Charlotte Culinary Expert Heidi Billotto and Friends present the Cooking Stage at the 2015 Southern Spring Home & Garden Show

FRIDAY, FEBRUARY 20
11:00 am Charlotte culinary expert HEIDI BILLOTTO and PAULINE WOOD from the Matthews Community Farmers’ Market
12:00 pm CHRIS COLEMAN, executive chef from The Asbury located in the Dunhill Hotel
1:00 pm GENE BRIGGS, executive chef of Blue Restaurant, Eight Sushi and Asian Kitchen and Osso Restaurant
2:00 pm THOMAS MARLOW, executive chef, Mimosa Grill
3:00 pm Pitmaster DAN “BOONE” GIBSON Boone’s BBQ
4:00 pm Charlotte culinary expert HEIDI BILLOTTO
5:00 pm Private chef JILL AKER-RAY, Personal Chef Services
6:00 pm Chef MILES PAYNE, executive chef, Little Spoon Eatery

SATURDAY, FEBRUARY 21
11:00 am Got to be NC Cooking Stage host HEIDI BILLOTTO cooks with SOPHIE BINGLEY of Pour Olive
12:00 pm CATHERINE RABB, Fenwick’s Restaurant and senior instructor at Johnson & Wales
1:00 pm Urban Food Group executive pastry chef STEPHANIE NIKOLIC
2:00 pm Executive chef BRIAN MOTTOLA of e2 Emeril’s Eatery
3:00 pm TIZ BENSON and ANITA STACK, owner and bakery manager at Tizzerts
4:00 pm MELANIE AND ANDY CANNIZZARO-TRITTEN, producers Cannizzaro Sauces
5:00 pm Got to be NC Cooking Stage host HEIDI BILLOTTO cooks with beekeepers JEFF AND ROBIN KNIGHT, Dancing Bees Honey

SUNDAY, FEBRUARY 22
11:00 am Chef DAVID FEIMSTER, executive chef Fahrenheit Charlotte
12:00 pm Chefs AMY AND JON FORTES, owners and executive chefs The Flipside Café
1:00 pm SCOTT AND AMY MCCABE, proprietors, Savory Spice Shop
2:00 pm Chef CLARK BARLOWE owner and executive chef Heirloom restaurant
3:00 pm Got to be NC Cooking Stage host HEIDI BILLOTTO cooks with farmer MARY ROBERTS of Windcrest Farms

FRIDAY, FEBRUARY 27
11:00 am Charlotte culinary expert HEIDI BILLOTTO and Queen City Pantry owner, ROCHELLE BAXTER
12:00 pm Pitmaster MATT BARRY, Midwood Smokehouse
1:00 pm Chef PHIL CARTER of Paco’s Tacos and Tequila
2:00 pm Executive chef JOHN BOBBY, Noble’s Grill in Winston-Salem
3:00 pm Chef MATTHEW KRENZ, chef de cuisine at The Asbury and family rancher at Krenz Beef
4:00 pm Chef KRIS REID, director of Culinary Operations at ModPALEO
5:00 pm Private chef JILL AKER-RAY, Personal Chef Services
6:00 pm Chef MILES PAYNE of Little Spoon Eatery

SATURDAY, FEBRUARY 28
11:00 am Got to be NC Cooking Stage host HEIDI BILLOTTO cooks with SOPHIE BINGLEY of Pour Olive
12:00 pm Chef CLARK BARLOWE, owner and executive chef Heirloom Restaurant
1:00 pm THOMAS MARLOW, executive chef, Mimosa Grill
2:00 pm Executive chef BLAKE HARTWICK, Bonterra Dining and Wine Room
3:00 pm TIZ BENSON and ANITA STACK, owner and bakery manager, Tizzerts
4:00 pm MELANIE AND ANDY CANNIZZARO-TRITTEN, producers Cannizzaro Sauces
5:00 pm Got to be NC Cooking stage host HEIDI BILLOTTO cooks with beekeepers JEFF AND ROBIN KNIGHT, Dancing Bees Honey

SUNDAY, MARCH 1
11:00 am Chef DAVID FEIMSTER, owner and executive chef Fahrenheit Charlotte
12:00 pm Chefs AMY AND JON FORTES, owners and executive chefs of The Flipside Café
1:00 pm Buon Appetito Chef MIKE SUPPA, executive chef, Vivace Charlotte
2:00 pm Chef JOE KINDRED, executive chef and owner Kindred restaurant in Davidson
3:00 pm Pastry chef JASON LEMON, Bonterra Dining & Wine Room
Recipes from Heidi Billotto and Friends on the 2015 Got To Be NC Cooking Stage at the Southern Spring Show

Recipes by Chef Jill Aker-Ray
Brioche Breakfast Pudding .......................................................... 4
Eggs Benedict Casserole ............................................................. 5
Garlic-Lime Pork with Farro and Kale ......................................... 6

Recipes by Pitmaster Matt Barry from Midwood Smokehouse
Bacon Jalapeño Dip and Bacon Wrapped Jalapenos ...................... 7

