A culinary competition that showcases the versatility of pork and the creativity of chefs.

2019
Evening Program

6:30 p.m. Welcome to the 2019 Taste of Elegance
8:15 p.m. Deadline to cast your vote for People’s Choice Award
8:30 p.m. Award Program

My Favorite Pork Recipes

__________________________________
__________________________________
__________________________________
__________________________________

2019 Taste of Elegance Winners

First Place, Chef Par Excellence __________________________
$1,500

Second Place, Superior Chef ____________________________
$1,000

Third Place, Premium Chef _____________________________
$750

People’s Choice Award ________________________________
$750

Best Evening Table Display _____________________________
$250

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# Table of Contents

Evening Program............................................................................................................ 2  
Judges, Emcee and Sponsors........................................................................................ 4  
Featured Wines................................................................................................................5  
Past Minnesota Taste of Elegance Winners..................................................39, 43, 53  

Chef Michael Beck........................................................................................................6-7  
_Pork Barbacoa_  

Chef Daniel Cleary.........................................................................................................8-10  
_Braised Pork Cheek with Stuffed Pork Tenderloin, Potato Puree, Sautéed Apple-Cider Vinegar Mushrooms and Tri-Colored Carrots and Braised Spinach_  

Chef Christopher Dwyer.........................................................................................12-14  
_Pork à La Minnesota_  

Chef Michael Eleo.......................................................................................................16-19  
_Sweet Heat_  

Chef Tim Glover..........................................................................................................20-21  
_Sous Vide Pork Shank Creole_  

Chef Louis Hanson......................................................................................................22-24  
_Smoked Double-Cut Pork Chop_  

Chef Damon Holter...................................................................................................26-27  
_Festa Di Maiale: Smoked Italian Pork Sausage with Wild Mushroom Applewood-Smoked Bacon Risotto and Crispy Italian-Spiced Cotiche_  

Chef David Johnivin.................................................................................................28-29  
_The Butcher’s Dinner: Nürnberg Sausage, Head Cheese and Pork Fat Brioche_  

Chef Matt Lepisto.....................................................................................................30-32  
_Achiote Tamales_  

Chef Shawn Lowman.................................................................................................34-35  
_Coconut Curried Pork Shank with Tzatziki Sauce_  

Chef Benjamin McCallum..........................................................................................36-38  
_Mojo-Braised Pork Roast_  

Chef Tim McCarty......................................................................................................40-42  
_Naked Pork Empanada & Mole-Braised Pork Cheeks with Sopes, Sour Cream, Baby Cilantro, Lime Zest, Pickled Red Onion, Jalapeño and Queso Fresco_  

Chef Charles Plaetz.................................................................................................44-47  
_“Ham” Loaf_  

Chef John VanHouse.................................................................................................48-49  
_Collar En Croute_  

2018 Winning Recipe by Chef Jeff LaBeau....................................................50-52  
_Cast-Iron Apple Smoked Pork Rib Chop, Smoked Pork Butt Corn Cake, Apple-Maple-Bacon Jam with Grits Flavored with Hocks & Bellies_
Judges

DR. BRIAN BERGQUIST
Dr. Brian Bergquist is a professor of hotel, restaurant and tourism management in the School of Hospitality Leadership at the University of Wisconsin-Stout, Menominee. He has more than 20 years of experience as an instructor, teaching a variety of classes. Bergquist gained valuable foodservice insight and experience prior to teaching at several catering and restaurant operations, including Stouffer Restaurants and Good Earth.

EDWIN “AUGGIE” AUSTRENG
Chef Auggie Austreng is co-owner and executive chef of Bleu Cuisine Catering and Consulting. He is a true artist of fine cuisine with over 30 years of experience creating amazing food. He first became an Executive Chef at the age 20 at Cedar Crest Country Club in Virginia. Since then he has recently held Executive Chef positions with St. Catherine University, Bethel University, and Minnesota Community Technical College. Before starting his catering business, he served as Lead Chef Instructor at Le Cordon Bleu College of Culinary Arts (2015-2017).

JEFF LABEAU
Chef Jeff LaBeau is the 2018 Chef Par Excellence for Minnesota Taste of Elegance. He is a Culinary Institute of America graduate with an extensive career in foodservice and education. He is an inductee of the American Academy of Chefs, an honor society of the American Culinary Federation. In addition to being owner of The Depot Bar & Grill in Faribault, he is a culinary consultant, presenter and broker for Food Marketing Services. LaBeau taught culinary classes at Minneapolis Community and Technical College for several years, has worked as the executive chef and director of culinary operations at the International Chefs’ Culinary Center and was selected as an honorary guest chef of the U.S. Naval Academy in Annapolis, MD.

Emcee

TOM ROTHMAN
Tom Rothman is a member of the University of Minnesota public relations and communications team. Prior to the U of M, he worked 30 years as the farm director at Minnesota Farm Network.

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DESSERT • SKINNY DIPPING
CHEF MICHAEL BECK

Ten01 Social at the Hilton Minneapolis
1001 S Marquette Ave
Minneapolis

Michael Beck is the Chef de Cuisine at Ten01 Social at the Hilton Minneapolis. He started his career at an island resort in Wisconsin where he became the Executive Chef for 3 years. Beck attended St. Paul Tech where he completed his A.A.S. for Culinary Arts. He believes that the best thing about cooking is that every day can be new and exciting not just for him but diners as well.
PORK BARBACOA
Created by Chef Michael Beck
Serves 10

2 lb pork shoulder
Salt and pepper to taste
Juice of 4 Seville oranges
½ cup cider vinegar
2 chipotle chiles en adobo sauce,
coarsely chopped
1 Tbsp adobo sauce
1 yellow onion, coarsely chopped
8 garlic cloves
4 bay leaves

Generously season pork shoulder all over with salt and black pepper.

In large container or resealable food-storage plastic bag, combine orange juice, vinegar, chipotles and adobo sauce; mix well. Add pork; cover. Refrigerate 3-4 hours to marinate.

Heat oven to 250°F. In large ovensafe pot, combine pork, marinade and all remaining ingredients. Add just enough water to cover pork; bring to simmer. Cover pot; transfer to oven. Bake 4-5 hours or until meat is tender and breaks apart with fork. Remove pork from liquid; shred while still hot, reserving liquid for serving.

MOLE FOR PORK
Makes 1 gallon

10 Roma tomatoes
4 jalapeño chiles
2 onions, cut in half
2 cups tomato paste
½ cup chipotle paste
3 chipotle chiles
1 Tbsp ground cinnamon
2 quarts water
2 cups chopped dark chocolate
Salt to taste

Heat oven to 400°F. On sheet pan, combine tomatoes, jalapeños and onions; roast until vegetables darken and start to blister.

In large pot, combine roasted vegetables, tomato paste, chipotle paste, chipotles and cinnamon. Cook until vegetables break down. Add water; simmer 10 minutes. Transfer to blender; add chocolate. Puree until smooth. Season with salt.
CHEF DANIEL CLEARY
Luzette Catering
16666 Coffman St
Falcon Heights

Daniel Cleary owns and operates Luzette Catering. At Luzette Catering, Cleary and his team provided catering, consulting and personal chef services throughout the Twin Cities area. Cleary credits his early passion for cooking to a family of talented chefs. His cooking style incorporates his experiences growing up in Alaska and extensive travels. Cleary is a graduate of the Atlanta Culinary Academy in Georgia and completed his apprenticeship in Singapore. His background includes the Brigantine, Point Luma, Calif; the Rio Hotel and Casino, Las Vegas; Eighth Street Grill and Cafe Lux, Minneapolis; the Owatonna Country Club, Owatonna; and the Kahler Hotel, Rochester.
Braised Pork Cheek with Stuffed Tenderloin
Potato Puree, Sautéed Apple-Cider Vinegar Mushrooms
Tri-Colored Carrots and Braised Spinach
Created by Chef Daniel Cleary
Serves 4

BRAISED PORK CHEEKS

- 4 pork cheeks
- Salt and pepper to taste
- Extra-virgin olive oil
- 1 small carrot, cut into large pieces
- 1 rib celery, cut into large pieces
- 1 onion, cut into large pieces
- 2 oz garlic
- 2 sprigs fresh rosemary
- 2 cups pork demi-glace

Season pork cheeks with salt and pepper. In saucepan, sear pork over high heat in drizzle of oil until nicely browned.

Transfer pork to pressure cooker; add carrot, celery, onion, garlic, rosemary and demi-glace, submerging solids in liquid. Seal pressure cooker; set to High. Cook 45 minutes. Release pressure by adjusting valve. When pressure is released, remove pork from tray. Pass sauce through sieve, discarding solids. Adjust seasoning if needed. Spoon some of sauce over pork.

