



Thursday, April 21, 2016

Chef Eric Crowley Welcomes

**Martha Stewart Living and
Better Homes and Gardens**

APP-y HOUR

MENU

Silver-Tequila Martini

Bourbon Manhattan

Sweet Potatoes and Buttermilk Dipping Sauce

Cauliflower Gratin

Tangerine Sticky Ribs

Sweet Hot Coriander Chicken

Bread Pudding

Strawberry S'mores Cobbler

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Silver –Tequila Martini

Yield: 1 Serving

Silver Tequila (such as Patron Silver)	2 ounces
Dry Vermouth	1/2 ounce
Fresh Pink Grapefruit Juice (plus wedge & a twist)	2 Tablespoons
Grapefruit or Orange Bitters	10 to 12 dashes
Edible Silver Flakes	
Sanding Sugar	

Method:

1. To chill a martini glass, fill it with ice, then cold water. Let it stand 5 minutes, then drain.
2. Fill a cocktail shaker halfway with ice. Add tequila, vermouth, grapefruit juice and bitters. Cover and shake several times.
3. Stir together silver flakes and sugar on a small plate. Run grapefruit wedge along the rim of the chilled martini glass. Dip rim in sugar mixture to evenly coat. Strain tequila mixture into glass, add grapefruit twist, and serve.



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Bourbon Manhattan

Yield: 1 Serving

Bourbon	2 ounces
Sweet Vermouth	1 ounce
Bitters	Dash
Maraschino Cherry	1 each

Method:

1. In a cocktail shaker combine bourbon, vermouth and bitters.
2. Add ice cubes; cover and shake until very cold.
3. Strain liquid into a chilled glass or a glass filled with additional ice cubes.
4. Garnish with a cherry.



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Sweet Potatoes and Buttermilk Dipping Sauce

Yield: 8 Servings

Sweet Potato Wedges
Extra Virgin Olive Oil
Flaky Salt
Buttermilk
Mayonnaise
Freshly chopped dill

Method:

1. Toss wedges with a little extra- virgin olive oil and flaky salt.
2. Roast at 425 degrees until tender, about 20 minutes.
3. Make the dip by whisking together equal amounts of buttermilk and mayonnaise and half as much chopped fresh dill. Season with flaky salt, and garnish with more dill.



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Cauliflower Gratin

Yield: 8 Servings

Purple Potatoes (peeled and sliced 1/4 inch thick)	1 pound
Whipping Cream	1 1/4 cups
Herbes de Provence	2 teaspoon
Gruyere Cheese - 5 oz Shredded	1 1/4 cups
Purple Cauliflower (sliced 1/2 inch thick)	1 3/4 - 2-lb head
Shallots, peeled and halved	4 each
Panko bread crumbs	1/3 cup
Melted Butter	3 Tablespoons
Thyme Sprigs	
Lemon Zest	

Method:

1. Preheat oven to 425 degrees. Arrange potatoes in the bottom of a 2-quart rectangular au gratin dish or baking dish. In a small bowl, stir together cream, 1t of the herbes de Provence, and 1t kosher salt; pour over potatoes. Sprinkle potato layer with 1/2 cup of the cheese. Top with cauliflower slices and any pieces that break off, shallots, and 1/4t kosher salt. Cover; bake 40 minutes.
2. Meanwhile, stir together the remaining cheese, panko, remaining herbes de Provence, and butter. Uncover cauliflower; sprinkle with panko mixture. Bake , uncovered, 15 minutes more or until golden. Remove; let stand 10 to 15 minutes. Sprinkle with thyme and lemon zest.



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Tangerine Sticky Ribs

Yield : 4 - 6 Servings

Baby Back Pork Ribs	1 Rack (3 pounds)
Star-Anise pods	4 to 6 each
Tangerine Peels, coarsely chopped (plus more for garnish)	2 peels
Orange- Blossom Honey	1 cup
Hoisin Sauce	1/4 cup
Toasted Sesame Oil	1/4 cup
Garlic, coarsely chopped	1 large clove
Fresh Ginger , peeled & coarsely chopped	1 Knob- 2 inches
Peppercorns	1 teaspoon
Chinese Five- Spice Powder	1 teaspoon
Sambal Oelek (<i>available in Asian markets</i>)	1 Tablespoon

