

Shrimp with Chocolate Chili Sauce

Serves 4

1. Orange juice - 1 orange
Orange zest - 1/2 orange
White wine - 3 tablespoons
2. Dark chocolate (85% or 99%), chopped - 15 g
3. Lemon juice - to taste (if orange is too sweet)
4. Olive oil - 2 tablespoons
Garlic, minced - 3 cloves
Chili pepper, finely minced - 1 small
Shrimps - about 8 tiger shrimps or 24 small shrimps

Cooking Procedure:

1. In a small pot, heat the orange juice, orange zest and wine. Do not boil.
2. When it is hot, add the chocolate and remove from heat. Whisk the mixture to melt the chocolate.
3. Add some lemon juice if the sauce is too sweet.
4. In a skillet, heat the oil and add garlic and chili. Saute for a minute.
Remove garlic and chili from oil, save the garlic mixture.
In the same skillet, add the shrimp to oil and saute till the shrimp is done.
5. Pour the chocolate sauce into the skillet over the shrimp, add garlic and chili.
Heat until the sauce thickens a little bit. Serve immediately.

Recipe Inspired by Chef Lyle Kennedy 817-2433



Lemon Ginger Chicken with Chocolate Sauce

Serves 4

1. 1.5 lbs of Chicken Breast, cut into strips for skewers
2 teaspoons lemon zest (about zest from 1 lemon)
2 Tbsp lemon juice
1 clove garlic, crushed
1/2 teaspoon Kosher salt
1/2 teaspoon black pepper
Wedges of lemon as garnish
2. 1/2 teaspoon whole peppercorns
1 dried chile
3 whole cloves
3. 1 tablespoon butter or margarine
1 clove garlic, finely chopped
1 1-inch piece fresh ginger, peeled and finely chopped
1 small onion, finely chopped
4. 1 cup chicken stock
1/2 cup brewed coffee
5. 1 tablespoon molasses
1 tablespoon tomato paste
1 tablespoon brown sugar
4 ounces semisweet baking chocolate
1 teaspoon cornstarch dissolved in 4 teaspoons cold water

Cooking Procedure:

1. Prepare chicken by cutting the chicken breast into desired pieces.
Marinate with lemon juice and zest, garlic, salt and pepper.
2. Grind the peppercorns, chile, and cloves together in a small mill or with a mortar and pestle.
3. In a medium saucepan, heat the butter. Add the chopped garlic, ginger, and onion; stir, cover, and cook on low for 3 minutes.
4. Mix in the ground spices, cover, and cook on low for 3 minutes.
Add the chicken stock and coffee. Cover and simmer for 20 minutes.
5. Strain the sauce, discarding solids and reserving the liquid.
Bring the liquid to a simmer and add the molasses, tomato paste, and brown sugar.

Add the chocolate, 1 ounce at a time, stirring constantly until dissolved.

Add the dissolved cornstarch and continue stirring, letting the mixture simmer for 2 minutes or until it thickens.

6. Heat a saute pan to medium high heat. Add olive oil in preparation for cooking chicken pieces.
Add chicken pieces and ensure you don't over crowd the pan.
Cook each side about 3 minutes or until chicken breast pieces are done.
Serve on bamboo skewers and Chocolate Sauce on the side for dipping.

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Cocoa Spiced Whole Roasted Pork Tenderloin.

Serves 8

1. $\frac{1}{3}$ cup unsweetened cocoa powder
 $\frac{1}{2}$ cup light brown sugar
3 tbsp. ancho chili powder
2 tbsp. kosher salt
2 tbsp. granulated onion
1 tbsp. granulated garlic
1 tbsp. dried oregano
1 tbsp. dried mustard
2 tsp. dried ginger
2 tsp. ground cinnamon
1 tsp. ground allspice
3 lbs Pork Tenderloin
2. Olive Oil
Salt and Pepper
3. 3 T Cold Butter

Cooking Procedures:

1. Mix cocoa, sugar, and spices together in a bowl.
Rub pork tenderloin generously with spice mixture, let sit in fridge.
Perfect to marinate overnight in the fridge as well.
2. Heat an oven proof skillet to medium high heat and prepare to season and sear pork tenderloin.
Sear on all sides until outside is brown and finish in the oven at 400F for 15 minutes or until you reach an internal temperature of 145F.
3. Once pork is finished in the oven, remove from oven and let rest on counter for at least 10 minutes.
Coat outside with cold butter.

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Ganache

Makes 2.2 Ltres

1. 1.590 kg chocolate
960 ml whip cream
2. 8 yolks
8oz sugar
2 tsp vanilla

Cooking Procedure:

1. Chop chocolate and heat with whip cream until 150F
2. Whip yolks, sugar, vanilla until fluffy.
3. Stir hot cream and chocolate into egg yolks until sugar is dissolved. Whip air if needed.
4. Store in air tight container at room temp for a week or in fridge or freezer for longer storage.
If frozen reheat in bain marie until 150F

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Cumberland Sauce (Red Currant Port Sauce)

1. One medium lemon, for zest and juice
One medium orange, for zest and juice
2. 1 small jar of red currant jelly, prepared
3. 4 tablespoons port wine
1 teaspoon mustard powder
1 teaspoon ground ginger.

Cooking Procedure:

1. Zest the lemon and orange and hold separately.
Juice the lemon and orange and hold separately.
2. Now place the redcurrant jelly in a saucepan with the port and melt over low heat for about 5 or 10 minutes.
3. Once the red currant jelly is melted and simmering mix in the mustard and ginger.
Add the juice of half the lemon and then add the juice of the whole orange.
Add the port wine and taste for balance.
Mix well and the sauce is ready to use.
4. Cumberland sauce stores well in a screw-top jar in the refrigerator for up to two weeks.

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