PÂTÉ-STUFFED TENDERLOIN

- 1 lb pork tenderloin
- 2 oz minced garlic
- 2 oz minced fresh parsley leaves
- 1 oz minced shallots
- 1 oz minced fresh basil leaves
- 2 Tbsp olive oil
- ½ lb Pork Pâté (recipe follows)
- Caul fat
- Salt and pepper to taste
- 4 oz butter

Place sheet of waxed paper on cutting board; place pork tenderloin on waxed paper. Top with another layer waxed paper. With meat pounder, pound pork until thin enough to roll.

In small bowl, stir together garlic, parsley, shallots, basil and oil. Remove top layer of waxed paper. Spread even layer of herb mixture over flattened pork; refrigerate 24 hours.

Spread Pâté evenly over chilled pork. Starting with closest end, roll pork into tight log. Wrap in caul fat. Season with salt and pepper.

In cast-iron pan, melt butter. Add rolled tenderloin; sear 3-5 minutes. Transfer to 350°F oven to finish cooking 5 minutes.

continued on page 10
PORK PÂTÉ

2 lb ground pork
1 cup diced cooked pork belly
1 cup small-dice croutons
3 oz dried cranberries
2 oz toasted pistachio nuts
2 oz chopped fresh parsley leaves
2 oz heavy cream
1 Tbsp kosher salt
3 sheets gelatin, bloomed and melted
1 tsp brined green peppercorns
1 tsp pink salt
½ tsp dry mustard
½ tsp ground star anise
½ tsp ground ginger
½ tsp ground coriander
½ tsp nonfat dried milk
½ tsp pepper
1 bay leaf

In large bowl, stir together all ingredients until combined. Wrap tightly in plastic wrap to form cylinder. Cook in water circulator* at 70°C for 2 hours. Remove from circulator.

* Available at kitchen stores.

POTATO PUREE

3 potatoes, peeled and cut
2 tsp salt
1 cup heavy cream
1 cup unsalted butter
Salt and pepper to taste

In large saucepan, combine potatoes, 2 tsp salt and enough water to cover potatoes by 2 inches. Bring to boil over medium heat. Cook 10 minutes or until potatoes are tender. Drain in colander; transfer to blender. Add cream and butter; blend until potatoes are light and creamy. Season with additional salt and pepper. Return to pan to keep hot.

SAUTÉED APPLE-CIDER VINEGAR MUSHROOMS AND TRI-COLORED CARROTS

4 yellow carrots, cut in half
4 purple carrots, cut in half
4 orange carrots, cut in half
⅓ cup apple cider
2 Tbsp cider vinegar
2 Tbsp olive oil
2 Tbsp coarse-grain Dijon mustard
2 Tbsp honey
1 sprig fresh thyme
Bunashimeji mushrooms
Salt and pepper to taste

In medium saucepan, combine carrots and enough water to cover by 1 inch. Boil 5-8 minutes or until tender-crisp; drain.

In sauté pan, whisk together cider, vinegar, oil, mustard, honey and thyme. Add carrots and mushrooms; cook, tossing to coat, 3 minutes. Season with salt and pepper.

BRAISED SPINACH

1½ lb baby spinach leaves
2 Tbsp good-quality olive oil
2 Tbsp minced garlic
2 Tbsp crushed red pepper flakes
2 Tbsp unsalted butter
Salt and pepper to taste

Rinse spinach well in cold water to clean. Spin dry in salad spinner, leaving a little water clinging to leaves.

In very large pot or Dutch oven, heat oil; add garlic. Sauté over medium heat 1 minute or until lightly golden but not browned. Add spinach, pepper flakes, butter, salt and black pepper, tossing to mix. Cover; cook 2 minutes. Uncover; increase heat to high. Cook, stirring, 1 minute longer or until spinach is wilted.
2018 Winning Recipe:
Chef Jeff LaBeau
Cast-Iron Apple Smoked Pork Rib Chop,
Smoked Pork Butt Corn Cake,
Apple-Maple-Bacon Jam
with Grits flavored with
Hocks & Bellies
CHEF CHRISTOPHER DWYER

Krona Restaurant
Crowne Plaza Northstar Hotel
618 Second Ave S
Minneapolis

Chris Dwyer CEC, CCA, AAC, Director of Food and Beverage at the Crowne Plaza Northstar Hotel. After forty years in the kitchen, he found a great new home with Marcus Hotel Corporation and a fantastic team of talented individuals. Dwyer is Past Chairperson of the Board of Control of the American Culinary Federation / Minneapolis Chefs Chapter and has held leadership positions with the ACF both locally and nationally.

Other notable establishments that Dwyer as partnered with over the years are Mendakota Country Club, The Kahler Grand and International Hotel, Doubletree Hotels, Minneapolis College, Le Cordon Bleu Culinary Program and the Lafayette Club.

Dwyer is a dedicated father and family man who loves to enjoy life and travel with his children and his wife, Megan, as much as possible.
PORK À LA MINNESOTA
Created by Chef Christopher J. Dwyer
Serves 5

1 fresh ham (pork leg)
4 oz pork trimmings from leg, ground
4 slices pecanwood-smoked bacon
   (2 for farce, 2 lardons for sauté)
2 oz Honeycrisp apple, cut into small dice
2 tsp yellow onion brunoise
2 tsp celery brunoise
½ tsp fresh thyme leaves
2 oz Roasted Pork Stock plus as needed to
deglaze pan (recipe follows)

1 oz Sociable Cider, Freewheeler Dry
   plus as needed to deglaze pan
1 Tbsp panko (Japanese breadcrumbs)
2 oz cooked wild rice
Salt and white pepper to taste
4 oz puffed wild rice, coarsely ground
Caul fat as needed
1 Tbsp olive oil
1 Tbsp clarified butter
2 oz cornstarch slurry

Cut 10 (1 1/2-oz) slices from ham; lightly pound with meat mallet. Place in brine. Refrigerate, covered, 24 hours. Reserve remaining ham for another use. Use ham bone to make Roasted Pork Stock (recipe follows).

To make farce, in food processor, combine trimmings and 2 slices bacon; process until smooth. Transfer to bowl.

In sauté pan, cook bacon lardons; drain and reserve fat. Add apple, onion, celery and thyme to pan. Sweat until tender. Deglaze pan with stock and cider. Fold in panko; cover. Cool completely.

In large bowl, combine farce, apple mixture and wild rice; mix gently to combine. Refrigerate overnight.

Make patty with 1 oz farce mixture; cook in sauté pan to test flavor. Adjust seasoning with salt and white pepper.

Place ham slices on plastic wrap on work surface. Top each with 1 oz apple stuffing; roll up like cigar. Roll in ground puffed wild rice. Wrap in caul fat; remove excess trim. Refrigerate until ready to cook.

In sauté pan, heat oil and butter until hot; add rolled ham, taking care not to overcrowd pan. Cook until rolls are browned evenly on all sides. Transfer to oven to finish cooking. Transfer to ovensafe pan; bake at 400°F until internal temperature of roll is 145°F. Deglaze pan with cider and stock. Stir in slurry; thicken slightly to make jus lié. Hold for plating.

Suggested Wine – 2017 Charles & Charles Rosé

continued on page 14
MAPLE VINAIGRETTE

1 cup maple syrup  
1 cup cider vinegar  
4 oz Dijon mustard  
2 oz soy sauce  
2 cups olive oil  
2 tsp kosher salt  
2 tsp pepper

In large bowl, combine maple syrup, vinegar, mustard and soy sauce; mix well. Slowly add oil while burr-mixing until mixture is completely blended. Season with salt and pepper. Taste to adjust seasoning if needed. Serve over cooked Brussels sprouts.

ROASTED PORK STOCK

2 lb uncooked pork bones  
2 large carrots, broken into several pieces  
2 large onions, unpeeled and cut in half  
2 ribs celery, coarsely chopped  
2 garlic cloves, unpeeled and smashed  
1 gallon cold water  
1 sachet of bay leaves, peppercorns, fresh parsley and fresh thyme

Heat oven to 450°F. Place bones in single layer in large shallow roasting pan(s); add half of vegetables and garlic. Roast 1 hour or until bones are well browned. Transfer bones and vegetables to stockpot.

Deglaze roasting pan with cold water; pour into stockpot. Add remaining half of vegetables and the sachet. Bring to boil; reduce heat. Simmer 5 hours. Skim and discard any fat from surface of stock. Strain; cool completely.

SWEET POTATO CRUNCH

Sweet Potato

3 cups peeled cooked sweet potatoes, pureed  
1 cup sugar  
½ cup 2% milk  
3 Tbsp butter  
1 Tbsp vanilla extract  
¼ tsp salt  
3 large eggs

Topping

1 cup packed brown sugar  
1 cup chopped pecans  
½ cup all-purpose flour  
¼ tsp baking powder  
3 Tbsp butter, cut into cubes

Heat oven to 325°F. Coat 8 individual serving dishes with cooking spray.

