

PRICE: FIVE DOLLARS

Flavor

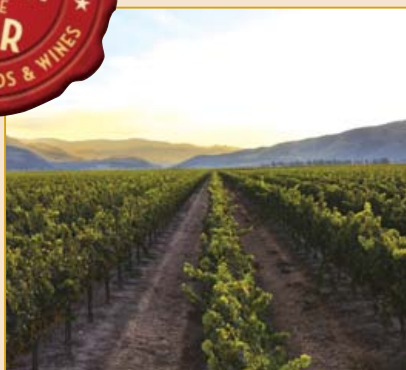
Recipes from America's Premier Restaurant Row



RECIPES
INSIDE

**Kobe Beef Pot Stickers
Ill Forks Crabcakes
Jaxx Pepper Steak
and many more!**

From the publishers of *ADDISON - The Magazine of the North Dallas Corridor*



AS WE CELEBRATE our recognition as Wine Enthusiast's 2010 American Winery of the Year, we are once again reminded of the importance of family. In our case, this extends to all J. Lohr employees, distributors and supporters, many



whom have been with us for decades. Our success is a reflection of the years of loyal dedication of these individuals, who have believed in our business and in our wines. Join us as we joyfully share in this great achievement together.

J. LOHR
VINEYARDS & WINES

JLOHR.COM

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Welcome to *Flavor!*

FLAVOR IS THE NEWEST publication from the staff of *ADDISON – The Magazine of the North Dallas Corridor*. Clearly, we are big fans of the area's restaurants and have long wondered just how the chefs and staff of these area establishments make their dishes taste so good! So, we went about collecting some of our favorite dishes created by some of the best culinary geniuses this side of the Mississippi, and behold, *Flavor* was born!

From entrées like Chamberlain's Mirin Sesame Glazed Halibut, to sides like Kenny's Adult Mac 'N Cheese, to desserts like Mercy's Strawberry Delight or Ruth's Chris' Bread Pudding, to interesting exotics like Marlarkey's Irish Tacos and Texas De Brazil's Brazilian Feijoada, Addison and the North Dallas Corridor has a rich culinary tradition.

You may also notice that more than a few of our friends on the liquid side of the equation have decided to join us in our quest to bring you into the fold of the culinary world. We must say they complete a recipe book just like a fine finish to a perfectly-paired wine or after-dinner drink.

As we publish this first issue of *Flavor*, we invite you to join us in trying your hand at creating our favorite dishes from America's Premier Restaurant Row! But, alas as we have found, nothing beats having the masters do it for you!

Salute!

The staff of *Flavor* and
*ADDISON – The Magazine of the
North Dallas Corridor*





RECIPES FROM AMERICA'S
PREMIER RESTAURANT ROW



Kenny's Wood Fired Grill is reminiscent of a 1940s Chicago style chophouse with a classy, relaxed and warm atmosphere featuring the finest wood grilled seafood and meats. Their menu represents the traditional American classics with an emphasis on Kenny's specialty, New England style seafood. And, while you are waiting for your table in the dining room, you can enjoy the energetic "goose bar" sipping on a Grey Goose™ martini poured from their signature frozen tap system or a great glass of wine. The service at Kenny's is also amazing. The wait staff is well

versed in helping you select wines and food if you so desire. They have all tried everything and have the best of training. In addition to the great seafood and steaks, some of the dishes not to be missed are the Ahi tuna nachos, the Portobello fries, and the bacon and egg burger!

Whether you are a first time guest or a long standing regular we look forward to seeing you! At Kenny's Wood Fired Grill... **"Every day is a holiday and every meal a feast!"**

Kenny's Wood Fired Grill

5000 Beltline Road • Addison, Texas • 972.392.WOOD (9663)

www.kennyswoodfiredgrill.com

Kenny's Wood Fired Grill



You'll Need:

- 1 qt Heavy cream**
- ½ cup Parmesan cheese**
- 1 cup Smoked gouda (grated)**
- To taste Salt (iodized)**
- To taste Black pepper (table grind)**
- 1 tsp Thyme (dry)**
- ½ lb Ham (chopped)**
- 5 cups Macaroni (cooked)**
- 1 Tbsp White truffle oil**

Adult Mac 'N Cheese

Serves 6

Step By Step:

- Bring cream to a low boil in a sauce pan for 2 min. Whisk in all ingredients except truffle oil and macaroni, making sure everything is well incorporated.
- Simmer about 1-2 minutes until sauce starts to thicken. Add macaroni. Continue to simmer until well coated and thickened.
- Drizzle with truffle oil and serve.



CHEF Kenny Bowers

A native New Englander, Kenny Bowers began his career forming a partnership in 1992 with well-known chef/restaurateur and fellow New England native Jack Chaplin. The two brought their home-town recipes to North Texans, creating Daddy Jack's Lobster & Chowder House on Greenville Avenue in Dallas. The original restaurant was only 1,600 square feet, had 50 seats and served dinner accompanied by beer and wine only, yet served to a full house nearly every night.



