

Simply Ming @Home

Episode 1809

Thai Basil-Lemon Smash

Serves 1

Ingredients

6 spanked Thai basil leaves

1 teaspoon sugar

1 lemon slice plus 1 for garnish

2 ounces bourbon

Sparkling water to garnish

1. In a shaker, muddle the basil and sugar.
2. Add the bourbon and ice and shake hard.
3. In a low ball glass, fill with ice, strain in cocktail class, top with sparkling water, garnish with basil leaf and lemon slice.

Thai Basil Lemonade

Serves 1

Ingredients

6 spanked Thai basil leaves

1 tablespoon sugar

1 lemon slice plus 1 for garnish

Juice of 1 lemon

Sparkling water

1. In a shaker, muddle the basil and sugar.
2. Add the lemon juice and ice and shake hard.
3. In a high ball field with ice, strain in cocktail, top with sparkling water and garnish with basil leaf and lemon slice.

Sausage and Peppers Fenway Style

Serves 4

Ingredients

2 yellow onions, slivered
1 red bell pepper, slivered
1 green bell pepper, slivered
4 Spicy Italian Sausages (I love local Sausage Guy)
1/4 cup whole grain mustard
1/4 cup Dijon mustard
Spicy Garlic Pickles (love local Grillo pickles), long planks or spears
Grapeseed oil to cook
4 sausage buns, steamed hot
1-2 tablespoons mayonnaise

1. On a griddle, grill or cast iron, coat lightly with oil, and on medium heat, add the onions and peppers, season. Cook until caramelized, about 10-12 minutes and set aside. Pull out 1 cup of vegetable mix and save for below recipe.
2. In same pan, sear off the sausages, rotating often, until GB&D (golden, brown and delicious), about 12-14 minutes total. Add vegetables back to heat.
3. Meanwhile, split the sausage buns and spread the mayonnaise on the inside. Lay mayo side down and get golden brown, about 2 minutes.
4. Assemble by smearing whole mustard on one side of bun and Dijon on the other side. Lay down 2 pickle planks or spears, top with sausage and top with onions and peppers.
5. Enjoy.

Vegan Sausage and Peppers Bings

Serves 4

Ingredients

1 pound plant-based Italian sausage (Uncut is my favorite)
1 cup caramelized vegetables from above, chopped up into small dice
1 tablespoon whole grain mustard
1 tablespoons Dijon mustard
Pinch of toasted Chile flake
Spicy Garlic Pickles (love local Grillo pickles), long planks
1 package lumpia wrappers
Kosher salt and freshly ground black pepper to taste

1. In a bowl, mix together the sausage with both mustards and chile flake.

2. Take the cooked caramelized vegetables and dice. Add to the bowl and mix thoroughly.
3. Cook a test spoonful to check seasoning.
4. Wrap Bings using water to seal. Store in the fridge until you are ready to cook.
5. In a cast iron or saucepan, coat lightly with oil and sear both sides until GB&D, about 6 minutes a side. Serve with pickles on the side and a swoosh of extra mustards.
7. Enjoy!

©2021 Ming Tsai - Season 18 Simply Ming