

## Wisteria

This Inman Park neighborhood favorite and Atlanta dining destination, has blossomed into a culinary showcase and friendly community hub for its young chef/owner. Wisteria's fresh, seasonal ingredients play a central role on a contemporary American menu accented by traditional Southern favorites.

### Address:

471 N. Highland Avenue  
Atlanta, Georgia 30307  
404-525-3363  
[www.wisteria-atlanta.com](http://www.wisteria-atlanta.com)

**Owner/Executive Chef:** Jason Hill

### Chef Jason Prepared:

- **Crab Cakes with Basil Chips, Roasted Corn Succotash, and Remoulade**
- **Iron Skillet Fried Chicken**

### **Crab Cakes with Basil Chips, Roasted Corn Succotash, and Remoulade**

#### Basil Chips

thinly sliced russet potatoes, 2 slices per chip  
whole fresh basil leaves, 1 leaf per chip  
oil  
salt

Sandwich a basil leaf between two potato slices, pressing firmly so that the potato adheres to itself and seals in the basil leaf. Fry at 225° for 2 minutes per side. Drain and sprinkle with salt.

#### Crab Cakes

2 stalks celery, chopped  
½ onion, diced  
1 red bell pepper, diced  
2 cups mayonnaise  
1 lemon, juiced  
¼ cup whole-grain mustard  
2 tbsp. Old Bay seasoning  
1 tsp. celery salt  
2 pounds jumbo lump crab meat  
2 cups bread crumbs

wisteria recipes

vegetable oil

Roughly chop the vegetables in a food processor. Stir in mayonnaise and lemon juice and remove to a bowl. Stir in mustard and seasonings and then gently fold in crab and bread crumbs. Form mixture into individual crab cakes and pan sear in vegetable oil until golden brown on each side. If the cakes are thick, put them into the oven at 350° to bake all the way through.

### Roasted Corn Succotash

10 ears corn

2 whole red bell peppers

3 tbsp. butter

1 tbsp. minced garlic

1 onion, diced

mixed fresh herbs, minced (Chef Jason uses a mixture of 1/2 parsley, 1/6 sage, 1/6 oregano, 1/6 thyme)

salt and pepper to taste

Roast corn in husks at 350° for 30-45 minutes until the husks start to brown. Cool and then peel and corn the corn off the cob. Rub peppers with oil and roast at 400° for 30-45 minutes until blackened on all sides. Alternately, char the peppers on a burner or a grill. Cool peppers, remove skin, and dice.

In a sauté pan, melt butter, then add garlic and onions and cook until wilted. Stir in corn, peppers, and herbs. Toss to heat through and season to taste.

### Remoulade

1 cup sour cream

1/4 cup whole-grain mustard

1/3 cup chopped green onions

dash Tabasco sauce

2 tbsp. Worcestershire sauce

1 tsp. salt

1/2 tsp. black pepper

juice of 1/2 lemon

Combine all ingredients and refrigerate.

### **Iron Skillet Fried Chicken**

serves two

frying chicken, 3-4 pounds

buttermilk

ancho chile powder

wisteria recipes

cayenne pepper  
paprika  
salt and pepper  
all-purpose flour

Note: Chef Jason recommends using a Mexican ancho chile powder. It's not as hot as the American version. If you can't find it, then delete the cayenne.

Cut the chicken into quarters and bone it, leaving in only the largest wing bone. Combine buttermilk, ancho chile powder, cayenne pepper, and paprika and marinate the boned chicken pieces 2-3 hours or overnight. When ready to cook, remove the chicken pieces from the marinade and drain. Dredge them in flour seasoned with salt, pepper, paprika, ancho chile powder, and cayenne pepper. Fry in iron skillet until cooked through, about 20 minutes.

At Wisteria, this chicken is served with collard greens, corn pudding, wild mushrooms, and a wild mushroom jus.