



Recipe Book

FOOD & WINE
classic in aspen
at home

Banana Fritters with Rum Sauce

BY AYESHA CURRY

Serves: 6

Total: 40 minutes

BANANA FRITTERS

Neutral oil (such as canola oil),
for frying

1½ cups mashed ripe bananas
(from 3 bananas)

¼ cup half-and-half or whole milk

1¼ cups all-purpose flour

2 tablespoons light brown sugar

1 teaspoon ground nutmeg

1 teaspoon baking powder

½ teaspoon baking soda

¼ teaspoon ground cinnamon

Pinch of kosher salt

Powdered sugar, for dusting
(optional)

Rum Sauce (recipe follows)

RUM SAUCE

½ cup unsalted butter

¼ cup light brown sugar

¼ cup semisweet chocolate chips

½ cup dark rum

BANANA FRITTERS

1. Pour oil to a depth of 1½ inches in a Dutch oven. Heat over medium-high to 330°F.
2. Meanwhile, in a large bowl, combine mashed bananas and half-and-half, and mix well. In a medium bowl, whisk together flour, brown sugar, nutmeg, baking powder, baking soda, cinnamon, and salt until blended. Stir flour mixture into banana mixture until just combined; set aside.
3. Working in batches, spoon batter into hot oil by heaping tablespoons. Fry, turning occasionally, until deep golden brown and cooked through, 4 to 5 minutes. Transfer fritters to a paper towel-lined plate to drain. (Adjust heat between batches to maintain oil temperature.) Dust with powdered sugar, if desired, and serve with Rum Sauce.

RUM SAUCE

1. Cook butter, brown sugar, and chocolate chips in a small high-sided saucepan over medium-high, whisking constantly, until melted and smooth, about 2 minutes.
2. Add rum, and cook, whisking constantly, until mixture has thickened slightly, about 3 minutes. (The rum mixture will boil up in saucepan during cook time.)
3. Remove from heat, and let cool 5 minutes before serving with fritters.

Crumpets with Chorizo Maple Syrup and Fresh Blueberries

BY STEPHANIE IZARD

Makes about 30 crumpets

Active: 1 hour 10 minutes

Total: 2 hours

CRUMPETS

1 1/2 teaspoons active dry yeast
3 cups water
2 1/2 cups bread flour
2 1/2 cups all-purpose flour
3 1/2 teaspoons granulated sugar
2 1/2 teaspoons extra-virgin olive oil
2 tablespoons kosher salt
Butter or canola oil, for cooking
Chorizo Maple Syrup (recipe follows), for serving
1/2 cup blueberries, for serving

CHORIZO MAPLE SYRUP

Canola oil
8 ounces fresh Mexican chorizo, casings removed
2 cups pure maple syrup
4 teaspoons Dijon mustard
4 teaspoons balsamic vinegar

CRUMPETS

1. In a small bowl, dissolve the yeast in 3 cups water. Let sit for a few minutes until foamy. Meanwhile, combine flours, sugar, olive oil, and salt in a large mixing bowl. Whisk in the yeast mixture until well combined.
2. Cover with plastic wrap or a damp kitchen towel, and let proof until large gas bubbles form on top and the dough is doubled in size, about 2 hours. Refrigerate until ready to use. (The dough tastes best if used the same day, but can also be used the next morning for breakfast!) While dough rises, make the Chorizo Maple Syrup.
3. Coat a large nonstick skillet with butter or canola oil. Heat over high. Once the oil is hot but not smoking, spoon 1/4-cup scoops of batter into the skillet at least 1 inch apart. Cook on one side until golden brown, about 3 minutes. Flip and cook until golden brown on the other side and cooked through, 3 to 4 minutes. Repeat with remaining batter. If desired, keep cooked crumpets warm in a 300°F oven. Serve warm, topped with Chorizo Maple Syrup and blueberries.

