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To Sip





Hibiscus Sangria

Yields: 12x 6-ounce servings

To serve this sangria as a non-alcoholic Hibiscus Refresher, omit the wine and pisco and serve it over ice topped off with very cold sparkling orange water.

INGREDIENTS

- 4 hibiscus tea bags, such as Republic of Tea
- 2 bottles sauvignon blanc (choose a bottle described as having grapefruit or citrus notes)
- 2 cups ruby red grapefruit juice
- 1 ¼ cups pisco
- ½ cup simple syrup (or more or less to taste)
- 1 small mango, peeled, pitted and cut into small dice
- 1 small orange, halved and thinly sliced
- 1 cup raspberries or blackberries, or a mixture of both, plus more to add just before serving

STEPS

- 1 Bring 3 cups of water to a boil in small saucepan, remove from heat. Stir in the tea bags and let steep for 10 minutes. Squeeze all the water from the tea bags into the pot and discard the bags.
- 2 Combine the simple syrup and the fruit in a large container. Gently muddle with a wooden spoon. Add the tea, wine, juice and pisco. Cover tightly and refrigerate for at least 4 hours. The longer the sangria melds together, the better the flavor, up to 48 hours. Serve over ice, garnished with some of the fruit.

Manzanilla Cocktail

Serves: 1

This cocktail beautifully balances the botanical notes of gin, the floral sweetness of St-Germain, and the zesty lime, and is harmonized by the delicate complexity of Manzanilla sherry.

INGREDIENTS

2 ¼ inch slices English cucumber

¾ ounces manzanilla

1 ½ ounces Hendricks gin

¾ ounces fresh lime juice

Splash St-Germain

Ice cubes

Lime wheel for garnish

STEPS

- 1** Muddle the cucumber in the bottom of a cocktail shaker.
- 2** Add the manzanilla, gin, lime juice and St-Germain. Shake with ice for 10 seconds.
- 3** Strain over ice into a rocks glass. Garnish with lime wheel.



To Savor



Wood-Fired Beef Ribs with Mustard Green Salsa Verde

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Roasted Baby Potatoes with Salsa Bravas Aioli and Chives

Serves: 6 to 8

Patatas Bravas means brave potatoes in Spanish. The braveness comes from the spicy, smoky, garlicky sauce that adorns these perfectly roasted potatoes.

INGREDIENTS

1 ½ lb bag Dutch baby yellow potatoes, scrubbed	3 cloves garlic, finely chopped
Kosher salt	1 tablespoon smoked paprika
Olive oil	¾ cup prepared mayonnaise
1 large plum tomato	Few dashes of hot pepper sauce (Tabasco)
Kosher salt	Splash aged sherry vinegar
Freshly ground black pepper	2 tablespoons finely chopped fresh chives
1 small red onion, finely diced	Flaky salt, for garnish



STEPS

- 1** Put the potatoes in a large pot and cover with cold water by 2 inches. Add 3 tablespoons of salt and bring to a boil. Cook until just tender, about 8 minutes. The potatoes are done when a skewer inserted into the center meets no resistance. Drain well and spread out on a sheet pan. Refrigerate, for 1 hour and up to 24 hours before grilling.
- 2** Brush the tomato with oil and season with salt and pepper. Grill until charred all over and soft, about 5 minutes. Allow to cool. Halve and remove seeds and then chop.
- 3** Heat 2 tablespoons of oil in a large saute pan over medium heat, add the onion and cook until soft. Add the tomato and cook until dry, about 2 minutes. Add the garlic and cook for 1 minute longer. Stir in the paprika and cook 1 minute longer, season with salt and pepper. Remove from heat and let cool, about 15 minutes.
- 4** Combine the mayonnaise, tomato and onion mixture in a food processor and process until smooth. Season with vinegar, pepper sauce, salt and pepper to taste. Scrape into a bowl, tightly cover and refrigerate for at least 1 hour and up to 24 hours.
- 5** Preheat pizza to 450°F. Preheat the cast iron griddle pan in the pizza oven for 10 minutes. Slice potatoes in half. Brush with oil and season with salt and pepper. Using heavy duty oven mitts, remove the hot pan carefully and set on a heat-safe surface. Carefully put the potatoes into the pan, placing them cut-side-down. Return to the pizza oven and roast until the bottoms are lightly golden brown, about 2 minutes.
- 6** Transfer the potatoes, cut-side up to a serving platter, drizzle with some of the sauce and garnish with chopped chives and a sprinkling of flaky salt.



Roasted Brussels Sprouts with Marcona Almond Vinaigrette and Crispy Serrano Ham

Serves: 6 to 8

Marcona almonds are a Spanish almond with a sweet flavor and a soft, buttery texture. If you can't find them, you can substitute blanched California almonds.

