

2ND Edition

MetroCooking DC

The Metropolitan Cooking
& Entertaining Show

WINTER RECIPE COLLECTION

Organized By:



E. J. KRAUSE &
ASSOCIATES, INC.



MetroCooking DC

The Metropolitan Cooking & Entertaining Show

The MetroCooking DC team believes in the importance of food, flavor and fun! For us, the kitchen has been our passport to experience different flavors, new techniques, and share in the delight of coming around the table to enjoy a deliciously cooked meal.

Food connects us and brings joy into all of our homes. The 2nd edition of the MetroCooking DC Recipe Collection shares some of our favorite dishes from our award-winning chefs, exhibitors, and sponsors, and more importantly, connects our kitchens to yours all year round. This edition centers around "comfort food." We hope these recipes will inspire you to try something new, and bring some additional flavor and style into your kitchen!

The MetroCooking DC show has played a vital role in shaping our community of small businesses, restaurants, chefs, and purveyors. We are here to support the culinary community and pave a way for food and beverage companies to get back to business. We look forward to seeing you all in person December 4-5, 2021. Until then, grab your apron and get cooking!

Bon Appétit!

The MetroCooking DC Team



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Veal Cheeseburger Macaroni

Perfect cheesy goodness, this delicious recipe is perfect for the family or yourself!

Ingredients:

- 1 pound ground veal
- 1 tablespoon olive oil
- 1 teaspoon House Seasoning Blend
- 1/2 cup minced onion
- 2 cloves garlic - minced
- 1 tablespoon cornstarch
- 1.5 teaspoons garlic powder
- 1.5 teaspoons onion powder
- 1 teaspoon salt
- 1 teaspoon sugar
- 2 cups no sodium beef broth
- 3/4 cup milk
- 3/4 cup heavy cream
- 8 oz dried cavatappi pasta - or your favorite shape
- 1 cup Colby-Jack cheese - shredded

1. Heat olive oil over medium high heat in a large skillet with high sides.
2. Add veal, House Seasoning Blend and minced onion; brown veal and crumble.
3. Once veal is browned, add cornstarch, garlic powder, onion powder, salt and sugar; stir to combine.
4. Add beef broth, milk, cream and pasta; stir to combine.
5. Bring to a simmer and place lid on pan.
6. Simmer covered for 9 minutes or until pasta is cooked through.
7. Remove from heat, add cheese and stir to combine.
8. Serve immediately.

*Recipe developed by Christina Hitchcock of It Is A Keeper

Visit Veal.org for more recipe comfort and veal 'how-to's'



BEEF
IT'S WHAT'S FOR DINNER.®

BEEF CHILI CARNIVALE

INGREDIENTS:

2 pounds Ground Beef (93% lean or leaner)
1 can (28 ounces) crushed tomatoes, undrained
1 can (14-1/2 ounces) diced tomatoes with mild green chilies
1 can (14-1/2 ounces) beef broth
1 bottle (12 ounces) beer
1 medium yellow onion, diced
2 medium green, red, yellow or orange bell peppers, diced
1 can (6 ounces) tomato paste
1/3 cup chili powder
1 large jalapeño pepper, seeded, finely chopped
2 tablespoons minced garlic
1 tablespoon ground cumin
1 teaspoon dried oregano
2 cans (15 ounces each) black beans, rinsed, drained
Lime wedges and baked tortillas chips (optional)
Toppings:
Sliced cherry tomatoes, sliced green onions, sliced serranos
or jalapeños, chopped onion (optional)

COOKING:

1. Heat stockpot over medium heat until hot. Add Ground Beef; cook 8 to 10 minutes, breaking into 3/4-inch crumbles and stirring occasionally. Pour off drippings, as necessary. *Cook's Tip:* Cooking times are for fresh or thoroughly thawed ground beef. Ground beef should be cooked to an internal temperature of 160°F. Color is not a reliable indicator of ground beef doneness.
2. Add tomatoes, broth, beer, onion, bell peppers, tomato paste, chili powder, jalapeño pepper, garlic, cumin and oregano to stockpot, stirring to combine. Bring to a boil; reduce heat and simmer, uncovered, 45 minutes, stirring occasionally.
3. Stir in beans and continue to simmer 15 minutes or until thickened to desired consistency, stirring occasionally.
4. Season with salt and black pepper, as desired. Garnish with Toppings, as desired. Serve with lime and chips, if desired.