Recipes by Charlotte Culinary Expert Heidi Billotto
Antipasto Tart with Mary Roberts of Windcrest Farms .................. 8
Julia’s Vichyssoise with Mary Roberts from Windcrest Farm Organics ......................................................... 9
Chestnut Flour Bread Gluten Free High Rock Farms ......................... 10
Gluten-free Honey Cake with Whiskey Syrup .................................. 11
Dancing Bees Honey and Hot BBQ Ribs .......................................... 12
Heidi Billotto’s Dancing Bees Honey Cake ....................................... 13

Recipes from Chef Gene Briggs at Blue Restaurant
Quinoa Tabbouleh with Green Chickpeas and Tahini Yogurt .......... 14

Recipes by Chef Phil Carter from Paco’s Tacos & Tequila
Paco’s Tacos Carnitas ................................................................ 15
Avocado Tomatillo Sauce and Oaxacan Pico de Gallo ................. 16

Recipe by Executive Chef Chris Coleman, The Asbury at The Dunhill Hotel
“Hoppin’ John” Risotto ............................................................... 17

Recipe by Chef David Feimster from Fahrenheit Charlotte
Fahrenheit Lobster Rolls ............................................................ 18

Recipe by Chef Joe Kindred from Kindred Restaurant in Davidson
Potato Gnocchi, Pork Sugo, Sammy’s Winter Greens ................. 19

Recipes from Chef Thomas Marlow of Mimosa Grill in Uptown Charlotte
Uno Alla Volta Ricotta Gnocchi and Ricotta Gnocchi & Carolina Spinach ................................................................. 21

Recipe by Chef Brian Mottola from e2 emeril’s eatery
Chicken and Andouille Sausage Gumbo ........................................ 22

Recipe from LittleSpoon in Myers Park
House Made Livermush a la Chef Miles Payne ............................... 23

Recipe by Catherine Rabb from Fenwick’s
New Orleans BBQ Shrimp ......................................................... 24

Recipes by Chef Mike Suppa from Vivace
Chicken Cacciatorе ................................................................. 25
Ricotta Gnocchi ...................................................................... 26
Brioche Breakfast Pudding
By Chef Jill Aker-Ray
http://www.chefjillakerray.com

5 extra-large local whole eggs
2 extra-large local egg yolks
2-1/2 cups half-and-half
1/3 cup local honey
1 1/2 teaspoons pure vanilla extract
2 teaspoons orange zest (2 oranges)
½ teaspoon kosher salt
Local Loaf or Novas bakery Brioche
½ cup golden raisins or craisins (or substitute local pecans)

1.) Preheat the oven to 350 degrees.

2.) In a medium bowl, whisk together the whole eggs, egg yolks, half-and-half, honey, vanilla, orange zest, and salt. Set aside.

3.) Slice the brioche loaf into six 1-inch thick pieces. Lay half brioche slices flat (or I like to cut brioche into cubes) in a 9 x 14 x 2-inch oval baking dish.

4.) Spread the raisins on top of the brioche slices, and place the remaining slices on top. Make sure that the raisins are between the layers of brioche or they will burn while baking.

5.) Pour the egg mixture over the bread and allow to soak for 15 minutes, pressing down gently.

6.) Bake for 55 to 60 minutes or until the pudding puffs up and the custard is set.

7.) Remove from the oven and cool slightly before serving.
Eggs Benedict Casserole
Chef Jill Aker Ray, Personal Chef Services
http://www.chefjillakerray.com

This is a breakfast casserole that includes the delicious flavors of classic Eggs Benedict. The eggs are fully cooked, of course, but it's nonetheless an easy and delicious way to serve up brunch! Additional layer of fresh or frozen spinach OR crab meat may be added between English muffins and second layer of Canadian bacon for a special treat!

Serves: 8

Ingredients
1 pound Canadian bacon (ham works, too) - chopped
6 English muffins, split and cut into 1-inch pieces
8 large eggs
2 cups milk
1 TB onion powder
1 tsp kosher salt
1 tsp garlic powder
½ tsp fresh ground black pepper
¼ tsp paprika
fresh chopped parsley for garnish

For the Sauce:
4 large egg yolks
½ cup heavy whipping cream
1-2 TB lemon juice
2 tsp Dijon mustard
½ cup melted butter
salt and pepper to taste

Directions
Grease a 9x13 baking dish. Place half of the Canadian bacon in bottom of dish. Top with English muffins. Follow with remaining Canadian bacon. In a large bowl, whisk together the eggs, milk, onion powder, kosher salt, garlic powder, and black pepper. Pour evenly over top of casserole.

Cover tightly and refrigerate overnight.

Remove casserole from fridge at least 30 minutes prior to baking and preheat oven to 375F. Sprinkle casserole evenly with paprika. Cover with foil and bake for 35 minutes on lower middle rack. Uncover and bake 10-15 minutes longer or until the center is done. Sprinkle with fresh parsley, if desired.

Meanwhile, make the sauce:

In a double boiler or metal bowl over simmering water (don't let bowl touch water), constantly whisk together egg yolks, heavy cream, lemon juice, mustard, and a pinch of salt and pepper. Continue whisking until sauce is thick enough to coat back of spoon. Reduce heat to low. Drizzle in melted butter, whisking constantly. Add more salt/pepper if needed. Serve sauce immediately with casserole.