CHORIZO MAPLE SYRUP

1. Coat a small saucepan with a drizzle of canola oil, and heat over medium-high. Add chorizo, and cook, breaking apart with a wooden spoon, until cooked through, about 10 minutes. Drain off some of the fat, leaving about a teaspoon in the pan.
2. Reduce heat to low. Stir in maple syrup, mustard, and vinegar. Whisk to combine, and cook about 10 minutes, allowing the flavors to meld. Keep warm over low until ready to serve.

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Gullah Shrimp Burgers

BY JJ JOHNSON AND ALEXANDER SMALLS

Serves: 6

Total: 20 minutes

2 pounds raw large shrimp, peeled and deveined, divided

2 celery stalks, chopped

2 medium eggs

1 fresh bird's eye chile, seeded and chopped

3 tablespoons soy sauce

1/4 cup panko

1/4 cup chopped fresh flat-leaf parsley

1/4 cup chopped scallions

1 tablespoon finely grated lemon zest (from 1 lemon)

1/2 teaspoon kosher salt

1/2 teaspoon freshly ground black pepper

3 tablespoons vegetable oil, divided

6 potato slider buns

These two-bite wonders, from Johnson and Smalls' cookbook *From Harlem to Heaven*, hail directly from Alexander's history in South Carolina and Gullah cuisine. As Johnson and Smalls write, "The Lowcountry Gullah islands (located on the coast of South Carolina) offer a legacy of Africa and the Caribbean on the doorstep of the American South, and their culinary and social richness can't be captured in any one thing. Which is why instead of trying that, we take inspiration from their cuisine and fly off to Asia."

1. Place 1 1/2 pounds shrimp into a food processor. Add celery, eggs, chile, and soy sauce, and pulse until there is a mix of finely minced and coarsely chopped pieces of shrimp, about 5 (5-second) pulses.
2. Gently fold the panko, parsley, scallions, and lemon zest into the shrimp mixture to combine. Chop remaining 1/2 pound shrimp into 1/2-inch pieces, and fold into the mixture. Season with salt and pepper. Shape mixture into 6 (5-ounce) balls.
3. Heat 1 1/2 tablespoons oil in a medium nonstick skillet over medium-high until oil begins to shimmer. Place 3 shrimp balls in pan, flattening with a spatula to 1/2-inch thickness. Reduce heat to medium, and cook until the edges turn pink and the burger looks golden, 3 to 4 minutes. Flip burgers, and cook until done, about 3 minutes. Repeat with remaining 1 1/2 tablespoons oil and 3 shrimp balls. Place burgers on the potato buns, and serve.

Ricotta and Parmesan Gnudi

BY KRISTEN KISH

Serves: 4-6

Active: 30 minutes

Total: 40 minutes

GNUDI

10 ounces whole-milk ricotta,
drained if needed (see note)

2 ounces finely grated Parmesan
cheese (plus a bit extra for garnish)

¼ cup plus 2 tablespoons all-
purpose flour or Type "00" flour,
plus more for dusting or as needed

1 large egg plus 1 large egg yolk

½ teaspoon kosher salt

A few turns of freshly ground
black pepper

Pinch of ground nutmeg (optional)

SAUCE

½ cup olive oil

1 large summer squash or zucchini,
split in half lengthwise and cut into
¼- inch half-moons ½ cup coarsely
chopped walnuts (hazelnuts,
pistachio, or almonds would be
good in this, too)

3 garlic cloves, thinly sliced

¼ cup unsalted butter

10 ounces cherry tomatoes, halved

3 fresh basil sprigs, torn

Zest of one lemon, plus 3
tablespoons freshly squeezed
lemon juice

Kosher salt, to taste

Black pepper, to taste

Crushed red pepper, to taste
(optional)

Note about the ricotta: If the ricotta has excess moisture, the gnudi will fall apart. If the ricotta isn't dry, place in a fine-mesh strainer, and allow to sit overnight in the fridge before using.

