

COPPERCRAFT

DISTILLERY

Oysters On The Half

Green Tomato Chow Chow. Shoe String Potato.

Utensils/Tools:

- Oyster Knife, New Haven or Boston Style
- Table Top Fryer or Dutch Oven with Oil for Frying

Ingredients:

- One Dozen, Fresh, East Coast Oysters
- Wet Salt, Make to the texture of Wet Sand
- Bunch of Chives, Sliced Thinly
 - Aleppo Pepper
 - Grains Of Paradise or Black Pepper
 - Extra Virgin Olive Oil, Spanish preferred

For Green Tomato Chow Chow:

- 2ea Green Tomatoes, Diced about 2 Cups
- 1 Yellow Onion, Diced About 1 Cup
- 1 Cup Apple Cider Vinegar
- 1 tsp Celery Seed

1. Dice the green tomatoes & yellow onions. Get a medium sized pot on the stove over a medium-high heat.
2. Add a small amount of oil to the bottom of the pot just to coat the bottom. Add in onions and reduce heat to medium. Cook onions until they turn translucent & have a soft crunch left. Add in Green tomatoes & cook for about 10-15 minutes on low heat.
3. Add the vinegar to the mixture & cook for an additional 30 minutes

For Shoestring Potato (Buy Them for Home!...or see Below)

- Canola Oil for Frying
- 2ea Michigan Potato, Yukons preferred

1. Peel or wash the potatoes - remove any dark spots and potato eyes and set the potatoes aside.
2. Heat 2-3 inches oil in a Dutch oven or heavy-bottomed, deep pot. Bring to 365 degrees. (It is important to use a deep-fry thermometer.)
3. Fill a large non-reactive bowl with water.
4. Using a mandoline fitted with the fine julienne blade, cut the potatoes then place them in the water. Swish the potatoes around the water so any excess starch will be removed.
5. Take the potatoes out of the water and place on paper towels to dry.

6. Pat the potatoes dry with more paper towels. If you have a salad spinner, spin the potatoes. The potatoes should be as dry as possible before placing in the hot oil. The potatoes will really splatter if any water is left.
7. Now this is very important! Place the potatoes in the oil very carefully and fry only a small amount of potatoes at a time. (If too many potatoes are added at one time, the oil will bubble over the top of the pot - trust me!)
8. Fry the potatoes until they are brown and crispy - stir often for approximately 4 minutes.
9. Scoop the potatoes from the hot oil with a slotted spoon and place them on a plate or pan covered with paper towels.
10. Salt and pepper the shoestring potatoes.
11. Check the thermometer often to make sure the oil stays around 360-365 degrees.
12. Repeat the process until all potatoes are fried.
13. Enjoy!!

For Shucking the Oysters:

Once Shucked, place a small amount of the chow chow on each oyster, with some shoestring potatoes, add fresh cracked grains of paradise, olive oil, chives & Aleppo on the bed of wet salt.

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Shrimp & Grits

Sweet Corn. Spicy Tomato Ragout.

Ingredients:

- 1 Cup Windmill Island Ground Grits. I mixed 1:1 Grits to cornmeal for a great smooth texture with some coarseness to still be present.

- 4 Cups Corn stock or Milk
- ½ Lb Butter
- 4 heads of Corn, shucked & removed from the cob
- 4oz Thick Cut Bacon Rendered
- 1# Shrimp, Peeled & Deveined, uncooked & thawed.

- Marinade for shrimp:

- Canola Oil, just enough to coat the shrimp
- 1/4 Cup Ancho Chili Powder
- 1Tbs Onion Powder
- Salt TT
- Black Pepper TT

- Tomato Ragout:

- 1 Can San Marzano Tomatoes (28oz size can)
- 2ea large Shallots, small diced
- 1 Tbs Oregano, Fresh
- 2 Stalks celery, Sliced into ½ inch cubes
- 1 tsp Crushed Red Pepper
- 2 Tbs Dry White Wine
- Salt TT

For the Tomato Ragout:

1. Place a sauce pot over medium heat with just enough oil in the pan to coat the bottom, then add the shallots and sweet out until they turn translucent. Deglaze with the white wine & let wine reduce by half.
2. Add the celery and sweet out over low heat with the shallots.
3. Once the celery becomes slightly tender, place the can of whole peeled tomatoes into the pot and bring up to a simmer. Let simmer, stirring occasionally, for 45 minutes uncovered.
4. for the last 15 minutes of cooking place the oregano leaves into the pot.
5. Take the pot & place in a food mill/ricer to process the tomato sauce.
6. Season & serve immediately or cool down & store for later.

For the Grits:

1. Place the liquid, whether it's the milk or corn stock in a pot with the grits and start to cook from cold.
2. Bring the grits up slowly to a simmer & stir constantly for about 40 minutes, or until all the liquid has been mostly absorbed.
3. Then place butter & melt into the grits.
4. Add the fresh shucked corn & rendered bacon, but not all of it, as you will use some to garnish with on top.
5. for the shrimp you will need to get a sauté pan to high heat. Add a small amount of oil, just enough to coat the bottom of the pan & then proceed to place the shrimp in the pan when hot. You will cook on each side for roughly 1.5 minutes & you're looking to obtain some caramelization on both sides of the shrimp. Once the shrimp is 75% cooked you will add about ¼ Cup of the Tomato Ragout.
6. To finish this dish you will place some grits into a bowl, add the shrimp around the bowl with the sauce atop. Finish it with fresh chives.
7. Enjoy!

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Roasted Cauliflower

White Cheddar. Pepperoncini. Bacon Lardons

Ingredients:

- 1-2 each Cauliflower
- White Cheddar Powder (or aged shredder white cheddar)
- Pepperoncini Pickled Peppers, sliced into rings, 1 Small Jar
- 4oz Slab Bacon
- 2oz Butter, Unsalted

Roasted Cauliflower – Method of Prep

1. Set oven to 425° & start to break the cauliflower down into small two-bite size florettes.
2. Once you have the Cauliflower cut to size place them in a large bowl & toss with oil, Salt & Pepper. Start to get a large sauté pan hot on medium-high heat with some oil in the pan once the pan gets hot.
3. Add the cauliflower & sauté for about 2 minutes. Once you have started this you can place the cauliflower in the oven.
4. Once the cauliflower is in take the bacon out & cut it into 1-inch rectangles. Start to render the bacon in a pan (preferably cast-iron). Start with the bacon in the cold pan & bring to a medium heat. Once bacon is about 70% cooked you can add it to the cauliflower in the oven.
5. Once you add the bacon to the cauliflower you should be able to see how much longer the cauliflower needs until cooked.
6. Once the cauliflower is close to being cooked (little crunch left), you can add the pepperoncini's.
7. Remove from the oven & return to sautéing them. Add a small pad of butter. Then you will proceed to add the white cheddar powder. You will notice that it will start to stick to the bottom of the pan.

8. Once you have some of the cheddar sticking to the bottom you will add a small amount of the pickle liquid to the pan to deglaze. Once you have done this season to taste & serve!