



### Spicy Thai Shrimp Soup with Rice Noodles

1 tablespoon vegetable oil	1 can coconut milk
4 ounces shiitake mushroom, stemmed and sliced	1 tablespoon fish sauce
½ cup thinly sliced shallots	1 pound shrimp, peeled, deveined and chopped
4 garlic cloves, minced	8 ounces rice noodles, softened in warm water
1 tablespoon minced fresh ginger	2 tablespoons fresh lime juice, from 1 lime
3 to 4 Thai chiles, minced	Fresh cilantro, chopped
2 tablespoons red curry paste	Bean sprouts
1 teaspoon turmeric	Sea salt and freshly ground black pepper
4 cups vegetable stock	

- Bring a stock pot to medium heat and add the oil. Cook the mushrooms until lightly browned. Add the shallots; cook until nicely golden brown. Add the garlic, ginger and chiles; cook until fragrant.
- Add the curry paste and turmeric; cook 30 seconds more.
- Add the stock, coconut milk and fish sauce; bring to a simmer and cook until flavors combine, about 10 minutes.
- Add shrimp and noodles; simmer until fish is cooked through and noodles are tender.
- Stir in lime juice and cilantro; season with salt and pepper. Served topped with bean sprouts.

### Stuffed Flounder with Creamy Tomato Herb Sauce

2 tablespoons butter	2 tablespoon olive oil
¼ cup bacon, chopped	1 shallot, minced
1 medium onion, minced	2 cloves garlic, minced
2 stalks celery, minced	1 tablespoon Italian seasoning
2 cloves garlic, minced	Pinch of crushed red peppers
4 cups bread crumbs	½ cup white wine
Vegetable stock, as needed	2 cups crushed San Marzano tomatoes
Fresh parsley, minced	½ cup heavy cream
8 flounder fillets	Fresh basil
	Sea salt and freshly ground black pepper

- Bring a saute pan to medium heat and add the butter. Cook bacon until golden brown. Add onions, celery and garlic; cook until translucent. Stir in bread crumbs and enough vegetable stock to moisten. Season with parsley, salt and pepper.
- Preheat oven to 350 degrees. Divide stuffing among flounder fillets; roll up and transfer to a buttered casserole dish. Bake until fish is cooked through and stuffing is warmed through. Transfer to plates; serve topped with sauce.
- Bring a saucepan to medium heat and add the oil. Cook the shallots and garlic until softened. Add the Italian seasoning and crushed red peppers; cook 1 minute more.
- Add the white wine; cook until reduced by half. Add the tomatoes and cream; cook until flavors combine, about 8 to 10 minutes. Season with basil, salt and pepper. Serve over stuffed flounder.

*Gratuity is not required but it is appreciated.  
If you enjoyed the class, please consider leaving a tip for your chef/assistant.*



### **Pan Roasted Grouper with Caramelized Onion, Toasted Pine Nut and Golden Raisin Sauce**

1 tablespoon olive oil  
1 tablespoon unsalted butter  
1 pound grouper fillet  
1 large onion, diced  
2 garlic cloves, minced  
Pinch of crushed red pepper flake  
2 tablespoons flour  
½ cup dry white wine  
1 cup fish or vegetable stock  
2 tablespoons golden raisins  
2 tablespoons toasted pine nuts  
1 teaspoon honey  
Fresh chives  
Sea salt and freshly ground black pepper

- Preheat oven to 350 degrees. Bring a saute pan to medium-high heat; add the oil and butter. Lightly season the fish with salt and pepper. Cool, turning once, until lightly browned. Transfer to a sheet pan; roast until cooked through. Let rest.
- Lower pan to medium. Add onions; cook, stirring occasionally, until nicely golden brown. Add garlic and red peppers; cook 1 minute more. Stir in flour; cook 30 seconds.
- Add wine; bring to a simmer and cook until reduced by half.
- Add chicken stock and raisins, bring back to a simmer and cook until thickened.
- Stir in pine nuts, honey and chives. Season with salt and pepper. Serve over fish.

### **Crab Empanadas with Spicy Verde Sauce**

2 poblano peppers, seeded and diced	1 cup ricotta cheese
4 tomatillos, husked and rinsed, halved	½ cup diced fresh mozzarella cheese
1 small onion, cut in wedges	¼ cup parmesan cheese
2 jalapenos, split in half	¼ cup diced roasted peppers
2 cloves garlic, crushed	1 teaspoon Mexican spice mix
2 tablespoons olive oil	½ pound lump crab meat
1 tablespoons Mexican spice mix	
Juice of 1 lime	8 rounds prepared empanada shells
Fresh cilantro	
Sea salt and freshly ground black pepper	

- Preheat oven to 375 degrees. Toss peppers, tomatillos, onions and garlic with olive oil; season with spice mix. Place on a baking sheet; roast until completely tender and slightly charred. Let cool.
- Transfer to a blender. Add lime juice and cilantro; puree until smooth. Season with salt and pepper.
- Stir together the cheeses, peppers and spices. Gently fold in crab; adjust seasoning.
- Lay empanada wrappers on clean board. Place dollop of filling in center of each circle. Fold over into a half moon and crimp. Fry until golden brown; serve with sauce.

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