



The Great Pennsylvania Cooking Show

Menu

Cocktail – Mid Winter Mule

King Crab Pozole Verde

By Chef Elijia Milligan

Freemark Abbey Sauvignon Blanc

Sea Scallops

Crispy Brussel Sprouts / Malt Vinegar / Dijon Bacon Vinaigrette

By Chef Tyler Hutchison

WillaKenzie Pinot Gris, Willamette Valley Oregon

Goat Cheese Pierogi Haluski

Fresh Sage, Sour Cream

By Chef Jason Viscount

Cambria Katherine's Vineyard Chardonnay

Ham Hock Glazed Charred Carrots

Brie, Persimmon, Carrot Top and Hazelnut Gremolata

By Chef Anthony Bianco

Cambria Katherine's Vineyard Chardonnay

Pork Schnitzel

By Chef Roy Choi

Siduri Pinot Noir, Willamette Valley

Cambria Katherine's Vineyard Chardonnay



Cocktail – Mid Winter Mule

Ingredients:

2 oz Makers Mark Bourbon
½ ounce cinnamon simple syrup (see recipe below)
4 ounces ginger beer
¼ oz Fresh Lime Juice
Cinnamon Stick and Rosemary for garnish

Cinnamon Simple Syrup

3 parts sugar
3 parts hot water
2 parts ground cinnamon
Cook until sugar is dissolved

Method:

In mixing glass, over cubed ice, pour bourbon simple syrup and lime; then stir.
Strain into a tall serving glass or mule cup with fresh ice and top with ginger beer
Garnish with a cinnamon stick, lime wheel and fresh rosemary sprig



King Crab Pozole Verde

By Chef Elijia Milligan

Ingredients:

2lbs of King Crab legs
1lb butter
Old bay
1 cup Mussel Meat
8oz of Hominy (soak overnight)
2 qts of chicken stock
3 ears of corn (char and cut off cob)
1lb Tomatillo (halved)
2 bunches Cilantro
6 cloves Garlic
4 Jalepenos (deseeded)
2 Pablano peppers
1 bunch of scallions
2 avocado
Salt 15grams salt
Tortilla chips
Radish (optional for garnish)
2 limes to finish

Will need blender

Hominy:

Soak hominy overnight in cold water and cover. Cool in slightly salted water until tender (roughly 2.5 hours)

Crab legs:

Steam for a few minutes. Dredge in butter and season in old bay.
Take half of legs and extract the meat. Reserve the other half in its shell.

Pozole Verde Broth:

Add tomatillos, garlic, peppers, avocado, salt and simmer for 15 minutes. Add cilantro, avocado and scallion. Reserve a little of both for garnish. Blend until smooth. Adjust seasoning.

In separate pot heat hominy with charred corn, crab and mussel meat. Add Pozole Verde broth once hot and bring to boil. If it boils for too long it will lose its vibrant color. Pour over top of king crab legs in the shell. Garnish with sliced avocado, sliced radish, shaved jalapeño, cilantro leaves and tortilla chips.



Sea Scallops

Crispy Brussel Sprouts / Malt Vinegar / Dijon Bacon Vinaigrette

By Chef Tyler Hutchison

Brussel Sprouts Recipe

Ingredients:

9 oz *Brussels Sprouts – split*
1.5 oz *Smoked Goat Cheese*
1 oz *Dijon Bacon Vinaigrette (see below)*
Salt and Pepper to taste

Dijon Bacon Vinaigrette

4 tbsp *Dijon Mustard*
½ cup *Malt Vinegar*
4 each *Garlic – Crushed*
1 each *Shallot – Sliced*
20 oz *Salad Oil*
8 oz *Rendered Bacon Fat*
½ cup *Chives*
Salt and Pepper to taste



Goat Cheese Pierogi Haluski

Fresh Sage, Sour Cream

By Chef Jason Viscount

Goat Cheese Filling

Ingredients:

10 oz Idaho potatoes

4oz goat cheese.

1 teaspoon fresh sage, minced.

To taste: ground black pepper and salt

Method:

Place potato in a large pan, and cover by 2 inches with cold water. Add salt, and bring to a boil. Lower heat to medium, and cook until tender, about 40 minutes. Drain, and holding the potato with a kitchen towel, peel while hot. Pass potato through a food mill, fitted with the finest disk into a large bowl. Add goat cheese, sage, salt, and pepper, and mix well using a wooden spoon.

Pierogi Dough

Ingredients:

4 cups AP Flour

1 cup + 2.5 Tablespoons of water

3 Tablespoons of Butter

1 Teaspoon of salt

Method:

Warm butter and water but do not boil. Mix all ingredients with paddle in large mixer for about 5 min, wrap and refrigerate for at least 3 hours.

Assemble Pierogi and Cook

Roll dough out on a floured surface. Cut circles out of dough, using a small round cookie cutter. Place a spoonful of potato or in the center of each circle and fold over, pinching edges together to seal. Bring a large pot of lightly salted water to a boil; drop perogies in boiling water and cook for 4 to 5 minutes, or until they float.

Haluski

1 onion (sliced into rounds)

8-ounces butter

1 large head cabbage (cut into 1-inch pieces)

Salt (to taste)

Freshly ground black pepper (to taste)

2 tablespoons water (if necessary)

in a large skillet sauté onion with butter stirring frequently over low heat, until very lightly caramelized. This could take 15 minutes or more.