For more great beef recipes visit
www.nebpi.org

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Easy 1938 Extra Virgin Olive Oil Rustic Bread

- 1 1/2 cup of whole wheat flour**
- 1 cup of semolina flour**
- 1 cup of warm milk (about 110°F)**
- 1/2 cup of 1938 Extra Virgin Olive Oil**
- 1 package (2 teaspoons) of active dry yeast**
- 1 tablespoon of each chia & anise seeds**
- Pinch of salt**

1. In a large bowl, mix the milk, yeast and salt and let stand until the yeast has gotten frothy. 2. Mix in the rest of the ingredients. 3. Turn out the dough onto a floured surface and knead until elastic and smooth. Shape into a ball. Brush with 1938 EVOO and place in a clean bowl, cover with a clean damp cloth and let rise in a warm place until double in size. 4. Hit the dough with your fist and briefly knead out any air bubbles. Shape dough into loaf, place on an oiled cookie sheet and let rise until double in size. 5. Place a pan of water in the oven to help retain moisture. Bake bread in pre-heated oven @ 400°F for 20 min.



Ms. Meri's Ultimate Potato Soup



This potato soup is one of my family's favorite cold weather recipes. I've substituted the bacon for sausage or ground lamb based on whatever I have in my fridge. It warms you up and fills you up - perfect after a long, cold day taking care of our sheep!

Enjoy — Meredith Null

The Recipe

- | | |
|---|---------------------------------|
| 3 Tblsps. butter | 2 cups milk |
| 1 small onion (chopped fine) | 2/3 cup heavy cream |
| 2 garlic cloves (minced) | 1 1/2 tsp. salt |
| 1/3 cup flour | 1 tsp. pepper |
| 2 1/2 lbs. gold potatoes (~8 medium, diced) | 6 strips bacon (cooked) |
| 4 cups chicken broth | 1 cup cheddar cheese (shredded) |

Chop onion and garlic; dice potatoes into 1" pieces. In a large pot, melt butter over medium heat and cook onion until it starts to turn translucent. Add garlic and cook until fragrant. Sprinkle these ingredients with flour and stir. Add potatoes, chicken broth, milk, heavy cream, salt and pepper and stir. Cook until potatoes are tender, about 10 minutes, stirring frequently. Use an immersion blender (or mixer) to blitz soup in small bursts until about 1/3 of the potatoes have been blended. Cook bacon in a separate pan. Serve soup and sprinkle the top with cooked bacon and cheddar cheese.

Food Facts from Real Farmers

No one knows food better than farmers. That's why CommonGround is your best resource for reliable food facts on topics like GMOs, animal welfare, food safety, and sustainability.

Visit FindOurCommonGround.com to see what we're all about. We are here to answer your food and farm questions!



www.FindOurCommonGround.com



We raise sheep and beef cattle on our Blue Land Farm in Montgomery County. Our young family all works together to make sure our animals are happy, healthy and prospering.

DARK RUM RUSSIAN

Mix up dessert in a glass,
using five simple ingredients!

Virginia's oldest and most award-winning distillery shares a simple, yet sweet and savory spin on a creamy, coffee-flavored classic. When it comes to the perfect winter cocktail, nothing quite warms the soul like this seasonal sip.



What You Need:

- 1.5 oz. George Bowman Colonial Era Dark Caribbean Rum
- 0.5 oz. Coffee Liqueur
- 1 oz. Light Cream
- Grated Nutmeg for Garnish
- Whipped Cream — *optional*

How To Make It:

1. Add all ingredients into a shaker half-filled with ice
2. Shake vigorously for 15 seconds
3. Strain into a chilled cocktail glass
4. Sprinkle with ground nutmeg
5. If desired, top with fresh whipped cream

asmithbowman.com/recipes

1 Bowman Drive | Fredericksburg, VA 22408 | (540) 373-4555



SILVER DINER

CREAMY WINTER-CHATA

INGREDIENTS

- 1 oz RumChata
- 1 Scoop Ice
- 1 oz Kahlúa
- 1 Dash Ground Cinnamon
- 3 oz Oat Milk
- 1 Rocks Glass

STEPS

- Add Kahlúa, RumChata and oat milk to shaker tin
- Add a full scoop of ice into shaker tin
- Shake and pour into a rocks glass
- Add a dash of ground cinnamon on top of cocktail