In bowl, combine all Sweet Potato ingredients; mix well. Divide evenly among serving dishes.

In separate bowl, combine all Topping ingredients; mix with pastry cutter. Spread over sweet potatoes. Bake 30 minutes or until internal temperature of sweet potatoes is 165°F.
2018 2nd Place Recipe:
Chef Tim McCarty
Corned Pork Cheeks, Rasher Bacon, Yukon Gold Smashed Potatoes
CHEF MICHAEL ELEO

Minneapolis Golf Club
2001 Flag Ave S
Minneapolis

Michael Eleo grew up in a large Italian family outside of Cleveland, Ohio and is currently living in Shakopee with his wife, Katherine, and two children. He earned his culinary arts degree Le Cordon Bleu, Minneapolis and has been a part of successful operations both in Cleveland and the Twin Cities.

Eleo was hired in 2014 and states it has been an incredible journey being part of the culinary team at the Minneapolis Golf Club. He started working as the Banquet Sous Chef, then Executive Sous Chef and currently is the Executive Chef. His incredible passion for the food industry is driven by a strong desire to maintain tradition and also come up with fun, creative dishes for everyone to enjoy.
SWEET HEAT
Created by Chef Michael Eleo
Serves 12

BRAISED PORK SHORT RIBS
2 large white onions, cut into large dice 10 lb pork bones
2 carrots, cut into large dice 10 carrots, sliced ½"
5 jalapeño chiles, cut in half 10 ribs celery, sliced ½"
1 cup garlic cloves, crushed 2½ large onions, diced ½"
12 bone-in short ribs (3-bone) 1 bunch fresh cilantro

Kosher salt & freshly ground pepper to taste

1 gallon plus 1 quart Roasted Pork Stock

(recipe follows)

2 cups fresh apple cider

1 bunch fresh cilantro

Heat oven to 350°F.

In 6” hotel pan, combine onions, carrots, jalapeños and garlic on bottom of 6” hotel pan. Season short ribs generously with salt and black pepper. Place on hot grill to sear all sides for nice char. Place on top of vegetables in hotel pan. Add stock, cider and cilantro. Wrap pan with plastic wrap, then foil. Bake 3½ hours.

ROASTED PORK STOCK
Make 1½ gallons

10 lb pork bones
10 carrots, sliced ½"
10 ribs celery, sliced ½"
2½ large onions, diced ½"
1 bunch fresh cilantro

2 Tbsp peppercorns
5 garlic cloves, crushed
5 fresh bay leaves
5 gallons water

Heat oven to 500°F. Place pork bones on full sheet pan; roast 1 hour.

In stockpot, combine roasted pork bones and all remaining ingredients; bring to boil. Reduce heat to low; cover. Simmer 6-8 hours.

Remove stock from heat; cool. Strain through fine-mesh sieve, discarding solids. Add strained stock to large stockpot; bring to boil. Reduce heat; simmer until reduced by half to about 1½ gallons. Immediately cool to below 40°F. Refrigerate overnight before removing fat solids from surface.

JALAPEÑO PEPPER SYRUP

3 cups sugar
3 cups water

4 jalapeño chiles (2 quartered with stems and seeds removed, 2 quartered with stems and seeds left in)

In medium saucepan, combine all ingredients; bring to boil until sugar is dissolved. Remove from heat. Transfer mixture to blender; blend 30 seconds. Strain through fine-mesh strainer. Cool completely.

continued on page 18
CAULIFLOWER-WHITE CHEDDAR PUREE

2 heads cauliflower, cut into small florets
2 quarts half-and-half
2 tsp kosher salt
4 cups shredded white Cheddar cheese

In large stockpot, combine cauliflower and half-and-half; bring to boil. Reduce heat; simmer 10-12 minutes or until cauliflower is tender. Remove from heat. Strain cauliflower, reserving 1 cup cooking liquid.

In blender, combine cauliflower mixture and salt; puree until smooth. Return cauliflower puree to medium saucepan. Add cheese; cook over low heat until melted, smooth and incorporated. Press mixture through fine-mesh strainer.

APPLE CIDER GEL
Makes 2 cups

800 grams (about 1 quart) plus ½ cup fresh apple cider, divided
8 grams agar-agar

In small saucepan, combine 400 grams cider and the agar-agar. Bring to boil; cook 1 minute. Whisk in 400 grams cider; remove from heat. Pour into half-hotel pan. Refrigerate 30 minutes or until firm.

Break cider mixture into pieces; transfer to blender. Add remaining ½ cup cider; blend until smooth. Run mixture through fine-mesh strainer.

PIE DOUGH
Makes about 42 pies

3 cups cake flour
½ cup sugar
2 Tbsp kosher salt, divided
13¾ Tbsp unsalted butter, chilled and cut into small uniform cubes
2 egg yolks
½ cup plus 3 Tbsp cold water

In food processor, combine flour, sugar and salt; mix well. Add butter; pulse until mixture resembles wet sand.

In medium bowl, whisk together egg yolks and cold water until combined. Add flour mixture; gently fold with your hands until firm ball forms. Split dough into two balls; wrap in plastic wrap. Refrigerate 1 hour.
**JALAPEÑO APPLE PIE FILLING**  
*Makes 2 cups*

4 Granny Smith apples, peeled, cored and diced ¼"  
2 jalapeño peppers, seeds removed and diced ¼"  
½ cup Jalapeño Pepper Syrup (recipe above)

In medium bowl, combine all ingredients; mix well. Wrap in plastic wrap; refrigerate at least 1 hour.

**CINNAMON-SUGAR**

1 cup sugar  
1 Tbsp ground cinnamon

In small bowl, stir together sugar and cinnamon until well mixed.

**Jalapeño Apple Pie Assembly**

Remove pie dough from cooler; let stand at room temperature 10 minutes. On floured surface, roll dough to ¼" thickness. Cut 2½" squares from dough. Brush edges of squares with egg wash; place ½ Tbsp pie filling in middle. Fold corner to corner, pressing to make triangle. Brush two adjacent corners with egg wash; fold and press together around your pinky finger.

Heat deep-fryer to 350°F. Fry pies until golden brown; immediately dip each in Jalapeño Pepper Syrup. Drain; toss in Cinnamon-sugar. Serve warm.

**JALAPEÑO-ORANGE GREMOLATA**  
*Makes 2 cups*

2 bunches finely chopped Italian parsley leaves  
Zest of 6 oranges  
8 garlic cloves, minced  
4 jalapeño chiles, stems and seeds removed and minced

In small bowl, combine all ingredients; mix well.

**SMOKED CHEDDAR CHARDS**

2 cups finely shredded smoked Cheddar cheese

Heat oven to 350°F.

Sprinkle cheese on half-sheet pan lined with Silpat®. Bake 8-10 minutes or until cheese is bubbly transparent; cool completely. Break into appropriate-size pieces.
Tim Glover decided to go to culinary school when his wife told him he was done traveling in the aviation business and needed to choose a new career. He graduated from St. Paul College with a Culinary Arts degree and worked at the Lafayette Club in Minnetonka and for a caterer. Glover then started his own food truck Cajun 2 Geaux after his deployment in Iraq.

Glover has always loved cooking and enjoyed food his whole life. There are many people that have been his inspiration in the food industry but there are four that explained the culture, made it look easy and were good teachers while throwing in some humor: Julia Child, Justin Wilson, Mario Batali, and Emeril Lagasse.

One of the best parts of working at Bistro La Roux is how Minnesotans have fully embraced real Louisiana Cuisine.
Sous Vide Pork Shank Creole
Created by Chef Tim Glover
Serves 6-8

6 lb heritage pork shanks
Black pepper Creole seasoning to taste
½ cup beer
7 lb black-eyed peas
5 lb sweet potatoes
½ cup roasted garlic
1 Tbsp salt plus additional to taste
1 Tbsp pepper
1 lb butter
1 cup packed brown sugar
¼ cup heavy cream
8 slices heritage bacon
2 yellow onions, diced ¼"
1 large case collard greens (9 bunches)
White vinegar
¼ cup Steans sugar cane syrup

Season pork shanks with Creole seasoning and beer. Refrigerate overnight to marinate.

Place shanks in sous vide bag at 165°F for 24 hours.

Soak black-eyed peas overnight.

Heat oven to 350°F. Bake sweet potatoes 34 minute or until soft. Cut potatoes to size; place in mixer. Add garlic, salt, black pepper, butter, brown sugar and cream; mix to mash and combine thoroughly.