(If sauce stands too long and gets too thick, add a bit of hot water to thin out, 1 tsp as needed.)
Garlic-Lime Pork with Farro and Kale

Chef Jill Aker-Ray
http://www.chefjillakerray.com

Ingredients:
2 teaspoons olive oil
1 1-1/4 pound local pork tenderloin, cut crosswise into 12 medallions
1/4 teaspoon freshly ground black pepper (Savory Spice Shop)
4 cloves garlic, minced
3 tablespoons lime juice
1 tablespoon fresh NC peanut butter
1 1/2 teaspoons local honey
1/4 teaspoon salt (Savory Spice Shop)
1 8 1/2 ounce package cooked farro
8 ounces cut local kale
2 tablespoons chopped walnuts or peanuts, toasted (optional)
Lime wedges (optional)

Directions:
Coat a large nonstick skillet with nonstick cooking spray; add 1 teaspoon of the olive oil to the skillet. Heat skillet over medium-high heat.
Place pork in a single layer in the hot skillet. Season with a few grinds of black pepper.
Cook in hot oil about 3 minutes or until browned on bottom; turn medallions over.
Add the remaining 1 teaspoon oil, the garlic, and a couple more grinds of black pepper.
Continue cooking until pork is browned and an instant-read thermometer inserted in the center of each medallion registers 145 degrees F.
Remove pork from the skillet; cover to keep warm.
While pork is cooking, whisk together lime juice, peanut butter, honey, and salt.
After removing pork from the skillet, reduce heat to medium.
Stir lime juice mixture into the hot drippings in skillet.
Add farro; when grains are separated, add the kale. Cook and stir until the mixture is heated through and the kale is coated and beginning to soften. If desired, season with additional freshly ground sea salt and black pepper.
Divide farro mixture among four serving plates. Top with pork medallions. If desired, garnish with chopped nuts and lime wedges.
Bacon Jalapeno Dip
Recipes by Pitmaster Matt Barry from Midwood Smokehouse

http://midwoodsmokehouse.com

Serves: 10-12ppl

| 2 ½ Pounds   | Bacon, Diced       |
| 1 Cup        | Fresh Jalapeno Pepper, seeded, stemmed and small diced |
| ½ Cup        | Roasted Garlic     |
| 8            | Bacon Wrapped Jalapeno’s (see recipe below) |
| 1 ½ Cup      | Sour Cream         |
| ½ Cup        | Duke’s Mayo        |
| 1 ½ Pounds   | Cream Cheese       |
| T.T.         | Salt & Pepper      |

Bring cream cheese to room temperature.
In a food processor puree bacon wrap jalapenos and roasted garlic.
In a large skillet, cook bacon until crisp.
Add diced jalapenos to bacon and cook until soft. Mixture should be neon green.
Remove from pan and put into a large bowl. Add puree bacon wrapped jalapeno mixture and blend until combined.
In a stand mixer, whip cream cheese, mayo and sour cream until smooth.
Fold in jalapeno bacon mixture.
Season with salt and pepper.
Serve with your favorite chips & crackers.

Bacon Wrapped Jalapenos

8 Fresh Jalapenos
1 Pound Monterey Jack Cheese cut into small sticks
8 Slices Bacon

Cut stems off of peppers and cut them all in half longways.
Remove seeds from peppers.
Fill each pepper with one piece of cheese.
Wrap 1 slice of bacon around each pepper half.
Place on baking sheets and place in 350 degree oven for 10 to 15 minutes or until bacon is fully cooked.
Let cook until set.
Place in smoker and smoke for 25 minutes.
Remove and cool.
Antipasto Tart

By Charlotte Culinary Expert Heidi Billotto with Mary Roberts of Windcrest Farms
HeidiBillottoFood.com

1 box refrigerated pie crust dough
2 Tbsp. butter
2 Tbsp. Pour Olive mandarin orange extra virgin olive oil
½ lb. mushrooms, thick sliced
2 cups Windcrest farms leeks, chopped
1 cup chopped kalamata olives
1 cup oven roasted or sun dried tomatoes
2 local eggs
1 cup Homeland Creamery whole milk
1 cup Uno Alla Volta ricotta
1 cup shredded Parmesan cheese

Unroll pie crust and place into a 9-10 inch false bottomed tart pan. Gently pat into place.

Sauté mushrooms and leeks in a blend of butter and olive oil until nicely browned. Remove from pan and combine with artichoke hearts.

Fill the prepared crust with the 'shroom and artichoke mix. Top with shredded jarlesberg. In another bowl blend together eggs and half and half. Pour over filled pie crust. Bake for 30-40 minutes in a preheated 425 oven. Cool before serving.
Julia’s Vichyssiose
As presented by Charlotte Culinary Expert Heidi Billotto and Mary Roberts from Windcrest Farm Organics
HeidiBillottoFood.com
1 ½ lbs. organic Yukon Gold potatoes, peeled and cut into cubes or slices
4 - 4 medium Windcrest Farms leeks, chopped
4 cups water
1 cup heavy cream or fat-free half and half
sea salt and pepper to taste
garnish, minced chives to serve on top

Bring the potatoes, leeks and water to a boil. Lower heat and simmer for 20 minutes.