Watch the Video



15 locations in the Metro DC area / 6 locations with full bar / SilverDiner.com

FLORA & VINO RECIPE:

KOMBUCHA APPLE BUTTER

HERE'S WHAT YOU NEED TO
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POMEGRANATE MOJITO

To bring your mojito to life, you'll need:

▼
Zest Pomegranate
Mojito Sachets

▼
2 Fresh
Limes

▼
White Rum
*(optional, highly
recommended)*

▼
Soda
Water

▼
Ice

▼
Granulated
Sugar

- 1 Make a big pitcher of Pomegranate Mojito tea using 4 sachets per quart of water. Wait until it's completely chill before making this recipe.
- 2 Using $\frac{1}{4}$ of a lime, moisten the edge of the glass with sour juicy goodness. Press the glass upside down onto a plate of granulated sugar so it sticks, then set aside somewhere you won't be tempted to lick it off.
- 3 Combine your quart of Zest Tea with the juice of 1 lime.
- 4 Carefully add ice to each glass, then top up $\frac{3}{4}$ with your limey iced tea.
- 5 Turn that half-empty glass into a full-blown cocktail with a splash of white rum and soda water to the top.
- 6 Take pictures of your friends' sour lime faces as they sip this tangy iced cocktail and tag **#ZestTea**



BBQ CHICKEN SANDWICH

by: Mike D's BBQ



Ingredients

- One large sweet yellow onion
- Hamburger buns (We used Sara Lee's Artesano buns)
- 3 tablespoons of Duke's Mayonnaise
- ½ cup of Mike D's BBQ Spicy sauce
- Mike D'S BBQ all purpose rub
- Bacon (any kind)
- Pre-sliced cheese or any cheese that can be sliced (We used Mild Hoop cheddar cheese)
- Mike D's BBO BIG Sauce

Directions

- Put olive oil in a pan and saute onions with Mike D's all purpose rub until soft and brown. Set aside.
- Season chicken breasts with Mike D's all purpose rub on both sides.
- Place on the smoker or in the oven at 350 degrees.

Time to make the special sauce!

- Stir mayonnaise, ½ cup Mike D's BBQ Spicy sauce, and a tablespoon of Mike D's BBQ all purpose rub together in a small bowl then place it in the refrigerator.

Back to the recipe!!

- Broil bacon in the oven until cooked to your liking.
- Drain bacon on paper towels and put the pan aside.
- When the chicken has an internal temperature of 165 degrees, add a layer of Mike D's BIG sauce.
- Place the sliced cheese on the chicken breasts and allow them to continue cooking just long enough for the cheese to melt, then remove them from the heat source.
- Brush the inside of the bottom hamburger buns with bacon grease from the pan used to broil bacon.
- Repeat with the outside of the top hamburger bun. Place the buns in the oven to toast then remove.
- Apply "special sauce" mixture to the inside of the hamburger buns. Place chicken breast on the bottom bun. Place bacon on top of the chicken breast. Place sautéed onions on top of the bacon. Add a layer of BIG Sauce then top off the sandwich with the top bun.



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SOME D'S
ON IT!

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CARAMEL APPLE CRUMBLE PIE

INGREDIENTS

For Crumb

- Graham Cracker
- Brown Sugar
- Melted Butter

For Filling

- 3 Granny Smith Apples
- 2 cups of Sugar
- 3 cups of Water
- 2 tbsp of Cornstarch
- 2 tbsp of Cinnamon
- 1/2 tsp of Nutmeg
- 1/2 tsp of Ginger powder
- 1 cup of Brown Sugar

9 inch pie crust shell

PREP TIME: 1HR

COOK TIME: 45MINS

TOTAL TIME: 1HR 45MINS

DIRECTIONS

1. Combine graham cracker crumbs, brown sugar, and butter in a bowl. Mix until everything is blended together. Cover it. Leave out for later.

2. Preheat oven to 350 degrees F (176.7 degrees C).

3. Mix sugar and cornstarch into a bowl. Add water to a medium saucepan.

4. Bring water to a boil over high heat. Add sugar and cornstarch. Boil and stir until sauce is thick and shiny, about 2 minutes. Set aside your sugar mix ; let cool.

5. Cut apples into your preferred shape (we use small dice). Rinse and drain. Place apples into the pie shell until it's full. Pour sugar mix into pie shell until it's evenly coated. Cover top with the crumb evenly.

