

Bobby Flay

Recipes

BBQ Sauce

2 tablespoons canola oil
1 medium Spanish onion,
3 cloves garlic, coarsely
2 tablespoons ancho chile powder
1 tablespoon paprika
2 cups ketchup
1/3 cup water
2 heaping tablespoons Dijon mustard
1 tablespoon red wine vinegar
1 tablespoon Worcestershire sauce
2-3 chipotle chiles in adobo, depending on how spicy you like it
2 tablespoons dark brown sugar
1 tablespoon honey
1 tablespoon molasses
Salt and freshly ground pepper

1. Heat the oil over medium-high heat in a heavy-bottomed medium saucepan. Add the onions and cook until soft, 3-4 minutes. Add the garlic and cook for 1 minute. Add the ketchup and water, bring to a boil and simmer for 5 minutes. Add the remaining ingredients and simmer for an additional 10 minutes until thickened, stirring occasionally.
2. Transfer the mixture to a food processor and puree until smooth, season with salt and pepper to taste. Pour into a bowl and allow to cool at room temperature. Sauce will keep for 1 week in the refrigerator stored in a tightly sealed container.

Shoestring Onion Rings

1 quart peanut oil
2 cups buttermilk
2 cups AP flour
Kosher salt and freshly ground black pepper
1/4 teaspoon cayenne powder
2 large Vidalia onions, peeled and cut crosswise into 1/4 -inch thick slices and rings and separated

1. Heat the oil in a large saucepan over medium heat until it reaches 360 degrees F on a deep fry thermometer. Line a baking sheet with paper towels and set aside.
2. While the oil is heating, put the buttermilk in a large baking dish and season liberally with salt and pepper. Divide the flour between 2 large baking dishes and season both dishes liberally with salt and pepper and 1/4 teaspoon of the cayenne.



featured at the
Great American Food
& Music Fest

3. Working in batches, dredge some of the onion rings in one of the dishes of flour and tap off the excess. Dip the rings in the buttermilk and allow excess to drain off and then dredge the rings in the second dish of flour making sure to coat the rings evenly. Tap off excess and put into the hot oil. Fry the rings until golden brown and tender, turning once or twice, about 4 minutes. Remove with a slotted spoon and drain on the baking sheet lined with paper towels and season with more salt. Repeat.

Cheyenne Burger

Yields: 4 burgers

1 ½ pounds ground chuck (80/20 percent) or ground turkey (90/10 percent)
Kosher salt and freshly ground black pepper
2 tablespoons canola oil
8 smoked sharp cheddar cheese
8 slices double smoked bacon, cooked until crisp
½ cup Bobby Flay BBQ Sauce or your favorite brand
Shoestring Onion Rings
4 sesame seed buns, split

1. Divide the meat into four equal portions (6-ounces each). Form each portion into loosely into a ¾ -inch burger and make a deep depression in the center with your thumb. Season both sides of each burger with salt and pepper.
2. Heat a cast iron griddle or grill pan over high heat. Add a tablespoon of oil to the pan or griddle and cook the burger until slightly charred on both sides and cooked to desired doneness (about 4 minutes per side for medium doneness). Add slices of cheese to each burger during the last minute of cooking and put a "basting covers" or foil tent over the burgers to melt the cheese. Place burgers on bottoms of buns, top with a few tablespoons of bbq sauce, 2 slices of bacon and a large handful of onion rings.

Dark Chocolate Milkshake with Fluffy Coconut Whipped Cream

Yields: 1 16-ounce or 2 8-ounce milkshakes

“Fluffy” Coconut Whipped Cream

1 cup cold heavy cream
2 tablespoons cream of coconut, such as Coco Lopez
2 tablespoons marshmallow fluff

Combine the heavy cream, coconut cream and marshmallow fluff in bowl and using a hand-held mixer, mix until stiff peaks form.

1/3 cup whole milk
2 tablespoons best quality dark chocolate syrup
11 ounces premium chocolate ice cream

½ cup plus 2 tablespoons “Fluffy” Coconut Whipped Cream
Toasted coconut for garnish, optional

Combine the milk and chocolate syrup in the blender and blend for 5 seconds. Add the ice cream and blend until smooth, about 10 seconds. Pour 1/3 of the mixture into a 16-ounce glass, top with ¼ cup of the whipped cream, then another 1/3 of the mixture, then ¼ cup whipped cream then the remaining milkshake. Top with a remaining 2 tablespoons of the cream and toasted coconut, if desired.

