



URBAN LICKS

Hot Smoked Salmon Potato Chips with Chipotle Lime Cream Cheese

Potato Chips:

2 each Potatoes (Sliced thin on mandoline)
Fry at 350° until golden
Dust with Dry Spice (See below)

Chipotle Lime Cream Cheese:

1 cup Cream Cheese (at room temperature)
3 Chipotles in adobe
Juice of ½ lime
2 T. Chives
1 tsp. Salt
1 tsp. Sugar
Place all in food processor and combine well

Dry Spice:

3 T. Salt
2 T. Sugar
1 T. Thyme (Dry)
3 T. New.Mexico Chile Powder
3 T. Cayenne
2 T. Garlic Powder
Mix all spices together well

Garnish:

8oz Hot Smoked Salmon
¼ cup Red Onion, finely chopped
2 T. Capers
2 T. Chives

Spread Chipotle Lime Cream Cheese across chips; add smoked salmon. Garnish with red onions, capers and chives.

820 Ralph McGill Blvd.

Atlanta, GA 30306

404-522-4622

www.twourbanlicks.com



URBAN LICKS

Smoked Brisket

Season a whole brisket very generously on all sides with kosher salt and Two Urban Licks dry spice mixture (see Salmon Chips recipe). Cold smoke the brisket for 3-4 hours to impart a wonderful smoked flavor.

When the brisket is smoked, pack the fat side with brown sugar, and then wrap tightly in foil. Bake at 250° for 10-12 hours. At the end of the baking, unwrap the beef, slice and serve with the juices as a gravy. Serve with roasted potatoes and asparagus.

820 Ralph McGill Blvd.

Atlanta, GA 30306

404-522-4622

www.twourbanlicks.com



URBAN LICKS

Tuna Tartare with Mango and Avocado

Tartare at Two Urban Licks is a combination of the freshest fish possible and flavorful ingredients. Adjust the proportions to your taste.

Yellow-fin tuna, cut into bite-size pieces
Red onion, chopped
Mango, diced
Grapefruit and orange segments, diced
Avocado, diced
Cilantro leaves
Chives, chopped
Salt
Extra-virgin olive oil
Fresh lime juice

Potato Chips (see Salmon Chips recipe)
Dry Spice (see Salmon Chips recipe)

Combine the first seven ingredients and season to taste. Pack the tuna mixture in a ring mold, carefully unmold, and serve with house-made potato chips. Sprinkle the chips with additional olive oil and sprinkle with the house dry spice mixture (see Salmon Chips for recipe).

820 Ralph McGill Blvd.

Atlanta, GA 30306

404-522-4622

www.twourbanlicks.com



URBAN LICKS

Bread Pudding with Jack Daniels Toasted Pecan Sauce

Custard base:

8 eggs
1 ¼ cups sugar
1 tsp. cinnamon
1 tsp. vanilla
2 cups heavy cream
2 cups half-and-half

8-ounces 1/2" diced toasted French bread
1 cup white chocolate chips
1 cup dried cranberries

Whisk custard ingredients together and add bread cubes. Leave the bread cubes to soak until they have absorbed all the custard, then add white chocolate chips and dried cranberries. Fold together and pour into a buttered baking dish. Bake at 350° for 20-30 minutes or until custard has cooked through, pudding has puffed, and the top is golden. Serve with Jack Daniels sauce.

Sauce:

1/2 cup Jack Daniels whiskey
2 cups brown sugar
1 cup heavy cream
2 tbsp. unsalted butter
½ cup chopped toasted pecans

Pour Jack Daniels in a small sauté pan and heat. Add brown sugar, cream, and butter and swirl together until it forms a caramel sauce. Add the toasted pecans and serve over the bread pudding.

820 Ralph McGill Blvd.

Atlanta, GA 30306

404-522-4622

www.twourbanlicks.com