In large pan, combine soaked black-eyed peas and enough water to more than cover; bring to boil. Reduce heat to medium. Simmer 5 hours or until softened and juices are released; drain. In bowl, stir together drained black-eyed peas, bacon, onions and salt to taste. Add collard greens; cook in bacon drippings until softened. Stir in additional Creole seasoning; season to taste with additional salt and black pepper. Finish with vinegar and syrup.

Plating
Spoon mashed sweet potatoes onto plate. Stack with pork shank, collard greens and black-eyed peas.
CHEF LOUIS HANSON
OMC Smokehouse
1909 W Superior St
Duluth

Louis Hanson is a second-generation restaurateur and co-owner of The OMC Smokehouse, Duluth Grill, and Corktown Deli & Brews all located in Duluth’s Lincoln Park Craft District. For the past 17 years Hanson has been directly involved in the production and operation of the kitchens of all three locations. The last three years his focus has been directed to designing, building restoration, menu development, and implementing a successful opening of OMC Smokehouse. In its first year of operation, Southern Living Magazine deemed OMC Smokehouse as the best of Minnesota BBQ destinations. Hanson has honed in his skills with consistently crafted meats and locally sourced woods such as maple and oak to bring a northern terroir to his plates.
SMOKED DOUBLE-CUT PORK CHOP
Created by Chef Louis Hanson

Serves 10

2 Tbsp black peppercorns
2 Tbsp coriander seeds
1 quart organic apple juice
10 Tbsp sea salt
1 Tbsp ground cinnamon
1 Tbsp crushed red pepper flakes
4 garlic cloves
8 cups ice
5 lb bone-in pork chops, cut 2” thick
1 Tbsp sunflower oil
1 Tbsp butter
2 tsp minced shallot
1 sprig fresh thyme

In dry skillet, toast peppercorns and coriander seeds 1-2 minutes or until fragrant.

To make brine, in medium stockpot, combine apple juice, salt, toasted peppercorns and coriander seeds, cinnamon and red pepper flakes; bring to boil. Cook until salt is dissolved; remove from heat. Add garlic and ice; cool completely. Add pork chops to cooled brine. Let stand 2-3 days. Remove pork from brine; rinse. Pat dry.

Prepare smoker with sugar maple to 140°F. Smoke pork chops 1½ hours. Place smoked pork chops in vacuum-sealed bag; cook sous vide 2½ hours.

Remove pork from water bath and bag, reserving juices for Cranberry-Rhubarb Jam (recipe follows). Pat pork chops dry; rub with 1 tsp Carolina Mustard BBQ (recipe follows).

In sauté pan, heat oil, butter, shallot and 1 thyme until hot. Add pork chops; cook until crisp on both sides and desired temperature.

SMOKED CRANBERRY-RHUBARB JAM

½ cup chopped rhubarb
½ cup whole cranberries
½ cup organic cane sugar
¼ cup organic apple juice
3 Tbsp smoked pork stock (reserved from pork chop recipe)

In small saucepot, combine all ingredients; cook over medium-low heat 45-60 minutes or until jam-like consistency. Cool. Stir in stock.

14° ESB BENT PADDLE CAROLINA MUSTARD BBQ

1½ cups mustard
½ cup packed brown sugar
½ cup 14° ESB beer
½ cup cider vinegar
1 Tbsp chili powder
1 tsp pepper
1 tsp white pepper
½ tsp ground red pepper (cayenne)
2 Tbsp butter
1½ tsp Worcestershire sauce
1½ tsp liquid smoke
1 tsp sriracha sauce

In saucepot, combine mustard, brown sugar, beer, vinegar, chili powder, black and white pepper and cayenne; mix well. Stir in butter, Worcestershire sauce, liquid smoke and sriracha; simmer over medium-low heat 20 minutes.

continued on page 24
CHEESE BACON JALAPEÑO GRITS

2 cups water  ½ cup butter
1 tsp pepper  8 oz shredded sharp
12 oz coarse yellow cornmeal  Cheddar cheese
2 cups 2% milk  6 oz shredded Gouda cheese
1 jalapeño chile, seeded  ¼ cup sour cream
       and minced  ¼ lb chopped cooked bacon
1 Tbsp salt

In medium saucepot, combine water and black pepper; bring to boil. Slowly add cornmeal, whisking to avoid lumps. Cook, stirring constantly, 5-10 minutes. Add milk; cook 10 minutes longer. Reduce heat to low; add jalapeño and salt. Cook, stirring frequently, until no longer gritty. Remove from heat. Fold in butter, cheeses, sour cream and bacon.
2018 3rd Place Recipe:
Chef John VanHouse
Pork Shoulder Pastrami
CHEF DAMON HOLTER
Croix Valley Food
928 W 7th St, Ste 110H
St Paul

Damon Holter is the owner of Croix Valley Foods, an award-winning food manufacturing business that specializes in sauces, seasonings and marinades. Damon began his culinary career as co-founder of TimbeRidge Roadhouse, a family-owned steakhouse and supper club in Northwestern Wisconsin. Having spent over 15 years in the restaurant industry both in Wisconsin and in the Twin Cities, he turned his attention to manufacturing his specialty sauces in 2009 with the founding of Croix Valley Foods.

Holter has won numerous awards and accolades in hundreds of professional competitions, including the World Food Championships and the American Royal World Series of BBQ. He is a cookbook author and television personality. Holter and competition teammate, his wife Lu, regularly travel and produce video and television content to teach others how they can elevate their grilling experiences and embrace new recipes and ideas with ease.
FESTA DI MAIALE
SMOKED ITALIAN PORK SAUSAGE
WITH WILD MUSHROOM APPLEWOOD-SMOKE BACON
RISOTTO AND CRISPY ITALIAN-SPICED COTICHE
Created by Chef Damon Holter
Serves 8-10

SMOKED ITALIAN PORK SAUSAGE
5 lb boneless pork butt, cut into 1" cubes
1 lb pork fat, cut into 1" cubes
6 oz Croix Valley Italian Barbecue Booster
Natural pork casing

Freeze pork butt and fat 15-20 minutes. Grind pork and fat using 1/4" die. Mix ground pork
with Barbecue Booster; stuff into casing.

Smoke sausages over hickory and applewood at 225°F for 1 hour or until firm. Finish
cooking on grill to internal temperature of 160°F.

WILD MUSHROOM AND APPLEWOOD-SMOKE BACON RISOTTO
1 lb butter
1 lb brown beech mushrooms, diced
1 lb baby shiitake mushrooms, diced
1 lb maitake mushrooms, diced
4 shallots, diced
1 lb applewood-smoked bacon, diced
3 cups Arborio rice
1 cup white wine
10-12 cups chicken stock
2 cups grated Parmesan cheese
Salt and pepper to taste

In large skillet, melt butter. Add mushrooms and shallots; sauté until tender. Remove from
skillet. In same skillet, fry bacon until desired doneness; drain drippings into stockpot.

Heat drippings over medium-high heat; add rice. Toast until rice begins to turn golden. Add
wine; cook until wine evaporates. Add enough stock to cover rice; cook, stirring constantly,
20 minutes or until rice is tender and stock is absorbed, adding stock as needed. Remove
from heat; stir in mushroom mixture, bacon and cheese. Season with salt and pepper.

ITALIAN-SPICED COTICHE
2 lb pork skin, fat removed and skin cut
into 3x1½" strips
Canola oil for frying

Croix Valley Italian Barbecue Booster
Salt to taste

Dehydrate pork skin in 180°F oven at least 8 hours or in commercial food dehydrator until
skin has lost most of its moisture and residual fat has been rendered.

In fryer, heat oil to 350°F. Fry dehydrated pork skin strips 30 seconds or until puffed up and
starting to turn golden on all sides. Remove from oil; drain on wire rack. Immediately season
generously with Barbecue Booster and salt.
David Johnivin’s culinary travels began like so many other culinarians have, in the dish room. During his high school years he started working for a local catering company and where one stack of dishes ended another began. He quickly decided that peeling 10 cases of potatoes was a better gig and started working prep shifts. Johnivin went on to culinary school and interned at a private club. He has spent time in kitchens in Minnesota, Arizona and Wisconsin. He is currently the Chef De Cuisine at Dellwood Country Club.
THE BUTCHER'S DINNER
NÜRNBERG SAUSAGE, HEAD CHEESE
AND PORK FAT BRIOCHÉ
Created by Chef David Johnivin
Serves 20

NÜRNBERG SAUSAGE

2 1/2 lb pork shoulder or belly, cut into cubes
1 1/2 lb veal, cut into cubes
2 Tbsp white pepper
2 Tbsp caraway seeds
4 tsp salt

1 tsp ground mace
1/2 tsp citric or ascorbic acid
1 lb natural casing
Pork stock

Partially freeze pork and veal; run through 1/2” die into bowl. Add white pepper, caraway seeds, salt, mace and citric acid; fold to combine. Run mixture through 3/16” die. Fill casing with ground pork mixture. Poach in stock until internal temperature of meat is 165°F. Shock in ice bath.

