

### Crispy Pork Belly Lettuce Cups with Pickled Vegetables

1 pound piece pork belly  
 ½ cup teriyaki glaze  
 ¼ cup cornstarch  
 Vegetable oil, for frying

1 cup rice vinegar  
 1 cup water  
 ¼ cup sugar  
 1 tablespoon salt  
 1 tablespoon fish sauce  
 1 tablespoon sambal  
 4 cups mixed vegetables (carrots, cucumbers,  
 onions, etc.)  
 Cilantro

#### *Sweet and Spicy Sauce*

2 tablespoons vegetable oil, divided  
 3 green chilies, minced  
 2 red chilies, minced  
 3 shallots, peeled, thinly sliced  
 1 plum tomato, diced  
 ¼ cup sweet soy sauce  
 ¼ cup light soy sauce  
 ½ chicken stock  
 2 tablespoons Sambal  
 2 tablespoons cornstarch, mixed with a little  
 water  
 12 leaves Boston lettuce  
 Aioli (optional)

- Preheat oven to 325 degrees. Coat pork belly with teriyaki sauce. Transfer to roasting pan with rack and cook until nicely browned, about 1 hour. Let cool completely; cut into cubes.
- Add vinegar, water, sugar, salt, fish sauce and sambal to a boil in a small saucepan. Cook until sugar has dissolved. Cool completely. Pour over mixed vegetables. Let stand 2 hours. Drain.
- Bring a skillet to medium heat and add 1 tablespoon of oil. Cook chiles, shallots and tomato until nicely softened. Stir in soy sauces and sambal. Bring to a simmer; cook until flavors combine. Whisk in cornstarch slurry; simmer until thickened.
- Toss with ¼ cup of cornstarch. Bring a fryer to 350 in a deep saute pan. Fry pork belly until crispy. Remove from oil; drain on paper towels. Toss with sauce to coat.
- Serve pork belly in lettuce cups.; top pickled vegetables. Garnish with aioli.

### Fried Panko Shrimp with Chipotle Honey Glaze

3 tablespoons rice vinegar  
 1 clove garlic, minced  
 1 teaspoon onion powder  
 1 teaspoon garlic powder  
 ½ teaspoon cumin  
 3 tablespoons olive oil  
 ½ head finely shredded green cabbage  
 1 medium sweet onion, thinly sliced  
 Sea salt and freshly ground black pepper

24 panko breaded shrimp  
 Vegetable oil, for frying

Chipotle Honey Glaze, recipe follows

- Add vinegar, garlic and spices to a small bowl; whisk in oil. Season with salt and pepper. Add cabbage, onion and carrot to a large mixing bowl; add dressing, mixing well to coat. Let stand, stirring occasionally, 1 hour.
- Bring vegetable oil to 350 degrees in a heavy stockpot. Fry shrimp until golden. Serve over slaw; top with glaze.



### Chipotle Honey Glaze

- ¾ cup ketchup
- 2 chipotle peppers (in adobo sauce)
- 2 tablespoons cider vinegar
- 2 tablespoons brown sugar
- 1 tablespoon worcestershire sauce
- ¼ cup honey
- ½ teaspoon salt
- ½ teaspoon garlic powder
- ½ teaspoon ground cumin
- ½ teaspoon black pepper

- Bring ingredients to a simmer in a small saucepan. Cook until flavors combine. Puree with an immersion blender. Adjust seasoning.

### Ricotta Gnocchi

- 1 pound whole milk ricotta
- 2 egg yolks
- 1 cup parmesan
- 1½ cup all purpose flour
- Pinch of nutmeg
- Sea salt and black pepper

Blush sauce, recipe follows  
Parmesan cheese

- Mix together the ricotta, eggs and parmesan; season with nutmeg, salt and pepper.
- Add flour; knead just until a firm dough forms. Turn out onto a floured board; form into a ball.
- Divide dough into four pieces; roll each into ½ inch rope and cut into ½ inch pieces.
- Place on well-floured sheet pan until ready to cook.
- Bring a pot of salted water to a boil; cook gnocchi, gently stirring occasionally, until they float.
- Drain; add to marinara sauce. Simmer just long enough to combine flavors. Stir in cheese.



### **Braised Chicken with Mushroom Ragout**

1 to 2 tablespoons oil, divided  
8 boneless skinless chicken thighs  
2 shallots, minced  
6 ounces mushrooms, sliced  
1 clove garlic, minced  
½ cup white wine  
½ cup demi-glace  
Fresh herbs  
Salt and pepper

- Preheat oven to 325 degrees. Bring a heavy skillet to medium-high heat; add oil.
- Cook chicken thighs, turning once, until they are nicely browned. Remove from pan.
- Add shallots and mushrooms; cook until nicely browned. Add the garlic and cook 1 minute more.
- Add the white wine and cook until reduced by half.
- Add demi-glace; bring to a simmer; add back the chicken. Transfer to the oven and cook, covered, until tender, about 1 hour.
- Season with herbs, salt and pepper. Serve chicken topped with sauce.

### **Belgian Chocolate Mousse**

3 tablespoons unsalted butter  
6 ounces bittersweet chocolate  
½ cup dulce de leche  
½ teaspoon cream of tartar  
¼ cup plus 2 tablespoons sugar  
2 cups heavy cream, cold  
½ teaspoon vanilla extract

- Add butter and chocolate to a heavy saucepan; melt over low heat. Stir in egg yolks. Transfer chocolate to a clean mixing bowl; let cool.
- In the bowl of a stand mixer or electric hand mixer, beat the egg whites on medium-high speed until foamy. Add the cream of tartar and beat until soft peaks form. Gradually add the ¼ cup of sugar. Continue beating until stiff peaks form.
- In a separate bowl, beat the heavy cream, remaining sugar and vanilla extract until whipped.
- In batches, gently fold egg whites and whipped cream to chocolate mixture, being careful not to overmix.
- Transfer mousse to serving cups; refrigerate 2 hours or until ready to serve.