

# HOMEARAMA<sup>®</sup> Cooks for a Cause

## RECIPES



# Crab and Avocado Salad with Pineapple Glee

Serves 4

1 avocado, sliced into 1/8 inch strips  
8 ounce jumbo lump crab meat  
4 tbsp olive oil  
1 head endive, cut into 1/8 inch strips  
1 cup micro greens  
tarragon vinaigrette  
pineapple glee  
pineapple chips  
3" ring mold or 3" wide pvc pipe cut 2" high

To assemble:

1. Toss the crab in olive oil, carefully, as to not break up the lump crabmeat. Salt and pepper to taste and set aside.
2. In a separate bowl toss the endive and micro greens with the tarragon vinaigrette, set aside.
3. For each serving, place a ring mold in the center of each plate. Fill mold with a layer of avocado, crabmeat then endive and micro greens. Carefully remove ring, then top with dried pineapple. Spoon the pineapple glee around the plate and serve.

## Tarragon Vinaigrette

2 tsp dry mustard  
2 tbsp fresh tarragon, minced  
2 tsp lime juice, freshly squeezed  
8 tbsp pineapple juice, freshly squeezed  
3/4 cup tarragon vinegar  
2 cups olive oil  
1/2 pinch sugar  
Salt and pepper to taste

In a large bowl, add the mustard, tarragon, lime juice, pineapple juice and vinegar and mix until well blended. Add the oil in a slow steady stream while whisking briskly to combine. Add the sugar then the salt and pepper to taste. Set aside.

## Pineapple Glee

1 pineapple, peeled, cored and juiced  
2 gelatin sheets (bloom in water)

Bring pineapple juice to a boil and add the bloomed gelatin sheets to the warmed juice. Stir until completely combined. Refrigerate until liquid takes on a syrup consistency. If too thick, thin with pineapple juice.

## Pineapple chips

1 pineapple, sliced 1/8" thick  
Non-stick spray

Lightly spray dehydrator with non-stick spray. Place the slices in one layer. Turn on dehydrator until the fruit is dry. Oven method: Prepare a cookie sheet with parchment paper or spray lightly with non-stick spray. Place pineapple slices in one layer and place in a 150 degree oven until dry.

Prepared by Sean & Jennifer Kagy, *One Restaurant & Lounge*  
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## Sesame Seed Crusted Tuna with Asian Slaw

Serves 4-6

12 oz Yellow Fin Tuna Loin  
2 Tbsp. Olive Oil  
½ Cup sesame seeds  
½ Cup Black sesame seeds  
1 Tbsp. Kosher Salt

For the Slaw:

1 c Nappa cabbage shredded  
½ c snow pea cut into thin strips  
1/4 c red bell peppers- thin strips  
¼ c golden pineapple small dice  
2 Tbsp. grated ginger root  
¼ c green onions chopped  
¼ c up bean sprouts  
1 Tbsp sesame oil  
2 Tbsp rice wine vinegar  
2 Tbsp. garlic chili paste  
2 Tbsp. olive oil

In a glass bowl, combine the sesame oil, vinegar, garlic chili paste, and stir well.  
Add all other ingredients and toss to coat.  
Let stand for 20 minutes and serve with tuna.

Tuna:

Season tuna with salt and roll in sesame seeds to evenly coat.  
Heat oil in a non-stick skillet and sear tuna on all sides.  
Remove and let stand 5 minutes.  
Slice tuna on a plate and serve with the Asian slaw.

Garnish:

2 wonton wrapper- cut into thin strips  
1 c salad oil

In a small sauce pan, heat oil to 350 degrees  
Carefully add the strips of wonton strips and fry until golden brown and crisp.  
Remove to absorbent paper towel and drain well.  
Place on top of slaw and server with the seared tuna.

Prepared by Paul Sturkey, *The Paul Sturkey Restaurant Group*  
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## French Vanilla Crème Brulée

For 5 people

### Ingredients:

2 2/3 oz	Superfine Sugar
¼ liter	Milk
¼ liter	Heavy Cream
5 each	Egg yolk
1 ea	Vanilla bean

### Preparation:

Bring the milk and the cream to a boil with vanilla bean.

In a mixing bowl, whisk the eggs and the sugar together. Add the mixture of milk and cream to the eggs until combined.

Place into desired ramekins and bake at 230°f for about 45 minutes in a water bath.

When cooked, let chill in the fridge.

### Presentation:

Sprinkle some raw sugar on all the surface of the crème brulée and burn with a torch. Add fresh berries for garnish if desired.

