



Rustic Kitchen

BISTRO & BAR

“The Cooking Show”

“Chipolte-Mango BBQ Surf & Turf”

This recipe was created exclusively by Executive Chef Tom Holloway and is frequently served at Rustic Kitchen.

Chipolte-Mango BBQ Sauce

INGREDIENTS:

2 large ripe Mangoes, peeled, pitted and rough chopped
¾ cup fresh cilantro
3 Chipolte Peppers in adobo + 2 Tbsp of sauce
4 Tbsp Rice Wine Vinegar
4 Cloves Garlic, peeled
1 oz Fresh Lemon Juice
1 Tbsp Honey
1 Tbsp Canola oil
Salt and Pepper to taste

Method of Preperation:

Combine all ingredients in a food processor and puree until smooth. Season to taste. Reserve ½ of this mixture to marinate the skirt steak and put the other half on the stove and simmer over low heat until the sauce thickens to a glaze, 10 to 15 minutes.

Mango Salsa

INGREDIENTS:

2 Large Ripe Mangoes, peeled, pitted and diced small
¼ cup Chopped Cilantro
¼ cup Chopped Red Onion
1 Medium Red Jalepeno (Fresno) Chili, deseeded and diced small
Juice and zest of 2 Limes
Juice of ½ Orange
1 Tbsp Honey
Salt and pepper to taste

Method of Preperation:

Toss all ingredients together in a bowl and let the flavors develop. Place in the refrigerator until service time.





Surf and Turf

INGREDIENTS:

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|---|--------------------------|
| 1 ½ pounds of Cleaned Skirt Steak | Chipolte Mango BBQ Sauce |
| 8 U-10 Dry Packed Scallops | Mango Salsa |
| 8 13-15 Shrimp, peeled and deveined with the tail left on | Salt and Pepper to Taste |
| 2 1-1 ½ pound Maine Lobsters | |

Method of Preparation:

Cut the skirt steak into 6 oz portions and marinate in the reserved BBQ sauce for 8 to 24 hours. Blanch the lobsters in boiling water for 5 minutes and shock in cold water to stop the cooking process. Remove the tail from the body and cut the tails in half. Remove the tails from the shell. The tails will not be fully cooked at this point, so that when cooked on the skewer they will not be overcooked.

Prepare the skewers, place a shrimp on the skewer, then a scallop, then ½ lobster tail, then a scallop and finish with another shrimp. Continue until you have completed 4 skewers.

Preheat your grill and brush it with a little oil. Let the oil burn off for a minute and place the skirt steaks on the grill. Season the seafood skewers with salt and pepper and place them on the grill. Cook the steaks and skewers for 3 to 4 minutes per side. Brush the steaks and skewers with the BBQ glaze during the last few minutes of cooking.

Panzanella Salad

INGREDIENTS:

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|---|---------------------------------|
| 3# Heirloom Tomatoes | 6oz Extra Virgin Olive Oil |
| 2# Fresh Mozzarella Ovalini | 4oz Fresh Basil, cut chiffonade |
| 4oz Balsamic Vinegar | 1 Tbsp Dried Oregano |
| 4oz Chardonnay Vinegar or Champagne Vinegar | 1 ½ Loaf 3# Brioche Bread |
| 1 Large Red Onion, julienne | Salt & Black Pepper to taste |

Method of Preparation:

You will need a large bread loaf pan 11”x5”x5”. Slice the brioche length wise into ¾ inch slices. Line the loaf pan with sliced bread. Start with the bottom. Then the 2 long sides. Then cut 2 pieces for the ends. You will need two more long slices, one for the middle and then one for a top.

Slice the tomatoes and the fresh mozzarella into ½ “ slices. Toss all the tomatoes, cheese, vinegar, onions, olive oil, basil & oregano together in a mixing bowl and let marinate for 1 hour.

Begin layering the sliced tomato and mozzarella in the bread loaf pan alternating tomato, cheese & onions. Do three layers. Drizzle some of the liquid over the layers. Then place one of the long bread slices over the vegetables. This will be the middle of the salad. Repeat 3 more layers and drizzle more liquid over the last 3 layers. Place the last long slice of bread on the top. Place an identical bread loaf pan into the existing pan and add some weight to the pan. A few small cans of vegetables that you may have on hand will do. Wrap the pans in plastic and put in the refrigerator for up to 8 hours.

When ready to serve, pop the loaf out onto a cutting board and slice the salad into 1” slices with a sharp knife. Serve.