- 1. Make the gnudi:** In a large bowl, mix all gnudi ingredients together with a wooden spoon until a dough forms. Dust the dough lightly with more flour, and shape into a ball. On a lightly floured work surface, roll the dough out into a rope, and cut into 1-inch pieces. Gently roll dough pieces into balls, transfer to a floured baking sheet and dust with a bit more flour. Chill 20 minutes. Bring a large pot of salted water to a boil.
- 2. Make the sauce:** Heat olive oil in a medium sauté pan over medium. Add summer squash, and cook until golden edges form. Add walnuts and garlic, and let brown slightly. Add butter, and turn off heat. Add tomatoes, torn basil, lemon zest and juice, and season with salt (the heat will just soften the tomatoes.) Add black pepper and additional salt to taste; add crushed red pepper to taste, if desired.
- 3. Drop gnudi in boiling salted water;** cook until gnudi float and are slightly firm, 3 to 4 minutes, depending on the size. Remove from water using a slotted spoon, and add to sauce. Toss to combine, and heat briefly over medium-low to warm up if the sauce cooled too much.

Note: Uncooked gnudi can be frozen in a single layer on a sheet pan until firm, then transferred to a ziplock plastic freezer bag and frozen up to 2 months.



Turn' Cornmeal with Seared Snapper and Creole Sauce

BY KWAME ONWUACHI

Serves: 2

Active: 45 minutes

Total: 1 hour 5 minutes

SHRIMP STOCK

2 Tbsp. canola oil
1 lb. shrimp shells (saved in the freezer from about 4 lb. shrimp)
8 cups water
1 onion, chopped
1 cup chopped celery
1 carrot, chopped
5 garlic cloves
2 thyme sprigs

CREOLE SAUCE:

2 Tbsp. canola oil
10 garlic cloves, minced
1 onion, minced
1 cup minced celery
1 green bell pepper, minced
2 Tbsp. tomato paste
2 cups canned crushed tomatoes (15-ounce can)
1 cup Shrimp Stock
1 tsp. Creole seasoning
Salt

TURN' CORNMEAL:

¼ cup butter
1/2 onion, chopped
5 scallions, chopped
3 garlic cloves, minced
2 cups coconut milk (15-ounce can)
1 1/2 cups cornmeal
1 cup cold water
2 thyme sprigs
Salt

ADDITIONAL INGREDIENTS:

2 red snapper fillets (4 to 6 oz. each)
Salt
Chopped parsley, for garnish

- 1. Make the shrimp stock:** Heat oil in a large pot over high. Add shrimp shells, and cook, stirring constantly, until shells start to caramelize, about 3 minutes. Add 8 cups water, onion, celery, carrot, garlic, and thyme, and simmer for 30 minutes; strain through a fine-mesh sieve into a medium pot, discarding solids.
- 2. Make the Creole sauce:** Heat oil in a large saucepan over medium. Add garlic, onion, celery, and bell pepper, and cook until soft. Add tomato paste, and cook, stirring, until rusty color is revealed. Add crushed tomatoes, shrimp stock, and Creole seasoning, and simmer until reduced, about 10 minutes. Season with salt to taste, cover, and keep warm.
- 3. Make the turn' cornmeal:** Melt butter in a medium saucepan over medium heat. Add onions, scallions, and garlic, and cook until soft. Add coconut milk, and bring to a simmer. In a separate medium bowl, combine cornmeal and 1 cup cold water. Whisking constantly, slowly pour cornmeal mixture into coconut milk mixture. Add thyme, and continue to "turn" the cornmeal using a wooden spoon until slightly stiff but smooth, about 10 minutes. Season with salt to taste, and set aside.
- 4.** Heat oil in a sauté pan on high. Once oil is smoking, season fillets with salt, and sear, skin side down, pressing on the fish so it is flat. Cook for 5 minutes on each side.
- 5.** To serve, place turn' cornmeal on the bottom of the plate. Top with fish, and add sauce. Garnish with parsley.