6. Bake in preheated oven, 35 to 45 minutes. Take out the oven. Drizzle caramel sauce (store bought) on top of pie. Cool on a wire rack for 10 minutes. Serve and enjoy! Refrigerate overnight.



SILVER MOCHA-TINI

INGREDIENTS

- 1.5 oz (small shot) Espresso
- 1 oz Bailey's Irish Cream
- 1 oz Van Gogh Espresso Vodka
- Sprinkle Cinnamon Powder
- 5oz Fox's Ubet
- Drizzle Fox's Ubet
- 1 Martini Glass

STEPS

- Add shot of espresso into shaker tin
- Add Fox's Ubet, Bailey's Irish Cream, Van Gogh Espresso Vodka and full scoop of ice to shaker tin
- Drizzle Fox's Ubet into empty martini glass
- Shake cocktail and strain into drizzled martini glass
- Garnish with a cinnamon powder



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Ingredients

- 1 lb of Chicken Wings
- 1 1/2 tsp Salt
- 1 tsp Coriander
- 3/4 Tbsp Garlic Powder
- 1 Tbsp Canola Oil
- Just Jan's Original Tangerine Sriracha



Directions Rinse the wings in cold water, and clean them. After they have been cleaned drain them of any excess water and pat them dry with paper towels. Put the wings in a bowl and add the oil and dry ingredients. Mix the wings around until they are coated. • Pre-heat the oven to 400 degrees. • Spray a wire rack with non stick spray, and place rack inside of baking sheet. • Arrange chicken on rack in single layer and place baking sheet in oven. • Cook wings for 1 hour, turning them over after 40 minutes. The wings should be cooked through and the skin should be brown and crispy. After the wings are cooked, pull them from the oven and toss them in a bowl with Just Jan's Original Tangerine Sriracha. Make sure the wings are evenly coated with sauce. Plate and serve!

Recipe adapted from *bon appetit*



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SÜTLAÇ

Turkish Rice Pudding by Executive Pastry Chef. Yeliz Sahin

Serves: 6-8 | Prep: 45 Minutes | Cook: 10 Minutes

INGREDIENTS

- 4 CUPS + 1/2 CUP WHOLE MILK
- 1 1/2 CUPS HEAVY CREAM
- 1/4 CUP MEDIUM GRAIN WHITE RICE
- 1/3 CUP CORN STARCH
- 1 PIECE VANILLA BEAN
- 1 TABLESPOON CRUSHED HAZELNUTS OR WALNUTS

DIRECTIONS

1. PLACE RICE & 1 CUP WATER IN A SAUCEPAN. COOK OVER MEDIUM HEAT. ONCE COOKED, STRAIN RICE, & PLACE ASIDE TO COOL.
2. IN A SEPARATE SAUCEPAN, MIX TOGETHER, 4 CUPS OF THE MILK, SUGAR, HEAVY CREAM, & VANILLA & BRING TO A BOIL.
3. IN A MIXING BOWL WHISK TOGETHER REMAINING 1/2 CUP MILK & THE CORNSTARCH UNTIL WELL BLENDED. POUR IT SLOWLY INTO THE MILK MIXTURE & BRING TO A BOIL. TURN OFF STOVE.
4. WITH A LADLE, GENTLY STIR IN THE COOLED RICE INTO THE MILK MIXTURE.
5. PREHEAT OVEN TO 550°F & PLACE 6-8, OVEN-SAFE RAMEKINS OR CLAY BOWLS ON A LARGE BAKING PAN.
6. DIVIDE THE RICE PUDDING MIXTURE BETWEEN THE RAMEKINS, ABOUT 3/4 FULL. FILL THE BAKING PAN HALFWAY WITH WATER. THIS WILL PREVENT THE RICE PUDDING FROM DRYING.
7. BAKE IN OVEN FOR 6-7 MINUTES OR UNTIL THE TOPS ARE BROWN. CHECK CONSTANTLY TO MAKE SURE THEY'RE BROWN ENOUGH FOR YOUR LIKING.
8. ONCE THE RICE PUDDING IS READY, COOL IT AT ROOM TEMPERATURE. ABOUT 1-HOUR, THEN REFRIGERATE UNTIL READY TO SERVE.
9. WHEN READY TO SERVE, GARNISH RICE PUDDING WITH CRUSHED HAZELNUTS OR WALNUTS.

agora

Afiyet Olsun! Enjoy!

