



• NATIONAL • TRAIN DAY



LOS ANGELES UNION STATION MAY 7, 2011



CHEF
TOM DOUGLAS

Chef Tom Douglas, along with his wife and business partner, Jackie Cross, owns five of Seattle's most exciting restaurants: Dahlia Lounge, Etta's, Palace Kitchen, Lola, and Serious Pie. With almost 30 years in the biz, Tom helped put Seattle on the culinary map by cooking global cuisine with regional and seasonal ingredients.

Tom and Jackie also run a retail bakery, Dahlia Bakery, a catering business, Tom Douglas' Catering and Events, and an event space, Palace Ballroom. All of Tom and Jackie's restaurants are located in downtown Seattle.

Tom is the author of three cookbooks, *Tom Douglas' Seattle Kitchen (Morrow, 2001)*, *Tom's Big Dinners (Morrow, 2003)*, and *I Love Crab Cakes (Morrow, 2006)*. Tom and Jackie's specialty food line, which includes Rub with Love spice rubs plus barbecue and teriyaki sauces, is sold nationwide. Additionally, Tom has designed a line of kitchenware for Amazon's Pinzon brand and kitchens for CamWest Developers.

Tom is a chef spokesperson for Amtrak, Cedar Grove and Columbia Crest. He also dedicates his time to Food Life Line and One Reel as an active board member. Tom and his wife Jackie live in Seattle, Washington with their daughter, Loretta.

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MOM'S CRAB DIP ON HOMEMADE RUSSET POTATO CHIPS

Tom's mom supplied the inspiration for this recipe, which first appeared in his second book, *Tom's Big Dinners*. Mrs. Douglas's son demonstrates through this recipe that cooking doesn't have to be complicated to produce great results.

CRAB DIP

INGREDIENTS

(Makes 8-10 servings)

3 Tbs. tomato paste

1 Tbs. honey

¾ cup mayonnaise, homemade
or quality store-bought

2 Tbs. thinly sliced chives

1 Tbs. fresh squeezed lemon juice

2 tsp. freshly grated lemon zest

1 tsp. prepared horseradish

¼ tsp. Tabasco® sauce

1 Tbs. seeded, minced pickled
or vinegar packed sweet red
cherry peppers

1 peeled, hard cooked egg,
finely chopped

12 oz cooked Dungeness crab
meat, fresh cooked, picked
and shell-free

Kosher salt, to taste

Black pepper, freshly ground

Lemon half

PREPARATION METHOD:

1. In a large bowl, whisk the tomato paste and honey together until smooth. Whisk in the mayonnaise, chives, lemon juice, cherry pepper, lemon zest, horseradish and Tabasco. Using a rubber spatula, gently fold in the egg. Add the crabmeat to the bowl and toss it with the dressing. Season to taste with salt and pepper and an additional squeeze of lemon. Refrigerate the crab dip until ready to serve.

POTATO CHIPS

INGREDIENTS

2 to 3 large russet potatoes, (about 2 pounds) peeled

Peanut, canola or grape-seed oil for deep frying

Kosher salt, to taste

PREPARATION METHOD:

1. Using a slicer or mandolin, cut the potatoes into almost paper-thin slices, 1/16 or less. Place the slices in cold water until you are ready to fry them. Before frying drain the potatoes well and blot them dry on paper towels.

2. To cook the potato chips, heat at least 2 inches of oil to 350 degrees in a straight-sided pot, and be sure to not fill the pot more than halfway, as the oil will foam up during cooking. Fry the potato chips in batches, stirring them around frequently with a slotted metal spoon to cook them evenly, until they are crisp and golden brown, 1 to 2 minutes. Transfer the chips to a baking sheet lined with paper towels and sprinkle them with the kosher salt to taste.

SERVING THE CRAB DIP & THE HOMEMADE CHIPS: Set the bowl of crab dip on a large platter and surround it with potato chips for dipping.

RUB WITH LOVE SALMON & CUCUMBER SALAD

The Rub with Love seasoning spice recipe was originally developed for Tom's signature salmon entree at his restaurant Etta's near the Pike Place Market in Seattle and can be found in his first book, *Seattle Kitchen*. The recipe was developed as a popular retail offering and is available via Tom's website at www.tomdouglas.com.

CUCUMBER SALAD & DRESSING

INGREDIENTS (Makes 6 servings)

CUCUMBER SALAD

(Makes about 26 oz as a salmon garnish)

2 ½ cups medium diced English cucumbers
2 oz fine julienned carrots
2 oz fine julienned green Thai papaya
2 oz medium diced daikon radish
2 Tbs. chopped cilantro
2 Tbs. chopped mint
4 oz Nuoc Cham dressing
Salt and pepper to taste

NUOC CHAM DRESSING

1.5 oz Three Crabs fish sauce
2.5 oz fresh lime juice
.75 oz simple syrup
2 Tbs. pineapple juice
1 tsp. fresh ginger juice
1 tsp. Sambal Oelek

PREPARATION METHOD:

1. Combine all ingredients for the Nuoc Cham dressing and mix well.
2. Prepare all of the vegetables and herbs for the salad, mix together, add the Nuoc Cham dressing and salt and pepper to taste.