Steak Grandma

BY JACQUES PÉPIN

Serves: 4

Active: 15 minutes

Total: 25 minutes

4 (6-oz) skirt steaks
(about 3/4 inch thick)

1 Tbsp. fresh lime juice, plus more
to sprinkle over cooked steaks

1/2 tsp. salt

1/2 tsp. freshly ground
black pepper

1 tsp. good olive oil

1 (2-oz) can anchovies in oil,
oil reserved

2 tsp. chopped garlic

2 Tbsp. minced scallion

1/4 cup water

Jacques Pépin's mother-in-law, who is originally from Puerto Rico, always rubbed lime juice on her steaks before cooking them and sprinkled lime juice liberally on the steaks after they were cooked. Her sauce included anchovies and garlic. This is a delicious interpretation of her recipe.

1. Rub steaks with lime juice, and sprinkle with salt and pepper. Let rest 10 minutes.
2. Heat olive oil and the oil from the anchovy can in a large heavy skillet over high. When oil is hot, add steaks, and cook to desired degree of doneness, about 1 minute and 30 seconds per side for medium rare.
3. Crush anchovy fillets with garlic. When steaks are ready, transfer them to a hot plate; set them aside to rest for a few minutes.
4. Meanwhile, add anchovy-garlic paste and scallions to drippings in pan, and cook for about 30 seconds. Add 1/4 cup water, and boil 30 seconds. Pour sauce over steaks. Sprinkle steaks with lime juice, and serve.



Strawberry "Martha-Rita"

BY MARTHA STEWART

Makes: 4 large cocktails

Active: 25 minutes

Total: 25 minutes plus chilling

STRAWBERRY SYRUP

3 cups hulled, quartered strawberries (from 1 lb. strawberries)

1/4 cup sugar

MARTHA-RITA

2 cups freshly squeezed lime juice

2 cups blanco tequila

1/2 cup triple sec

1/4 cup Strawberry Syrup

1 to 2 cups ice cubes

- 1. Make the strawberry syrup:** Stir together strawberries and sugar in a double boiler or a heatproof bowl set over a pan of simmering water. Cook, stirring occasionally, until sugar dissolves and berries release their juices, 15 to 20 minutes. Strain syrup (do not press down on berries); discard solids. Refrigerate strawberry syrup until cool.
- 2. Make the Martha-ritas:** Combine lime juice, tequila, triple sec, chilled strawberry syrup, and ice cubes in a high-powered blender. Blend until smooth and slushy. Divide evenly among 4 glasses, and serve.



Peach Pavlova (cont.)

BY MARTHA STEWART

- 4. Make the poached peaches:** While meringue bakes, prepare an ice water bath. Combine 2 1/4 cups water, granulated sugar, lemon juice, and vanilla in a saucepan. Bring to a simmer over medium-high, and cook, stirring, until sugar has dissolved. Add peaches (cut sides up), and cover with a parchment paper round to keep them submerged. Reduce heat to low, and simmer until peaches are tender when pierced with the tip of a knife, 8 to 10 minutes.
- 5.** Transfer peaches to a plate using a slotted spoon. When cool enough to handle, peel peaches, discarding skins. Bring poaching liquid to a boil, and cook until thickened and reduced by half (you should have 1 cup), about 10 minutes. Transfer to a medium bowl, and chill in ice bath until cold.
- 6. Make the whipped cream:** In a bowl, beat heavy cream with granulated sugar on medium speed until stiff peaks form.
- 7.** To assemble pavlova, carefully place meringue on a serving platter. Spoon whipped cream on top, spreading to edges. Add peaches, cut sides down, and drizzle with poaching liquid. Slice pavlova into wedges, and serve immediately.

Note: Freestone peaches work best for slicing nice, clean halves. Use any extra poaching liquid to sweeten seltzer, iced tea, or cocktails.