

Oui-Haw Menu Recipes

By Chef Lanky

Elote

Cornbread

INGREDIENTS

- 1/2 cup unsalted butter melted (or bacon drippings)
- 1 cup all-purpose flour
- 1 cup yellow cornmeal (or polenta)
- 1 tablespoon sugar (optional)
- 2 teaspoons baking powder (optional: yields a fluffier cornbread)
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cup buttermilk shake before measuring
- 2 large eggs

INSTRUCTIONS

1. Preheat the oven to 200C | 400F and position a rack in the middle. Lightly grease a 9-inch cast iron skillet or 9-inch square baking dish with butter and place skillet/dish into the oven to heat up.

(Alternatively for cast iron skillets: heat 1/2 cup of unmelted butter in your cast iron over stove top on medium heat until melted, turn heat off then allow the butter to cool slightly before adding to the batter.)

2. In a large bowl, whisk together the flour, cornmeal, sugar, baking powder (if using), baking soda and salt.
3. Make a well in the center and add the buttermilk and eggs. Mix together well to combine, then add in the slightly cooled melted butter. Mix again until 'just' combined (don't over mix).
4. Carefully remove your 'hot' pan or dish from the oven with oven mitts, and pour the batter into the hot skillet or dish. Listen to that sizzle! That's what you want.
5. Bake until the cornbread begins to brown on top and a toothpick inserted in the center comes out clean (about 20-23 minutes). Allow to cool for about 10 minutes before slicing and serving.

Jalapeno Jelly

INGREDIENTS

- 1 ½ cups finely diced bell pepper, I use a combination of colors
- 1 lb jalapeños (about 10), remove seeds and veins from half for mild jelly, or leave them all, for hot jelly
- 5 cups granulated sugar
- 1 ¼ cups white or apple cider vinegar
- ¼ cup lime juice
- 1 teaspoon salt
- 3 ounces Certo liquid fruit pectin

INSTRUCTIONS

1. Use a knife or a food processor to very finely chop the bell pepper. Scoop the diced peppers into paper towels and squeeze out excess liquid (this will help ensure the jelly sets up properly). Measure out 1 ½ cups of diced bell pepper (loose, not packed in the measuring cup).
2. Dice the jalapeños and squeeze the liquid out, in the same manner (I highly suggest wearing [gloves](#) when handling this many).
3. Add all of the diced peppers to a large, deep pot. Add sugar, vinegar, lime juice, and salt. Bring to a boil, stirring often. Reduce heat, but maintain a boil and boil for 10 minutes.
4. Stir in the liquid pectin and boil for another minute. Remove from heat and allow to cool for 5 minutes, then give a good stir (to evenly distribute the pepper pieces) and pour jelly into containers. Apply lids securely.

Corn Butter

INGREDIENTS

Corn – 8 ears

INSTRUCTIONS

1. Use a chef's knife to cut the kernels from each ear.
2. Put the kernels in a blender or food processor and blend for 2-3 minutes. Once the kernels are blended into a smooth puree, pass the puree through a strainer with a rubber spatula.
3. Pour the juice into a medium saucepan. Heat the juice over medium heat, whisking constantly. Continue whisking until the mixture begins to thicken and the frothy bubbles begin to disappear, about 4 minutes. When the mixture is thick and bubbling, whisk and cook for about 30 seconds more. Remove from the heat.
4. Season (optional): Taste it—and look for sweet, smooth, earthy, and buttery. If you want, add a few pinches of salt and pats of butter. The corn butter will keep for about 3 to 5 days in the fridge.

Cilantro Powder

INGREDIENTS

Cilantro – 2 bunches

INSTRUCTIONS

1. Place cilantro on wire rack with a sheet pan and heat at 150 degrees Fahrenheit for 60-90 minutes
2. Blitz dried cilantro in food processor until you have a powder

Smoked Salmon Tartare

INGREDIENTS

- 6 ounces cold-smoked salmon, finely chopped
- 2 teaspoons minced shallot
- 2 teaspoons olive oil
- 1 bunch fresh dill
- ¼ teaspoon liquid smoke
- 1 cup crème fraiche
- 2 teaspoons grated lemon zest
- 2 teaspoons minced fresh chives
- fresh cracked black pepper to taste

INSTRUCTIONS

1. Combine salmon, shallot, olive oil, crème fraiche, liquid smoke, lemon zest, chive, and dill in a bowl. Toss with a spoon until evenly combined.
2. Place bowl of salmon mixture in fridge for 30 minutes to let flavors come together.