Brazilian Feijoada

Serves 8

Step By Step:

- After washed, soak the beans for about 2 hours with enough water to cover plus 1 inch; the water will be almost completely absorbed, if not, do not discard the water.
- In a heavy bottom pan, over medium high heat, sauté the bacon with the oil and bring in the sausage and beef until nicely colored. Add the onion and garlic and cook for about 2 more minutes.
- Add the water, the beans and any left water from the soaking, bay leaves and the Pimenta Malagueta (or any other spicy chili depending on desired heat). Simmer the beans for about 1 hour (avoid boiling) or until the beans are soft and the sauce thickens and show a chocolate color. During the cooking process, you may need to add more water. The Feijoada shouldn't resemble a thick paste; the sauce should have a creamy texture.

Texas de Brazil

You'll Need:

- 2 lb Dry black beans**
- ~½ gal. Water**
- 2 Bay leaves**
- 2 Tbsps Vegetable oil**
- 1 lb Chorizo sausage cut in 1" slices**
- 1 lb Beef sirloin cut in 1" cubes**
- ½ lb Smoked bacon in ½" cubes**
- ½ Yellow onion small diced**
- 4 Cloves of garlic, smashed**
- 2 Small Pimenta Malaguetas (Brazilian Chili pepper), optional**
- Salt to taste**

- Salt to taste. Serve it over white rice accompanied with sautéed green collards.

CHEF Evandro Caregnato

Mr. Caregnato's knowledge of restaurants, and more specifically the churrasco style of cooking, began as a teenager. He began working as grill master at the "Churrascaria Caregnato," owned by his grandfather in Rio Grande do Sul, Brazil. By his early twenties, Mr. Caregnato had moved beyond his experience as a grill master. This venture known as Erganutri Refeicoes, located in Caxias do Sul, Brazil is still in operation today.





Texas de Brazil is an authentic Brazilian-American style steakhouse, the ultimate in continuous dining concepts. Once seated, your Brazilian-style dining experience begins. Guests are given the option to relax and enjoy their favorite cocktail, or head directly to Texas de Brazil's extravagant 50-item seasonal salad area of roasted vegetables, imported cheeses and homemade soups. Hailed for its "flawless meats" by the *Dallas Morning News*, your all-you-can-eat experience is only heightened as a troop of carvers swarm your table with choice cuts of sizzling beef, pork, lamb, sausage and chicken. These meats are seasoned to perfection, slowly spin-roasted and grilled over an open-flame and served tableside on large sword-like skewers. To

further complement your meal, assorted sides such as fried bananas prepared with a hint of cinnamon and sugar, garlic-mashed potatoes and the always hard to resist Brazilian cheese bread are served tableside. Be sure to save room for one of our exquisite desserts: Bananas Foster Pie, Triple-Layer Chocolate Mousse Cake or the refreshing Papaya Crème. Experience our signature drinks: the "Caipirinha" and the "Batida" or relax with a perfectly-aged single malt scotch, rare wines from our award-winning list, and hand-rolled Cuban cigars for a dining experience that is uniquely Texas de Brazil. Perfect for special and group events, private rooms are available for more intimate dining.

Texas de Brazil

15101 Addison Road • Addison, Texas • 972.385.1000

www.texasdebrasil.com



Malarkey's Tavern

Step By Step:

- Place 3 tortillas on griddle until golden brown.
- Season ribeye as desired. Cook on flat-top stove, slice while cooking. Cook to desired temperature.
- Place thin layer of mashed potatoes on the middle of the tortilla. Add desired amount of ribeye. Finish with a tablespoon of gravy and add cheese to taste.
- Top with a blend of shredded jack and cheddar cheeses.
- Serve with side of green beans.

Irish Tacos

You'll Need:

- 3 Tortillas**
- 2 oz Skin-on mashed potatoes made from red potatoes**
- 3 oz "Secretly" seasoned shredded ribeye**
- 1 Tbsp Brown, beef-based gravy (per taco)**
- Blend of shredded jack and cheddar cheeses.**

Green Beans:

- Freshly-snapped and boiled green beans, seasoned with minced garlic and butter

CHEF Joe Hannigan

Chef Hannigan hails from Nassau county, Long Island, in the far-away lands of New York. Learning his trade as a young lad, Chef Joe Hannigan began his quest for culinary excellence. Training in French cuisine and dabbling in a little bit of everything that is tasty, he is now the face of the Malarkey's kitchen. Taking pride in every plate that he serves, he's more than happy to speak to you about his meals. Come by and sample his delicious offerings, and he'll be the first to tell you, "Never trust a thin chef."



The Evolution of

ADDISON

and the **North Dallas Corridor** Restaurant Scene

Once called Peters Colony, the Town of Addison is located in the dead center of the Dallas urban metropolitan area. The City of Addison, incorporated on June 15, 1953, and later changed to the Town of Addison in 1982, passed a law allowing liquor by the drink in 1975. Its passage was a major impetus to the expansion of businesses and restaurants in the area.