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CAMINO SPICE

Add flavor to your journey!

CAMINO SPICE'S EASY SAUTEED CHICKEN WITH PLUM JAM AND CASHEWS

This recipe was inspired by a jar of plum jam I received as a gift from my friend Charlotte.

One evening during the pandemic, whilst trying to figure out what to make for dinner, I concocted this with what was on hand. It was so good, I made it every night for a week. I hope you find it just as delicious.

Ingredients:

- 1-2 T. butter
- 1-2 T. olive oil
- 1-2 boneless, skinless chicken breasts, chopped
- 1 tsp. Divine Inspired Spice
- 1 shallot, chopped
- 1 garlic clove, minced
- 1-2 T. ginger, minced
- 1/4 c. plum jam
- 1 lemon, zest and juice
- 1 1/4 c. white, red, or rose wine
- 1 handful raw, unsalted cashews
- Salt and pepper to taste

Directions:

1. Heat large pan. Add butter and oil.
2. Reduce heat to medium high, place chicken in pan and sprinkle with Divine Inspired Spice.
3. Cook chicken until pieces are half cooked and then flip.
4. Add shallot, garlic, and ginger.
5. Add jam, lemon zest, lemon juice, wine and cashews.
6. Salt and pepper to taste.
7. Serve on bed of arugula, lettuce, noodles, or rice and enjoy!

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Smoky Sidecar

The classic Sidecar cocktail is an awesome drink that really showcases products people aren't always used to at home and makes them experiment a little outside of the norm. The mezcal really works well with the brandy, bringing a slightly earthy note to the cocktail as well as a little smokiness. Using an espadin mezcal adds in some bright, fresh citrus and lemongrass notes which pair deliciously with the American Cocktail Club Spicy Ginger Mule.

Recipe:

1.5 ounces ESJ XO brandy
½ ounce Gem & Bolt mezcal
1 ounce ACC Spicy Ginger Mule
¾ ounce lemon juice
1 teaspoon demerara sugar

Method:

Cover ¼ of the glass rim with demerara sugar
Combine liquid ingredients in a cocktail shaker with ice
Shake to chill and combine ingredients
Fine strain into cocktail glass
Garnish & Enjoy!

www.americancocktailco.com

Grilled Filet Mignon with Game Day Seasoning



Ingredients

2 Filet mignon 8oz each

2 TBSP Olive Oil

¼ Cup of Game Day Seasoning
from Shore Smoke Seasonings
Company

1. About 45 minutes before grilling, remove the steaks from the refrigerator and let sit, covered, at room temperature.
2. Heat your grill to high. Brush the steaks on both sides with oil and season liberally with Game Day seasoning from Shore Smoke Seasonings Company. Place the steaks on the grill and cook until golden brown and slightly charred, 4 to 5 minutes. Turn the steaks over and continue to grill 3 to 5 minutes for medium-rare (an internal temperature of 135 degrees F), 5 to 7 minutes for medium (140 degrees F) or 8 to 10 minutes for medium-well (150 degrees F).
3. Transfer the steaks to a cutting board and let rest 5 minutes before slicing.



www.shoresmokeseasonings.com

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ABUELITA HOT CHOCOLATE

RECIPE

- 8 oz Milk
- 2 tbs Mexican Chocolate
- 1 tpsps brown sugar
- 1/2 Crème de Cocoa white
- 1/2 Dark rum

Optional Toppings:

- Whipped Cream
- Chocolate Shavings

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Carla Hall's

Flaky Buttermilk Biscuits

Makes about 15 (2-inch round) biscuits

Ingredients:

2 1/2 cups all-purpose flour, plus more for shaping the dough
1 tablespoon baking powder
1 teaspoon granulated sugar
1 teaspoon salt

1/2 teaspoon baking soda
2 tablespoons vegetable shortening
8 tablespoons (1 stick) cold unsalted butter
1 1/2 cups cold cultured buttermilk

What to do:

