

# HOT BROWN

A twist on the classic from Head Chef Lester Miller at Stella's Kentucky Deli

## INGREDIENTS

### Hot Brown Base

1 slice high-quality French bread  
1 thick tomato slice, diced  
¼ lb. sliced local turkey breast  
2 slices cooked bacon, chopped  
4 oz. Stella's Mornay Sauce  
Pinch of salt & pepper  
Parsley or microgreens to garnish

### Stella's Mornay Sauce

½ stick unsalted butter  
¼ cup all-purpose flour  
2 cups heavy whipping cream  
½ cup grated cheddar cheese  
½ teaspoon salt (season to taste)  
Pinch of black pepper

## HOT BROWN BASE

In a lightly oiled cast iron skillet or cast iron griddle on medium flame, sear bread quickly on both sides and transfer to a plate. Add tomatoes to skillet/griddle with salt & pepper and cook until faint char appears on surface of the tomatoes, remove and stack on top of bread. Add turkey and sear until hot and browning begins, stack turkey on top of tomatoes. Add bacon to cook surface and warm quickly, stack on top of the turkey. Ladle Mornay on top of stack, finish with a tuft of parsley, sprouts or microgreens and serve.

## STELLA'S MORNAY SAUCE

Make roux by melting butter in saucepan over medium heat. Add flour and whisk until completely incorporated, then cook for 30 seconds. Add cream slowly, whisking constantly until thickened (5-10 min.) Once thick & hot (approx. 160 degrees), add cheese and whisk until smooth. Be careful not to scald the bottom or let the sauce get too hot, or the sauce will be grainy. Yields enough sauce for 5-6 Hot Browns.



*Rooted in Kentucky tradition, a hot brown is an open-faced sandwich of turkey and bacon, covered in Mornay cheese sauce and baked to a crisp perfection. Stella's recipe is a twist on this classic dish, and was included on USA Today's "Top 10 Hot Browns in Kentucky" along with Winchell's and Ramsey's.*

# HEIRLOOM TOMATO & BURRATA SALAD WITH LEMON-BASIL VINAIGRETTE

from Chef Mark Richardson at Dudley's on Short

## INGREDIENTS

### Vinaigrette

1 bunch basil, leaves only  
3 oz. fresh squeezed lemon juice  
3 oz. extra virgin olive oil  
3 oz. grapeseed oil  
½ tbsp. minced shallots  
½ tbsp. Dijon mustard  
1 tsp. kosher salt

### Salad

6 oz. Heirloom tomatoes, washed  
1 Burrata  
1 oz. pitted Cerignola Olives  
1 small cucumber  
2 French breakfast radishes  
5 basil leaves  
4 slices country ham  
Extra virgin olive oil  
Salt & pepper

## VINAIGRETTE

Combine all ingredients except oil in a blender. Blend for 10 seconds and slowly add all oil until everything has been pureed and emulsified. Reserve.

## SALAD

In a mixing bowl add tomatoes (cut into desired shape), olives, radishes (shaved thin), cucumber (sliced very thin), and toss with desired amount of the vinaigrette. Season with salt and fresh ground black pepper. Arrange tomato mixture on two salad plates, top each with 2 pieces of Burrata (cut into quarters), season with salt and fresh ground black pepper. Divide country ham (Colonel Newsom's or Kentucky Country of some kind) between two salads, draping over tomato mixture. Finish the dish with a small drizzle of a good quality extra virgin olive oil and the cut basil pieces (cut in ½ inch slices).

*A delicious mixture of refreshing and indulgent, this salad from one of Lexington's most beloved restaurants is perfect for a summer lunch or delicious accompaniment.*





# PANKO FRIED AVOCADO

from Chef Cole Arimes at Cole's 735 on Main

## INGREDIENTS

### Crab Salad

2 lb. jumbo lump crab  
 2 red peppers, finely diced  
 1 Jalapeno pepper, finely diced  
 ½ red onion, finely diced  
 15 oz. Coconut Milk  
 1 tbs. Lemongrass  
 Zest or juice from 2 lemons  
 Salt & pepper (season to taste)

### Tempura-Fried Avocado

1 avocado  
 Tempura batter  
 Panko bread crumbs  
 Frying oil

## CRAB SALAD

Combine peppers, onion, coconut milk, lemongrass, lemon zest, salt and pepper in a medium-sized mixing bowl and mix thoroughly. Add crab and gently incorporate. Serve immediately.

## TEMPURA-FRIED AVOCADO

Half, seed and peel avocado. Dip avocado halves in tempura batter, shake off excess and coat with Panko bread crumbs. Fry in oil deep enough for avocados to float at 350 degrees until golden brown. Remove from oil and place on a paper towel to absorb excess oil. Fill avocado halves with crab salad.

*This customer-favorite is one of Chef Arimes' original creations, and has the perfect amount of crunch to satisfy any avocado-lover's palate.*

# PAM'S HEALTHY GRAIN SALAD

from Chef Ouita Michel at Windy Corner Market & Restaurant

## INGREDIENTS

### Salad

1 cup wheat berries  
1 cup millet  
1 cup bulghur  
1 cup quinoa  
1 cup wild rice  
2 ribs celery, small dice  
1 carrot, small dice  
½ cup red onion, small dice  
1½ cups dried cranberries  
1½ cups Sorghum Vinaigrette  
Salt & pepper to taste

### Sorghum Vinaigrette

1 cup malt vinegar  
1 scant tbsp. salt  
1/2 tsp. paprika  
1 dash Louisiana-style hot sauce  
1 tbsp. grated onion  
10 tbsp. Kentucky sorghum  
¼ cup Woodford Reserve Bourbon  
1 cup blended olive & vegetable oil

## SALAD

Cook each grain type separately according to package directions. Cool to room temperature. Add together all the ingredients, mix well. Chill at least 30 minutes before serving. Taste for seasoning.