Puree the soup in a blender or food processor

Return to the pot and stir in the heavy cream or fat-free half and half. Season to taste with salt and pepper. Serve cold topped with minced chives

Variation:
Use cauliflower instead of potatoes for a low - carb version of the same
Heidi Billotto’s Gluten Free High Rock Farms

Chestnut Flour Bread

As taught by Charlotte Culinary Expert, Heidi Billotto
HeidiBillottoFood.com

2 Cups your favorite Gluten Free Flour blend
1 cup High Rock farms chestnut flour
2 ¼ tsp. Xanthan Gum
2 tsp. Salt
3 ¼ tsp. Yeast
¼ tsp. Cream of Tartar
2 Tbsp. Sugar
1 ½ Cups Milk
¼ Cup Butter
1 tsp. Apple Cider Vinegar
2 Egg Whites

Grease a 9X5 inch loaf pan and set it aside.

Combine 3 cups flour, xanthan gum, cream of tartar, sugar, yeast, salt, cream of tartar and blend to combine well.
Add the vinegar, eggs, milk, butter and egg whites, mixing well after each addition with a mixer on low speed. Once the dry ingredients have been incorporated into the wet ingredients, turn the mixer up to high speed and allow to mix for about 5 minutes.

The dough should be shaggy and tacky to the touch. If it is wet, add more flour by the tablespoon and mix to combine well until it is no longer truly wet. Turn the dough out onto a lightly floured surface, dust the top with flour, and shape into a loaf – place in loaf pan and allow to rise for about 30 minutes. While the dough is rising, preheat your oven to 350 degrees.

Once the dough has finished rising, bake for about 25 minutes or until lightly browned. Remove the bread from the loaf pan and transfer to a rimmed baking sheet. Return the bread on the baking sheet to the oven and continue to bake until the loaf is firm to the touch and sounds hollow when thumped, another 10 to 15 minutes.
Remove from the oven and transfer to a wire rack to cool completely before slicing and serving.
Gluten-free Honey Cake with Whiskey Syrup
Recipe adapted by Charlotte Culinary Expert, Heidi Billotto
HeidiBillottoFood.com

5 Tbsp. butter, at room temperature
1/2 cup local milk
2 Tbsp. dry yeast
2 Tbsp. sugar
2 local eggs, at room temperature
1 cup all-purpose gluten free flour
2/3 cup High Rock Farms Chestnut flour
2 ¼ tsp. Xantham Gum
1/2 tsp. salt
Whipped Cream
Toasted almonds

Whiskey Honey Syrup:
1 cup local honey
2/3 cup whiskey
1/2 teaspoon pure vanilla extract

Melt 1 tablespoon of the butter and brush a 5-cup (6 1/2 by 3 1/2-inch) tube pan or cake mold with the melted butter.

Proof yeast and sugar in the milk.

Add the proofed yeast to the bowl of an electric mixer with the paddle attachment.

On low, add the eggs, then the flours, xanthum gum, salt, and remaining 4 tablespoons of butter. Raise the speed to medium-high and beat for 5 minutes. Scrape down the bowl and beater to form the dough into a ball. It will be very soft. Cover the bowl with a damp towel and allow it to rise until doubled in size, about 1 hour.

Spoon the dough into the prepared mold. Smooth the top, cover the pan with a damp towel, and allow to rise until the dough reaches the top of the pan, 50 minutes to 1 hour.

Meanwhile, preheat the oven to 375 degrees F and make the honey whiskey syrup.

Bake in a preheated 375 degree oven for about 30 minutes, or until a toothpick comes out clean. Allow to cool for 10 minutes, then tap it out of the cake pan onto a baking rack set over a sheet pan. Pour all of the whiskey syrup very slowly onto the warm cake, allowing it all to soak in thoroughly.

Serve sliced cake with whipped cream and sliced toasted almonds

For the whiskey syrup: Place the honey and 1 1/2 cups water in a small saucepan and cook over high heat until the honey dissolves. Add the whiskey and vanilla, take off the heat and cool before using.
Dancing Bees Honey and Hot BBQ Ribs
Recipe by Charlotte Culinary Expert, Heidi Billotto
HeidiBillottoFood.com

3 lbs Windy Hill Farms pork ribs
2-3 cups apple cider vinegar

For the Rub:
¼ cup Savory Spice Shop honey powder
1/4 cup smoked paprika
1 Tbsp. Heidi’s hot pepper blend
1 Tbsp. salt
1 Tbsp. chili powder
1 Tbsp. garlic powder
1 Tbsp. onion powder
1 tsp. cayenne

For Sauce:
1 cup ketchup
1/4 cup water
1/4 cup local honey
1/4 cup Serrano chili and honey vinegar
3 Tbsp. extra virgin olive oil
2 Tbsp. smoked paprika
1 Tbsp. Black coffee dust from the Savory Spice Shop
1 tsp. cayenne