HEAD CHEESE

1 hog head
5 gallons filtered water
2 lb mirepoux
5 oz fresh thyme
1 cup white wine

2 Tbsp lemon juice
4 tsp black peppercorns
1 bouquet garni
Salt and pepper to taste
1 cup chopped fresh parsley

In large stockpot, combine hog head and water. Add all remaining ingredients except parsley. Simmer gently 12-18 hours. Strain stock. Pull meat from head; set aside. Cook to reduce liquid by two-thirds.

Line terrine mold with layers of pulled meat, parsley and stock. Refrigerate overnight.

PORK FAT BRIOCHÉ

3 Tbsp active dry yeast
3 cups warm water
15 cups all-purpose flour, divided
1/2 cup sugar

2 1/2 Tbsp salt
18 large eggs
3 cups rendered pork fat

Bloom yeast in warm water. Add 5 cups flour, the sugar and salt; mix well. Beat in eggs, one at a time. Gradually stir in pork fat and remaining 10 cups flour; mix 7 minutes.

Matt Lepisto started his kitchen career his junior year in high school at a local deli as a prep cook/dishwasher. He would spend his evenings after school slicing meats, cheeses, and cleaning up/closing the shop. He then spent his next 8 years working his way through different cook positions. At the age of 25, culinary school seemed like the right career choice at the time, so the next 2 years were spent studying culinary arts at the International Arts Institute, while working full time as a line cook, and graduated in 2011. Lepisto has since worked his way from cook to sous chef and eventually on to executive chef. Last year he accepted an offer to be a corporate executive chef overseeing Erik the Red, Dan Kelly’s Pub, and Devil’s Advocate. He enjoys his time off with his 5 year old daughter, usually fishing, playing hockey, or fishing.
ACHIOTE TAMALES
Created by Chef Matt Lepisto

SHREDDED PORK

1 cup garlic
1 cup oil
1 cup orange juice
¼ cup kosher salt
¾ cup granulated sugar
¼ cup chopped fresh oregano
¼ cup packed brown sugar
4 limes, peeled

3 oranges, peeled
3 Fresno chiles
2 jalapeño chiles
2 guajillo chiles, seeds removed
2 ancho chiles, seeds removed
1 jar achiotina paste
40 lb pork shoulder
1 quart lager beer

To make marinade, in robo coupe, combine all ingredients except pork and beer; puree until blended. Rub half of mixture over pork shoulder; place in large container. Blend remaining marinade with beer to use for injecting and mopping. Cover pork shoulder with plastic wrap. Refrigerate 24 hours.

Soak oak and pecan wood chips 1 hour; place in smoker heated to 225°F. When at full temperature and smoke capacity, place marinated pork in smoker. Smoke until internal temperature of pork is 150°F. Remove from smoker to rest.

GUAJILLO SALSA

1¾ oz guajillo chile
1¼ oz ancho chile
3 cups tap water

2 oz lime juice
¼ cup chopped fresh oregano

In pan, toast chiles until blistered. Add water; boil 30 minutes or until softened. Drain, reserving water. Remove stems and seeds from chiles. Transfer chiles to robo coupe; add 1 cup reserved water, the lime juice and oregano.

PICKLED CHILES

10 lb jalapeño chiles, stems removed
10 lb Fresno chiles, stems removed
3 red onions, julienne
1½ gallons rice wine vinegar

1 whole coriander
4 cups sugar
3 cups kosher salt
1 cup black peppercorns

Slice chiles with slicing blade of robo coupe. In saucepot, combine vinegar, coriander, sugar, salt and peppercorns; bring to simmer. In large container, combine sliced chiles, onions and vinegar mixture.

continued on page 32
QUESO BLANCO

2 jalapeño chiles 1 green bell pepper, minced
2 Fresno chiles 1 Tbsp granulated garlic
4½ lb cream cheese 1 Tbsp kosher salt
½ gallon heavy cream 2 tsp pepper
1 yellow onion, minced

Grill chiles until roasted and charred; cool slightly before removing skin and seeds. Mince roasted chiles.

In double-boiler, heat cream cheese and cream until melted. Add minced vegetables, garlic, salt and black pepper.

CORNBREAD

1 cup all-purpose flour ½ cup oil
1 cup cornmeal 1 large egg
½ cup sugar 1 ear corn, caramelized and kernels removed
3½ tsp baking powder 1 jalapeño chile, roasted, seeds removed and diced
1 tsp kosher salt
1 cup milk

Heat oven to 400°F. Butter skillet.

In large bowl, whisk together flour, cornmeal, sugar, baking powder and salt. In separate bowl, whisk together milk, oil and egg until blended. Whisk egg mixture into flour mixture. Gently fold in corn and chile. Pour batter into buttered skillet; bake 20-25 minutes or until toothpick inserted in center of cornbread comes out clean.
2018 People’s Choice:
Chef Matt Brown
Smoked Suckling Pig Tostada
CHEF SHAWN LOWMAN
Grand View Lodge
23521 Nokomis Ave
Nisswa

Shawn Lowman has been cooking since he was about 12 years old. Sitting in the kitchen watching his mother cook is where he made the decision to make cooking a career. Lowman attended culinary classes right after graduating from high school. Lowman’s passion for cooking can be seen in all aspects of being a chef; preparing for banquets, fine dining fare, wine dinners and weddings. Competition cooking is of great interest as well.

Lowman enjoys cooking with a wide variety of ingredients; proteins, starches, vegetables, as well as cooking for people with special dietary needs. He really enjoys experimenting with various cooking techniques.
COCONUT CURRIED PORK SHANK WITH TZATZIKI SAUCE
Created by Chef Shawn Lowman

Serves 12

12 osso buco pork shanks
Salt and white pepper to taste
¼ cup olive oil
2 jumbo carrots, sliced
2 onions, chopped
¼ cup grated peeled gingerroot
2 Tbsp chopped garlic
1 fresh jalapeño chile, minced
½ cup tomato paste
2 Tbsp ground coriander

Season pork shanks with salt and pepper. In braising pans, heat oil over medium-high heat. Add pork; sear until golden brown on both sides. Remove shanks from pan. Add carrots and onions; sauté until translucent. Add gingerroot, garlic and jalapeño; sauté lightly. Stir in tomato paste, coriander, cumin, cardamom, cayenne, turmeric, cinnamon and bay leaves; cook, stirring frequently, until fragrant. Add coconut milk and water; simmer 20 minutes or until flavors marry. Return pork shanks to pan; bake 2½ hours or until tender. Garnish with cilantro.

CUCUMBER TZATZIKI SAUCE

2 cucumbers, peeled
1 quart sour cream
2 cups mayonnaise
¼ cup minced green bell peppers

⅛ cup snipped fresh chives
2 Tbsp sugar
1 Tbsp Cajun seasoning
Salt and pepper to taste

Shred cucumbers on box grater without including seeds into bowl. Add all remaining ingredients; mix well. Refrigerate overnight.

2 Tbsp ground cumin
1 Tbsp ground cardamom
1 tsp ground red pepper (cayenne)
1 tsp ground turmeric
2 cinnamon sticks
2 bay leaves
1 quart coconut milk
1 pint water
2 Tbsp chopped fresh cilantro
CHEF BENJAMIN MCCALLUM

University of St Thomas
2115 Summit Ave
St Paul

Benjamin McCallum is the Executive Chef at the University of St. Thomas. McCallum was raised on an organic dairy farm before being classically trained in French cuisine under his chef-father’s direction for over two decades. Most recently, McCallum was the Executive Chef of The St Paul RiverCentre where he focused on bringing clients regional "from scratch" cuisine for groups of 500 to 4000. McCallum has appeared on local television for recipe demonstrations, competes in many local culinary competitions and contributes regularly to culinary articles for magazines.
MOJO-BRAISED PORK ROAST
Created by Chef Benjamin McCallum
Serves 8

BRINE
Juice and zest of 4 oranges
Juice and zest of 1 lime
1 yellow onion, large chop
8 garlic cloves
¼ cup whole-grain mustard
1 bunch fresh cilantro
2 Tbsp ground cumin
1 tsp crushed red pepper flakes
1 tsp ground cinnamon
½ tsp ground allspice
3 cups water
½ cup cider vinegar
½ cup olive oil

4-5 lb boneless pork roast, cut into 8 steaks
Salt and pepper to taste
¼ cup vegetable oil
2 carrots, large chop
2 ribs celery, large chop
1 yellow onion, large chop
1 Tbsp butter
1 Tbsp all-purpose flour

In blender, combine all Brine ingredients; puree until smooth.