SALMON

INGREDIENTS

(Makes 6 servings)

3 Tbs. firmly packed brown sugar
2 Tbs. paprika
2 tsp. kosher salt
1 ½ tsp. black pepper
1 tsp. chopped fresh thyme
Six, 7 oz salmon fillets
Olive oil, pure

PREPARATION METHOD:

1. Fire up a kettle type grill or other heat source.
2. If serving with the cucumber salad, make sure that the salad has been prepared and ready to serve prior to grilling the salmon.
3. To make the spice rub, combine the brown sugar, paprika, salt, pepper and thyme in a small bowl. Coat both sides of the salmon fillets, using all of the rub. Brush the grill and fish with olive oil and grill the salmon over the direct heat, covered, with air vents open. When the salmon is marked, flip the fish and finish cooking to your temperature preference. Note that the sugar in the spice rub will caramelize, so avoid burning the salmon.

SERVING THE SALMON AND CUCUMBER SALAD Transfer the dressed salad to the center of a platter and surround it with the grilled salmon. Serve with fresh cut wedges of lime and a garnish of mint and cilantro sprigs if desired.



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WASHINGTON, D.C. UNION STATION MAY 7, 2011



CHEF
MICHEL RICHARD

Michel Richard exemplifies the art of cuisine and a love of his profession. He was a pioneer in French/California cuisine before moving to Washington, D.C., where Michel Richard Citronelle became his flagship restaurant. Michel's creativity can be seen in prestigious culinary publications such as *Food and Wine*, *Food Arts*, *Bon Appetit*, and on the cover of the late great *Gourmet*. He has been featured in *The Washington Post*, *Washingtonian*, *The New York Times*, and *Los Angeles Times*, among many others.

Chosen by the James Beard Foundation as Outstanding Chef 2007, Michel also won the James Beard Award for Outstanding Wine Service at Citronelle the same year, and his second book *Happy in the Kitchen* won a James Beard Nomination. To rave reviews, and the 2008 James Beard Award for Best New Restaurant, he opened Central Michel Richard, which continues to be a highlight of the Washington, D.C. restaurant scene. Michel, a new modern French restaurant, opened at The Ritz-Carlton, Tysons Corner, in the fall of 2010.

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CHOCOLATE MOUSSE

Michel's newest book, *Sweet Magic*, showcases his command and love of preparing classic French desserts. Having gotten his start working with the Parisian master pastry chef Gaston Lenotre, to whom he dedicates this book, Michel will share his whimsical take on one of the all-time favorites, chocolate mousse.

INGREDIENTS: (Serves 8-10)

5 ounces semisweet chocolate,
cut in small pieces
1 tablespoon water
4 whole eggs, separated
 $\frac{1}{4}$ cup plus 1 tablespoon
granulated sugar
6 tablespoons unsalted butter,
at room temperature

PREPARATION METHOD:

1. Place the chocolate in a medium microwave-safe bowl. Microwave on high at 30 second intervals, stirring in between, until melted. Allow the bowl to sit at room temperature until the chocolate cools to body temperature. Test this by dabbing a small amount on your lower lip; it should not feel hot, but rather slightly warm.
2. Meanwhile, whisk together the water, egg yolks, and 1 tablespoon of the sugar in a medium heatproof bowl. Place the bowl over a large pan of simmering water and whisk constantly for about 5 minutes, or until the mixture has thickened and is a creamy light yellow. Remove from the heat. The yolk mixture should be warm to the touch. When both the chocolate and the yolk mixtures are at the correct temperature, stir the yolk mixture into the chocolate.
3. Using a rubber spatula, stir in half of the butter until incorporated, and then add the remaining butter. If it does not melt completely, place the bowl over the simmering water briefly, just to finish melting the butter.
4. Place the egg whites in the bowl of a stand mixer fitted with the whisk attachment and beat on high for about 1 minute, until the whites are foamy. Add the remaining $\frac{1}{4}$ cup sugar, 1 tablespoon at a time and beat just until stiff, glossy peaks form; do not overbeat. Gently stir a third of the egg whites into the chocolate mixture. Then carefully fold in the remaining whites with a rubber spatula. Do not overwork; you do not want the whites to separate.



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PHILADELPHIA 30TH ST. STATION MAY 7, 2011



CHEF ROBERTO
SANTIBAÑEZ

Originally from Mexico City, Roberto Santibañez graduated with honors from Paris's top culinary institutions. His resume includes stints as restaurateur, culinary consultant, author and teacher in Mexico, Europe and the United States and his 2007 book, *'Rosa's New Mexican Table,'* was nominated for a 2008 James Beard Award. He is currently chef and owner of Fonda restaurant in New York City, serves as culinary partner of The Taco Truck in Hoboken and Jersey City. His newest cookbook, *'Truly Mexican'* is dedicated to essential recipes and techniques for authentic Mexican cooking.