A large amount of this growth exploded during the late 1970s and early 1980s. New restaurants provided dining and entertainment for the area's business executives and visitors. Addison and the North Dallas Corridor soon had a reputation as one of America's most prolific restaurant and nightlife areas.

During these early days of the Belt Line strip, food was secondary to drink, but with an ever-growing and more sophisticated

populous, chef-prepared cuisine gained significant ground. By the mid 1980s, the Dallas restaurant scene was controlled by the "French culinary mafia." It seemed that every serious kitchen in town was headed by a Pierre, Jean-Claude, Guy or Henri. Then, a guitar-playing Dean Fearing hit the town and, in the process, tutored Addison's own Richard Chamberlain in a new cooking style. Chamberlain, along with other notable Texas chefs, used this [continues on page 36]



JAXX Steakhouse

You'll Need:

Center cut beef tenderloin

1 Tbsp Olive oil

1/3 cup Cracked black pepper

1 cup Port wine

1/2 cup Demi glaze

Heavy cream

Pepper Steak

Step By Step:

- Rub steaks with salt & set aside. Preheat oven to 475°. Sauté pepper in a skillet with 1 tablespoon of olive oil until fragrant. Let peppercorn mixture cool.
- Coat each steak in the peppercorn mixture when both are at room temperature.
- Sear steaks in heavy oven-safe pan over medium-high heat for 1-2 minutes per side. Put pan into oven to finish cooking. Don't touch for 5 minutes.
- Boil Demi glaze, port wine, and heavy cream. Pour sauce over steak and serve.

CHEF Marcelino Flores

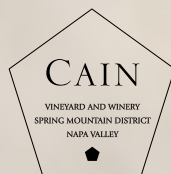
Flores has been with Jaxx Steakhouse since its inception 20 years ago. Most recipes and dishes at Jaxx have been personally created by chef Marcelino with his cooking technique and flavors from French and Italian-style cooking.

Chef Marcelino is the reason Jaxx Steakhouse consistently serves great food from steak and chops, seafood and delectable desserts like his cheesecake, keylime pie and famous secret-recipe bread pudding.





The **Cain Cuvée** is our most creative endeavor. It's about the style of Cain and our vision of what classical red wine can be. Drawing from specific vineyards, both mountain and valley, as well as two vintages, we strive to compose a wine of aromatic complexity that is truly silky and sits lightly and refreshingly on the palate. If we have succeeded, the wine will dance on your tongue!



cainfive.com



Mercy is about the entire “Wine Experience.” Mercy provides a warm, comfortable, cozy environment to enjoy your favorite wine or to try something new. If you are out to enjoy a movie or a play and want to start the evening with a glass of wine and a “little something,” or if you want to end your evening with a glass of wine and a dessert, we can do both. You can dine at a table or relax and lounge in one of several areas on a couch or comfy chair very much like your own living room. If you are in a group, we encourage you to rearrange the furniture and make yourself at home.

Our name is inspired by the song “Oh, Pretty Woman” by Roy Orbison. In the second verse Roy utters, “... no one can look as good as you... Mercy”.

NEW! Mercy is now able to offer you any bottle we have at retail. You can now take a piece of Mercy home with you. If you are entertaining or just looking for a house party gift, give the gift of a Mercy wine. Let us help choose a wine that pairs with your evening meal.

Mercy Wine Bar

5100 Belt Line Road • Addison, Texas • 972.702.9463

www.mercywinebar.com

Mercy Wine Bar

You'll Need:

- 2 ½ oz **Mascarpone cheese**
- 1 oz **Granulated Extra Fine Sugar**
- ½ tsp **Pure Vanilla Extract**
- ¼ fl.oz **Triple Sec**
- ⅛ Tbsp **Vanilla Paste**

Topping Ingredients:

- 1 oz **Fresh Strawberries**
- ¼ fl.oz **Triple Sec**
- 4 **Dessert Shells Powdered Sugar**
- Fresh Mint**

OPERATING PARTNER/ SOMMELIER Vincent Havard



Strawberry Delight

Serves 4

Step By Step:

- Combine all ingredients into processor (use baddle attachment). Blend until smooth.
- Thinly slice 1 cup of fresh strawberries. Saute with Triple Sec under a medium heat setting for 5 minutes.
- Place Mascarpone filling into each dessert shell. Top with sauteed strawberries. Dust the top of each shell with powdered sugar and add fresh mint for a garnish.