Season generously on both sides of racks with rib rub. Place the vinegar in a large pan (should be about a half inch deep) and place seasoned ribs in pan. Cover pan tightly with foil. Roast in a slow 250-300 degree oven for 2 ½ to 3 hours.
Heidi Billotto’s Dancing Bees Honey Cake
Charlotte Culinary Expert, Heidi Billotto
HeidiBillottoFood.com

3 1/2 cups all-purpose organic flour
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
4 teaspoons Savory Spice Shop ground cinnamon
1/2 teaspoon Savory Spice Shop ground cloves
1/2 teaspoon Savory Spice Shop ground allspice
1 cup Pour Olive Mandarin extra virgin olive oil
1 cup Dancing bees honey
1/2 cups organic sugar
1/2 cup brown sugar
3 local eggs
1 teaspoon homemade vanilla with Savory Spice Shop vanilla beans
1 cup warm strong tea
1/2 cup fresh orange juice
1/4 cup rye or whisky (see Note)
1/2 cup slivered or sliced almonds (optional)

I like this cake best baked in a 9-inch angel food cake pan, but you can also make it in a 10-inch tube or bundt cake pan, a 9 by 13-inch sheet pan, or three 8 by 4 1/2-inch loaf pans.

Preheat the oven to 350°F. Lightly grease a 9x13 sheet pan and line the bottom with parchment paper.

In a large bowl, whisk together the flour, baking powder, baking soda, salt, and spices. Make a well in the center and add the oil, honey, sugars, eggs, vanilla, coffee, orange juice, and rye or whisky.

Using a strong wire whisk or an electric mixer on slow speed, combine the ingredients well to make a thick batter, making sure that no ingredients are stuck to the bottom of the bowl.

Spoon the batter into the prepared pan(s) and sprinkle the top of the cake(s) evenly with the almonds. Place the cake pan(s) on 2 baking sheets stacked together and bake until the cake springs back when you touch it gently in the center. For angel and tube cake pans, bake for 60 to 70 minutes; loaf cakes, 45 to 55 minutes. For sheet-style cakes, the baking time is 40 to 45 minutes. This is a liquidy batter and, depending on your oven, it may need extra time. Cake should spring back when gently pressed.

Let the cake stand for 15 minutes before removing it from the pan. Then invert it onto a wire rack to cool completely.
Quinoa Tabbouleh with Green Chickpeas

Recipe from Chef Gene Briggs at Blue Restaurant
http://bluecharlotte.com

2 qt Quinoa cooked
1 bunch Parsley chopped roughly
¼ cup chopped mint
3 each lemon juice
1 cup tomatoes diced
1 cup cucumber diced
1 cup green chickpeas
½ cup red onion diced
.75 cup extra virgin olive oil
1/4 tbl freshly ground black pepper
ts salt

Directions:
Combine all – Season to taste

Tahini yogurt

1/2 cup Tahini
1 quart yogurt
2 ea. Lemon
Juice
1 tb salt
1 ts sugar
1 ts ground corriander
1 ts ground cumin
5 ts chopped chive

Directions:
Toast corriander and cumin and combine all ingredients
Paco’s Tacos Carnitas
Recipe by Chef Phil Carter from Paco’s Tacos & Tequila
http://www.pacostacosandtequila.com

Yield: 10-12 servings

INGREDIENTS
6 pounds pork butt
6 pounds lard
1 medium white onion
8 bay leaves
2 T dried thyme
2 T of fresh oregano or marjoram
1 cup freshly squeezed orange juice
1 cup milk
3 heads of fresh garlic
2 T salt
1/4 cup caramel
20-24 corn tortillas
Small bunch cilantro
12 lime wedges

METHoD
Heat the lard in a deep, heavy sauce pan with a lid, add the pork butt and fry, turning it until golden brown on all sides, about 15 minutes. In a blender, puree the onion, bay leaves, thyme, oregano, juice, milk, garlic, and salt together until smooth. Add this mixture to the pot. Cover and simmer on the stove top for 1-1/2 to 2 hours until the meat is tender and easily falls apart. Add caramel to the sauce pan, and cook for 15 minutes. Remove from heat and let cool in oil.
Avocado Tomatillo Sauce
Recipes by Chef Phil Carter from Paco’s Tacos & Tequila
http://www.pacostacosandtequila.com

INGREDIENTS
3 whole raw habaneros with seeds
5 medium roasted jalapenos with seeds
16 medium tomatillos, roasted
1 large ripe avocado, (Cut avocado in half. Remove seed. Scoop out avocado from the peel)
1T salt
½-1cup water
Juice of 1 lime

METHOD
Place all ingredients in a food processor and blend until very smooth. Add lime juice. Taste and adjust seasoning.

Note: This recipe is more like a sauce than a salsa.

