



Conquering Cuisine

www.conqueringcuisine.com

### Cajun Shrimp with Tomatoes and Spices

2 tablespoons vegetable oil	2 to 3 tablespoons flour
1 cup chopped onions	2 cups vegetable stock
½ cup chopped green peppers	2 pounds medium shrimp, peeled and deveined
½ cup chopped celery	Fresh parsley
2 cloves garlic, minced	Tabasco, to taste
1 cup diced tomatoes	Thinly sliced scallion greens
½ teaspoon cayenne pepper, or to taste	Salt and pepper
2 tablespoons Cajun seasoning, or to taste	

- Bring a large Dutch oven to medium heat and add the oil. Cook the onions, peppers and celery, stirring occasionally, until nicely softened. Stir in the garlic, cayenne and Cajun seasoning and cook 1 minute more.
- Add the stock and bay leaves. Bring to a boil; reduce heat to a simmer. Slowly whisk in the roux. Cook the etouffee, stirring occasionally, until thickened and flavors combine.
- Add the shrimp and simmer until just cooked through. Stir in the crawfish. Season with parsley, Tabasco, salt and pepper. Serve over white rice garnish with scallions.

### Tender Pork Crostini with Tangy Coleslaw

1 boneless pork shoulder  
½ cup all-purpose barbecue spice mix

4 cups shredded cabbage  
1 red onion sliced thin  
2 tablespoons rice vinegar  
½ teaspoon onion powder  
½ teaspoon garlic powder  
Sea salt and freshly ground black pepper

#### Slider Rolls

##### Barbecue sauce

- 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 sour cream, vinegar and sugar; season with spices salt and pepper. Stir in cabbage and onions; adjust seasoning. Shred pork; serve on rolls topped with coleslaw and barbecue sauce.

### Memphis Style Sauce

4 cups tomato sauce	3 tablespoons molasses
½ cup cider vinegar	3 tablespoons Worcestershire sauce
¼ cup brown sugar	2 tablespoon barbecue spice mix
¼ cup bourbon	1 teaspoon Tabasco, optional

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

*Gratuity is not required but is appreciated.  
If you received good service, please consider tipping your chef/ assistant.*

### **Cheddar Grits**

1 tablespoon olive oil  
1 small onion, minced  
2 cloves garlic, minced  
1 teaspoon onion powder  
1 teaspoon garlic powder  
1 teaspoon salt  
3 cups chicken stock  
3 cups heavy cream  
2 cup grits  
3 tablespoons butter

- Bring a heavy stockpot to medium-low heat; add the oil. Cook the onions and garlic until softened; stir in the spices. Add stock; bring to a simmer.
- Whisk together the heavy cream and grits; whisk into stock. Bring back to a simmer; cook until cornmeal is tender. Stir in butter; adjust seasoning.

### **Braised Short Ribs**

1 tablespoon olive oil, divided  
Dried Herb Mix (Rosemary, Thyme, Onion Powder, Garlic)  
2 pounds boneless short ribs  
2 cups pearl onions  
4 cloves whole cloves garlic  
½ cup dry red wine  
2 cups demi-glace  
1 bag baby carrots  
4 to 5 sprigs fresh thyme  
2 to 3 bay leaves  
3 to 4 tablespoons roux  
Sea salt and freshly ground pepper

- Preheat oven to 325 degrees. Bring a heavy Dutch oven to medium heat; add 1 tablespoon olive oil.
- Season beef with herb mix; cook, turning occasionally, until nicely browned. Remove from pan. Add onions and garlic; cook until nicely browned.
- Add wine; cook until reduced by half. Add demi-glace, thyme, bay leaves, carrots and reserved beef; bring back to a simmer.
- Transfer to oven. Cook, covered, until beef is tender, about 2½ hours.
- Transfer liquid to a saucepan; skim fat from surface. Bring to a simmer; whisk in roux. Simmer until thickened. Adjust seasoning; serve over beef.

## Deep Dish Caramel Apple Tarts

### *Tart Dough*

1 cup flour  
6 tablespoons cold butter, cut into cubes  
Pinch of salt  
2 to 3 tablespoons cold water

### *Almond Filling*

½ cup almond flour  
½ cup all-purpose flour  
½ cup sugar  
6 tablespoons unsalted butter, melted  
2 large eggs  
2 teaspoons vanilla extract

### *Tart*

½ batch almond filling  
2 to 3 apples, peeled, cored and diced  
1 egg yolk, mixed with a little water  
2 tablespoons coarse sugar  
2 tablespoons butter, cut into pieces

### Caramel Sauce

Cinnamon Whipped Cream

- Add flour, butter and salt to bowl of a food processor; pulse until mixture resembles a coarse meal (do not overprocess). Add water; continue pulsing until mixture forms a ball of dough. Flatten into a disc, wrap in plastic and chill for 30 minutes.
- Add flours, sugar, butter, eggs and vanilla to bowl of a food processor. Puree until smooth.
- Transfer dough to a lightly floured board. Roll into an 11-inch circle; transfer to a 9-inch tart pan. Trim excess dough.
- Spread almond filling on bottom of tart pan; arrange apples on top. Brush with egg wash and sprinkle tarts with sugar; dot with the butter.
- Preheat oven to 375 degrees. Bake tarts in oven until golden brown. Let cool; serve topped with caramel and whipped cream.