Sullivan's Steakhouse is a vibrant neighborhood American Steakhouse featuring award-winning chef-driven cuisine, creative high-quality cocktails, infectious live music and unparalleled hospitality. Located in the heart of the North Dallas Corridor, Sullivan's offers comfortable fine dining in a lively atmosphere. From the moment you step into the lounge for drinks, appetizers or dinner, you feel the energy and excitement that only the Sullivan's team can provide. And as you walk into the dining room, prepare to be treated to an experience you won't soon forget. Sullivan's serves the finest hand-selected steaks, simply seasoned and broiled. They also feature only the freshest seafood, including ahi tuna and Australian lobster tails. Entrees are complimented by a wide

selection of craveable appetizers, soups, salads and flavorful side dishes. All desserts are house-made daily and include their famous bananas foster bread pudding. Sullivan's proudly serves a well-rounded selection of wine and spirits. Their extensive wine list is a recipient of Wine Spectator's "Award of Excellence" and offers an array of selections from around the world for everyone from the novice to the wine connoisseur. Their private dining spaces come with the latest audio visual technology and can host a range of events including meetings, cocktail parties or seated dinners. From the live jazz music and hand-shaken martinis in the bar to the warm hospitality and incredible cuisine in the dining room, Sullivan's is the perfect destination for any occasion.

Sullivan's Steakhouse

17795 North Dallas Parkway • Dallas , Texas 75287 • 972.267.9393

www.sullivansteakhouse.com

Sullivan's Steakhouse



Seared Sea Scallops

with Sesame Ponzu

You'll Need:

- 4 ea U-10 Dry Pack Scallops
- 1 Tbsp Chopped green onions
- 2 Tbsps Low-sodium soy sauce
- 2 Tbsps Fresh orange juice
- 1 Tbsp Rice vinegar
- 1 tsp Brown sugar
- 1 tsp Grated lemon rind
- 2 tsps Fresh lemon juice
- 2 tsps Honey
- 1 ¼ tsps Prepared wasabi paste *
- 1 tsp Grated peeled fresh ginger
- 2 tsps Vegetable oil
- ¼ tsp Salt
- 3 Tbsps Sesame seeds
- 2 Tbsps Black sesame seeds
- Sliced green onions (optional)

Step By Step:

- Combine first 10 ingredients, stirring with a whisk.
- Heat oil in a large nonstick skillet over medium-high heat. Sprinkle scallops with salt. Combine sesame seeds in a shallow dish.
- Dredge scallops in sesame seeds. Add scallops to pan; cook 3 minutes on each side or until desired degree of doneness. Garnish with green onions, if desired. Serve scallops with sauce.
- If you can't find wasabi paste, use an ample amount of red pepper flakes in its place to increase the heat of the dish.



CHEF Jerry Trevino

Trevino began his culinary career under Brinker International, where he opened Kona Ranch Steakhouse. After its sale, he moved onto Macaroni Grill where he was "shown the way as a chef" by two mentor chefs from Parma, Italy. While with Macaroni, Chef Trevino traveled the country as a Support Executive Chef. His journey led him to Sullivan's. He quickly rose to his current role as Executive Chef — and he's "been loving it ever since."



It seems like a given, but you'd be surprised how little cooking is done at many restaurants — even at the higher end. In this day of automation, lab-created flavors and preservatives, **Houlihan's** chooses to make things themselves and keep things honest. Real food, made in their own kitchen with local produce and high quality ingredients — that's what you can expect at Houlihan's Dallas. The menu features something for everyone, from prime steaks, eclectic pastas and inventive salads to a selection of 30+ small plates. Houlihan's bar chefs are experts on creating ultra-premium handcrafted cocktails that range from the classic to the trendy and from mini martini flights to micro-brewed beers and eclectic wines. Oh, and our Happy Hour? One of Dallas' best.

A sampling from the menu:

- **Mini Burger Sliders**
- **Wild Mushroom And Arugula Flatbread**
- **Seared Rare Tuna Wontons**
- **Almond Crusted Tilapia**
- **Seared Georges Bank Scallops**
- **New York Strip**
- **Down Home Pot Roast**
- **Chicken Parmesan**

Houlihan's

5225 Belt Line Road, #220 • Dallas, Texas 75254 • 972.386.0689

www.houlihans.com

Houlihan's

You'll Need:

- ¼ lb** Mango, peeled & seed removed
- 2 tsp** Water
- 2 ½ cups** Creamy Italian dressing, your choice
- 4 tsp** Orange zest
- 1 Tbsp** Minced ginger, peeled and finely minced
- 1 ¼ oz** Honey
- 4 tsp** Chopped cilantro



Creamy Mango Dressing

Makes about 3 cups

Step By Step:

- Place thawed mangos and water in a food processor. Puree until they become a thick liquid.
- Add all ingredients except cilantro to the food processor with the pureed mangos and mix until smooth.
- Fold in cilantro.

a wine bar

Take a little bit of mercy home!

That's right.... Mercy is now able to offer you any bottle we have at retail. If you are entertaining friends, in charge of a corporate party or just looking for a house party gift, give the gift of a Mercy wine.

If you come into Mercy and sample a wine that you like, you are now able to take a bottle (or more) home with you. Just like in the restaurant, we are here to help educate your palate to new and different flavors. We try hard to find wines that are difficult to get in your local liquor store or grocery store. On any given day, Vincent Havard our General Manager is tasting 10-20 wines searching for those gems that are unique and different and of course we have many of your old favorites well!