New Mexican Rubbed Pork Tenderloin with Bourbon-Ancho Sauce

Serves: 4-6

New Mexican Rubbed

3 tablespoons ancho chile powder
2 tablespoons light brown sugar
1 tablespoon pasilla chile powder
1 tablespoon kosher salt
2 teaspoons chile de arbol
2 teaspoons ground cinnamon
2 teaspoons allspice

Combine all ingredients in a small bowl.

Bourbon-Ancho Sauce

2 tablespoons olive oil
1 medium red onion, finely chopped
2 cups plus 2 tablespoons bourbon
3 ancho chiles, soaked, seeded, stems removed and pureed
6 cups homemade chicken stock
1 cup apple juice concentrate, thawed
8 whole black peppercorns
1/4 cup light brown sugar
Salt

1. Heat olive oil in a medium saucepan over medium-high heat. Add the onions and cook until soft. Add the bourbon and cook until reduced to a few tablespoons. Add the remaining ingredients and cook until reduced by half.
2. Strain through a fine mesh strainer, return mixture to the pan and cook to sauce consistency, add the remaining 2 tablespoons of bourbon and cook for 2 minutes; season with salt.

Pork Tenderloin

2 tablespoons olive oil
2 lb pork tenderloin

Salt

New Mexican Spice Rub

Cilantro leaves, for garnish

Smoked Red Pepper Sauce

1. Preheat oven to 400 degrees F. Heat olive oil in a medium saute pan over high heat. Season pork with salt on both sides. Dredge pork in the spice rub and tap off any excess. Sear the pork on all sides until golden brown. Cook in the oven to medium doneness, about 8-10 minutes.

Shrimp and Roasted Garlic Tamale

Serves: 8

Masa

24 dried corn husks

4 cups fresh corn kernels

1 ½ cups water

1 small red onion, chopped

1 stick unsalted butter, melted

2 tablespoons honey

4 ounces yellow cornmeal

Salt and freshly ground black pepper

1. Two hours before you form the tamales, clean the husks under running water. Soak them in warm water for 2 hours, or until softened.
2. Puree the corn, onion and stock in a food processor. Transfer the mixture to a mixing bowl and stir in the butter until combined. Add the cornmeal and honey and mix until there are no visible lumps. (the mixture will be loose)
3. Remove the corn husks from the water and set aside the best 20 husks. Drain and pat dry. Tear the remaining husks into 1-inch wide strips to be used for tying. Lay 2 husk flat on a work surface with the tapered ends facing out and the broad bases overlapping by about 3 inches. Place about 1/3 cup of masa mixture in the center. Bring the long sides up over the masa, slightly overlapping, and pat down to close. Tie each end of the bundle with a strip of corn husk, pushing the filling toward the middle as you tie. Trim the ends to about 1/2 inch beyond the tie. Tamales can be assembled up to 4 hour ahead and refrigerated.
4. Arrange tamales in a single layer on a steaming rack, cover tightly with foil and steam over boiling water for approximately 45-75 minutes or until firm to the touch. Arrange 1 tamale on each serving plate. (Tamales can be warmed in the oven at 350 degrees F for 10 minutes, before serving) Cut off 1 end of the tamale to open it up, so the masa flows out of the husk onto the plate. Spoon 3 shrimp and a generous portion of the sauce over the tamale. Garnish with chives and red pepper and serve immediately. Husks are not edible.

Roasted Garlic Sauce

1 tablespoon canola oil

1 small onion, finely diced

1 head garlic (approximately 12 cloves), roasted
1 cup dry white wine
3 cups heavy cream
Salt and freshly ground pepper

1. Heat oil in a medium saucepan over high heat. Add the onion and cook until soft. Add the garlic and wine and cook until the wine is almost completely reduced. Add the cream, bring to a simmer, reduce the heat to low and cook until reduced by half, about 15-20 minutes. Transfer to a food processor and process until smooth, season with salt and pepper.

Shrimp

¼ cup pure olive oil
24 large shrimp, shelled and deveined
Salt and freshly ground pepper
1 cup fresh or frozen corn, thawed
Roasted Garlic Sauce
3 tablespoons finely chopped cilantro
Finely diced red bell pepper, for garnish

1. Heat 2 tablespoons of the oil in a large sauté pan over high heat. Season the shrimp on both sides with salt and pepper. Sauté half of the shrimp until lightly golden brown on both sides and just cooked through, about 2-3 minutes. Remove to a plate and repeat with the remaining oil and shrimp.

2. Add the corn to the pan that you sautéed the shrimp in and cook for 3-4 minutes. Add the garlic sauce and bring to a simmer. Return the shrimp to the pan and cook just to heat through, about 1 minute; and the cilantro and season with salt and pepper to taste.