Prepared by Grayson Whitehead, *Maisonette*  
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# PROCIUTTO HAM SERVED WITH SWEET, SPICY, PICKLED HONEYDEW

Serves 4

**Ingredients:**

2 cups vinegar  
1 cup brown sugar  
1/2 tsp fresh ground Allspices  
1/6 tsp fresh ground nutmeg  
1 tsp fresh ground cinnamon  
1/8 tsp fresh ground cloves  
1 tsp pectin  
SQ Orange Peel

4 finely sliced Italian Prociutto from Naples  
1 Honey Dew melon, peeled, seeded, and shaved

**Garnish:**

Fresh Mint

**Method:**

Combine all of the first 8 ingredients and pour it into a medium sauce pan. Bring those ingredients to a boil, let simmer for 5 to 10 minutes. Add the shaved Honeydew Melon into this mixture and let cook for one more minute. Remove and let infuse until cold.  
Mature the Pickled Honeydew Melon for 2 days before serving it.

On a plate arrange the Prociutto sliced and add the pickled melon, garnish with fresh chopped mint. Serve at room temperature.

Prepared by Guy Hulin, *The Palace*  
6<sup>th</sup> and Vine, Cincinnati, Ohio 45202

## Gazpacho with Avocado Crab Salsa

1 ½ Quarts	Whole Canned Tomato
2 Cucumbers	Peeled and seeded
1 each	Red Bell Pepper
1 each	Green Bell Pepper
1 each	Jalapeno- seeded
1 ½ tsp	Kosher Salt
1 tsp	Black Pepper
1 Bunch	Cilantro
¾ Cup	Yellow Onion- diced
Juice	2 Limes
¼ Cup	Rice Wine Vinegar
½ tsp	Tabasco
1 Tbsp	Fresh Garlic
¾ Cup	Extra Virgin Olive Oil

<b>Garnish-</b> ¼ inch dice on all vegetables	
½	Cucumber, peeled and seeded
½	Red Bell Pepper
½	Green Bell Pepper
1 ½	Roma Tomatoes
¼ Cup	Red Onion

Puree tomatoes in food processor then strain through colander to remove seeds. Roughly chop cucumber, peppers, garlic and onion and pulse in processor with tomatoes, seasoning, lime juice, vinegar, Tabasco, and cilantro until a smooth consistency. Add olive oil slowly while processor is running being careful to incorporate it into the gazpacho. Add garnish to pureed mixture to provide texture. Check seasoning and serve with Avocado Crab Salsa. Gazpacho definitely improves by the next day.

### **Avocado Crab Salsa**

5 Roma Tomatoes- diced
2 Ripe Avocados- diced
Juice of 2 Limes
1 t Kosher Salt
½ lb Lump Crab Meat

Combine all ingredients, check seasoning and serve.

Prepared by Thom Milliken, *Polo Grille*  
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## Tomatoes and Eggs with Soft Shell Crab

### Tomatoes and Eggs

1 Cup	Mayonnaise
¼ Cup	Milk
2 ½ tsp	Lemon Juice
1 Tbsp	Fresh Tarragon
¾ tsp	Kosher Salt
½ tsp	Sugar
¼ tsp	Black Pepper
4	Hard Boiled Eggs
4	Ripe Tomatoes
8 Cups	Spring Mix or your Favorite Lettuce.
3 tbsp	Extra Virgin Olive Oil
Salt and Pepper to taste	

Toss greens with olive oil and salt and pepper. Lay sliced tomatoes and eggs atop greens. Combine remaining ingredients to make dressing and drizzle over salad. Top with soft shell crabs.

### Soft Shell Crabs

6	Soft Shells Crabs- Cleaned
1 tbsp	Salt
1 tsp	Black Pepper
3 tbsp	Olive Oil
All Purpose Flour	

Combine flour salt and pepper. Heat oil in sauté pan over med high heat. Dredge crabs in flour and shake off excess. Sauté in hot oil until golden brown, about 2-3 minutes per side. (Be careful of splattering oil as soft shells have a tendency to “pop” while cooking) Drain on paper towels and serve atop tomato and egg salad. Also good on a nice bun with rémoulade sauce and sliced tomato.

Prepared by Thom Milliken, *Polo Grille*  
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## Rice pudding

### **Ingredients:**

5 cups milk  
½ cup pistachio nuts  
½ cup rice, washed  
1 Tbsp orange blossom water  
½ cup sugar

### **Preparation:**

Heat the milk in a nonstick saucepan. Add rice, sugar and bring to boil, lower the heat and simmer stirring occasionally till the pudding is thick and velvety for about 1 1/2 hour. Add orange blossom water, stir and serve in a small bowl or tea cup, warm or cold. Sprinkle with pistachio nuts.