So go ahead... pick us up and take us home!



Village on the Parkway
5100 Beltline Road
972.702.WINE
www.mercywinebar.com

a wine bar

5100 beltline road #544
addison, tx 75254
972-702-WINE
972-702 9465 fax
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mmercy

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a wine bar
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info@mercrywinebar.com



The **III Forks** dining experience is like no other, warm and inviting. But it wouldn't remain a favorite dinner and meeting venue night after night if it weren't for the food.

From thick signature cuts of USDA Prime Beef to ocean-fresh fish and buttery lobster, the food at III Forks is perfectly prepared. Everything is fresh, made when you order it. While many steak houses offer fish, few provide an equal and mouth-watering balance between fish and beef like III Forks. Located in North Dallas, III Forks serves the ultimate in Texas French cuisine. III Forks is a restaurant that has recreated the grandiose lifestyle experienced by Texans who believed

that fine dining was a perfect combination of great food, great service, great atmosphere and great music all spent with the ones you love. With over 25,000 square feet of elegant dining, III Forks can accommodate intimate parties, as well as social gatherings up to 900, which makes this the perfect choice for any special occasion.

III Forks

17776 Dallas Parkway • Dallas, Texas 75287 • 972.267.1776

www.IIIForks.com

III Forks

You'll Need:

- 3 oz Butter**
- 1 bunch Green onions, cleaned and sliced**
- ¼ cup Celery, diced**
- 1 clove Garlic, chopped**
- ½ tsp Celery salt**
- ½ tsp White pepper**
- Pinch of Cayenne pepper**
- 1 Large egg, lightly beaten**
- ½ tsp Dry mustard**
- 2 tsp Worcestershire Sauce**
- 1 Tbsps Chopped parsley**
- ½ cup Mayonnaise**
- 1 lb Lump crabmeat, picked clean**
- ⅓ cup Saltine crackers, crumbled**



Crabcakes

Yield 16 2-oz cakes

Step By Step:

- Use a saute pan over medium high heat. Sweat the green onions, celery and garlic in the butter until tender. Add the seasonings, salt and both peppers. Remove from the heat and allow to cool.
- Combine in a mixing bowl, the egg, mustard, Worcestershire Sauce, parsley and mayonnaise. Stir in cooked vegetables. Fold in crabmeat and cracker crumbs. Mix lightly.
- Form into cakes and refrigerate until serving.
- Dust lightly in flour and saute until golden brown in oil. Serve hot.



CHEF Chris W. Vogeli

III Forks Executive Chef Chris Vogeli was born and raised in Dallas. He graduated with honors from the culinary program at El Centro College and refined his culinary skills in Switzerland. Returning to Texas, Vogeli gained experience at Baby Routh, Routh Street Café and the Riviera. He became a Corporate Chef with Marriott Corporation until applying his culinary experience to opening III Forks in 1998, specializing in USDA Prime steaks and ocean-fresh seafood.



Built around the idea that food and music are universal, **Buttons Restaurant** is an upscale restaurant and live music venue featuring authentic southern cuisines that are soothing to the soul. This hip spot boasts an eclectic flair and upbeat vibe where guests can savor tantalizing southern cuisines, listen to the melodic sounds of new and old school favorites and enjoy the robust performances of live music entertainment. A flavorful menu showcases the award-winning entrées of Chef Keith “Buttons” Hicks which includes his signature Chicken and Waffles as well as prime steaks, delectable seafood and “oh so heavenly” desserts. An extensive wine and specialty drink menu complements each offering.

Buttons Restaurant provides live music nightly, relaxing happy hours, a spirit-filled Sunday Jazz Brunch, special event catering and “Button Swag,” an online store of signature Buttons Restaurant memorabilia. The 215-seat restaurant houses private event space, a live music stage, a spacious dance floor, plasma screens, bar seating and ample free and valet parking.

“I’ve always had the desire and vision to build a house of love, where people could relax and feed their soul with good food and great music. Buttons transformed that vision into a reality and is that happening place that I have always desired.” – Chef Keith “Buttons” Hicks

Buttons Restaurant

15207 Addison Road • Addison, Texas • 972.503.2888

www.buttonsrestaurant.com

Buttons Restaurant

You'll Need:

- 3 Pcs Chicken
- 5 oz Waffle Batter
- Sweet Potato Pomme Frites
(thinly julienned sweet potatoes)
- 1 5 oz Dish of Collard Greens
- 2 oz Blueberry Butter
- 2 oz Mixed Berries
- Powdered Sugar for Dusting

Step By Step:

- **TO COOK CHICKEN:** Toss 3 pieces of chicken in flour then put into fryer for approximately 15 minutes.
- **TO COOK WAFFLE:** Ladle 5 oz of waffle batter onto waffle iron and cook for 3 minutes.