Oaxacan Pico de Gallo

INGREDIENTS
1 large ripe avocado, (Cut avocado in half. Remove seed. Scoop out avocado from the peel)
6 radishes, small dice
Juice from 1-2 limes, as needed
5-6 roma tomatoes, small dice
1 tsp. salt
1-2 cups chopped cilantro
½ white onion, small dice

METHOD
In a mixing bowl, combine all ingredients. Avocados should mash a little when mixing. Adjust seasoning, lime juice, and cilantro as needed.

TO SERVE
Dip tortillas into reserved lard and toast in a skillet.
Chop the meat and place on top of the tortilla.
Serve with the sauce and pico de gallo on top.
Garnish on the side with fresh cilantro and lime wedges.
“Hoppin’ John” Risotto SERVES 4

Recipe by Executive Chef Chris Coleman, The Asbury at The Dunhill Hotel
http://www.theasbury.com

For Rice Grits:
1 c Rice Grits or Middlins

For Red Pea Gravy:
1 T butter
1 shallot, minced
1 clove garlic, minced
1/4 c carrot, small dice
1/4 c celery, small dice
2 bay leaves
2 sprigs fresh thyme
1 c Sea Island Red Peas, soaked overnight in cold water
Smoked Ham Hock, optional

To Finish:
1 T butter
1 T minced shallot
1/4 c cream

For Risotto: Cook Rice Grits in 8 c simmering salted water until al dente. Drain and dry on a sheet pan in the refrigerator (Can be cooked up to 2 days ahead).

For Red Pea Gravy: Melt Butter in heavy bottomed pot over medium heat, and add shallot. Saute until translucent. Add garlic, carrot, celery, bay, and thyme, and sauté until veg is soft and tender, with minimal browning. Add pre-soaked peas and ham hock (if using) and cover with water. Bring to a boil and then simmer until peas are tender and creamy (should take 15-20 minutes). Remove Bay Leaves, Thyme Stems, and Ham Hock. Transfer half of cooked pea mixture to a blender and blend until smooth OR process with a handheld immersion blender until mixture is creamy. (Peas can be made ahead of time and held for 2-3 days)

To Finish: Melt butter over medium heat and add shallots. Add cooked rice grits with a little water and cook until warmed through. Swirl in cream and season with salt. Divide risotto into 4 bowls and top with a ladle full of warm Red Pea Gravy.
Fahrenheit Lobster Rolls
Recipe by Chef David Feimster from Fahrenheit Charlotte
http://www.chefroccowhalen.com/fahrenheit-charlotte/

yield: Makes 2 servings

ingredients
8 ounces cooked lobster meat, torn into bite-size pieces
3 tablespoons mayonnaise

1 tablespoon butter, room temperature
2 hot dog rolls
1/2 head of butter lettuce, thinly sliced
2 oz cherry tomatoes
2 oz diced cucumbers
1 tablespoon dill

preparation
Combine lobster meat and mayonnaise in medium bowl. Season to taste with salt and pepper. Butter outside surfaces of hot dog rolls. Heat medium skillet over medium-high heat. Place rolls, 1 buttered side down, in skillet; cook until browned slightly, about 2 minutes per side. Open rolls. Fill with lettuce, then lobster mixture, and serve.
Potato Gnocchi, Pork Sugo, Sammy’s Winter Greens
Recipe by Chef Joe Kindred from Kindred Restaurant in Davidson
http://kindreddavidson.com

For the Gnocchi:

3 pounds russet potatoes – we use barbee farms in concord
2 cups 00 Flour
1 Egg Yolk, 1 Whole Egg
1 pinch salt
Olive Oil as necessary

Rinse Potatoes very well under cold water; dry. Preheat oven to 350 degrees. Roast potatoes until you can pierce a fork through them easily; similar to baked potatoes ☺ (about 45 minutes). While still warm, peel and pass through vegetable mill onto clean pasta board.

Set 6 quarts of water to boil in a large pot. Set up ice bath; fancy term for a container full of ice water to cool the gnocchi after you blanch them.

Make a well in center of potatoes and sprinkle all over with flour, using all the flour. Place egg and salt in center of well and using a fork, stir into flour and potatoes, just like making normal pasta. Once egg is mixed in, bring dough together, kneading gently until a ball is formed. Knead gently another 4 minutes until ball is dry to touch.

Roll baseball-sized ball of dough into 3/4-inch diameter cylinders and cut into 1-inch long pieces. Drop these pieces into boiling water and cook until they float (about 1 minute). Meanwhile, continue with remaining dough, forming more cylinders & cutting; then blanching. As gnocchi float to top of boiling water, remove them into the ice bath. Continue until all have been cooled off. Let sit several minutes in bath and drain from ice and water. Toss with 1/2 cup olive oil and store covered in refrigerator up to 48 hours until ready to serve.

