

Grilled New York Strip Steak with Fire Roasted Salsa and Grilled Mushrooms and Asparagus

Serves 4

INGREDIENTS

4 New York strip steaks
 Salt and freshly ground black pepper
 4 tablespoons extra-virgin olive oil, plus some for drizzling
 4 portobello mushroom caps
 2 cups shiitake mushroom caps
 1 large white onion, peeled and sliced into 1/2-inch thick rounds
 1 bunch jumbo asparagus, peeled
 4 tomatoes, cored
 3 jalapeno peppers
 3 large basil leaves
 2 tablespoons balsamic vinegar, plus some for drizzling

METHOD

- 1 Coat onion slices, asparagus, tomatoes and jalapenos in 2 tablespoons olive oil. Season with salt and pepper and add to the hot grill. Cook for 4 minutes on each side and remove from the grill. Set asparagus aside and keep warm while preparing salsa.
- 2 To make salsa, remove charred loose rings from the onion rounds and place in the blender. Remove and the skins and seeds from the tomatoes and add remaining tomato to the blender. Remove and discard the skin and the seeds from the jalapenos. Mince the jalapenos and add to the blender. Add the basil leaves, olive oil and balsamic vinegar and pulse until chunky. Reserve until serving.
- 3 Season steaks with salt, pepper and olive oil and place on the hottest part of the grill. Toss the mushroom caps in 2 tablespoons olive oil and season with salt and freshly ground black pepper. Place the mushrooms on the heat with smaller mushrooms around the edges of the grill. Cook the steak for 4 minutes on each side for medium rare, 8 minutes on each side for well done. Cook the portobellos for 2 minutes on each side, the shiitakes for about 1 to 2 minutes on each side.
- 4 Slice the steak and portobellos on a bias and place on a platter with the grilled asparagus, shiitakes and tomato salsa. Drizzle with extra-virgin olive oil and balsamic vinegar before serving.

Chicken Kabobs with Lemon and Thyme

Serves 4

I like to grill outside all year long and I have friends who live in Chicago and New York who feel the same way. There's nothing quite like the smell of herb-scented smoke in the middle of a Northern winter! These kebabs are fast and easy to make, and the lemon/thyme flavor combination tastes delicious all year round.

INGREDIENTS

2 tablespoons olive oil
 2 tablespoons lemon juice
 1 small shallot, minced
 2 teaspoons fresh thyme leaves
 1 clove garlic, minced
 1 teaspoon finely grated lemon zest
 1/2 teaspoon salt
 1/4 teaspoon freshly ground black pepper
 4 large boneless, skinless, chicken breast halves
 2 lemons, each cut into 4 wedges

METHOD

- 1 In medium bowl, whisk together olive oil, lemon juice, shallot, thyme, garlic, lemon zest, salt and pepper. Place in large re-sealable plastic food storage bag.
- 2 Using a fork, pierce each chicken breast several times to help the marinade penetrate. Cut each chicken breast into about 8 large chunks. Place marinade in plastic bag; toss to coat thoroughly. Refrigerate for about 1 hour.
- 3 Preheat grill. Thread chicken chunks onto 8 skewers with lemon wedges.
- 4 Cook kabobs over medium hot fire for about 8 to 10 minutes or until chicken is cooked through, turning once.

PRESENTATION

Serve over salad greens.



Berry Sabayon Gratinee

Serves 6

This dessert is one of my favorites. The sabayon literally melts in your mouth and the sparkling wine flavor makes it an elegant ending.

INGREDIENTS

Sabayon:
 8 egg yolks
 3/4 cup sugar
 1 vanilla bean
 1 cup Moscato d'Asti or other sparkling wine
 Pinch salt

3 1/2 cups fresh raspberries, blueberries, blackberries, or sliced strawberries
 Powdered sugar

METHOD

- 1 In a large glass bowl, whisk together the egg yolks and sugar. Split the vanilla bean in half lengthwise, scrape the seeds with the back side of a pairing knife and add to the egg yolk mixture. Whisk until combine. Add the wine, a little at a time, and whisk to combine. Add a pinch of salt and whisk again.
- 2 Set bowl over a pan of simmering water and whisk vigorously and constantly until the sauce is thick and fluffy, about 10 minutes.
- 3 Preheat the broiler.
- 4 Place 1/2 cup berries in the bottom of 6 shallow individual gratin dishes or ovenproof bowls. Spoon an even amount of the sabayon over each dish. Sprinkle the remaining berries evenly over the dishes. Place the dishes on a sheet pan and place on the top shelf of the oven under the broiler. Broil until the sabayon is golden brown, about 1 to 2 minutes. Sprinkle with powdered sugar and serve immediately

Individual Baked Alaska

Makes 6 servings

INGREDIENTS

1 loaf Classic Pound Cake
 1/2 gallon vanilla ice cream

Meringue:

6 egg whites
 1/4 teaspoon cream of tartar
 6 ounces sugar

METHOD

- 1 Slice the pound cake loaf into 1/2-inch slices. With a 3-inch round cookie cutter, cut pound cake into 6 individual portions and place on a cookie sheet.
- 2 Place a large scoop of vanilla ice cream on top of each round cake. Freeze cake and ice cream until very hard, at least 1 hour.
- 3 Prepare meringue. Preheat the oven to broil and place a rack 8 inches from the top of the oven.
- 4 In an electric mixer with the whip attachment on medium speed, beat together the egg whites and cream of tartar to soft peaks. Continue to beat and add the sugar, 1 tablespoon at a time until meringue has reached stiff peaks. Place meringue in a pastry bag fitted with a large star tip.
- 5 Remove the ice cream and cakes from the freezer. Working quickly, pipe the meringue evenly over the ice cream, covering completely.
- 6 Place the cakes in the broiler and broil just until tops are browned, about 2 minutes. Remove from the oven and serve immediately.