## SORGHUM VINAIGRETTE (yields 2½ cups)

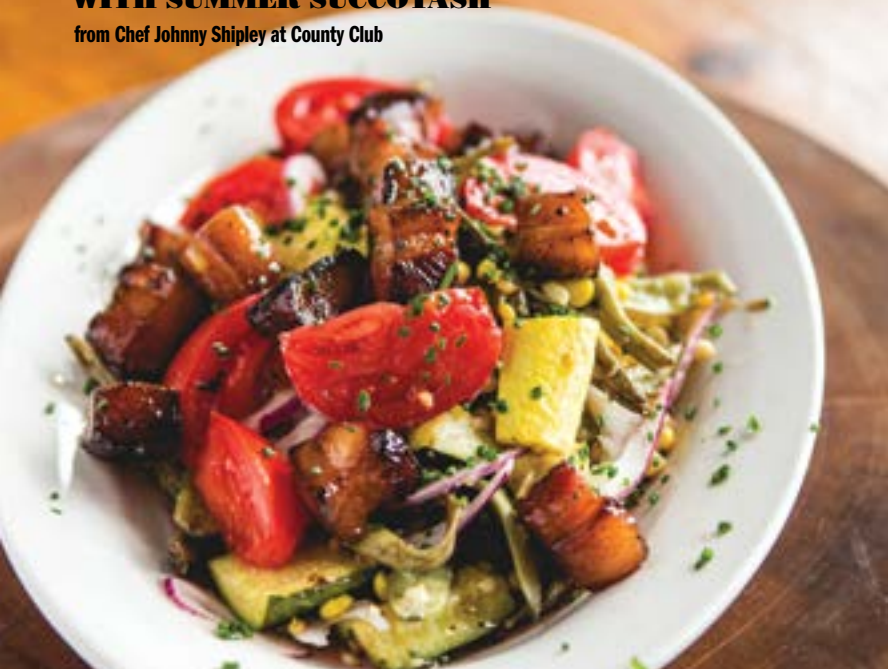
In a large bowl, whisk together vinegar, salt, paprika, hot sauce and grated onion. Warm sorghum in microwave on medium power, then stir into the vinegar mixture along with the bourbon. Add oil slowly and emulsify.

*One of the most popular side dishes at Chef Ouita Michel's Windy Corner Market and Restaurant, this flavorful salad is the perfect accompaniment to any entrée.*

# BOURBON-GLAZED SMOKED BERKSHIRE PORK BELLY

## WITH SUMMER SUCCOTASH

from Chef Johnny Shipley at County Club



*Slow-smoked meats, farm-fresh veggies and Bourbon - it doesn't get much better than this! Chef Johnny Shipley at County Club is a pro at the art of smoking meats, so you can bet that this recipe has been tried, tested and perfected.*

### INGREDIENTS

#### Pork Belly

- 2 lbs. Berkshire Pork Belly,  
raw and skinned
- ½ lb. salt
- ½ lb. brown sugar
- 1 tbsp. pink curing salt
- 1 cup Bulleit bourbon

#### Summer Succotash

- 4 ears corn, cut off cob
- 1 red onion, sliced
- ½ lb. roasted green beans
- ½ lb. roasted summer squash
- ¼ lb. blanched new potatoes
- 3 heirloom tomatoes,  
sliced and salted
- 12 leaves basil, torn

### CURED PORK BELLY

Mix all ingredients. Coat belly on all sides and place in a non-reactive pan in the refrigerator for 7 days, flipping once at the halfway point. Smoke for three hours at 250°F, let cool and slice into cubes.

### SUMMER SUCCOTASH

Start 1 lb. of pork belly in a cold sauté pan, season and render fat and cook until crispy. Add ½ cup Bulleit bourbon and reduce, add 3 tablespoons honey to set the glaze. Remove belly from pan and add all but 3 tablespoons of fat. Add corn and onion, sauté for 1 minute, add beans, squash, and potatoes, season and cook until just warm. Toss belly, vegetables, basil, and tomatoes and serve on a platter.





## BUZZ DU BRESIL

from Michael Florence, Middle Fork Kitchen Bar

*Indulge in this delicious cocktail by Middle Fork's Michael Florence that will simultaneously give you a jolt of energy while making you feel like you are relaxing by a beach.*

### INGREDIENTS

1½ oz. Nate's Cold Brew  
Coffee Concentrate  
1½ oz. Plantation 5yr  
Barbados Rum

1 oz. Coconut Milk  
½ oz. Giffard Banane du Bresil  
Nutmeg

### PUT IT TOGETHER

In a chilled cocktail glass, combine all ingredients starting with Nate's Cold Brew Coffee Concentrate, then Plantation 5yr Barbados Rum. Add Coconut Milk and Giffard Banane du Bresil.

### SERVE

Top with a light nutmeg dusting and serve immediately.

*Fun Fact: Michael Florence was a finalist for "Bartender of the Year" for the 2013 Eater Awards in Boston!*

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