1 pound Brussels sprouts (use similarly sized sprouts for even cooking)

Kosher salt

¼ cup sherry vinegar

1 tablespoon finely chopped shallot

1 teaspoon chopped fresh thyme

1 teaspoon Dijon mustard

Kosher salt and freshly ground black pepper

¼ cup olive oil

2 teaspoons clover honey

3 tablespoons chopped marcona almonds, lightly toasted

1 teaspoon fresh lemon juice

6 thin slices Serrano ham



STEPS

- 1 Fill a bowl halfway with ice cubes and add cold water to cover by 2 inches.
- 2 Bring 3 quarts of water to a boil. Add 2 tablespoons of salt and the Brussels sprouts. Cook until just barely tender when a skewer is inserted into the center, about 2 minutes. Drain well and immediately transfer to the ice bath. Let cool in the ice bath for 2 minutes, drain well and transfer to a sheet pan lined with paper towels. This can be done up to 1 day in advance and stored, tightly covered, in the refrigerator.
- 3 Combine the vinegar and shallot in a medium bowl and let sit for 15 minutes. Whisk in the mustard and season with salt and pepper. Slowly whisk in the oil until emulsified, stir in the thyme, honey and almonds.
- 4 Whisk in the lemon juice and taste for seasoning, adding more salt if needed. Let sit 15 minutes before serving to allow flavors to meld.
- 5 Preheat the pizza oven to 450°F. Place the ham in a large cast iron pan and cook in the oven until golden brown and crispy, about 3 minutes. Using protective grilling gloves, remove the hot pan from the oven and carefully place on a heat-proof surface or trivet. Transfer the ham to a plate and let cool slightly. Break into pieces, set aside.
- 6 Return the cast iron pan to the pizza oven to heat for another 10 minutes. Slice the Brussels sprouts in half lengthwise. Brush them with oil and season with salt and pepper. Using heavy duty protective grilling gloves, remove the hot pan carefully from the pizza oven and set on a heat-proof surface. Carefully lay the sprouts, cut-side-down. The sprouts will need to be cooked in small batches for best results. Return the cast iron pan to the pizza oven and roast until the bottom is golden brown, about 3 minutes.
- 7 Transfer the sprouts to a serving dish, drizzle with some of the vinaigrette and garnish with crispy ham.

Piquillo Pepper-Spiced Chicken Kebabs

Serves: 4 to 6

Piquillo peppers are a unique Spanish pepper that is thinner, sweeter and more delicate in flavor than a red bell pepper. The name “piquillo” translates to “little beak,” referring to its elongated beak-like shape.



INGREDIENTS

- 1 cup olive oil
- 2 tablespoons dried mint
- 1 ½ teaspoons crushed red chili flakes
- 1 ½ teaspoons ground Aleppo pepper
- 1 tablespoon finely chopped thyme leaves
- 1 tablespoon tomato paste
- 2 tablespoons piquillo pepper puree or Turkish sweet red pepper paste
- 1 teaspoon freshly ground black pepper
- Kosher salt
- 1 pound boneless, skinless chicken thighs, cut into 1 inch pieces
- 6-inch wooden skewers, soaked in water for 30 minutes
- Fresh lemon juice

STEPS

- 1 Mix the first eight ingredients together in a bowl with 2 teaspoons of kosher salt. Add the chicken and toss to coat. Cover with plastic wrap; refrigerate at least 60 minutes or up to 8 hours.
- 2 Prepare the grill with direct and indirect cooking zones. You will want a hot fire for the direct grilling zone and an air temperature of 400°F in the indirect zone. A charcoal fire is preferred. While the grill is heating, remove thread the chicken onto skewers and discard the marinade.
- 3 Grill the chicken over the hottest part of the fire until slightly charred, turning as needed. Transfer to the indirect zone until it is cooked through, about 8 to 12 minutes total cooking time. Transfer to a platter and drizzle with lemon juice for serving.

Shrimp & Chorizo Skewers with Parsley Orange Gremolata

Serves: 6 to 8

Gremolata is a condiment of fresh herbs and citrus zest sprinkled over a finished dish for a burst of fresh flavor.