CHEF Keith "Buttons" Hicks



Buttons Famous Chicken and Waffles

- **TO COOK SWEET POTATO POMME FRITES:** Place handful of sweet potato pomme frites into fryer and cook for 2-3 minutes.
- Place 1 dish of collard greens into middle of plate.
- Take waffle and separate it into 4 pieces.
- Layout waffle from 10 o'clock to 2 o'clock.
- Ladle out 2 oz of blueberry butter across waffle.
- Spoon out 2 oz mixed berries across waffle.
- Place 3 pieces of hot chicken around the greens from 8 o'clock to 4 o'clock.
- Stack sweet potato pomme frites on top of chicken. Get as much height as possible.
- Dust with powdered sugar over waffle and sweet potato pomme frite.



Fogo de Chão, located in Addison, is an authentic Southern Brazilian steakhouse. The menu features 15 cuts of fire-roasted beef, lamb, pork and chicken; a sumptuous salad and vegetable buffet; and traditional Brazilian sides. Skilled, Brazilian-trained Gaucho chefs prepare and carve the meats tableside. Patrons also enjoy the *Wine Spectator* award-winning wine list, full bar and a variety of decadent desserts. Recognized for its high-quality food and excellent service, Fogo proudly keeps the Southern Brazilian culinary traditions alive.

Fogo began over 30 years ago in Brazil and this year celebrates its 14th year in Addison, the first U.S. restaurant. The Addison dining room seats up to 300 guests and offers private and semi-private dining areas. Fogo is the perfect venue for group dining and has earned a trusted reputation as the place to celebrate with friends, family and colleagues. Ideal for both business and leisure meals, Fogo is open for lunch and dinner.

Fogo de Chão

4300 Belt Line Road • Addison, Texas • 972.503.7300

www.fogo.com

Fogo de Chão



You'll Need:

- 8 Rib lamb chops**
- 2 cups White wine**
- 2 Tbsps Lemon pepper**
- Juice of one lemon**
- ½ cup Extra virgin olive oil**
- 1 Tbsps Salt, or to taste**
- 1 cup Mint leaves**
- Vegetable oil spray**
- Mint jelly and mint leaves for garnish**

ASSISTANT GENERAL MANAGER & LEAD GAUCHO CHEF Domingos Noronha

Born and raised on a farm in Anchieta, South Brazil, Domingos learned the churrasco way of preparing meat – over pits of open fire – directly from his father. Beginning his career at Fogo de Chão in Santo Amaro as a dishwasher, Domingos has worked his way to Assistant General Manager and Lead Gaucho Chef of Fogo Dallas. Overseeing the entire guest experience, Domingos' background in Southern Brazilian culinary traditions ensures customers have an authentic experience at Fogo de Chão Dallas.



Grilled Lamb Chops

Serves 4

Recipe adjusted for home grilling. Lamb chops at Fogo de Chão are skewered and cooked over an open flame.

Step By Step:

- Trim lamb of excess fat. Blend all other ingredients in a blender to make marinade, including mint leaves and marinate lamb chops for 5-10 minutes.
- Spray grill with vegetable oil. Remove lamb chops from marinade and place on preheated grill. Grill chops without moving them for 4 minutes for medium rare. Baste chops with marinade and turn over to grill for another 4 minutes on other side. Remove to serving plate.
- Season with additional salt and garnish with additional mint leaves and mint jelly.



Ceviche

Serves 4

Step By Step:

- Cut Tilapia, Bay Scallops and Shrimp into ½" pieces. Mix seafood together and pour Lime juice over the mixture. Cover and refrigerate for 12 hours.
- After 12 hour "cooking" time remove from refrigeration and drain off the lime juice. Add Kosher salt and Cholula Sauce.
- In a separate bowl, mix capers, sliced green olives, sliced red onion, sliced red bell peppers, chopped cilantro, diced tomatoes, chopped pickled jalapeños, oregano, salt and salad oil and mix together well.
- Mix the seafood and vegetables together and place on a serving piece.
- Serve with fresh lime wedges, avocado slices and crispy tostada chips.

Cantina Laredo

You'll Need:

- 1 Lb** Tilapia
- ½ Lb** Bay scallops
- ½ Lb** Shrimp
- 1 cup** Lime juice
- ½ tsp** Kosher salt
- ¼ cup** Cholula Sauce
- 6 Tbsps** Capers
- 3 oz** Sliced green olives
- 6 oz** Sliced red onion
- 6 oz** Sliced red bell peppers
- 6 Tbsps** Chopped cilantro
- 1 ½ cups** Diced tomatoes
- 1 ½ oz** Chopped pickled jalapeños
- 3 tsps** Oregano
- 2 tsps** Salt
- 6 Tbsps** salad oil
- Fresh lime wedges**
- Avocado slices**
- Crispy tostada chips**



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Arthur's Prime Steaks & Seafood

You'll Need:

- 2 cups** Dry champagne
- 2 cups** White wine
- 1 Tbsp** Finely chopped shallots
- 3** Finely chopped celery stems
- 2 cubes** Chicken boullion
- 10 oz** Brie cheese, with rind left on
- 1 ½ qts** Heavy cream

Champagne Brie Soup

Step By Step:

- Sauté shallots, celery and boullion in wine.
- Add remaining wine and champagne.
Then add brie and heavy cream.
- Bring to boil for an instant just until head forms, then remove from heat and let stand for 5 minutes.
- Strain.
- Taste for adding salt, if desired.