For the Pork Sugo:

3# Pork Shoulder (Preferably WhyNot farms out of Statesville)
2 carrots rough chop
1 onion
3 ribs of celery
7 cloves garlic
2 cups canned tomatoes
2 cups port wine
2 quarts or as needed to cover of Chicken Stock

In cheesecloth combine the following ingredients
1 bu thyme
1 bu sage
10 peppercorns
2 bay leafs
Season shoulders very liberally with Salt & Pepper. Place 3 Tablespoons of Olive Oil in a large braising pan and bring to a smoke point; add shoulders and brown evenly on all sides. Remove and set aside. Add carrots, celery, onions garlic & aromatics and slowly sweat down in the rendered pork fat from the shoulders; about 40 minutes. Add tomatoes and cook for about 15 min over medium heat; deglaze with Port Wine and reduce by half. Add Shoulders back to braising liquid and add chicken stock; bring to a simmer and cover with parchment paper & foil. Place in a 300 degree oven for 4 hours until fork tender; Refrigerate overnight. This ensures all the juices get to hang out and become delicious.

Remove the Pork Shoulders from the braising liquid and pick into about 2” chunks and reserve. Using a food mill rice the liquid and vegetables into container. This is a Tuscan tradition that thickens your sauce with out the addition of cream or masking the natural flavors of the Braise.

Once your gnocchi & sugo are made your ready to execute the dish. Make Sure that you support your local farmers market; the greems we use can be purchased from Sammy at New Town Farms every Saturday morning at the Matthews community market.

In a non-stick sauté pan add 1 Tbl Olive oil and toast your gnocchi with Salt & pepper until golden brown. Deglaze with 4 oz of the sugo; add a handful of greens, 2 oz of the picked shoulder and finish with Olive oil, Salt, Pepper & Parmigiano Reggiano.
Uno Alla Volta Ricotta Gnocchi
pepperoni sauce – charred tomatoes – carolina spinach

Recipe from Chef Thomas Marlow of Mimosa Grill in Uptown Charlotte
http://www.harpersgroup.com/mimosa.asp

Pepperoni Sauce
1 sweet onion - diced
8 oz - pepperoni
2 tablespoon fennel seed
1 teaspoon crushed red pepper
1 tablespoon basil - dried
1 carrot – diced
1 celery stalk – diced
1 can alta cucina tomato
1 sprig fresh basil to finish
2 tablespoons butter

Charred Tomatoes
6 roma tomatoes
2 tablespoons canola oil
1 pinch kosher salt
1 sprig fresh basil
2 tablespoon white balsamic

Ricotta Gnocchi & Carolina Spinach

Zack Gadberry of Uno Alla Volta Cheese Company makes our ricotta for the ricotta gnocchi. Zack brings the ricotta to Pasta and Provision on Providence road where they hand make our ricotta gnocchi – you can find the pasta shop at 1528 Providence Road in Charlotte.

Our spinach comes to us from Jay Ross of Put a Fork In It! & Bell’s Best Berries in Unionville, NC. Jay is a big supporter of fresh, local food and helps us procure massive amounts of ingredients to Mimosa to help us in our effort to support as much local product as possible.

Putting this recipe together is easy and fun – you can dare to make your own ravioli or do what’s a little easier – trust the cool dudes at P&P, regardless of which way you go, this recipe will be sure to impress. Start off the ricotta in a little brown butter, a good heaping of pepperoni sauce, a cup of chopped charred tomatoes and finished off with some carolina spinach torn into the pasta to allow it all to come together.

Enjoy!
Chicken and Andouille Sausage Gumbo
Chef Brian Mottola from e2 emeril’s eatery

Recipe courtesy Emeril Lagasse, adapted from Louisiana Real and Rustic, William Morrow and Company Publishers, New York, 1996, courtesy Martha Stewart Living Omnimedia, Inc., all rights reserved.

1 cup vegetable oil
1 cup flour
1 ½ cups chopped onions
1 cup chopped celery
1 cup chopped bell peppers
1 pound andouille sausage, cut crosswise into ½ inch slices
1 ½ teaspoons salt
¼ teaspoon cayenne
3 bay leaves
6 cups Chicken Stock
1 pound boneless chicken meat, cut into 1 inch chunks
1 teaspoon Emeril’s Original Essence
2 tablespoons chopped parsley
½ cup chopped green onions

Combine the oil and flour in a large cast-iron or enameled cast-iron Dutch oven, over medium heat. Stirring slowly and constantly for 20 to 25 minutes, make a dark brown roux, the color of chocolate. Add the onions, celery, and bell peppers and continue to stir for 4-5 minutes, or until wilted. Add the sausage, salt, cayenne, and bay leaves. Continue to stir for 3 to 4 minutes. Add the water. Stir until the roux mixture and water are well combined. Bring to a boil, then reduce heat to medium-low. Cook, uncovered, stirring occasionally, for 1 hour. Season the chicken with the Essence and add to the pot. Simmer for 2 hours, adding additional water if necessary – gumbo should be the consistency of a somewhat thick soup. Skim off any fat that rises to the surface. Remove from the heat. Stir in the parsley, green onions, and filé powder. Remove the bay leaves and serve in deep bowls.