Method:

1. Rinse ribs under cold water and pat dry with a paper towel. Place ribs in a baking dish, sprinkle with star anise, and set aside.
2. In a blender, combine remaining ingredients and process until mixture is fairly smooth. Pour over ribs, cover tightly with foil, and refrigerate overnight.
3. Preheat oven 300 degrees. Remove ribs from refrigerator and bring to room temperature, about 30 minute. Place covered dish in oven and cook 2 ½ hours.
4. Remove ribs from oven. Remove foil and set aside. Baste ribs with sauce and return to oven, uncovered. Cook another 30 minutes.
5. Remove ribs from oven tent with reserved foil. Allow to rest 15 minutes. Transfer rack to a cutting board and cut between bones. Serve with a sprinkle of tangerine peel.



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Sweet Hot Coriander Chicken

Yield: 4 Servings

Extra Virgin Olive Oil	1 Tablespoon
Dark Brown Sugar (packed)	2 teaspoons
Sriracha Sauce	2 teaspoons
Ground Coriander	1 teaspoon
Chili Powder	1 teaspoon
Skinless, boneless Chicken Breast flattened to 1/2 inch thickness	4 – 6 oz breast halves
Orange Juice	1 /3 cup
Cilantro	Garnish

Method:

1. For marinade, in a small bowl stir together oil, sugar, Sriracha sauce, coriander, and chili powder. Place chicken in a shallow dish. Spoon marinade over chicken, turn to coat. Let stand 15 minutes.
2. Heat a very large skillet over medium-high heat. Add chicken; cook 10- minutes or until done (165 degrees), turning once halfway through. Transfer to a plate. Cover to keep warm.
3. Add orange juice to pan; cook 2 minutes or until reduce to about 2 T, stirring to scrape up browned bits. Spoon sauce over chicken. Season to taste with salt and pepper. Top with Cilantro.



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Valencia- Orange Bread and Butter Pudding

Yield : 6 Servings

Unsalted Butter	4 Tablespoons
White Country-style bread	12 slices
Orange Marmalade (preferably Valencia)	1/2 cup
Large Eggs	5 each
Vanilla Bean, halved lengthwise	1 each
Whole Milk	1 cup
Heavy Cream	1 cup
Dark-Brown Sugar, firmly packed (plus more for sprinkling)	1/4 cup
Crème Fraiche for serving	

Method:

1. Butter a shallow baking dish. Butter both sides of each bread slice, using all of butter. Spread marmalade on one side of 6 slices of bread. Take other 6 slices of bread and place them on top of marmalade slices to make 6 sandwiches. Cut each sandwich diagonally in half; arrange sandwich halves in prepared dish.
2. Crack eggs into a bowl. Using the tip of a knife, scrape vanilla seeds from bean halves into bowl and whisk eggs until blended. Add milk, cream, and brown sugar, whisk until well combined. Pour milk mixture evenly over bread and sprinkle lightly with more sugar.
3. Cover and let stand at room temperature until bread soaks up custard, 1 hour. Preheat oven to 350 degrees.
4. Uncover pudding and bake until custard has set, about 50 minutes. Remove from oven and let cool slightly.
5. Serve warm, spooned into individual bowls. Top each serving with a dollop of crème fraiche.



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Strawberry S'mores Cobbler

Yield : 8 Servings

Whole Graham Crackers	1 Sleeve (9 -10 rectangles)
Oranges	3 each
Sugar	1/4 cup
Cornstarch	2 Tablespoons
Fresh Strawberries, hulled and quartered	2 pounds
Large Marshmallows	16 to 18 each
Milk or Dark Chocolate, broken into small pieces	2 ounces

Method:

1. Preheat oven to 400 degrees. Coarsely crush crackers into 2 quart round baking dish. Set aside. Finely shred 1 teaspoon peel from orange. Juice oranges for 3/4 cups of juice.
2. In a large saucepan stir together orange peel, juice, sugar, and cornstarch; cook and stir until thickened and bubbly. Stir in strawberries. Spoon berry mixture into dish, covering crackers. Top with marshmallows and chocolate, lightly pressing marshmallows into filling.
3. Bake 10 minutes or until marshmallows are golden. Serve warm.