

Episode 1712 Ken Oringer

Oaxacan Old Fashioned

1 ½ ounces reposado tequila
½ ounce mezcal
½ teaspoon agave nectar
1 dash Angostura bitters
Orange flag for garnish

1. Build ingredients in mixing glass or shaker with ice. Stir until integrated, place large ice cube in rocks glass, strain into rocks glass and garnish with orange peel.

Ken Oringer Recipe

King Crab Nachos with Nduja Queso Fundido

Serves 4

Eat Well With Ming: Tomatillos contain carotenoids, lutein and zeaxanthin, which may boost eye health.

Allergy Free Note: peanut free, tree nut free

House fried tortilla chips
½ white onion
3 garlic cloves
¼ tablespoon cayenne pepper
¼ tablespoon espellete
6 ounces nduja
4 cups heavy cream
1 cup milk
10 ounces cheddar
6 ounces Velveeta
6 ounces Oaxaca
3 tablespoons cornstarch
4 tomatillos, quartered
1 avocado
1 tablespoon Mexican oregano
1 tablespoon agave nectar
Juice of 2 limes
1 bunch cilantro, stems and leaves
Kosher salt
Freshly ground pepper to taste
Pickled jalapenos, thinly sliced
Radishes, thinly sliced
1 bunch scallions, thinly sliced both white and green parts

1. Add tortillas to hot oil and fry until golden brown and delicious. Remove from oil onto paper towel lined bowl and salt the chips.
2. In a saucepan, add a tablespoon of oil, onion and garlic cloves and saute. When they start to sweat a little, add the sausage, cayenne pepper, espelette and start to render. Add 3 cups of heavy cream and 1 cup of milk. Bring to a simmer or until you start to see small bubbles, about 3- 3 1/2 minutes.
3. In a large glass bowl combine the cheddar, velveeta and Oaxaca cheeses together. Coat the cheeses with cornstarch.
4. In the saucepan with the sausage, while you are whisking, slowly add the cheese. Continue whisking until all the cheese is added. Allow to come to a simmer.
5. In a blender, add the tomatillos, avocado, agave nectar, juice of 2 limes, 2 teaspoons salt, and stems from 1 bunch of cilantro. Blend until well combined.
6. In a saute pan on medium heat, add 2 tablespoons butter with about 1 tablespoon water. Add the king crab meat and heat through just until it's warm.
7. To plate, add fresh tortilla chips to the plate, spoon the sauce over the chips. Top with the king crab meat, radishes, scallions, and jalapeno slices. Drizzle the avocado puree on top.
8. In a small bowl mix ¼ cup sour cream with juice from ½ lime. Dollop on top of the nachos and enjoy.

Pickled jalapeños

white wine vinegar

sugar

jalapenos

Ming Tsai's Recipe

Beyond Meat Rice Cake Nachos

Serves

Eat Well With Ming: Using a plant-based meat alternative lowers saturated fat by half and cholesterol to zero compared to its beef counterpart.

Allergy Free Note: shellfish free, fish free, soy free, egg free, gluten free, peanut free, tree nut free

1 package Beyond Meat beef crumbles

1 package rice cakes

2 white onions, diced

1 red bell pepper

1 orange bell pepper

1 yellow bell pepper

1 jalapeño

1 serrano chile

2 cups Greek yogurt

1 teaspoon garlic, minced

1 cup shiso roughly chopped

Juice of 1 lime

1. In a saute pan, add 1 teaspoon canola oil and the meat. Once you start to get a good color on the beef, add the onions and peppers to the saute pan and start to sweat down. Cook until the peppers and meat have fully cooked down, about 7-8 minutes.
2. In a wok heat oil to 375 F. Add the rice cakes to the wok and fry until they have doubled in size and float to the top.
3. In a glass bowl, combine the yogurt, garlic, shiso and juice of 1 lime. Season with salt and pepper, mix well and set aside.
4. To plate, lay the rice cakes on a serving platter. garnish with the beef and pepper mixture. Dollop the shiso tzatziki on top and garnish with jalapeño and serrano slices and remaining shiso leaves.

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