Beet/Potato Chips

1. Preheat the oven to 300 degrees F, and line several baking sheets with parchment paper. Scrub the beets well with a veggie brush and cut off the tops.
2. Use a mandolin slicer to slice the beets paper thin. When the beet slices are this thin, there is no need to peel them first. Hold the root end while dragging the beets across the mandolin and watch your fingertips closely.
3. Place the beet slices in a large bowl and pour the oil and salt over the top. Toss well. Let the beets sit in the oil and salt until they release their natural juices, about 15-20 minutes. This is what allows them to retain a better shape and color.
4. Toss the beets again, then drain off the liquid. Lay the slices out in a single layer on the prepared baking sheets. Bake for 45-60 minutes until crisp, but not brown. Test after 45 minutes and only bake longer if necessary. Once cooked to your desired crispness remove from oven and season with salt and pepper.

Salad

INGREDIENTS

- 2 stalks of celery
- Bunch of radishes
- 1 red apple
- 1 green apple
- 1 lemon

INSTRUCTIONS

1. Finely dice your vegetables and apples
2. Toss into a mixing bowl with zest from lemon, juice from lemon, and salt and pepper

Potatas Bravas

INGREDIENTS

- Russet potatoes
- Spanish chorizo
- Asparagus
- Olive oil
- Eggs
- Butter
- Thyme
- Rosemary
- Chicken broth
- Manchego cheese
- Micro cilantro

INSTRUCTIONS

Potato

1. Preheat oven to 400 degrees.
2. Peel the potatoes cutting the ends off flat so that each potato, when sliced in half, will stand up on its own. Then cut each potato in half. Pat the potatoes dry with paper towels.
3. Heat vegetable oil in a large ovenproof skillet over medium-high heat. Brown the potatoes on top and bottom. This can take about 6-7 minutes per side.
4. Remove the pan from the heat and add the butter, chicken stock, sliced garlic, fresh thyme, and fresh rosemary. Bake in preheated oven until the potatoes are tender.

Hollandaise

INGREDIENTS

- Egg Yolks – 3 eggs
- Lemon Juice – 1 tablespoon
- Dijon – 1 teaspoon
- Salt – 1/4 teaspoon
- Cayenne Pepper – just a pinch
- Butter- 1/2 cup of melted butter

INSTRUCTIONS

1. Melt the butter in a microwave for about 1 minute until hot.
2. Combine the egg yolks, lemon juice, dijon, salt and cayenne pepper into a high powered blender and blend for 5 seconds.
3. Slowly stream in the hot butter into the mixture as the blender is running.

Chorizo/Oil

INGREDIENTS

- 1 link of Spanish chorizo
- Olive oil
- Salt and pepper

INSTRUCTIONS

1. Dice chorizo and place into a pan on low heat
2. Let chorizo slowly cook to render out the fat
3. Once chorizo is slightly crispy remove from pan and rest on paper towel
4. Pour chorizo oil from the pan into a food processor and slowly stream in a bit of olive oil
5. Season with salt and pepper if necessary

Asparagus

INSTRUCTIONS

1. Blanch asparagus in slightly salted water
2. Remove from water once bright green and place into ice water bath to stop cooking process

Chicken Mousseline Mole Risotto

Chicken

INGREDIENTS

- 4 ounces unsalted butter
- 1 yellow onion, fine dice
- 2 cloves garlic, minced
- 1 teaspoon fresh thyme leaves, chopped
- 1 pound chicken breasts, trimmed of connective tissue
- 4 ounces Grand Marnier
- 4 ounces heavy cream
- salt and pepper to taste

INSTRUCTIONS

1. Melt butter in large skillet over medium-high heat. When foam has gone, add onion with a pinch of salt and sauté until softened. Add garlic and thyme and sauté until fragrant.
2. Add the chicken and cook until just until they are still a bit rosy on the inside, about 5 minutes. Add Grand Marnier and set aflame to burn off the alcohol quickly so that the chicken do not overcook. Remove pan from heat when flame subsides, and allow mixture to cool to room temperature.
3. When cool, transfer the mixture to a food processor. Purée until completely smooth. Add cream and purée for one minute. Season to taste with salt and pepper.
4. Turn mousse into one or more ramekins or mold of your choice. Cover with plastic in contact with the surface and refrigerate overnight.
5. Allow mousse to sit at room temperature for about an hour before serving, as the flavors will be more pronounced.