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Kenny's Italian Kitchen

You'll Need:

- 12 oz** White Bread
($\frac{3}{4}$ loaf)
- 3 cups** Milk (Whole)
- To taste** Salt (Iodized)
- To Taste** Black pepper (table grind)
- 1 cup** Parmesan Cheese
- 1 oz wt.** Basil (fresh, chopped $\frac{3}{8}$ "
no stem)
- 4 lbs** Ground beef or pork or sausage

Meatballs At Home

Serves 6-10

Step By Step:

- Tear bread in to small pieces approx 1". In a large bowl, combine milk and bread. Mix together by hand, making sure bread is completely dissolved in milk to form a soupy paste like consistency. Add salt, pepper, cheese, basil and mix. Refrigerate for at least 1 hour before next step.
- Gently mix in meat making sure everything is evenly mixed.
- With slightly wet hands form 4 oz wt. balls. Place on baking sheet lined with parchment paper and bake at 400° for approximately 20 minutes until medium brown and an internal temperature of 160°.
- Place meatballs in oven proof dish, top with favorite marinara sauce cover with mozzarella cheese and bake until cheese is brown & bubbly. Approximately 3 minutes at 450°.

CHEF Kenny Bowers

After seven years of developing and building independent concepts, such as Lefty's Lobster and Chowder House and Big Fish Little Fish, plus six years as a corporate chef, Kenny teamed up with friend and colleague Bob Stegall, a 20-year restaurant operator of both single and multi units. They created the very popular, upscale restaurant Kenny's Wood Fired Grill in Addison. In December 2008, Kenny opened Kenny's Burger Joint in Frisco, and recently opened his third concept, Kenny's Italian Kitchen in Addison. Bowers continues to be a popular guest on local television programs, and is a favorite of both diners and critics.






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Chamberlain's Fish Market Grill

Mirin and Sesame Glazed Halibut

with Sesame Ponzu

Serves 4

Step By Step:

- Combine the mirin, soy sauce, sugar, ginger, garlic and cayenne in a small saucepan and bring to a boil. Lower heat and simmer until reduced a thick glaze, 5 to 6 minutes. Remove from the heat.
- Set the halibut fillets on a baking dish and sprinkle with cayenne. Paint on both sides with the glaze. Let marinate for 15 minutes. Bring the glaze back to a boil and boil for 5 minutes. Remove from heat and keep warm.
- Place the sesame seeds in a dish and dip the fillets onto the seeds, pressing lightly to coat each side with about 1 teaspoon of seeds.
- Heat the oil in a large skillet over medium-high heat. Add the fillets and cook until browned and just done, 3 to 4 minutes per side. Remove from the pan to 4 serving plates.

You'll Need:

- 1/3 cup Mirin or rice wine**
- 1/3 cup Soy sauce**
- 1 Tbsp Sugar**
- 2 tsps Minced ginger root**
- 1 tsp Minced garlic**
- Pinch Cayenne**
- 4 4 oz halibut fillets**
- 1/4 cup Black and white sesame seeds**
- 2 Tbsps Vegetable oil**
- Minced green onions, as garnish**
- Cucumber Noodles, recipe follows**

- Garnish with the green onions and brush with any remaining glaze. Serve with vegetable salad.

Marinated Vegetable Salad

INGREDIENTS

- 2 large cucumbers, peeled, halved lengthwise, and seeded
- 1 large carrot, peeled and cut in thin julienne
- 1 large red bell pepper, cut into thin julienne
- 1/4 cup rice wine vinegar
- 1/4 cup chopped green onions
- 2 tsps minced gingerroot
- 1 tps Asian sesame oil
- 1 tsp sugar
- 1/2 tsp red pepper flakes
- 1/2 tsp salt

- With a mandoline, cut the cucumbers lengthwise into thin ribbons that look like noodles. Combine the cucumbers in a large bowl with the remaining ingredients and toss well. Refrigerate until chilled, about 1 hour (but not longer so the cucumbers do not get soggy).

Chamberlain's Steak and Chop House

You'll Need:

- 1 lb. Kobe sirloin (cut into ½" cubes)
- 1 ea. Green onion, chopped
- 1 Egg white
- 2 Tbsps Cornstarch
- 2 tsps Salt
- 2 tsps Light soy sauce
- ½ tsp Extra sesame oil
plus
- ¼ tsp White pepper
- 1 lb. Siu mai skins
- 2 cups Shiitake mushrooms (sliced thin)
- 3 Tbsps Chopped chives
- 1 tsp Toasted sesame seeds

Step By Step:

- Grind Kobe beef. In a mixing bowl, combine beef, green onions, egg white, cornstarch, salt, 2 teaspoons soy sauce, ½ teaspoon sesame oil and white pepper.

