



BUTTERMILK FRIED CHICKEN TENDERS



SERVES

4



METHOD

STOVETOP



MINUTES

40



DIFFICULTY

2/10

INGREDIENTS

Marinade:

- 2 pounds chicken tenderloins
- 1 cup buttermilk
- 1½ teaspoons salt
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon garlic powder
- 1/4 teaspoon paprika

Breading:

- 1½ cups all purpose flour
- 1½ teaspoons baking powder
- 1 heaping teaspoon salt
- 3/4 teaspoon black pepper
- 3/4 teaspoon garlic powder
- 3/4 teaspoon paprika
- 3 tablespoons buttermilk
- 3 cups vegetable oil, for cooking

In a large sealable, combine the chicken tenders with the marinade. Seal the bag tightly and massage the chicken until it is evenly coated with buttermilk and seasoning. Refrigerate for at least 4 hours or up to 24 hours.

In a large bowl, combine the flour, baking powder, salt, pepper, garlic powder, and paprika. Whisk until well blended, then add the buttermilk and stir with a fork until the mixture is evenly clumpy.

Line a baking sheet with aluminum foil for easy cleanup. Remove the chicken tenders from the marinade a few at a time and toss into the breading mixture. Be sure to press the chicken firmly into the breading so clumps adhere to the meat. Set breaded tenders on the prepared baking sheet.

Line another baking sheet with a few layers of paper towels and set next to the stove. Add oil to a large, high-sided pot until the level reaches about 3/4-inch. Heat over medium-high heat until oil is shimmering, about 350°F. Using tongs, place several chicken tenders in the hot oil without crowding the pan. Cook until golden brown on the bottom side, a few minutes, then flip and cook until the second side is also golden, a few minutes more. Set the cooked tenders on the paper towel-lined baking sheet to drain. Fry remaining tenders in batches adjusting the heat as necessary. Serve hot.



SMOKED SALMON BLINI PUFFS



SERVES

6



METHOD

OVEN



MINUTES

80



DIFFICULTY

2/10

INGREDIENTS

- 1/3 cup crème fraîche
- 1½ teaspoon grated lemon zest
- Freshly ground black pepper**
- 1/2 puff pastry sheet
- 1 4-ounce package thinly sliced smoked salmon, cut into 12 pieces
- 12 sprigs fresh dill weed
- 3 teaspoons black caviar

Heat the oven to 400°F. Stir the crème fraîche, lemon zest and black pepper in a small bowl.

Unfold the pastry sheet on a lightly floured surface. Using a round cutter, cut the pastry sheet into 12 (2-inch) circles. Place the pastry circles onto a baking sheet. Prick the pastry circles thoroughly with a fork.

Bake for 12 minutes or until the pastries are golden brown. Let the pastries cool on the baking sheet for 10 minutes.

Spoon 2 teaspoons crème fraîche mixture on each pastry. Top each with 1 piece salmon and 1 sprig dill. Top with caviar.



SQUID AND SUMMER VEGETABLE SALAD

WITH PRESERVED LEMON DRESSING



SERVES

4



METHOD

GRILL



MINUTES

45



DIFFICULTY

3/10

INGREDIENTS

4 red radishes, sliced paper thin
 1/2 small zucchini, sliced thin
 1/2 small yellow squash, sliced thin
 1/2 fennel bulb, halved lengthwise, sliced thin
 3 tablespoons white balsamic vinegar
 1 tablespoon preserved lemon rind, minced
 1 tablespoon shallot, minced
 1/2 cup extra-virgin olive oil,
Kosher salt
Pepper
 12 ounces cleaned squid, bodies sliced crosswise 1/4 inch thick and tentacles left whole
 8 cherry tomatoes, halved
 12 niçoise olives, pitted
 1/4 cup parsley, basil and chives
Piment d'Espelette, for garnish
Fleur de sel, for garnish

Soak the radishes, zucchini, squash and fennel slices in a bowl of ice water.

In a bowl, mix the vinegar with the preserved lemon and shallot. Slowly whisk in 1/2 cup of the olive oil. Season the vinaigrette with salt and pepper.

In a large skillet, combine the remaining 1 tablespoon of oil with 2 tablespoons of water and bring to a simmer. Add the squid and season with salt and pepper. Cover and cook over moderate heat until just opaque throughout, about 1 minute. Add the poached squid to the vinaigrette.

Drain the iced vegetables and pat thoroughly dry. Add the vegetables, tomatoes, olives and herbs to the squid and mix well. Transfer the salad to plates and drizzle with any remaining vinaigrette. Garnish with piment d'Espelette and fleur de sel.