As a seasoned chef and member of the Culinary Institute of America's Latin Cuisines Advisory Council, Chef Roberto Santibañez has been responsible for the culinary development of some of the most prestigious Mexican restaurants in the country.

At Fonda, his new restaurant, Roberto applies more than two decades of devotion and expertise to the cuisine of his native country. He brings the kind of contemporary, urban fare you'd find in Mexico City to a hip, relaxed atmosphere in Brooklyn.

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GUACAMOLE TIPICO

The secret to this guacamole is in its method. Instead of simply chopping onion, cilantro, and chile, and tossing them with avocado, start by mashing those three ingredients along with a generous sprinkle of salt into an intensely flavored, bright green paste. Then, scoop out pieces of perfectly ripe avocado, toss it all together, and top it off with an optional squeeze of lime. In this case, Roberto's recipe reminds us of the flavor and vibrancy of what *Truly Mexican* guacamole should taste like.

INGREDIENTS: (yields about 1 ¾ cups)

2 Tbs. finely chopped white onion

1 Tbs. minced fresh serrano or jalapeño chile,
including seeds (or more to taste)

½ tsp. kosher salt, or ¼ tsp fine salt

¼ cup chopped cilantro, divided

1 large or 2 small ripe Mexican Hass avocados,
halved & pitted

A squeeze of lime, if desired

PREPARATION METHOD:

1. Mash the onion, chile, salt and half of the cilantro to a paste in a molcajete or other mortar to infuse the flavors together.
2. Score the flesh in the avocado halves in a crosshatch pattern with a knife and then scoop it with a spoon into the mortar. Toss well before adding the remaining cilantro and then continue to mash coarsely with the pestle. Season to taste with the optional lime juice and additional chile and salt.
3. For an easy twist on the classic preparation, stir in ¼ cup finely diced, seeded tomato or ¼ cup finely chopped raw tomatillo just before serving.

SERVING THE GUACAMOLE:

One of the classic yet simplest combinations would be to partner this classic guacamole with corn tortillas or chips, but that is just the beginning of an almost infinite number of possibilities that provide that harmonious contrast so important in all food cultures. Some of Roberto's traditions are to serve it with adobo-marinated fish or skirt steak; tacos, quesadillas, rice or beans. You decide what you might truly enjoy!



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CHICAGO UNION STATION MAY 7, 2011



CHEF
BOB ROSAR

Chef Bob Rosar is corporate executive chef for the U.S. region at Gate Gourmet. His main responsibility is orchestrating his team of talented menu design chefs that primarily assist domestic U.S. airline customers with menu design. Chef Rosar and his team work directly with customers as their “culinary experts” and support them in innovative, cost-effective and practical menu designs. He started his in-flight culinary career in 1976 after earning an Associate of Occupational Studies degree in Culinary Arts from the Culinary Institute of America.

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SEAFOOD MARTINI

Colorful, festive and delicious, this recipe comes together quickly and is almost as much fun to make as it is to eat. As its name suggests, it makes a striking presentation when served in a martini glass.

INGREDIENTS: (yields 6 large appetizer portions)

4 garlic cloves, medium sized, peeled & minced

¼ cup rice wine vinegar,

Juice and zest from 1 large lemon

¼ tsp. kosher salt

1/8 tsp. pepper, white, ground

¼ tsp. Tabasco® sauce

¼ cup extra-virgin olive oil

Shrimp, peeled, deveined, tail off, 16/20 ct size,
18 each

Scallops, U-10 size, 6 each, cut in half

6 oz crabmeat, lump, pasteurized

¼ cup onion, red, peeled, fine julienne cut

3 Tbs. red bell pepper, minced

3 Tbs. celery, minced

1 Tbs. fresh dill, chopped

1 ½ cups iceberg lettuce, shredded

Green olive, stuffed, queen sized, drained, 6 each

Green onions, trimmed, 6 each

PREPARATION METHOD:

1. In a small pot, cover the cut scallops with cold water and bring the liquid to a simmer and cook gently for about 8 minutes or until the scallops are fully cooked. Drain the scallops and chill. If the shrimp are raw, this simple procedure could be used to cook them as well. If the shrimp are cooked and frozen, defrost refrigerated overnight and drain well the next day.
2. In a food processor or blender, pulse the garlic, vinegar, lemon juice, salt, pepper, Tabasco and oil until it is well blended. In a separate bowl, mix the cooked shrimp, scallop, red onion, bell pepper, celery and dill along with the dressing. Finally, gently fold in the crabmeat taking care to minimize it being broken up.
3. Portion the lettuce equally into six stemmed martini glasses and portion the seafood mix uniformly on top. Each glass should contain 3 shrimp, 2 pieces of scallop and some of the crabmeat. Garnish each martini with an olive and a green onion.