Add the 1-inch cabbage pieces, salt, and pepper to taste, and 2 tablespoons of water, if necessary. Cook until cabbage is tender and add Pierogi and season. Top with Sour Cream and chives and serve.



Ham Hock Glazed Charred Carrots

Brie, Persimmon, Carrot Top and Hazelnut Gremolata

By Chef Anthony Bianco

For the Ham Hocks and Ham Hock Glace

Ingredients

3 Tbsp Vegetable Oil
5 lbs Smoked Ham Hock
1 lbs White Onion
½ lb Carrots
½ lb Celery, With Tops
1 oz Thyme
1 oz Parsley stems
3 ea Bay leaf
2 Tbsp Whole Black Peppercorn
1 ea Orange
Water to cover

Method:

On medium heat add olive oil to Medium stock pot. Lightly render ham hocks in oil. Add Remaining ingredients and sweat for 5-7 minutes. Cover contents with water just until covered. Turn stock up to a boil and Reduce to a lazy bubble. Allow to cook for 4-6 hrs. Once finished, turn up heat and continue cooking until stock has reduced by ¾. Remove ham hocks and pull useable ham off while warm. Strain Remaining liquid and Reserve for later use.

For the Carrots

Ingredients:

1 ea Bunch Baby Carrots with Tops
1 Tbsp Olive Oil
TT Salt and Cracked Pepper

Method:

Remove leafy carrot tops ½ way in from top of carrot. With a vegetable peeler remove outer skin. Lightly toss Carrots in Extra Virgin Olive oil, Kosher Salt, Cracked Black Pepper. Lay carrots directly on Broiler/Grill Grates and allow to char heavily. Rotate as needed to produce evenly charred appearance. Remove from heat when carrot begins to feel like your index finger, slightly tender on the outside with firm center. Allow carrots to carry over cook and cool down under refrigeration. Once Cool, Cut Carrots on a long Bias. Reserve for later use.

For the Persimmon

Ingredients:

1 ea Fuyu Persimmon
1 ½ Tbsp Olive Oil
TT Salt and Pepper

Method:

Clean leafy top off rinsed persimmon. Slice the persimmon into 3 equally sized disks. Season with Salt, Pepper, and Extra Virgin olive oil. Grill on high temp only long enough to create grill marks. We are not looking to cook the persimmon just flavor it. Once achieved, repeat on reverse side. Remove and allow to cool to room Temperature. Slice in half when Cooled.

For the Hazelnut and Carrot Top Gremolata

Ingredients:

2 Tbsp Hazelnuts, Roasted and Chopped
¼ Cup Minced Reserved Carrot Tops
¼ Cup Minced Flat Leaf Parsley
2 Tbsp Extra Virgin Olive Oil
1 tsp Orange Zest
.5 ea Garlic Clove, Minced
.25 ea Shallot, Minced

Method:

In a small mixing bowl combine all ingredients and season to taste with Salt and pepper

To Finish:

2 Tbsp Olive Oil
½ Tbsp Honeycomb
½ Cup Ham hock Glace
½ Ea Navel Orange
½ Tbsp Whole Butter

Method:

In a Medium Cast Iron Pan on high heat, add olive oil. Add chilled carrots when oil is no longer sluggish in pan. Season with salt and pepper. Add Honeycomb and toss until well coated. Once coated, add Ham hock glace and the juice of half an orange. Reduce until pan is almost dry. Finish with Whole butter and Pulled Ham hock.

Assembly:

With the back of a spoon or small offset Spatula, Smear Wedge of Brie across a Round platter. Arrange Glazed Carrots and the persimmon on top of recently formed smear. Top with pulled ham hock. Drizzle an additional ounce of ham hock Glace and Hazelnut Gremolata. Finish with Rough chopped Flat leaf parsley and Carrot tops.



Pork Schnitzel
By Chef Roy Choi

For to six 5-ounce piece boneless pork shoulder, pounded between sheets of plastic wrap into steaks about ¼ inch thick. Salt & freshly ground pepper. About 1 cup vegetable oil.

Breading

1 cup all – purpose flour
2 eggs, beaten
1 cup panko bread crumbs

Arugula Salad

3 cups wild arugula
1 lemon
Salt and freshly ground black pepper
Really good extra virgin olive oil

Line a few plates or a cookie sheet with paper towels.

Season the pork steaks with salt and pepper.

Set out the flour, eggs and panko in three separate shallow bowls, in that order.

Place the pork steaks one by one in the flour, dusting them all over. Then dip them in the eggs (coating them thoroughly), making sure to pat down the crust. Place the pork on a wire rack on top of a sheet pan and let it rest for a few minutes.

Place a large skillet over medium heat. While it is heating up, add enough vegetable oil to the pan to come about a quarter of the way up. When the oil is just under smoke hot, add the schnitzel and then constantly move it around, shaking the pan to swirl the oil over, around and on top of the pork. This little bit of wrist action will create a perfect crust.

When the pork is golden brown, flip it over and repeat the swirling action. You should see a froth form – a sign you're on the road to a job well done.

Once lightly browned on all sides, transfer the pork to the paper-towel-lined plates or cookie sheet and season with salt and pepper.

Toss the arugula with a squeeze of the lemon, some salt and pepper, and some olive oil, all to taste.

Move the schnitzels to a large platter and cover with arugula salad. Drizzle some olive oil all over.

SMILE