Makes 4 servings
House Made Livermush a la Chef Miles Payne

LittleSpoon in Myers Park
http://www.littlespooneatery.com

8 lbs local pork butt
4 lbs local pork liver
3 cups local grits cooked in 6 cups of pork stock
Rendered local leaf lard or pork fat

For the egg salad:
8 hard boiled eggs
1 cup Duke’s mayo
1 Tbsp. mustard
Salt and pepper to taste

For the sandwich:
Ciabatta rolls from Local Loaf
Baby arugula tossed in lemon oil

For the liver mush, boil the butt and liver in water over low heat for several hours until both are fork tender. Grind the meat in meat grinder and fold in the cooked grits. Line a loaf pan first with parchment paper and then spread with rendered leaf lard, Mold the livermush mix into the pan, top with additional leaf lard and refrigerate until firm. Cut into slices and pan fry to serve.

To make the livermush sandwich like the one at Little Spoon, cut the ciabatta in half and brown on both sides in additional leaf lard. Top one half with egg salad and several slices of fried livermush. Top with dressed arugula and enjoy!
**New Orleans BBQ Shrimp**

Recipe by Catherine Rabb from Fenwick's Restaurant and senior instructor at Johnson & Wales

[http://fenwicksonprovidence.com](http://fenwicksonprovidence.com)

2 pounds jumbo shrimp, shell and tail on. Some folks leave the head on too.

4 Tbsp lemon juice
1 cup rose wine
½ cup lemon juice
¼ cup Worcestershire sauce
½ cup Italian dressing
2 teaspoons each: black pepper, Creole seasoning, minced garlic, Old Bay
1-½ cups butter

Heat everything but the shrimp in a sturdy skillet, When the sauce bubbles, add the shrimp, and cook a couple of minutes on each side until shrimp is pink and cooked through.

Serve in a bowl, or even in the skillet with crusty bread.

**Vanilla Custard with Wine Poached Fruit**

8 ounces cream cheese
2 cups heavy whipping cream
¾ cup sugar
½ cup sour cream
1 package unflavored gelatin
Fresh berries, pears, or peaches

In an electric mixer, whip until creamy 8 ounces of cream cheese.

In a saucepan heat until almost boiling ¾ cup sugar, 2 cups heavy cream, ½ cup sour cream whisking constantly.

Dissolve 1 package unflavored gelatin in ¼ cup warm water

Turn off the heat in the saucepan, and add the gelatin mixture, whisking well.

Turn off the electric mixer, and carefully add the warm cream mixture. Carefully turn the mixer on very low, and whisk about 10 minutes, until all cream cheese is incorporated, and mixture cools.

Pour into individual serving containers, wine glasses, or an oiled bundt pan.

Refrigerate several hours, until well chilled and serve with fresh fruit.

**Wine Poached Fruit**

6 ounces mixed fruit, cut, cleaned and dried
5 ounces dessert wine
2 Tbsp sugar

Heat the wine and the sugar gently in a sauté pan until sugar dissolves. Cool just a bit, and the add the berries, toss quickly, and serve on top of or on the side of the Vanilla Creams.
Chicken Cacciatore
Recipe by Chef Mike Suppa from Vivace
http://www.vivacecharlotte.com

Serves 4

4 pounds chicken thighs and legs
½ pound diced pancetta
4 red bell peppers, largely diced
2 onions, largely diced
2 pounds Shiitake mushroom caps
1 cup red wine
2 quarts chicken stock
4 quarts canned tomatoes
6 cloves chopped garlic
½ cup butter
¼ cup balsamic vinegar
2 bay leaves
1 teaspoon thyme
Salt and pepper to taste

In a skillet over medium heat, cook the pancetta until crispy and reserve. Strain the fat and return it to the pan.

Season the chicken with salt and pepper, then place in the pan along with the rendered bacon fat until caramelized on both sides. Remove the chicken and to the pan add the butter, garlic, onions, mushrooms and red peppers. After the vegetables have begun to caramelize, deglaze the pan by adding the red wine and continue to cook until the pan has reduced by half.

Add the chicken stock and continue to cook until reduced by half. Once reduced, add the tomatoes and return both chicken and pancetta to the pan.

Cook on low heat until chicken is tender and falls from the bone. Remove the chicken, pull the rest of the meat from the bone and return the meat to the stew.

Serve over pasta or gnocchi.
Ricotta Gnocchi
Recipe by Chef Mike Suppa from Vivace
http://www.vivacecharlotte.com

Serves 4

½ pound ricotta cheese
4 eggs
1 cup grated Parmesan cheese
1 teaspoon salt
½ teaspoon black pepper
4 cups all-purpose flour
Semolina flour for dusting
Shaved Parmesan for garnish
Diced pancetta for garnish

Mix the ricotta cheese, eggs, Parmesan cheese, salt, and pepper in a large bowl. When all ingredients are well combined, mix in the flour until a moist dough is formed. Divide the dough into four equal parts and roll into a ½ inch snake on a dusted surface. Cut the dough into ½ inch by ½ inch pieces and toss in semolina to prevent sticking.

Bring a pot of well salted water to a rapid boil. Cook the gnocchi in batches for 60 seconds, then remove them to an ice bath. Once cool, strain the gnocchi from the cold water, toss in olive oil and set aside.

When ready to serve, heat a sautée pan with vegetable oil and toast the gnocchi until crispy.

If making Chicken Cacciatore, add the stew to the pan, toss, and garnish with shaved Parmesan and crispy prosciutto.