Cold Paella Salad

Serves 6-8

INGREDIENTS

1 small whole chicken (about 2 1/2 to 3 pounds), cut into 8 pieces
 Kosher salt and freshly ground black pepper
 1/2 cup extra-virgin olive oil
 1 pound large shrimp, peeled and de-veined
 1/2 red onion, diced
 5 cloves garlic, smashed and roughly chopped
 1 red bell pepper, cored, de-veined and diced
 1 green bell pepper, cored, de-veined and diced
 1/2 teaspoon saffron
 1/2 pound chorizo, sliced
 1 tablespoon tomato paste
 2 cups rice
 4 cups chicken stock or water
 1 pound mussels, cleaned and beards removed
 3/4 cup frozen peas, thawed
 Fresh Herb Vinaigrette

METHOD

- 1 Preheat oven to 400 degrees F.
- 2 Season chicken pieces generously with salt and pepper. Add oil to a large, heavy, oven-safe skillet and heat over high heat. When oil is almost smoking, carefully add chicken to pan and sear until almost cooked through; remove chicken from pan and set aside. Add shrimp to oil and sear until almost done; remove shrimp from pan and set aside.
- 3 Add more oil if needed, reduce the heat to medium, add the onions and garlic and cook until translucent, about 5 minutes. Add bell peppers and cook until softened, about 4 minutes. Add saffron and cook until fragrant, about 1 minute. Add chorizo and brown for 2 minutes. Add tomato paste and cook for about 5 minutes. Add the rice and stir until the rice is well coated, about 1 minute. Add stock, cooked chicken and shrimp, mussels and peas.
- 4 Place the skillet in the oven and bake for 25 to 30 minutes. Remove from oven and drizzle with the vinaigrette and refrigerate until ready to serve. If serving at room temperature, refrigerate until 30 minutes before serving and then bring to room temperature.

Potato Salad ‘New Jersey’ Style

Serves 8

This recipe can be used for those backyard summer get togethers that everybody loves. Simple to make and has a wonderful flavor. You can either leave the skins on for a little more texture or remove them for a cleaner look. Both methods provide you with a great cold potato salad.

INGREDIENTS

2 pounds Yukon Gold potatoes
 3 hard boiled eggs, finely chopped
 1/2 cup mayonnaise
 1/2 medium yellow onion, finely diced
 2 stalks celery, finely diced
 Kosher salt
 Freshly ground black pepper
 Sugar, to taste

METHOD

- 1 Boil potatoes in skin and let cool. Slice into quarters. Add eggs, mayonnaise, onion, and celery and fold together. Season to taste with salt, pepper and sugar



Gazpacho

Serves 6

If you don't want to serve a salad, this is the perfect first course on a warm summer evening, when tomatoes are bursting with flavor. It requires no cooking and can be made the day before it is needed. If the texture is too thick for your taste, stir in a little tomato juice.

INGREDIENTS

10 Roma tomatoes (about 2 pounds), cored and chopped
 1/2 red bell pepper, cored, seeded, and chopped
 1 English cucumber, peeled, seeded, and chopped
 2 medium celery stalks, chopped
 1/2 cup fresh flat-leaf parsley leaves
 1 tablespoon tomato paste
 2 cups tomato juice
 1/2 cup water
 1/4 cup sherry wine vinegar
 1 cup extra-virgin olive oil
 3 tablespoons sugar
 2 tablespoons kosher salt
 1/2 teaspoon freshly ground black pepper
 1 teaspoon sweet paprika
 1/4 teaspoon cayenne pepper

Topping Mixture:

1/4 cup red bell pepper, cored, seeded, trimmed, and cut into 1/3-inch dice
 1/4 cup yellow bell pepper, cored, seeded, trimmed, and cut into 1/4-inch dice
 1/4 cup red onion, peeled, trimmed, and cut into 1/4-inch dice
 1/2 cup red and yellow pear tomatoes, coarsely chopped
 1 ripe avocado, peeled, seeded, and cut into 1/2-inch dice
 1/2 cup minced fresh cilantro leaves
 1/4 cup fresh lime juice
 Kosher salt
 Freshly ground black pepper
 Garnish:
 12 large shrimp, peeled, deveined, butterflied, poached, and chilled
 6 to 8 sprigs of fresh cilantro
 6 to 8 wedges of lime

METHOD

- 1 Prepare Gazpacho: In a large bowl, combine all the ingredients. Cover and refrigerate for 1 hour.
- 2 Transfer to a food processor fitted with the processing blade, pulse until almost puréed, leaving a little texture. Season with salt and pepper. Return to bowl, cover, and refrigerate another hour before serving.
- 3 Prepare topping mixture: In a medium bowl, combine all the ingredients until well blended. Season with salt and pepper. Cover and refrigerate until needed.

PRESENTATION

Ladle 1 1/2 cups of gazpacho into chilled soup plates. Spoon 1/4 cup of the topping mixture onto center of soup, top with 2 shrimp, and garnish with a sprig of cilantro. Place a wedge of lime on the rim of the plate.



WOLFGANG PUCK

Owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Granita, Vert and Trattoria del Lupo. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!