the side.
3. Place on the grill and cook for 15 minutes on each side.
4. Carefully remove the sweet potatoes from foil and serve.



ROASTED PINEAPPLE & WHIPPED CREAM

pineapple caramel syrup, crushed macadamia nuts

Ingredients - Roasted Pineapple

2 cups sugar
2 cups water
2 cinnamon sticks
1 orange, sliced

Yields: 4

1 star anise
6 cloves
1 pineapple

Directions

1. Add sugar, water, cinnamon sticks, sliced orange, star anise and cloves to a pot and bring to a simmer.
2. Add pineapple to the syrup and place on the grill rack and close the top.
3. Turn pineapple every 15-minutes and cook until tender, about 1 hour.
4. Remove pineapple and cut in quarters, removing the middle core.
5. Save the remaining liquid for the caramel sauce.

Ingredients - Pineapple Caramel Sauce

½ cup juice from roasted pineapple
1 cup brown sugar
1/2 cup heavy cream

Yields: 2 cups

Directions

1. In a small pot add brown sugar and 1 cup pineapple syrup and cook until a thick amber color. Be careful not to burn.
2. When sugar is melted, add the heavy cream very slowly. It will rapidly boil but let it simmer for 1-minute and remove from heat.



Ingredients - Whipped Cream**Yields: 2 cups**

1 cup heavy cream
1 tsp. powdered sugar
1 tsp. vanilla extract

Directions

1. Place heavy cream, powdered sugar and vanilla in a mixing bowl and whip until firm & creamy texture. Make sure you don't over whip as you will make butter.

Ingredients - Macadamia Nuts**Yields: 2 cups**

1/2 cup macadamia nut

Directions

1. Place macadamia nuts on a sheet tray and toast in a 350-degree oven for 3 to 4 minutes or until golden brown.
2. When they cool, chop them up with a knife.



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