1. Spray a sheet pan with nonstick spray.
2. In a large bowl, whisk together the flour, baking powder, sugar, salt, and baking soda. Add the shortening and use your fingertips to pinch it completely into the flour mixture.
3. Using a box grater, grate the cold butter into the flour. Toss until all of the pieces are coated.
4. Lightly coat your work surface with nonstick cooking spray, then flour. (The spray keeps the flour in place.) Add the buttermilk to the flour mixture. Gently mix the dough with a rubber spatula until there are no dry bits of flour left. The dough should be slightly sticky.
5. Transfer dough to the prepared work surface. Lightly coat your hands with flour and gently press the dough with the heels of your hands to form it into a smooth flat disc, 1/2-inch thick. Sprinkle the dough with flour, then fold it into thirds (like a letter). Press the dough out again, sprinkle with a little flour, and fold it into thirds again. This time folding in the open ends first. Repeat one more time. Dough should no longer be sticky.
7. With a floured 2-inch biscuit cutter, cut out dough rounds. Flip the rounds over so that the smooth sides that were against the work surface face up and place on the prepared pan, 1-inch apart. Stack the scraps and press and cut again. Refrigerate until cold, about 15 minutes.
8. Preheat oven to 450°F. Bake until the tops are golden brown and crisp, about 16 minutes. Let cool 5 minutes before serving hot.





Kevin Tien's

Pan Roasted Branzino with Mushrooms

Ingredients

- 2 fillets branzino or any other fish you prefer (skin on)
- 1 cup rice flour (AP flour will work as a substitute)
- 8 oz maitake mushrooms

Chili Soy Dip

- 6 oz soy sauce
- 3 scallions thinly sliced
- 2 garlic cloves minced
- 1.5 teaspoon sugar
- 2 tablespoons korean chili flakes
- 2 tablespoons sesame seeds 2 tablespoons sesame oil

Ginger Scallion Oil

- 2 scallions thinly sliced
- 1 tsp minced ginger
- ½ cup grapeseed oil
- ½ teaspoon salt
- ½ teaspoon soy sauce
- 4 cracks black pepper

What to do:

1. Start by making the Chili Soy Dip and Ginger Scallion Oil. The process of these are simple, straightforward, but the layers of flavor are complex and will impress any dinner guest. For each of the sauces, you will just combine all the ingredients and gently mix them together.
2. Now for the fish. Pat dry the skin of the fish and dust in rice flour. Season both sides of the fish with salt.
3. Preheat a skillet with 2 tablespoons of oil and bring it up to medium high heat. Once the oil is hot, place your fish skin side down and press lightly so the skin does not curl up.
4. Lower the heat to medium and let your fish cook to your desired doneness.
5. Remove the fish from the pan and let cool on a paper towel lined plate skin side up.
6. Using the same pan, add your mushrooms and season generously with salt and pepper and roast until crispy. Make sure to not overcrowd the pan, otherwise you will have soft mushrooms.
7. Serve with rice and enjoy the fish with both sauces.



Photo by Rey Lopez



Katherine Thompson's

Warm Chocolate-Hazelnut Bread Pudding

Serves 8

Ingredients

Custard:

4 eggs
4 egg yolks
6 ounces dark brown sugar
2 cups heavy cream
2 cups whole milk
½ tsp. vanilla extract
½ tsp. Kosher salt

1-1 ¼" pound loaf of challah or
croissants, cut into 1" cubes
6 ounces hazelnuts, toasted,
roughly chopped
10 ounces bittersweet
chocolate pieces
1 ½ tablespoons sugar
½ teaspoon ground cinnamon



What to do:

Preheat oven to 325 degrees.

To make the custard, whisk together the eggs, yolks, brown sugar, heavy cream, milk, vanilla, and salt. Set aside.

Spread the bread cubes onto 2 sheet trays. Toast in the oven for 8-12 minutes or until golden. Remove from the oven and place the toasted bread cubes in a large bowl to cool. After toasting, the loaf should yield roughly 3 quarts of toasted bread cubes.

Set aside ¼ cup of chopped hazelnuts. Add the remaining hazelnuts and chocolate pieces to the toasted bread cubes. Pour the custard mixture over the bread cubes. Gently toss together. Let sit at room temperature, stirring occasionally, for 10 minutes.

Meanwhile, generously butter a 9" X 13" metal cake pan. Alternatively, spray generously with nonstick cooking spray.

Pour the bread cubes and custard into the prepared pan. Spread out to distribute the chocolate pieces and custard evenly.

