

This Is Atlanta Cooking

Twist

Recipes

Saffron Seafood Stew

Ingredients:

- ½ cup Mussels
- ½ cup Shrimp
- ½ cup Scallops
- ½ cup Clams
- 1 cup Crab claws (cracked)
- ½ cup Salmon or seabass
- ½ cup Peas (cooked)
- ½ cup Potatoes (cooked, diced)
- 1 tsp. Dried Chili Powder
- 4 oz. Saffron Butter (softened- recipe to follow)*
- 1 cup Fish Stock
- 2 oz. Olive Oil
- 2 oz. Red Pepper Coulis (recipe to follow)**

Saffron Butter *

Ingredients:

- 1 Shallot (finely chopped)
- 1 Garlic Clove (finely chopped)
- 1 tsp. Chives (finely chopped)
- 8 oz. Butter (softened)
- Pinch of Saffron
- 3 oz. White Wine

Mix all ingredients, except butter, together. Cook until wine evaporates. Mix in butter. Roll in saran wrap and chill.

Red Pepper Coulis**

Ingredients:

- 1 Red Peppers
- 1 oz. Olive Oil
- 2 Cloves of Garlic
- 4 oz. Fish Stock
- Pinch of Saffron

Roast or char-grill the peppers after coating in olive oil; place in a bowl and cover with Saran wrap. Let steam until cool; peel skin under running water. De-seed and cut

peppers into slices. In a blender add garlic saffron peppers and fish stock; blend until smooth.

Method of Preparation for Saffron Seafood Stew:

In a skillet, heat olive oil. Add garlic and all seafood. Shake pan for one minute. Add remaining ingredients. Cover and boil for 2 minutes. Serve over steamed rice.

Recommended wine: Chardonnay

Thai Chicken Satay

4 4oz. Chicken breast; boneless and skinless

Method of Preparation:

Cut chicken breast into 2 pieces; flatten, then skewer. Grill until cooked. Brush with peanut sauce. Serve with rice.

Peanut Sauce:

3 oz. Peanut Butter
1 oz. Lime Juice
1 oz. Thai Fish Sauce
½ Bunch Cilantro
1 tsp. Sesame Oil
2 Garlic Cloves
4 oz. Chicken Stock

Blend all ingredients in a robot coupe or blender.

Garlic and Pepper Shrimp Satay

Yields 4 servings

8 Jumbo Shrimp (peeled and de-veined)
2 garlic cloves (chopped fine)
½ tsp. Szechwan pepper
4 oz. Sweet chili sauce (available from oriental markets)

Method of Preparation:

Mix garlic, pepper and sweet chili sauce. Marinade shrimp for 1 hour; grill on skewer until cooked. Serve with steamed rice.

Korean BBQ Beef Satay

8 oz. Beef Tenderloin, cut into 8 pieces and flattened

Marinade:

3 oz. Soy Sauce
1 oz. Sake

1 oz Wine Vinegar
1 Tbl. Fish Sauce
½ tsp. Dried Chili
Salt and Pepper to taste

Method of Preparation:

Marinate meat overnight. Thread meat onto skewer and grill medium rare.
Serve with rice and Kim Chee.

Red Wine Sangria

1 ½ liters Smooth, fruity red wine...any variety
Pineapple, Apples, Pears or Mangos Sliced Large
½ cup Triple Sec or Brandy

Cover and chill overnight.

Serve in a wine glass filled about ½ with ice and a dollop of diced fruit. Pour 2/3 of the way with Sangria and finish off with soda or Gingerale for spritz and flavor.

Garnish:

Diced Pineapple, Apple & Mango macerated with Triple Sec.

Fruit and Vegetable Infusions

Fill the container of your choice with ingredients for your infusion. Choose your Vodka and pour over contents of jar or bottle. Let sit for 24 hours and enjoy!

Fruit Infusions: Pineapple, Raspberries, and Blackberries or other pulpy fruits.

Vegetable Infusions:

Tomato, Cucumber, Yellow Peppers, Red Peppers, Jalapenos, Green Peppers, Green Peppers, Purple Onions, and Celery.

Fruit Martini

Pineapple Fruit Infusion
Sour Mix
Club Soda
Lime Juice
Sugar-rimmed glass

Method of Preparation:

Dip the rim of a cold martini glass in lime juice; then dip in sugar. Set aside. Fill a martini shaker with pineapple fruit infusion, a splash of sour mix and club soda. Shake and pour contents (using the strainer) in to the martini glass.

Gazpacho Martini

(This is a spin a on a Bloody Mary using vegetable infusions)

Vegetable Infusion

Bloody Mary Mix

Lime Juice

Salt-rimmed glass

Cilantro

Method of Preparation:

Dip the rim of a martini glass in lime juice; then in salt. Set aside. Fill martini shaker with vegetable infusion, 1½ ounces vodka, 2 - 3 ounces Bloody Mary mix; then shake. Pour contents (using the strainer) into salt-rimmed glass and garnish with cilantro.