

Caramelized Onion and Mushroom Tarts

1 stick cold unsalted butter, cut into tablespoons	2 tablespoons olive oil
1-1/3 cups all-purpose flour	1 pound button mushrooms, sliced
1 teaspoon cider vinegar	2 shallots, minced
1/2 teaspoon salt	1 cup grated cheese
3 to 4 tablespoons cold water	4 eggs
	1/2 cup whole milk
	Fresh tarragon
	Salt and pepper

- Add flour and salt to bowl of a food processor. Add butter and vinegar; pulse until butter is cut into flour. Add water in small amounts and pulse just until dough forms a ball. Turn out on a lightly floured board and flatten into a disc. Wrap in plastic and let rest, refrigerated, for 30 minutes.
- Add oil to sauté pan and bring to medium-high heat. Add the button mushrooms and shallots and cook, stirring occasionally, until nicely browned and liquid has evaporated. Season with tarragon, salt and pepper. Let cool.
- Preheat oven to 400 degrees. Roll out tart dough and line an 9-inch tart part. Line with parchment and fill with pie weights; blind bake for 20 minutes or until light golden brown. Remove from oven and let cool.
- Whisk together the eggs and milk; season with salt and pepper.
- Fill tart shell with mushrooms, top with cheese and fill with egg mixture. Bake until puffed and set; about 20 to 25 minutes. Let cool; slice and serve.

Tender Pork Sandwiches with Tangy Coleslaw

1 boneless pork shoulder	Soft rolls
1/2 cup all-purpose barbecue spice mix	Barbecue sauce
4 cups shredded cabbage	
1 red onion sliced thin	
1/4 cup mayonnaise	
1 tablespoon vinegar	
2 tablespoons sugar	
Sea salt and freshly ground black pepper	

- Preheat smoker to 200 degrees; fill the pan with water and the wood box with mesquite chips. Place pork into smoker; cook, replenishing wood chips and water as needed, until internal temperature reaches 200 degrees.
- Remove from smoker; wrap in heavy duty aluminum foil. Let stand until pork is cool enough to handle; shred and mix with barbecue sauce.
- Mix the mayonnaise, vinegar and sugar; season with salt and pepper. Stir in cabbage and onions; adjust seasoning. Slice pork; serve on rolls topped with coleslaw and barbecue sauce.

Memphis Style Sauce

4 cups tomato sauce	3 tablespoons molasses
1 cup cider vinegar	3 tablespoons soy sauce
1 cup Coca-Cola	3 tablespoons Worcestershire sauce
¼ cup bourbon	2 tablespoon barbecue spice mix
¼ cup yellow mustard	1 teaspoon Tabasco
¼ cup fresh lemon juice	

- Add all ingredients to a heavy saucepan. Bring to a simmer and cook until thickened. Let cool.

Grilled Mahi Mahi with Serrano Ham Gravy

3 tablespoons butter	4 mahi mahi fillets
1 shallot, minced	2 tablespoons olive oil
2 cloves garlic, minced	2 tablespoons spice mix
¼ pound serrano ham, thinly sliced	
4 tablespoons flour	
¼ cup bourbon	
2 cups vegetable stock	
½ cup heavy cream	
Fresh thyme	
Sea salt and freshly ground black pepper	

- Melt butter in a saucepan over medium heat. Cook the shallots and garlic until softened but not browned. Add the ham; cook until softened. Stir in the flour; cook 1 minute.
- Add the bourbon; cook until thickened and reduced slightly. Whisk in the vegetable stock and cream. Bring to a simmer and cook until flavors combine, about 10 minutes. Season with thyme, salt and pepper.
- Preheat grill to medium heat. Brush fish with olive oil; season with spice mix. Grill, turning once, until charred and cooked through to the center. Serve topped with gravy.

Apple Crumble with Bourbon Caramel

2 pounds granny smith apples, peeled and diced	1 cup oatmeal
2 to 3 tablespoons flour	1 cup flour
½ cup sugar	1 cup brown sugar
2 tablespoons lemon juice	½ teaspoon baking powder
½ teaspoon ground cinnamon	1 teaspoon cinnamon powder
	½ cup unsalted butter, melted
	Pinch of salt

- Preheat oven to 350 degrees. Sprinkle with flour, sugar and cinnamon; toss with lemon juice. Transfer to a 1½ quart baking dish.
- Mix oatmeal, flour, sugar, baking powder, cinnamon, salt and butter together until clumps form; spread evenly over the apples.
- Bake for 30 to 40 minutes or until golden brown. Remove, cover loosely with foil to keep warm and let stand for 10 minutes before serving.