

IN THE KITCHEN, NIGHT BEFORE/DAY-OF PREP LIST

To be prepared to cook along with the chefs, here is a list of things you can prepare ahead of time to make things easier to follow.

Mis En Place – portion out all of the ingredients for each dish. This includes washing, cutting and measuring. Reference the full recipe list for exact measurements.

In addition to Mis En Place, here are some items that will be helpful to prepare ahead of time.

Fresh Watermelon Margarita

- Watermelon Simple Syrup
 - 2 cups seedless watermelon, cubed
 - 1 cup sugar
- Watermelon Juice
 - 2 cups seedless watermelon, cubed
 - ½ cup water

Simple Syrup Instructions –

1. Make the simple syrup by combining the watermelon and sugar in a small saucepan over medium heat.
2. Use a potato masher or another utensil to mash the watermelon and sugar together, pushing out the liquid and dissolving the sugar.
3. Simmer for 5 minutes, stirring frequently.
4. Pour the mixture through a fine mesh sieve set over a bowl or jar, pressing the watermelon to extract all the liquid.
5. Set aside to cool completely – this recipe makes just over 1 cup of simple syrup.

Watermelon Juice Instructions –

1. Next, make the watermelon juice by combining the watermelon and water in a blender.
2. Blend until smooth, pour through a fine mesh sieve set over a bowl or jar.

Grilled Watermelon Salad

- Watermelon Vinaigrette
 - 1 QT fresh watermelon juice
 - ¼ cup of honey
 - ½ cup red wine vinegar
 - 1 TBSP chopped shallots
 - 2 tsp. Dijon mustard
 - 1.5 cup of olive oil
 - Salt to taste
 - 1 TBSP of chopped fresh mint
 - 2 tsp. Parsley, chopped

Watermelon Vinaigrette Instructions –

1. In saucepan, combine watermelon juice and honey; cook over medium-high heat until reduced to about 3 cups.
2. In blender or stick blender stir in vinegar, shallots and mustard until blended.
3. In blender or stick blender stir in vinegar, shallots and mustard until blended.
4. Season with salt and pepper; add mint and parsley
5. Set vinaigrette aside.

Rack of Lamb

- Cider-Honey Glaze
 - ½ cup Apple cider vinegar
 - 1 cup of unfiltered apple cider
 - 2 tablespoons minced, peeled ginger
 - 2 tablespoons minced garlic
 - 3 tablespoons soy sauce
 - 2 TSBP honey

Cider-Honey Glaze Instructions –

1. Reduce in a saucepan, cider, ginger, garlic, soy sauce, vinegar, and honey in a small saucepan until reduced to about 1/4 cup, 10 to 12 minutes--a glaze-y sauce consistency.
2. STRAIN then cool completely.
3. Brush onto lamb towards the end of their cooking but reserve 2 tablespoons glaze for drizzling.

Grilled Tomato & Sweet Basil Pizza

- Grilled Tomato & Sweet Basil Pizza
 - 4 Tomatoes, sliced 3/8"
 - 2 Yellow Squash Planks
 - 2 Zucchini Planks
 - 2 Onions, peeled and sliced
 - All Herbs; cleaned and wrapped in a damp paper towel in zip-loc bag

Peach Pit

- Graham Cracker Crumble
 - Butter
 - Sugar
 - Graham Cracker
 - Pistachios

Graham Cracker Crumble Instructions –

1. Brown butter then add sugar and cook for a minute or until sugar starts to liquefy, pull off stove and add graham and pistachios and mix well until it starts to form a crumble, set aside and let cool before serving.