Mole

INGREDIENTS

- 2 tablespoons oil
- 1 cup diced white onion
- 4 cloves garlic, peeled and minced
- *(optional)* 1 jalapeño, cored and diced
- 1/4 cup chili powder*
- 2 tablespoons all-purpose flour
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cumin
- 1/2 teaspoon dried oregano
- 2 1/2 cups vegetable stock
- 2 tablespoons smooth almond butter *(or your preferred nut or seed butter)*
- 1 tablespoon tomato paste
- 1 tablespoon unsweetened cocoa powder
- 1 teaspoon sea salt

INSTRUCTIONS

1. Heat oil in a medium saucepan over medium-high heat. Add onion and sauté for 5 minutes, stirring occasionally, until soft and translucent. Add garlic and jalapeño (*if using*) and sauté for 1-2 more minutes, stirring occasionally, until fragrant. Add chili powder, flour, cinnamon, cumin, and oregano, and stir until everything is evenly mixed. Continue sautéing for 1 more minute, stirring occasionally.
2. Remove pan from heat. Add vegetable stock, and stir until combined.
3. Use an immersion blender to puree the mixture until smooth. Or transfer it in two small batches to a traditional blender, and purée until smooth, being *very careful* (**see note below) since warm liquids expand when they are blended.
4. Return the saucepan to medium-high heat. Add almond butter, tomato paste, cocoa powder and sea salt, and whisk until combined. Continue cooking until the mixture reaches a simmer and the sauce as thickened.
5. Reduce heat to medium-low. Taste, and season the sauce with more salt if needed.
6. Serve warm. Or let the sauce cool to room temperature, then refrigerate in a sealed container for up to 3 days, or freeze for up to 3 months.

Risotto

INGREDIENTS

- 2 cups cubed butternut squash
- 2 tablespoons butter
- ½ onion, minced
- 1 cup Arborio rice
- ⅓ cup dry white wine
- 5 cups hot chicken stock
- ¼ cup grated Parmesan cheese
- salt and ground black pepper to taste

INSTRUCTIONS

1. Place squash into a steamer basket in a saucepan; fill with water to just below the bottom of the basket. Cover, bring to a boil, and steam squash until tender, 10 to 15 minutes. Drain; use a fork to mash squash in a bowl.
2. Melt butter in a saucepan over medium-high heat. Add onion; cook and stir for 2 minutes until onion begins to soften, then stir in rice. Continue cooking and stirring until rice is glossy and the onion begins to brown on the edges, about 5 minutes more.
3. Pour in white wine; cook, stirring constantly, until it has evaporated. Stir in mashed squash and 1/3 of the hot chicken stock; reduce heat to medium. Cook and stir until chicken stock has been absorbed into rice, 5 to 7 minutes. Add 1/2 of the remaining chicken stock, and continue stirring until it has been absorbed. Finally, pour in remaining stock, and continue stirring until the risotto is creamy.
4. Stir in Parmesan cheese and season with salt and pepper

Peach Sorbet

INGREDIENTS

- 8 ripe yellow peaches - fresh or frozen 800g sliced & peeled
- 200 g caster sugar
- 1 tbsp* lemon juice to taste
- Ancho chili powder
- Whipped cream

INSTRUCTIONS

1. Slice the peaches into 8, and peel each slice.
2. Place peach slices in the bowl of a food processor, along with sugar and process until smooth, scraping down the sides as you go.
3. Once smooth, add lemon juice to taste.
4. Freeze for 6-7 hours, or until firm.
5. Mix ancho chili powder to whipped cream to taste.