## Tabbouleh (Lebanese salad)

### **Ingredients:**

5 cups parsley washed, drained and chopped.  
1 # ripe tomato, chopped fine  
1 cup dried mint  
1 yellow onion, chopped fine  
1 cup burghul (fine cracked wheat) washed and drained  
¼ cup olive oil  
¼ cup lemon juice  
salt and pepper

### **Preparation:**

Mix all ingredients well and serve.

Bon Appétit

Prepared by Andy Hajjar, *Andy's Mediterranean Grille*  
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## Saffron Malai Kabobs

### Ingredients:

1 1/2 tsp fresh ginger  
1 1/2 tsp fresh garlic  
make a paste of these items in a food processor, set aside.

1 1/2 cups plain yogurt  
1 lemon juiced  
1 tsp white pepper powder  
1 pinch cardamom powder  
1 pinch saffron, soaked in 2 tbsp of warm water  
1 tsp salt  
2 # boneless chicken breast, cut into 2 inch pieces

### Preparation:

Mix paste and all other ingredients together thoroughly, place chicken breast pieces in marinade for about 2 hours.

Place chicken on skewer and bake in oven at 375 degrees for 8 minutes, or grill until cooked through.

Optional: add any vegetable you desire, marinated in same sauce and rotate between chicken pieces.

Enjoy!

Prepared by Yajan Upadhyaya, *Cumin Restaurant*  
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## Sautéed Scallops with Corn And Chanterelles

For 4 people

### Ingredients:

4 each Yellow Corn cut of the cob.  
8 each Diver Scallops.  
½ pound Chanterelles clean.  
2 ounce Butter.  
2 cups Chicken Stock or Water.  
2 Each Shallots.  
Salt and Pepper

### Preparation:

1. For the corn coulis: in a medium heavy bottom casserole dish, melt 1 oz of the butter. Then add half of the corn and cook for about 5 minutes until tender without coloration. Add the chicken stock and cook for about 15 minutes until the corn is completely cooked. Pass the corn in the blender then through a china cap.
2. In a large sauté pan, melt the rest of the butter until brown. Season the scallops on both sides with salt and pepper then put them in the pan. Roast for about 3 minutes on each side until a light brown coloration. Set the scallops aside. In the same pan, cook the shallots for about 2 minutes, then add the rest of the corn and cook over medium heat for about 6 minutes, then add the chanterelles and cook for another 5 minutes. Season with salt and pepper.

### Presentation:

Place the scallops in the center of the plate then put the corn and the chanterelle around the scallops as well as the corn coulis. You can add a sprig of chervil on top to give some color

Prepared by Bertrand Bouquin, *Maisonette*  
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## Banana Bread with Cream Cheese Filling

### Banana Bread

10oz	unsalted butter
1pd-2oz	granulated sugar
3 whole	eggs
1tsp	vanilla extract
1pd-5oz	pureed banana (preferably overripe)
2tsp	salt
2tsp	baking soda
9oz	chopped pecans

### Cream Cheese Filling

14oz	cream cheese at room temperature
4oz	unsalted butter at room temperature
1tsp	vanilla extract
8oz	powdered sugar

Pre-heat oven to 350 degrees:

- Melt butter in microwave safe dish, remove, add sugar and mix until well blended.
- Stir in eggs, vanilla and pureed bananas.
- In a separate bowl combine flour, salt, baking soda and pecans. Mix well. Add to butter mixture and stir. Batter will be thick.
- Spray three square baking pans with non-stick pan spray. Spoon batter into prepared pans filling only three quarters full.
- Bake at 350 degrees for 45 minutes or until toothpick inserted in middle comes out clean.
- Remove from pans and place on cooling rack (they will get wet if left to cool in pans).
- Place cream cheese in bowl. Using paddle attachment on electric mixer, soften cream cheese using low speed. (Without beating in any air)
- Add Butter, to cream cheese, blend until the mixture is smooth. Add vanilla and powder sugar mix until smooth and easy to spread. Do not over mix.
- Once bread is cooled spread cream cheese filling between layers of bread and cut into strips and garnish as desired.

Prepared by Grayson Whitehead, *Maisonette*  
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## Filet Au Poivre

yields: 4- 6-8oz. filet

1 tbsp.	Salt/Pepper Blend
4 tbsp.	Cracked Black Pepper
2 oz.	Clarified Butter or Oil
4 oz.	Brandy
8 oz.	Demi-Glace
8 oz.	Heavy Cream
2 tbsp.	Minced Garlic
16 ea.	Button Mushrooms; quartered
T.T.	Salt and Pepper

1. Season the filets with salt and pepper. Crust them with cracked black pepper.
2. In a hot sauté pan, sear the filet in clarified butter or oil on both sides. Remove filets from pan and discard butter.
3. Place the filets back in sauté pan and add brandy. Place back on stove and let it flambé. Add remaining ingredients and let sauce reduce by half. Pull steaks out of sauce if desired temperature of steak is reached while sauce is reducing.
4. Season sauce with salt and pepper to taste.

