

## Season 16 Episode 1612 Ken Oringer

### Cocktail

#### **Saturn**

Serves 1

2 ounces Dry Gin

1 ounce lemon juice

1 ounce passion fruit syrup

½ ounce Fallernum

½ ounce orgeat

**Method:** Add all ingredients to a shaker with a few ice cubes. Pour into a small snifter glass and top with crushed ice.

### Ken Oringer Recipe

#### **Thai Sausage Patty with Oyster Mayo**

*Serves 4-6*

**Eat Well with Ming:** Oysters are high in protein and low in fat and calories

**Allergy Free Note:** shellfish free, tree nut free, gluten free, soy free

#### **Mayo**

10 oysters

2 egg yolks

1 tablespoon Dijon mustard

¼ cup Chardonnay vinegar

Dash of freshly ground black pepper

1 quart canola oil

1. Add all ingredients except the oil to a tall glass/pitcher.
2. Using a hand blender, start blending and slowly add the canola oil.

#### **Sausage**

2 ½ pounds ground pork shoulder (if you have meat grinder at home, buy whole)

1 ½ pounds ground pork belly (if you have meat grinder at home, buy whole)

¼ cup cilantro

0.7 ounces lime leaf

0.4 ounces Thai basil

2 ½ cloves garlic

2 ounces ginger (1 ounce minced, 1 ounce chiffonade)

1 each Thai chile

3/2 ounces fish sauce

1.6 ounces palm sugar

2 tablespoons red curry paste

1 stalk lemongrass

Serve with:

Bibb lettuce

Peanuts

Ginger

Cucumber

1. Combine the Thai chile, garlic, palm sugar, ginger and lemongrass together in a mortar and pestle. Grind until the mixture becomes a paste.
2. If you purchased ground meat, mince the lime leaf and gently fold it into the meat. If you purchased whole meat, as you grind it, slowly add in the lime leaf so that it's well incorporated.
3. Chop the cilantro, Thai basil and mint and add herbs and paste to the meat with the fish sauce and red curry paste. Mix together until well combined. Let the mixture rest for 1 hour.
4. Form the meat into patty's about 4 ounces each (the size of a hockey puck). In a sauté pan, cook the patty's about 6 minutes, flip and cook for another 6 minutes until cooked through.
5. To plate, place a patty in a lettuce cup and garnish with julienned ginger, squeeze of lemon juice, and peanuts. Place a bowl of the mayo on the side to dip.

### Ming Tsai Recipe

#### **Butter Poached Oysters with Lapchong Salsa**

*Serves 4*

**Eat Well with Ming:** Watercress is a nutrient dense food that is very high in antioxidant properties

**Allergy Free Note:** soy free, peanut free, tree nut free

1 shallot, minced

2 bay leaves

1 cup white wine

½ red bell pepper, diced

½ white onion, diced

2 lapchong sausages, diced

2 garlic cloves, finely diced

2 sticks unsalted butter, cut into ½ inch cubes

1 dozen oysters shucked

1 cup white wine

3 cups watercress

½ lemon

1 package rice cakes, fried and set aside on paper towel lined plate

Kosher salt and freshly ground black pepper

1. In a large saucepan, add minced shallots, 3 bay leaves and white wine. Bring to a simmer and reduce the liquid until you've reduced it by about 80%.
2. In a sauté pan, add 1 teaspoon grape seed oil, add sausage and sauté to cook until crispy. Remove to a paper towel lined plate and set aside.
3. Into the sauté pan where the lapchong cooked, add the onion, pepper and garlic. Season with a touch of salt and pepper.
4. In the saucepot with the white, remove the bay leaf, and adding butter a few pats at a time, whisk until the butter is melted. Continue adding butter a few pats at a time, whisking to combine until you've added all the butter.
5. Adding the butter a little at a time, little by little a couple pats at a time until it comes together into a nice creamy sauce. Add salt and pepper to taste and whisk to combine. Add oysters to just take the chill off and remove from heat.
6. Add the oyster juice to the salsa sauté pan and the oysters to the butter sauce.
7. Add the lapchong back to the salsa sauté pan and allow the oysters to slowly warm in the butter sauce.
8. To plate, place watercress to bowls and carefully top with the oysters and butter sauce. Garnish with lapchong salsa. Squeeze ½ lemon between the two bowls and crumble crispy rice cakes on top to garnish.