

Rathbun's

Chef Kevin prepared:

- Scallops Benedict with Sundried Tomato Biscuits
- Ahi Tuna Cruda with Tangerines, Extra Virgin Olive Oil, and Serrano Chile
- Lamb with Medjool Dates and Mint
- Garlic Shrimp with Tomatoes and Okra

Chef Kevin's cooking segments were shot on location at The Cook's Warehouse - Midtown.

<http://www.cookswarehouse.com/>

RECIPES

Scallops Benedict with Sundried Tomato Biscuits

For the biscuits:

1/2 cup Cold unsalted butter (cubed)
2 1/4 cup All purpose flour
2 1/2 tsp Baking Powder
1 Tbsp Granulated Sugar
1/2 tsp Salt
1 1/4 cup Buttermilk
1/2 cup Sun dried tomatoes (softened and minced)

Dice butter in small cubes and chill. In a separate bowl mix flour, baking powder, sugar, and salt. Add in minced sun dried tomatoes that have been softened in hot water and drained. Cut in butter with dry mixture until incorporated. Add chilled buttermilk and fold into dry mix until just incorporated (don't over mix). Place on a floured surface and pat out to 3/4 inch thick. Cut silver dollar size and place on a sheet tray. Place in a preheated oven at 400 degrees and bake for approximately 12 minutes.

For the hollandaise:

2 Tbsp Lemon juice
4 Tbsp Hot water
3 each Egg yolks (large)
3/4 cup Clarified butter
2 tsp White Truffle oil
1/2 tsp Salt
Pinch Cracked white pepper

In a stainless steel bowl add lemon juice, 1 part hot water and yolks. Whisk over a double boiler vigorously until fluffy approximately 2 minutes. As eggs start to thicken add a little water at a time. Start adding warm clarified butter until all butter is

incorporated. Season with salt & pepper and truffle oil. As butter is added hollandaise will thicken add water to consistency.

Assembling dish:

Sear large scallops until brown on both sides. Season with salt and pepper as they cook. When done, place them on top of biscuits and cover with hollandaise sauce. If desired, sauté a little proscuitto and use as a garnish.

Ahi Tuna Cruda with Tangerines, Extra Virgin Olive Oil, and Serrano Chile

the best tuna you can afford
tangerines
Serrano chile
extra virgin olive oil
blood orange vinegar
salt and pepper

The success of this simple dish depends on the quality of its ingredients. Cube the tuna, segment the tangerines, and thinly slice the chiles. Combine on a serving plate and drizzle with olive oil and vinegar. Season with sea salt and freshly ground black pepper.

Lamb with Medjool Dates and Mint

Lamb top round, thinly sliced
salt and pepper
shallots, sliced
Medjool dates, roughly chopped
mint, roughly chopped
olive oil
white balsamic vinegar
lamb stock
best quality Parmesan, cubed

Again, a simple dish with great ingredients. Season the lamb slices with salt and pepper and sear in hot oil until just brown. Remove from heat and keep warm. Sauté shallots and dates in the same pan. Once they are warm, deglaze the pan with white balsamic vinegar, and add olive oil and lamb stock. Stir in the mint leaves. Pour over lamb and garnish with cubed cheese.

Garlic Shrimp with Okra and Tomatoes

Just like the lamb dish, this is a simple combination of great ingredients. Vary the quantities to suit the number of people you're serving.

Large shrimp
Garlic
Olive oil
Tomatoes
Okra

Combine all ingredients in a large sauté pan and cook until shrimp is done.