INGREDIENTS

16 skewers, soaked in water

$\frac{3}{4}$ cup extra virgin olive oil

2 tablespoons freshly chopped thyme leaves

1 teaspoon ancho chili powder or Spanish sweet paprika

8 cloves garlic, coarsely chopped

Kosher salt

Freshly ground black pepper

16 large shrimp, about 1 pound, shelled, deveined, tails on

3-4 links D'Artagnan Spanish Style Chorizo, grilled whole, and sliced into $\frac{1}{2}$ inch-thick rounds

$\frac{1}{2}$ cup parsley leaves, finely chopped

2 teaspoons finely grated orange zest

STEPS

- 1 Blend the oil, thyme, ancho and garlic in a blender or food processor until smooth.
- 2 Combine the shrimp and marinate in a baking dish. Cover tightly and refrigerate for at least 30 minutes and up to 24 hours.
- 3 Prepare a hot grill. Remove the shrimp from the marinade and season with salt and pepper. Assemble each skewer so that the slice of chorizo is nestled into the curve of the shrimp, as pictured.
- 4 Combine the parsley and orange zest in a small bowl. Reserve.
- 5 Grill the skewers, turning at least once, until shrimp is charred and cooked through, about 3 to 5 minutes. Remove to platter and sprinkle with the gremolata.

Wood-Fired Beef Ribs with Mustard Green Salsa Verde

Serves: 6

Mustard greens add a slightly peppery bitter flavor to the herbaceous salsa verde.

INGREDIENTS

FOR THE BEEF RIBS

Two 3-bone chuck rib racks, about 5 pounds each

Kosher salt

Freshly-ground black pepper

FOR THE GREEN SALSA VERDE

½ cup, plus 1 ½ cup extra virgin olive oil, divided

8 anchovy fillets, finely chopped

2 cups finely chopped mustard green leaves, stems removed

1 cup finely chopped fresh flat leaf parsley leaves

1 cup finely chopped fresh mint leaves

1 cup finely chopped fresh tarragon leaves

½ cup capers, drained and coarsely chopped

5 cloves garlic, finely chopped

1 ½ cup avocado or grapeseed oil

1 tablespoon finely grated lemon zest

¼ cup fresh lemon juice

Salt and pepper



STEPS

- 1 Prepare the Kalamazoo Gaucho Grill for rotisserie roasting with a wood fire and indirect heat. Remove the grill grates and raise the rack to the highest position. Start 6 to 8 logs going in the firebox by using the gas burners below the wood for about 5 minutes, and then turn them off.
- 2 While the fire is starting, liberally season the ribs with kosher salt and black pepper. Mount the first rack on the spit by inserting the sharp point of the spit into the side of the rack close to the bone on the meatier side. Carefully slide it all the way through, keeping as close to the bone as possible. Slide it past the halfway point and secure it with rotisserie forks on both sides. We recommend tightening the screws with a pair of pliers reserved for cooking duties. Add a third fork pointing toward the sharp end of the spit and tighten it in place. Mount the second rack of ribs in the same manner as the first. Secure with a fourth rotisserie fork.
- 3 Once the fire is well established, don some long, protective grilling gloves. Carefully arrange the fire for indirect heat. Place 2 burning logs across the back, and 2 across the front. Place half of the logs across the front and half across the back. Mount the loaded rotisserie spit into the grill and switch on the rotisserie motor. Check to make sure the ends of the longest ribs do not make contact with the top structure of the grill as they rotate.
- 4 While the ribs are roasting, combine $\frac{1}{2}$ cup of the olive oil and the chopped anchovy in a small bowl and mash into a paste, using a fork. Reserve.
- 5 Combine the mustard greens, parsley, mint, capers and garlic in a large bowl, stir in the remaining 1 cup of olive oil, the avocado oil and the lemon zest. Season with salt and pepper and stir in the anchovy mixture until combined. Cover and rest at room temperature while the beef ribs roast. Just before serving, stir in the lemon juice and taste for seasoning, adding more salt, pepper, lemon zest or lemon juice if needed.
- 6 The ribs should be cooked to an internal temperature of 200°F, which takes about 2 hours. Using protective gloves, carefully remove the spit from the grill and place the ribs on a sheet pan to rest for about 15 minutes. Remove the spit and the forks and slice into individual bones for serving. Serve with the Mustard Green Salsa Verde on the side.



Smoked Rice Paella Cakes with Lemon Aioli and Grilled Lobster

Serves: 45 to 50 cakes

Smoking the rice and cooking the lobster directly over live fire, adds another layer of flavor to this already flavorful Paella.



INGREDIENTS

FOR THE LEMON AIOLI

- | | |
|-------------------------------------|------------------------|
| Finely grated zest of 1 large lemon | 1 cup mayonnaise |
| ¼ cup fresh lemon juice | ½ teaspoon kosher salt |
| 3 cloves garlic, finely chopped | Pinch of cayenne |