In high-sided dish, place pork steaks. Pour Brine over pork; cover. Refrigerate at least 8 hours or up to overnight.

Heat oven to 325°F. Remove pork steaks from Brine; pat dry. Reserve Brine. Heat heavy-bottomed braising pan over high heat. Season pork with salt and pepper. Add oil to hot pan; heat to temperature. Add pork; sear 3-4 minutes on each side or until lightly browned and crust forms on bottom of pan. Add reserved Brine; bring to boil. Add carrots, celery and onion; cover. Place in oven; braise 3 hours or until pork is tender. Gently remove pork steaks; stage in baking dish with small amount of juices. Cover to keep pork moist. Let stand 5 minutes before serving.

Strain remaining ingredients, discarding vegetables and reserving braising liquid. Skim top layer of fat from liquid using ladle. In small saucepan, melt butter over medium heat. Add flour; whisk until roux forms. Cook until lightly browned and toasted. Slowly whisk in 2 cups reserved braising liquid; bring to gentle boil. Boil 2-3 minutes or until sauce is slightly thickened. Season with salt and pepper before serving over pork steaks.

SWEET POTATO PUREE

2 lb sweet potatoes, peeled and cut into cubes
2 cups whole milk
1½ cups water
4 oz unsalted butter
Salt and pepper to taste

In saucepan, combine sweet potatoes, milk, water and butter; bring to boil over medium heat. Cook until potatoes are softened. Strain potatoes; reserve liquid. Transfer potatoes to food processor; puree, adding just enough reserved liquid to smooth potatoes. Season with salt and pepper.

continued on page 38
REFRIGERATOR PICKLES

6 cups thinly sliced cucumbers  ½ tsp mustard seeds
1 white onion, thinly sliced  ½ tsp celery seeds
1 carrot, thinly sliced  ½ tsp ground turmeric
6 radishes, thinly sliced  ½ tsp crushed red pepper flakes
4 garlic cloves, thinly sliced  ¼ tsp pepper
1 tsp salt  1 ½ cups cider vinegar

Place vegetables in small canning jars with tight-fitting lids.

In small saucepan, combine all remaining ingredients; mix well. Bring to boil over medium heat. Pour hot liquid into jars, fully covering vegetables; seal jars with lids. Refrigerate 4 days before serving.

BUTTER-TOASTED CROSTINI

4 oz unsalted butter  Salt and pepper to taste
1 French baguette, sliced on bias into 4x½" pieces

In sauté pan, melt butter over medium heat. Add baguette pieces to pan, allowing them to soak up butter. Cook until bread is lightly toasted.

SWISS FONDUE

8 oz shredded Swiss cheese  ½ Tbsp all-purpose flour
8 oz shredded Gruyère cheese  1 cup milk
1 tsp ground mustard  ½ tsp ground nutmeg
½ Tbsp butter  ¼ tsp white pepper

In medium bowl, combine cheeses and mustard.

In small saucepan, melt butter over medium heat. Add flour; mix until roux forms. Cook until lightly browned and toasted. Slowly whisk in milk; bring to gentle boil. Add cheese mixture in small batches, whisking to adjust temperature, until fully melted. Season with nutmeg and white pepper. Serve immediately.

Plating
Garnish with whole-grain mustard and sliced scallions.
2018 – Chef Jeff LaBeau, Depot Bar & Grill
Entrée: Cast-Iron Apple Smoked Pork Rib Chop, Smoked Pork Butt Corn Cake, Apple-Maple-Bacon Jam with Grits Flavored with Hocks & Bellies

2017 – Charles Plaetz, Minneapolis Golf Club
Entrée: Root Beer Belly

2016 – Adam Murphy, Launch Bar & Grill at Eddy’s Resort, Onamia
Entrée: Braised Pork Neck with 5-Spice Pâté, Pickles and Baguette

2015 – Mark Born, Blue Collar Barbeque, North St. Paul
Entrée: Smoky Grilled Cap Steak

2014 – Peter Christenson, Woolley’s Restaurant, Bloomington
Entrée: Pork Belly and Pickled Tongue Sandwich

2013 – Tony Beran, Lake Avenue Restaurant and Bar, Duluth
Entrée: Lipstick on a Pig

2012 – Tim Kovacs, Basil’s Restaurant & Marq VII Lounge, Marquette Hotel, Minneapolis
Entrée: Pork Praline with Butternut Squash Puree Salted Pork Rillettes with Winter Truffles

2011 – Jack Riebel, Dakota Jazz Club, Minneapolis
Entrée: Two Preparations of “Polynesian Pork” Cha Siu Pork Loin, Kalua Pork Taro Cake Macadamia Nut Kimchee and Star Anise Jus

2010 – David Vlach, Heidi’s Minneapolis, Minneapolis
Entrée: Spiced Slow-Cooked Pork Shank with Gremolata and Black Beluga Lentil Tomato Stew

2009 – Stephan Hesse, Oak Grill Restaurant, Macy’s, Minneapolis
Entrée: Malaysian Curry Pork Belly, Coquito Panna Cotta and Steamed Buns

continued on page 43
CHEF TIM MCCARTY

Mayo Historic Properties/
Morrison Health Care
701 4th St SW
Rochester

Tim McCarty has been the Executive Chef at the Mayo Clinic Foundation House in Rochester, Minnesota for 22 years. The Foundation House hosts Mayo Clinic staff and guests for unparalleled dining experiences along with preserving the history of the Mayo family.

McCarty has 39 years of culinary background and is the 2006 Celebrated Chef for the National Pork Board. McCarty has done many seminars, cooking demonstrations, and judging for the Taste of Elegance. He was awarded the ACF Chef of the year for southeastern Minnesota in 1993 and 1998. McCarty has done many charity events for organizations such as We Can Ride, March of Dimes, Boys and Girls Club, and Gift of Life Transplant House. In 2016, he won a Golden Ticket to the World Food Championship in the sandwich category, finishing 5th in the world.
NAKED PORK EMPANADA & MOLE-BRAISED PORK CHEEKS
WITH SOPES SOUR CREAM, BABY CILANTRO, LIME ZEST,
PICKLED RED ONION, JALAPEÑO AND QUESO FRESCO
Created by Chef Tim McCarty
Serves 8

MOLE-BRAISED PORK CHEEKS

24 pieces pork cheeks, cleaned
¼ cup Fiesta chili lime seasoning

Heat oven to 300°F.

Season pork cheeks with lime seasoning. In skillet, heat oil. Add pork; cook until seared on both sides. Add Mole; cover with parchment paper. Bake 3 hours or until tender; cool. Reserve leftover Mole for Empanadas (recipe follows).

PORK EMPANADAS

2 lb pork loin, cut into ¼"-thick sliced
3 Tbsp Fiesta chorizo spice mix
Moo glue
½ cup bacon drippings
12 oz chorizo, diced
1 yellow onion, diced

Season pork loin with some of spice mix. Put moo glue around the edge of each slice.

In skillet, heat bacon drippings. Add chorizo, onion and poblano; sauté until golden. Stir in raisins and garlic. Remove from heat; cool.

Fill each slice pork loin with cooled chorizo mixture; fold over. Press with weight at least 1 hour or up to overnight to activate glue. Season with remaining spice mix; sprinkle each empanada with cornstarch.

Heat oil to 350°F. Fry empanadas 1 minute or until golden. Serve with reserved Mole.

POBLANO MOLE

4 tomatoes
3 poblano chiles
3 yellow bell peppers
¼ cup bacon drippings
2 yellow onions, diced
10 tomatillos, diced
4 guajillo chiles
2 chipotle chiles
2 Fiesta cinnamon sticks
1 head garlic, minced
1 cup golden raisins
3 oz bittersweet chocolate
¼ cup packed brown sugar
3 Tbsp Fiesta mole poblano
2 Tbsp Fiesta chili lime seasoning
2 Tbsp adobo sauce
6 cups pork stock

Over flame, fire-roast tomatoes, poblanos and bell peppers until blackened. Place in bowl; cover with plastic wrap. Let rest 5 minutes. Wash off blackened skin. Dice fire-roasted vegetables.

continued on page 42
In skillet, heat bacon drippings over low heat. Add fire-roasted vegetables and all remaining ingredients. Simmer 30 minutes. Transfer to food processor; pulse until desired consistency.

**SOPES**

- 28 oz fresh masa
- ¼ oz all-purpose flour
- ½ oz baking powder
- 1 tsp salt
- 1 large egg, lightly beaten
- 1½ cups canola oil

In large bowl, mix together all ingredients except oil until dough forms. Scoop into ¾-oz balls. Press slightly; cook on Comal until cooked through. Press finger into middle of each ball to form rim.