Prepared by Michelle Brown, *Jag's Steak & Seafood*  
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# TRIO OF SALMON, MOMOSA DRESSING, CUCUMBER AND RADISH SALAD, LEMON SALMON ROE CREAM

Serves 6

5 oz	Raw Salmon
5 oz	Cooked Salmon
5 oz	Smoked Salmon
2	Lemons
1/4	Red Onion
1 oz	Capers
1	Boiled Egg
1 sprig	Parsley
1 tsp	Mayonnaise
3 tsp	Crème Fraîche
1 bunch	Chives
2	Shallots
1/4 cup	Vinaigrette
6 oz	Radish
1 small	Cucumber
12 slices	Baguette
1 oz	Salmon Roe

Sea Salt, Pepper, Extra Virgin Olive Oil

## **Step 1:** Mise en Place

- Dice raw and smoked salmon into small squares. Shred cooked salmon.
- Julienne radish and dice cucumber.
- Chop separately the red onion, boiled egg, chives, parsley, and shallots.
- Season the baguette slices and bake in the oven
- Peel and segment one lemon and dice
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## **Step 2:** Progression

- Mix red onion, egg, caper, 1/2 of chives and 1/2 of parsley, mayonnaise, juice of one lemon with salt and pepper to taste.
- Mix the 3 salmon; add shallot, chive, and parsley. Extra olive oil, salt, and pepper to taste.
- Mix crème fraîche, lemon juice, salmon roe
- Mix radish and cucumber. Season with vinaigrette. Salt and pepper to taste.

## **Step 3:** Ready to eat

- Put cucumber and radish salad in a small ring. Add mimosa and top with salmon salad. Place in the center of the plate and remove the ring. Pour crème fraîche on top. Serve cold with baguette toast.

Bon Appétit!

Prepared by Jean-Robert de Cavel, *Jean-Robert at Pigall's*  
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**SAUTÉED DUCK BREAST WITH WOODFORD RESERVE, GRAPE  
AND BLACK PEPPERCORN SAUCE, ROASTED DUCK LEG, MEDLEY  
OF MUSHROOMS, SOFT POLENTA**

Serves 4

1	Whole Duck
1 oz	Medley of Mushrooms (Shiitake, Portobello, Oyster)
8 oz	Dark Grapes
1 bunch	Thyme
1 bunch	Parsley
2	Shallots
2 cups	Chicken Stock
5 oz	Polenta
1 cup	Woodford Reserve Bourbon
2 cups	Duck Stock
½ cup	Heavy Cream
½ cup	Grated Parmesan
¼ cup	Honey
1 tbsp	Cracked Black Peppercorn

Butter, Olive Oil, Red Wine Vinegar, Salt and Pepper

**Step I: MAKE THE STOCK**

Take the breast and the leg from the duck. Marinate the duck breast Woodford Reserve. Take the carcasses and start the stock.

**Step II: MAKE THE GARNISH**

- a) Duck Leg-Season the duck leg with salt, pepper, thyme and a splash of Woodford Reserve. Roast them in oven for 30-40 minutes until the meat falls off the bone. Keep warm.
- b) Soft Polenta-Bring 2 cups of duck stock to a boil. Add 5 oz of polenta and cook slowly for 20 minutes. Add some butter and ½ cup of heavy cream. Salt and pepper to taste. Keep warm.
- c) Medley of Mushrooms-Cut all mushrooms the same way. Chop on shallot and parsley. Sauté mushrooms with olive oil. Add shallots and parsley. Salt and pepper to taste. Keep aside warm.

**Step III: MAKE THE SAUCE**

Sauté one chopped shallot and 1 tbsp of cracked black pepper with butter. Cook slowly. Add honey. Cook until caramel consistency. Add splash of vinegar and Woodford Reserve. Reduce. Then add 2 cups of duck stock. Reduce if needed. Add thyme and fresh grapes without pit. Mount with butter. Salt to taste. Keep warm.

**Step IV: PROGRESSION**

Season duck breast, sauté on skin side first and finish in oven. Let rest. Keep warm. Add mushroom and duck leg meat to polenta. Add parmesan cheese.

**Step V: READY TO EAT**

Place polenta on plate. Slice duck breast and place around. Add sauce on top. Serve warm.

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