FOR THE PAELLA CAKES

- | | |
|---|--|
| 5-6 cups vegetable or chicken stock | ½ cup dry white wine |
| 2 tablespoons tomato paste | ½ cup frozen peas |
| 1 large pinch saffron | Grated lemon zest |
| 1 tablespoon olive oil | ¼ cup thinly sliced green onion (dark green and pale green part) |
| 12 ounces finely diced D’Artagnan Spanish Style Chorizo | ¼ cup chopped fresh flat leaf parsley |
| 1 medium Spanish onion, finely diced | Avocado or grapeseed oil, for frying the cakes |
| 1 red bell pepper, peeled, seeded and finely diced | 1 cup Wondra instant flour |
| 5 cloves garlic, finely chopped | Grilled lobster tail, cut into small pieces |
| 2 cups smoked paella rice, see NOTE | |

NOTE:

To smoke rice: Heat your smoker according to the manufacturer’s direction to 225 °F. Spread the rice onto a sheet pan in an even layer and smoke for 1 hour. Remove from the smoker and let cool. The rice can be smoked up to 1 week in advance and stored in a container with a tight fitting lid.

To grill lobster tails: Prepare the grill for direct grilling over a hot fire. Split each lobster tail down the center. Start by using kitchen shears to cut through the top and bottom shells, then use a chef knife to split the meat. Brush the meat-side of each half with a light coat of olive oil and season with salt. Grill the tails by starting with the meat sides down, directly on the hot grill grate. Cook until browned, about 2 minutes. Turn them over on the grill grates. Continue cooking until the meat turns from transparent to opaque, about 135 °F.

STEPS

FOR THE LEMON AIOLI

- 1 Whisk together the lemon zest, juice, garlic, mayonnaise, salt and cayenne in a medium bowl until combined. Cover and refrigerate for at least an hour and up to 24 hours before serving.

FOR THE PAELLA CAKES

- 1 Combine the stock, tomato paste and the saffron in a medium saucepan and bring to a boil over high heat. Turn off the heat, cover and let it steep while you prepare Steps 2 and 3.
- 2 Heat the oil in a large Dutch oven on high heat until it begins to shimmer, add the chorizo and cook until lightly golden brown, remove to a plate lined with paper towels.
- 3 Add the onion and red pepper, season with salt and pepper and cook until soft, about 5 minutes. Add the garlic, cook for a minute longer. Stir in the rice and cook, stirring constantly, until translucent, about 2 minutes. Add the wine and cook until it is completely evaporated.
- 4 Stir in 2 cups of the warm stock and cook, stirring occasionally, until the liquid is absorbed, add the remaining stock and cook until the rice is just tender and liquid is absorbed, about 20 minutes longer. Stir in the reserved chorizo, peas and parsley and season with salt and pepper. Immediately spread the mixture into a parchment-lined sheet pan and press down in an even layer. Cover with plastic wrap and refrigerate until well chilled, at least 4 hours and up to 48 hours. Cut the cakes into 2-inch rounds.
- 5 Put the flour into a shallow bowl, season with salt and pepper and dredge the cakes in the flour; tap off the excess flour. Heat 2 inches of the oil in a high sided large saute pan over medium-high heat until it begins to shimmer. Cook the cakes (don't overcrowd the pan) in batches until the bottom is golden brown and crispy. Flip over and cook again, until the bottom is lightly golden brown. Transfer cakes to a paper towel-lined sheet pan. Transfer the cakes to a platter and top with a small dollop of lemon aioli and a piece of lobster





To Finish

Bitter Orange Posset

Serves: Six 4-ounce servings

Three ingredients and a bit of food science is all you need to enjoy this easy, creamy, citrusy dessert.

INGREDIENTS

1 tablespoon, plus 1 teaspoon finely grated orange zest

$\frac{2}{3}$ cup granulated sugar

2 cups heavy cream

Pinch of Kosher salt

6 tablespoons freshly squeezed lime juice

Shaved bittersweet chocolate, for garnish

STEPS

- 1 Combine 1 tablespoon of the orange zest and the sugar in a medium nonreactive saucepan. Using your hands, rub the sugar and zest together until the sugar turns pale orange, about 30 seconds.
- 2 Whisk in heavy cream with the salt and bring to a boil over medium-high heat. Continue to cook, stirring frequently to dissolve sugar. If the mixture begins to boil over, briefly remove from heat. Cook until mixture is reduced to 2 cups, 8 to 12 minutes. To test, pour the mixture into a 2 cup measuring cup. If it still measures more than 2 cups, return to the pan and cook a bit longer.
- 3 Remove the saucepan from heat and stir in lime juice. Let sit until mixture is cooled slightly and skin forms on top, about 15 minutes. Strain through a fine-mesh strainer into a bowl; discard the cooked zest and stir in the remaining 1 teaspoon fresh orange zest.
- 4 Divide mixture evenly among six 4-ounce individual ramekins or serving glasses. Refrigerate, uncovered, until set, at least 3 hours or up to 2 days (if chilling for more than 3 hours, cover each ramekin with plastic wrap). Garnish with shaved chocolate just before serving.





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