Just before serving, heat oil to 350°F oil. Fry sopes until golden. Top with Mole-Braised Pork Cheek to serve.

**PICKLED RED ONIONS AND JALAPEÑO**

- ¼ cup sugar
- ¼ cup white balsamic vinegar
- 1 red onion, julienne
- 2 jalapeño chiles, seeded and thinly sliced

In pot, combine sugar and vinegar; bring to boil, stirring to dissolve sugar. In heat-proof bowl, combine onion, chiles and vinegar mixture; cool completely.
MINNESOTA’S TASTE OF ELEGANCE WINNERS

1989 to 2018

2008 – Tony Beran, Dakota Jazz Club, Minneapolis
Entrée: Pork Belly Wellington with Smoked Ham Hock and Leek Ragout

2007 – Bryan Schouten, Brackett’s Crossing Country Club, Lakeville
Entrée: Tropical Braised Pork Nest with Pepper-Seared Bone-in Pork Lion

2006 – Ron Bohnert, StoneRidge Golf Club, Stillwater
Entrée: Par Three Pork Sampler

2005 – Paul Lynch, Radisson Plaza Hotel, Minneapolis
Entrée: Kula Braised Pork Shank, Sizzling Shoyu Vinaigrette

2004 – Brent Pilrain, The Grotto, Stillwater
Entrée: Pork Tre Maniera

2003 – Tarek Ibrahim, Dry Dock Café, Minneapolis
Entrée: The Wild Pork Nut

2002 – Kelley Flynn, Town and Country Club, St. Paul
Entrée: Asian Spiced Rack of Pork with Braised Shoulder and Pickled Burdock Beggars Purse

2001 – Tim McCarty, Mayo Foundation House, Rochester
Entrée: Filet Mignon de Porc Crepinettes

2000 – Andre Halston, St. Paul Hotel, St. Paul
Entrée: Pumpkin Seed Crusted and Frenched Center Cut to Bone Rib Chop

1999 – Tarek Ibrahim, Gibraltar Café and Catering, Minneapolis
Entrée: Pork Mejool

1998 – Ron Bohnert, Carousel Restaurant, St. Paul
Entrée: Basil Peppercorn Crusted Pork Shoulder with Pine Nut, Spinach and Fortina Cheese Stuffing

continued on page 53
Charles Plaetz established a love for the culinary arts at a young age. In middle school, he developed a plan highlighting all the necessary steps to becoming an Executive Chef. After graduating high school, Plaetz received his Culinary Arts Degree from Le Cordon Bleu, College of Culinary Arts. After his externship, he was hired at the Edina Country Club. Plaetz then went on to develop his career at Northfield Golf Club, eventually becoming Executive Chef in 2011. Most recently he was the Executive Chef at the Minneapolis Golf Club, a position he held for the past 5 years. He then decided to grow his career closer to home and accepted the position of General Manager/Executive Chef at Fielder’s Choice Tap and Table. Plaetz is the 2016 Superior Chef and 2017 Chef Par Excellence recipient from the Minnesota Taste of Elegance competition. He was also a guest at the 2017 Pork Summit at the Culinary Institute of America in St. Helena, CA.

Plaetz resides in Northfield with his wife Heather, as well as their two daughters and son.
“HAM” LOAF
Created by Chef Charles Plaetz
Serves 8

“HAM” LOAF

2½ cups panko (Japanese breadcrumbs)
1 cup whole milk
1 Tbsp unsalted butter
2 medium yellow onions, grated on large holes of box grater
3 ribs celery, grated on large holes of box grater
2 medium carrots, grated on small holes of box grater
8 garlic cloves, grated on microplane
5 lb Ground “Ham” (recipe follows)
5 large eggs
1 cup finely chopped fresh parsley leaves
¼ cup finely chopped fennel fronds
Salt and pepper to taste
House Bacon (recipe follows)
Caul fat as needed

AROMATICS

4 chile de arbol
2 fennel fronds
2 garlic cloves
2 sprigs fresh thyme
2 bay leaves

2 Tbsp extra-virgin olive oil

In bowl, soak panko in milk.

To make “Ham” Loaf, meanwhile, in sauté pan, melt butter over medium heat. Add onions, celery, carrots and garlic; sweat, stirring occasionally, 5-10 minutes or until vegetables are softened. Stir into panko mixture.

In bowl of stand mixer, combine panko mixture, ground “ham,” eggs, parsley and fennel; mix well. In skillet, sauté small patty of pork mixture, seasoning with salt and pepper.

Lay bacon in 4 shingle patterns on sheets of plastic wrap. Top each with one-fourth of pork mixture; roll tightly, tying ends of plastic wrap to form large sausage. Refrigerate 1 hour or until set.

Lay out sheets of caul fat; top each with bacon-wrapped meatloaf. Wrap tightly in plastic wrap; freeze until firmly set.

Place pork rolls, Aromatics and oil in each of 4 vacuum-pack bags; vacuum-seal on highest setting. Sous vide at 150°F for 3 hours. Remove from sous vide; roast in 400°F oven to crisp caul fat and bacon.

continued on page 46
HAM BRINE

15 liters water
2040 grams brown sugar
1344 grams kosher salt
270 grams pink salt
30 grams ground coriander
60 grams pepper

3 lb fresh ham
3 lb pork butt
2 lb pork belly

In pot, combine all Brine ingredients until sugar and salt are dissolved. Cool to 40°F. In large container, combine brine and all remaining ingredients; weigh down with plates to completely submerge. Refrigerate 7 days.

Remove pork from brine; air dry on racked sheet pan 24 hours.

Dice dried pork into 1” cubes; freeze 20 minutes or until frozen on surface but not completely frozen.

Run through medium die of meat grinder into bowl set over ice to ensure pork is below 40°F through entire process.

PECAN-SMOKED BACON

1 pork belly
1 lb kosher salt
½ lb sugar
5 Tbsp plus 1 tsp pink salt

Trim pork belly so edges are neat and square. On baking sheet, spread kosher salt, sugar and pink salt. Press all sides of pork belly into salt mixture to form thick uniform coating over entire surface. Transfer pork belly to large container; refrigerate 7 days, flipping pork every other day.

Remove pork belly from container; rinse thoroughly. Pat dry. Let air-dry 24 hours on racked sheet pan. Smoke over pecan wood at 200°F until internal temperature of pork is 150°F. Press between two weighted sheet pans; cool completely. Slice on meat slicer to ⅛” thick.
SMOKED MASHED POTATOES

2 lb Yukon Gold potatoes, peeled and cut into 1" cubes
1/2 cup whole milk
1/2 cup heavy cream
8 garlic cloves, crushed
1/2 cup Smoked Butter (recipe follows)
Salt and pepper to taste

In pot, combine potatoes with enough cold water to cover; bring to boil over high heat. Reduce heat to low; simmer 12-15 minutes.

In small saucepan, bring milk, cream and garlic to simmer over low heat. Remove from heat; remove and discard garlic.

Drain potatoes; transfer to bowl of stand mixer. Add cold Smoked Butter, salt and pepper; beat on low speed until combined. Gradually beat in cream mixture until fully incorporated. Adjust seasoning as needed.

SMOKED BUTTER

2 lb cold unsalted butter, cut into 1" dice

Place butter in perforated pan set over ice. Cold-smoke butter over applewood chips 45 minutes. In stand mixture, whip butter to combine. Refrigerate in airtight container 2-3 days.

PORK DEMI

1 lb chicken necks
1 lb pig's feet
1 lb pork bones
2 smoked pork shanks
1/4 cup soy sauce
2 yellow onions, julienne
2 oz thinly sliced peeled gingerroot
2 oz kombu
8 1/2 cup cold water

In stockpot, combine chicken necks, pig's feet, pork bones, pork shanks, soy sauce, onions, gingerroot, kombu and cold water. Bring to boil; reduce to low simmer. Simmer 8 hours. Strain; transfer to clean pot. Reduce to sauce consistency.

Plating
1 cup fennel fronds, 1 apple (Honey Crisp, Liberty, Braeburn), grilled asparagus, olive oil, fresh lemon juice, salt and pepper
CHEF JOHN VANHOUSE

Grand Casinos
77 Grand Ave
Onamia

John VanHouse graduated from Le Cordon Bleu College of Culinary arts in 2002. John’s work history includes: Executive Chef of Murray’s Restaurant, Executive Chef of the TPC Twin Cities and now a Corporate Executive Chef for Grand Casinos and Mille Lacs Corporate Ventures. VanHouse is a member of the American Culinary Federation and has competed in several cooking competition including a Superior Chef Award in the Taste of Elegance 2018.

