

Episode 1723 Jody Adams

Spiced Dragon Mule

Serves 1

1.5 ounces Sailor Jerry Rum

$\frac{3}{4}$ ounce lime juice

$\frac{3}{4}$ ounce ginger syrup

4 basil leaves, 3 for shaking and one for garnish

1 bottle [Unfiltered Angry Orchard Cider](#)

1. Add the rum, lime juice and ginger syrup to a Boston shaker. Spank and tear 3 basil leaves. Top with ice and shake until the shaker is cold to the touch. Double strain into a glass filled with fresh ice and top with unfiltered cider. Garnish with a fresh spanked basil leaf.

JODY ADAMS RECIPE

Vadouvan Curried Scallops with Cider Cream Hazelnuts and Cauliflower Rice

Serves 4

Eat Well With Ming: Scallops are a great protein source and contain more than 1/3 of your daily needs of selenium, a mineral important for your immune and thyroid systems

Allergy Free Note: soy free, peanut free and gluten free

2 bottles hard apple cider, plus more for deglazing the rice (you'll need about 2 bottles total)

3 ounces heavy cream

2 ounces labne

Kosher salt and freshly ground black pepper

1 ounce vadouvan curry mix (2 tablespoons)

12 ounces cauliflower flowerets

$\frac{1}{4}$ cup extra virgin olive oil

20 ounces large fresh bay or sea scallops, 1 to 1 $\frac{1}{2}$ inches across (not the small calico bay variety)

Juice and zest of 1 lemon

3 ounces shiitake mushrooms, stems removed and thinly sliced

2 shallots, thinly sliced

$\frac{1}{4}$ cup hazelnuts, toasted and chopped

1 red apple, cut into $\frac{1}{4}$ inch dice with skin on- Empire, Gala etc....

$\frac{1}{4}$ cup cilantro leaves- save a few for garnish

2 tablespoons unsalted butter

1. Bring 2 cups cider to a boil in a small saucepan. Reduce the heat to medium and cook until the cider has turned to a glaze, 15 to 20 minutes. Cool.
2. Whip the cream to hold soft peaks. Fold in the yogurt.

3. Fold the cooled reduced cider into the crema. Season with salt and pepper. Refrigerate until ready to serve.
4. Put the flowerets into a food processor and processor to a crumble, about ¼ inch pieces.
5. Heat 2 tablespoons olive oil in a large sauté pan over high heat. Season the scallops with vadouvan mix, salt and pepper. When the oil is hot, almost at the smoking point, add the scallops in a single layer with at least ½-inch space between them. Allow them to cook, undisturbed, on one side until golden brown, 2-3 minutes. Flip and cook the second side 10-15 seconds. They should still be slightly translucent in the center. Drizzle with lemon juice. Transfer to a plate and keep warm.
6. Add the remaining oil to the pan. Add the mushrooms, shallots and hazelnuts and cook 1 minute. Add the cauliflower, hazelnuts and apples, season with salt and pepper and a pinch of vadouvan mix and cook until tender, about 3 additional minutes, tossing often. Add remaining 1 cup cider to the pan with a tablespoon of lemon juice and zest and butter and cook 1 minute to make it a little creamy.
7. Put a spoonful of cauliflower rice on 4 plates. Put a spoonful of cider cream in the center. Arrange the scallops in a circle around the cider cream.
8. Garnish with cilantro leaves.

Ming Tsai's Recipe

Braised Pork Shoulder

Serves 4

Eat Well With Ming: Did you know apples are a great source of fiber and vitamin C?

Allergy Free Note: peanut free, tree nut free, dairy free, fish free, shellfish free

½ pound pork shoulder, ½ inch pieces

Paprika

Kosher salt and freshly ground black pepper

1 parsnip, peeled, roll cut

1 carrot, peeled, roll cut

1 onion, diced

½ bunch celery, diced

6 cloves garlic, minced

1 head fennel, diced, save fennel fronds for salad

1 jalapeño, thinly sliced

1 red chili pepper, thinly sliced

1 bunch scallions, thinly sliced, separate whites and greens saving greens for salad and garnish

2 pieces whole star anise

2 bottles [Crisp Angry Orchard Unfiltered Cider](#)

2 cups couscous

2-3 tablespoons low-sodium soy sauce

2 green apples

2 cups loose leaf watercress

1 lemon, juiced

1 box couscous, prepared according to box directions

1. Season pork with paprika, salt and pepper. Heat pot on high with 1 tablespoon oil, add the pork and start browning to get it golden brown and delicious. Remove the pork and set aside to let it rest.
2. Into the leftover oil, sauté the garlic, onion and ginger and sauté until onion starts to sweat out. Add the pork back to the pot with the carrots, parsnips, celery, fennel, scallion whites and chilis and continue to sauté. Add the star anise along with the cider and soy sauce.
3. Bring to a simmer and cook for 1 ½ hours.
4. Once pork is finished cooking, remove from heat.
5. Prepare the salad. Square off the apples by removing just the edges of the apples and dice, add to a medium bowl.
6. In the bowl, add the watercress, fennel fronds, a tablespoon of honey and lemon juice. Season with salt and pepper.
7. To plate, lay couscous down on the plate. Ladle the stew on top and garnish with the salad.