

Episode 1502 – Jacques Pepin

Adonis

Serves 1

1 ½ ounce amontiadillo sherry
1 ½ ounce sweet vermouth
2 dashes angostura bitters
2 dashes orange bitters
Lemon, twist for garnish

1. Pour all ingredients into a glass and fill with ice. Stir and double strain into a martini glass. Garnish with a lemon twist.

Pineapple Ginger Temple (Non-Alcoholic)

Serves 1

3 ounces pineapple juice
½ ounce ginger syrup
Splash of grenadine
Soda water to fill

1. Fill a glass with ice. Add all ingredients in the corresponding order to the glass and finish with a straw.

Curly Dogs with Pickle Relish and Potato Salad with 'Mayogrette' Dressing

Eat Well With Ming: Filling the 'Curly Dog' with relish increases flavor while using half a bun decreases calorie and carbohydrate intake!

Allergy Free Note: shellfish free, tree nut free

Curly Dogs with Pickle Relish

Serves 2

Pickle Relish

1 dill pickle, cut into a ¼-inch dice (about ¼ cup)
¼ cup coarsely chopped mild onion, like Vidalia
¼ cup diced (1/4-inch) tomato
2 tablespoons sliced scallions
1 tablespoon ketchup
1 teaspoon hot chile sauce (like Sriracha)
¼ teaspoon salt
¼ teaspoon sugar

1. Combine all the ingredients in a bowl, cover and refrigerate until needed.

Curly Dogs

3 hot dogs (pork or beef are my favorites), each about 6 or 7 inches long and 2 ounces

1 teaspoon peanut oil

3 hamburger bun tops (about 2 ounces), split in half horizontally

1. With a sharp paring knife, cut the dogs lengthwise about halfway through the meat. Then cut each hot dog crosswise, cutting about halfway down and making a cut every third-of-an-inch or so. You should have about 12 cuts on each hot dog.
2. Heat the oil in a sturdy skillet and add the hot dogs. Cook over medium heat for about 3 minutes, shaking the pan so the hot dogs roll on themselves and brown on all sides. They will start curling up into wheels.
3. Meanwhile, toast the bun until it is crusty. Place a curly dog on each half bun, curling it into a dented wheel. Spoon the relish into the center and serve.

'Mayogrette' Dressing

1 tablespoon cider vinegar

2 tablespoons Dijon-style mustard

2 tablespoons mayonnaise

2 tablespoons water

¼ teaspoon salt

½ teaspoon freshly ground black pepper

½ cup extra virgin olive oil

1. Add the cider vinegar, Dijon mustard, mayonnaise, and water. Add half of the oil, cover tightly with the lid and shake well to emulsify the ingredients. Add the rest of the oil, replace the lid and shake again until the mixture is smooth and creamy. Use as needed, refrigerating between uses.

Potato Salad (about 4 servings)

1 pound medium-size Yukon Gold potatoes (about 4 potatoes)

2 scallions, peeled and minced (about ¼ cup)

1 tablespoon chopped parsley

¼ teaspoon salt

6 tablespoons mayogrette (or 2 tablespoons per cup of cubed potatoes)

1. Put the potatoes in a small saucepan, cover with water and bring to a boil. Reduce the heat and boil gently for about 35 minutes, or until the potatoes are tender. Make sure the potatoes are covered with water; add additional water, if necessary. When the potatoes are tender, drain them and, when cool enough to handle, peel them and cut them into 1-inch cubes (you should have about 3 cups). Toss with the scallions, parsley, salt and mayogrette dressing. The salad is best served at room temperature or when slightly tepid.

Chinese Sausage Buns with Dim Sum Dipper

Serves 4

Eat Well With Ming: Did you know garlic does more than add incredible flavor? It's thought to protect against certain GI cancers.

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

1 package Lap Chong
2 tablespoons sugar
¾ cup warm water
1 ½ teaspoons (1 package) active dry yeast
1 ½ teaspoons melted lard or vegetable shortening
2 whole heads of garlic, roasted and cooled
2 ½ cups sifted all-purpose flour

1. Combine the sugar and warm water in a small bowl and stir to dissolve. Add the yeast and allow to foam, about 10 minutes. (If the mixture doesn't foam, the yeast is old; begin again with fresh yeast).
2. In a stand mixer fit with the dough hook, combine the flour, lard, garlic and the yeast mixture. Keep mixer going until it comes to a nice ball of dough. If the dough is too sticky, add more flour.
3. Transfer the dough to a floured work surface. Knead the dough until smooth and elastic, about 2-3 more minutes. With your palms, roll the dough into a cylinder about 2 inches in diameter and 16 inches long. Line a sheet tray with parchment paper, cover with plastic wrap and let rest for 10-15 minutes. Cut the cylinder into eight 2-inch pieces. Take one piece and flatten it with your hand into a long piece.
4. Place the Lap chong sausage in the middle and wrap the dough around the sausage to resemble a hotdog in a hot dog bun, allowing the tops of the buns to remain open. Repeat with the remaining pieces of dough and filling.
5. In a sauté pan add 2 tablespoons of oil and get the pan hot. Add Lap chong in dough to create a nice crispy skin on the bottom. Carefully with the cover to the pan, add ½ cup water to the pan and put the cover on top. Keep the lid on and allow to steam for 5 minutes, checking occasionally so they don't get stuck. Once the crackling sound stops, the buns are close to being fully cooked. The buns should appear shiny, after 10-12 minutes. Serve with dipping sauce and enjoy.

Dim Sum Dipper

Makes about 2 cups
1 tablespoon sambal
¼ cup rice vinegar
2 tablespoons soy sauce, like Wan Ja Shan
½ teaspoon sesame oil
3 scallions, green part only, thinly sliced.

1. In a small bowl, combine all ingredients and mix well.