VanHouses’s primary duties include product testing, recipe development and culinary training for all food venues that Grand Casinos has, or is in the process of opening.

An avid outdoorsman, he enjoys foraging while on hikes with his wife Shannon and three daughters Faith, Lucy and Lily as well as hunting and fishing whenever time allows.
COLLAR EN CROUTE  
Created by Chef John VanHouse

Serves 30

BRINE

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 1/2 gallons water</td>
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<tr>
<td>1 cup honey</td>
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<td>1/2 cup packed brown sugar</td>
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<td>1/2 cup kosher salt</td>
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<td>1/2 cup chopped garlic</td>
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<tr>
<td>3 Tbsp smoked sea salt</td>
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<tr>
<td>3 Tbsp pink curing salt</td>
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<tr>
<td>1 Tbsp mustard seeds</td>
<td></td>
</tr>
<tr>
<td>1 Tbsp fennel seeds</td>
<td></td>
</tr>
<tr>
<td>6 bay leaves</td>
<td></td>
</tr>
<tr>
<td>5 (3-lb) pieces pork collar</td>
<td></td>
</tr>
<tr>
<td>2 lb pork livers</td>
<td></td>
</tr>
<tr>
<td>Stock or broth</td>
<td></td>
</tr>
<tr>
<td>2 shallots, minced</td>
<td></td>
</tr>
<tr>
<td>Salt and pepper to taste</td>
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</tr>
</tbody>
</table>

In container large enough to hold pork collars, mix all Brine ingredients to dissolve and combine. Submerge pork collars in brine; weigh down with plates. Refrigerate 5-7 days.

Poach pork livers in stock. Remove pork from poaching liquid; puree with shallots, salt and pepper. In large bowl, stir together liver mixture and stuffing.

Remove pork collars from brine; rinse. Pat dry. Using clean round dowel or honing steel, make incision down center of pork collars. Using piping bag, pipe liver mixture into collar. Wrap collars in caul fat. Season with salt and pepper. Smoke at 250°F for 3 hours or until internal temperature of pork collar is 180°F.

Remove pork collars from smoker; cool. Wrap smoked collars in puff pastry. Heat oven to 425°F. Bake 10-15 minutes or until puff pastry is golden brown. Reduce oven temperature to 350°F; bake until internal temperature of pork collar is 165°F. Remove from oven; let rest 15 minutes. Slice and serve.
2018 CHEF PAR EXCELLENCE
WINNING CHEF & RECIPE

CHEF JEFF LABEAU
Depot Bar & Grill
311 Heritage Place
Faribault

Jeff LaBeau is a Culinary Institute of America graduate with an extensive career in foodservice and education. He is an inductee of the American Academy of Chefs, an honor society of the American Culinary Federation. In addition to being owner of The Depot Bar & Grill in Faribault, he is a culinary consultant, presenter and broker for Food Marketing Services. LaBeau taught culinary classes at Minneapolis Community and Technical College for several years. He worked as the executive chef and director of culinary operations at the International Chefs’ Culinary Center, Burnsville, and was selected as an honorary guest chef of the U.S. Naval Academy, Annapolis, MD.
CAST-IRON APPLE SMOKED PORK RIB CHOP,  
SMOKED PORK BUTT CORN CAKE,  
APPLE-MAPLE-BACON JAM WITH GRITS FLAVORED  
WITH HOCKS & BELLIES  
Created by Chef Jeff LaBeau  
Serves 15

SMOKED PORK BUTT CORN CAKES

<table>
<thead>
<tr>
<th>Pork Rub</th>
<th>Batter</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 lb brown sugar</td>
<td>1 ½ cups all-purpose flour</td>
</tr>
<tr>
<td>¾ lb kosher salt</td>
<td>3 ½ tsp baking powder</td>
</tr>
<tr>
<td>6 oz smoked paprika</td>
<td>1 Tbsp sugar</td>
</tr>
<tr>
<td>4 oz celery seeds</td>
<td>1 tsp salt</td>
</tr>
<tr>
<td>1 oz crushed red pepper flakes</td>
<td>1 ¼ cups milk</td>
</tr>
<tr>
<td>2 oz pepper</td>
<td>3 Tbsp butter, melted</td>
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<tr>
<td>4 oz granulated garlic</td>
<td>1 large egg</td>
</tr>
<tr>
<td>1 pork butt</td>
<td>1 cup corn kernels</td>
</tr>
<tr>
<td></td>
<td>¼ cup chopped green onions</td>
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</tbody>
</table>

In bowl, mix all Pork Rub ingredients. Coat pork butt with 2 cups Rub; refrigerate overnight. (Reserve remaining Rub for following recipes.) Smoke pork butt at 225°F for 8 hours. Shred smoked pork; set aside 1 cup pulled pork. Refrigerate remaining pork butt for another use.

To make batter, in large bowl, sift together flour, baking powder, sugar and salt. Whisk in milk, butter and egg until blended. Stir in 1 cup pulled pork, the corn and onions.

Heat large skillet over medium-high heat; coat with cooking spray. Pour about ¼ cup batter into hot skillet for each pancake. Cook 2-3 minutes or until bubbles appear on side and center of pancakes. Flip; cook 1-2 minutes or until golden.

12-RIB CHOP

12 rib chops                                     | 4 cups apple cider |
2 cups Pork Rub (recipe above)                   |                  |

Coat rib chops with Rub. In large container, combine rib chops and apple cider. Refrigerate 24 hours.

Smoke brined rib chops at 225°F for 8 hours. Hold warm to serve.

PORK BELLY

1 pork belly                                     | 1 cup apple cider |
2 cups Pork Rub (recipe above)                   | 1 cup maple syrup |

Coat pork belly with Pork Rub. Transfer to large container. Add apple cider and maple syrup. Let cure in refrigerator 4-5 days. Smoke at 225°F for 8 hours. Coarsely chop 1 cup, reserving for following recipe. Refrigerate remaining belly for another use.

continued on page 52
APPLE-MAPLE-BACON JAM

\[
\begin{align*}
&\frac{1}{2} \text{ cup balsamic vinegar} \\
&\frac{1}{2} \text{ cup maple syrup} \\
&1 \text{ large onion, chopped} \\
&\text{and caramelized} \\
&1 \text{ lb coarsely chopped pork belly} \\
&(\text{recipe above})
\end{align*}
\]

In food processor, combine all ingredients; cover. Puree until jam consistency. Use to top Corn Cakes (recipe above).

HOCK

\[
\begin{align*}
&5 \text{ lb hock} \\
&2 \text{ cups Pork Rub (recipe above)} \\
&1 \text{ cup apple cider} \\
&1 \text{ cup maple syrup} \\
&4 \text{ cups hot, prepared grits}
\end{align*}
\]

Coat hock with Pork Rub. Transfer to large container. Add apple cider and maple syrup. Let cure in refrigerator 4-5 days. Smoke at 225°F for 8 hours. Shred 1 cup for garnish. Refrigerate remaining hock for another use. Garnish grits with 1 cup pulled hock.
1997 – Robin Johnson, Knotts Camp Snoopy, Bloomington
   *Entrée:* Rouladen of Pepper Pork Tenderloin on a Bed of Black Bean Salsa with Grilled Vegetables

1996 – Julian Grainger, Carvers, Minneapolis
   *Entrée:* Apple Rosemary Pork Tenderloin

1995 – Joseph Kaplan, 510 Restaurant, Minneapolis
   *Entrée:* Bul go gi Marinated Pork Tenderloin Medallions Topped with Tomato Chili Salsa, Fried Leeks and Chives Sauced with Lemon Grass Ginger Buerru Blanc

1994 – Ernst Konrad, Basil’s, Minneapolis
   *Entrée:* Sesame Fried Pork Tenderloin Stuffed with Cheddar Cheese on Lemon Grass Concasse

1993 – Kevin Cullen, Goodfellow’s, Minneapolis
   *Entrée:* Red Chile Seared Tenderloin with Tangerine Curry Sauce and Wild Rice Stir-fry

1992 – John Schumacher, Schumacher’s of New Prague
   *Entrée:* Pork Medallions with Pink Peppercorn Sauce

1991 – Not Available

1990 – Sandra Berg, Carlson-Siegel, St. Louis Park
   *Entrée:* Strawberry Pepper Pork Lisone

1989 – Byron Korus, St. Paul Airport Hilton, Bloomington
   *Entrée:* Pork Loin Minnesota with Zinfandel Beet Sauce
Wine service and selection by Morgan Creek Vineyards, Saint Croix Vineyards and Round Lake Vineyards and Winery
Thanks

Taste of Elegance and Chef’s Pork Sponsor

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