CHEF Richard Chamberlain



Kobe Beef Pot Stickers

Makes about 3 dozen dumplings

- Hold siu mai skin in hand. Place 1 table-spoon pork mixture in center of skin. Bring edge of skin up side of filling, leaving top open. Repeat with remaining skins. (Cover filled dumplings with plastic wrap and refrigerate to keep them from drying out.)
- When ready to serve, drop dumplings in hot water and cook about 3 minutes.
- Preheat skillet to medium high heat, add a little sesame oil and allow to smoke lightly. Add dumplings and cook just till just brown on one side. Remove to towel and wipe off excess oil. In the same pan, sauté the shitake mushrooms in sesame oil until brown.
- Add toasted sesame seeds and chives. Place on plate. Top with dumpling, drizzle with glaze and garnish with micro greens and serve.

Sauce

INGREDIENTS

- ½ cup Light soy sauce
- 2 Tbsps Honey
- Juice and zest of one orange
- 1 tsp Seracha hot sauce

- For the sauce, combine all ingredients and simmer until it is reduced to syrup. Set aside.



[continued from page 11] style to reclaim the new American heritage cooking.

Chamberlain, who honed his skills at such international culinary notables as Little Nell in Aspen and Hotel Bel-Air in Los Angeles, paved the way to the great North Dallas Corridor Steakhouse revolution that took the area by storm in the mid to late 1990s. Marquee steakhouse names such as Jaxx Steakhouse, Sullivan's Steakhouse, Arthur's Prime Steaks & Seafood, Ruth's Chris and III Forks, with Chris Vogeli at the helm, became the standard.

About the same time, there was the Brazilian invasion featuring Gaucho chefs with large skewers of meat carved and served tableside. This new phenomenon landed Addison two of the category's premier establishments with Texas de Brazil and Fogo de Chão.

Although the steak trend is still firmly in place today, the spotlight is also shining brightly on relative newcomers on the cusp

of celebrity status with equally-interesting culinary backgrounds. Such names include Kenny Bowers, of Kenny Wood Fired Grill and Kenny's Italian Kitchen, and Vincent Havard, the sommelier and partner at Mercy Wine Bar whose knowledge of wine and how to pair it with European fare recently won the establishment the Wine Bar of the Year honor by the industry's top trade magazine.

Today, the area's culinary swagger includes domestic favorites such as comfort food and music from Buttons Restaurant, California fresh from Houlihan's and ethnic fare such as Mexico City Mexican from Cantina Laredo and Irish pub food from Malarkey's Tavern.

The business and daytime population of the North Dallas Corridor typically reaches well over 200,000 a day, and just in Addison proper alone, restaurants and eating establishments can seat more than 20,000 patrons at one time. No wonder the area has become known as America's Premier Restaurant Row!



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Ruth's Bread Pudding

Serves 4

Sweet Cream Sauce

INGREDIENTS

2 cups heavy cream
1 ½ cups sugar
8 egg yolks (whites discarded)
1 tsp vanilla extract

- Place cream and ¾ cup sugar in pot. Mix well and heat until it starts to boil.
- Place egg yolks, remaining sugar and vanilla in separate bowl. Mix until well blended.
- Whisk simmering cream into egg mixture and mix well.
- Transfer mixture into double boiler for 8-12 minutes, stirring constantly.
- Pass through strainer and cool.

Whiskey Sauce

INGREDIENTS

2 cups Sweet Cream Sauce
3 Tbsps Jack Daniel's

- Measure out sweet cream and Jack Daniel's and whip together well.
- Refrigerate.

Ruth's Chris Steak House

You'll Need:

- 1 stick** Sweet butter
- ½ cup** Light brown sugar
- 1 Tbsps** Vanilla extract
- ½ qt** Milk
- ½ cup** Raisins
- ½ Tbsp** Cinnamon
- A pinch of nutmeg**
- A pinch of salt**
- 1 Tbsp** Bourbon
- 6** Eggs, beaten
- 1¼ cups** Sugar
- 1** 8 oz loaf French bread cut into ½" cubes
- 1** small apple, peeled, cored and cut into ½" dice
- ½ qt** Half & half
- Vanilla ice cream as needed**

Step By Step:

- Combine sugars and divide in half. Add cinnamon, eggs, vanilla, bourbon and salt to half of the sugar. In a saucepan, combine milk, half & half and butter with the other half of the sugar and bring to a boil.
- Whisk milk mixture into egg mixture, add raisins and apples. Add bread cubes and let stand until soaked through to center. Stir in a few raisins from the bottom and sprinkle a few on top. Pour into buttered baking dish (8 x 10 x 3 inches) and bake at 375° for 45 minutes. Serve warm with vanilla ice cream.
- Top with your choice of sauce.

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