In a small bowl, stir together the sugar and cinnamon. Sprinkle the cinnamon-sugar mixture all over the bread pudding mixture. Bake for 35-45 minutes or until the custard is set. **Serve warm with a scoop of vanilla ice cream or a dollop of whipped cream.**





Tina Zaccardi's

Spinach Artichoke Dip Pull Apart Bread

Ingredients

Basic Enriched Yeast Dough:

250 grams of all purpose flour (2 Cups + 1 tbsp)
25 grams of granulated sugar (2 tbsp)
1 tsp of active dry yeast
1/2 tsp of kosher salt
120 ml of warm whole milk (115 to 120 degrees Fahrenheit) (1/2 Cup)
1 large whole egg
1 large egg yolk

57 grams of room temperature unsalted butter, cut into 8 pieces (4 tbsp)

Filling:

2 tbsp of Olive Oil
1/4 Cup of Diced Onions
1 Clove of Garlic, Finely Chopped
2/3 of a Cup of Frozen Thawed or Canned Artichokes Coarsely Chopped
1/3 Cup of Mayonnaise

1 Cup of Frozen Chopped Spinach, defrosted and squeezed to remove liquid
2 Ounces of Softened Cream Cheese
2 tbsp of Grated Pecorino Romano
1/3 Cup of Grated Cheddar Cheese
1/3 Cup of Shredded Mozzarella
1/4 tsp of Black Pepper
Salt to taste
Egg for wash

What to do:

Basic Enriched Yeast Dough:

Place the flour, sugar, yeast and salt in the bowl of an electric stand mixer. Separate the salt and yeast so they are not touching.

Add the warm milk, whole egg and egg yolk and beat on medium speed with the paddle attachment until the dough comes together, about 2-3 minutes.

With the mixer on medium speed, add the butter one piece at a time in 20 second intervals. After all the butter has been added continue to beat until the butter is incorporated.

Switch to the dough hook and beat on medium low speed for 10-12 minutes until the dough is smooth.

Place the dough in a lightly greased bowl, cover with plastic wrap and a towel. Allow the dough to rise until doubles in volume, about 1 1/2 - 2 hours.

If you are not ready to use the dough after the first rise, place it in a zip-lock bag and store in the refrigerator over night.

Filling & Assembling :

In a pan sauté the onions and garlic in the olive oil over medium heat until soft and translucent. Add the artichokes and spinach and sauté on additional 3-4 minutes.

Place the mixture in a bowl and add the cheeses, salt and pepper and mix to combine.

Butter an 8 1/2" x 4" x 2 1/2" loaf pan and line with parchment paper so that the paper hangs over the side. Butter the paper.

After the first rise roll the dough into a 15" x 12" rectangle.

Spread the dip mixture over the dough. Cut the dough into 20 3" squares. (4 x 5).

Stack the squares into piles of 4.

Line up the squares into the loaf pan. Cover and let rise for 30-45 minutes. Should be just at the edge of the pan.

Preheat the oven to 375°.

Wisk the egg and brush on top of the bread.

Bake the bread for 40-45 minutes. If the top starts to get too brown, cover with foil for the last 15 minutes.

Remove from the oven and cool on a rack in the pan for 5 minutes.

Using the parchment paper lift the dough out of the pan and place on a wire rack to cool.





Amy Brandwein's

Charred Octopus, Potato, Kale and Nduja Aioli

What you need:

Nduja Aioli:

- 4 Garlic cloves, smashed and chopped very fine
- 2 Egg yolks
- 1 t. Water
- 2 C Olive Oil
- 1/4 Lemon, juiced.
- Salt and Pepper

Place the egg yolks in a small mixing bowl and whisk. Slowly dribble in the olive oil, until the sauces thickens to mayonnaise like consistency. If too thick for your taste, add a bit of water to thin our. Add fresh lemon juice, garlic, salt and pepper.

- 4 T. Nduja
- 1 T. Water

Puree in food processor. Add puree to the aioli base; adjust for salt and pepper and chill.

Octopus:

- 1 lb Cooked Baby Octopus
- 2 ea Garlic Cloves, Smashed
- 3 T. Crushed Hot Pepper
- 1/4 C Olive Oil

Combine all ingredients overnight to marinate.

Vegetables:

- 1 lb Tuscan Kale, blanched in salted water
- 1 lb New Potatoes, drizzle with olive oil and roast at 400 degrees for 15 minutes or until cooked.



To Assemble:

Place octopus tentacles on skewer; alternate with kale and potato until the end of the skewer is filled. Drizzle with olive oil and place on medium hot grill until the octopus looks charred and crispy.

Place nduja aioli on plate and follow with the octopus skewer.





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