

Feast with Valley's Top Chefs

Written by Written by Melissa Larsen Photographed by Cassandra Tomei
Thursday, 01 December 2011 00:00 - Last Updated Thursday, 12 January 2012 16:12

Three of the Valley's most beloved chefs invite us to their holiday table—and dish out their favorite seasonal recipes.

THE MACMILLAN FAMILY

Beau; Tiffany Erickson, girlfriend; Ryan, 8; and Josie Ann, 11 months



Beau MacMillan, star of Food Network's "The Next Iron Chef," brings Asian influence to his family's holiday feast much like he does to the fare at elements at Sanctuary Camelback Mountain Resort, where he is the executive chef.

BEAU MACMILLAN HOLIDAY RECIPE:

Honey-Hoisin Beef Tenderloin

10 6 oz. Beef tenderloin steaks

1 C Hoisin

8 Garlic cloves

2 1/2 oz. Ginger

1 C Soy sauce

3/4 C Rice wine vinegar

3/4 C Sesame oil

4 T Black pepper

2 T Five spice

1/2 C Honey

Combine all ingredients, except the beef. Bring to a boil. Take off the heat, and let cool. Once cooled, pour over the beef and allow to marinate for 4-6 hours. For medium-rare, grill steaks for 3 minutes per side and place in preheated 350-degree oven for 6 more minutes.

Rock Shrimp Sticky Rice with Sesame-Hijiki Aioli

5 C Calrose rice, steamed

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2 C Rock shrimp

1/4 oz. Hijiki seaweed, dried

2 T Water

1 tsp. Olive oil

1/2 T Jalapeño, diced

1/2 Shallot, finely chopped

1/2 C Ginger, minced

1 tsp. Garlic, minced

2 T Rice wine vinegar

3 T Mirin

5 1/2 T Tamari or soy sauce

2 T Sesame oil

1/2 C Mayonnaise

Soak the hijiki in water for 30 minutes and drain. Heat the olive oil in a small skillet. Add the jalapeño, shallot, ginger, garlic and sauté over medium heat. Remove from the pan, and place in a bowl. Add the vinegar, mirin, tamari and hijiki, and slowly whisk in the sesame oil. Allow to cool. Add the mayonnaise, and whisk until smooth. While hijiki aioli is cooling, sauté the rock shrimp on a hot pan with oil and butter, and toss for 4-5 minutes. Set aside to cool. Once everything has cooled, put sticky rice in a bowl, and top with rock shrimp and sesame hijiki aioli.

Roasted Brussels Sprouts with Kimchi and Bacon

Kimchi:

2 heads Napa cabbage

1 1/4 C Sea salt

1 T Fish sauce

5 Green onions, chopped

1/2 Small white onion, minced

2 Garlic cloves, pressed

2 T White sugar

1 tsp. Ground ginger

5 T Korean chili powder

Cut the cabbages in half lengthwise, and trim the ends. Rinse and cut into 2-inch squares. Place the cabbage into large resealable bags, and sprinkle salt on the leaves so they are evenly coated. Seal the bags, and leave at room temperature for 6 hours. Rinse the salt from the cabbage leaves, and drain and squeeze out any excess liquid. Place the cabbage in a large container with a tightfitting lid. Stir in the fish sauce, green onions, white onion, garlic, sugar and ginger. Add in the Korean chili powder making sure to thoroughly blend it into the cabbage leaves until evenly coated. Seal the container, and set in a cool dry place. Leave undisturbed for 4 days. Refrigerate before serving, and store in the refrigerator for up to a month Note: If you prefer, you can buy high-end kimchi, like Cosmos.

Roasted Brussels Sprouts:

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1 lb. Bacon

1 1/2 lb. Brussels sprouts, ends trimmed

3 T Olive oil

1 tsp. Kosher salt

1/2 tsp. Freshly ground black pepper

Brown bacon in a skillet over medium-high heat. Chop bacon into 1-inch squares. Preheat oven to 400 degrees. Place trimmed Brussels sprouts, olive oil, kosher salt and pepper in a mixing bowl, and stir thoroughly to coat. Pour onto a baking sheet, and place on center oven rack. Roast in the preheated oven for 30-45 minutes, stirring every 5-7 minutes for even browning. Reduce heat when necessary to prevent burning. Brussels sprouts should be dark brown, not black, when done. Combine Brussels sprouts, bacon and kimchi.

"A tavola non si invecchia."

At the table with good friends and family you do not become old.

THE SCORZO FAMILY

Giovanni; Linda; Francesca, 19; Gian Paul, 17; and Angelino, 15



In the kitchen at Scottsdale's Andreoli Italian Grocer, Giovanni Scorzo whips up some of the Valley's most memorable Italian fare. When it comes to Natale a casa di Scorzo, the chef sticks to what he knows best: incredible Italian-inspired eats.

GIOVANNI SCORZO HOLIDAY RECIPE:

Calamari In Zimino

1/3 C Extra virgin olive oil

1 Red onion, minced

1 Carrot, peeled and thinly sliced

1 Celery stalk, minced

1/2 lb. Fresh or canned tomatoes, peeled

2-3 Garlic cloves, finely chopped

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1 pinch Chili pepper

Sea salt

2 lb. Fresh calamari, cleaned

and cut into rings

1 lb. Swiss chard, stemmed

1 lb. Spinach, stemmed

1/2 C Red wine

1/2 loaf Tuscan bread, for serving

Put olive oil in a large sauté pan over medium high heat. Add the onion, carrot and celery and sauté, stirring often and watching constantly, until the vegetables are medium brown, about 12 minutes. Throw the garlic into the sauté for 2-3 minutes. Add the tomatoes and a big pinch of chili. Mash the tomatoes into the sauté. Cook for another 2-3 minutes. Add the calamari, chard, spinach and wine, and when the chard and spinach have wilted a bit into the sauce, cover and cook for 5 minutes. Turn the heat down to very low, remove the cover and cook for about 40 minutes, stirring occasionally. If the cooking liquid is still too thin after this time, turn up the heat until you get to a creamy consistency. Remove from the heat and taste. Season to your liking, with a little more salt or chili. Let the dish rest for a while. Slice the bread thick, and toast in the oven until crunchy. Reheat the dish, if necessary, and serve on plates with the bread on the side. Serves 6 to 8.

Puré di Patate

2 lb. Yukon gold potatoes

1 C Milk

1 C Heavy whipping cream

Sea salt

8 T Butter

2 C Parmigiano cheese, grated

Wash and peel the potatoes, place in a pot of cold water and boil for about 20 minutes. Add one-eighth cup of salt to water. Probe with a fork to see if middle is cooked inside. Drain, leaving a little potato water. Add three-fourths cup of milk and three-fourths cup of cream, butter and whip. Add salt and parmigiano and whip. (Use remaining milk and cream, if needed.) Pass through a sieve if potatoes are lumpy. Serve. Serves 6.

Costolette d'agnello Scottadita

6 Lamb loin chops, 1 1/2-inch or 2-inch thick

1/2 Lemon, squeezed

20 Tarragon leaves

Sea salt

Black pepper

Extra virgin olive oil for frying

In a wide shallow dish, place lamb chops. Add pepper, salt and olive oil, fresh tarragon leaves and lemon juice. Let marinate for an hour. Then grill over a hot grill for 5 minutes each side. Serve hot. Serves 6.

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Lasagne al Forno

10 oz. Fresh pasta sheets

Sea salt

Olive oil

Roll out the dough to a thickness of about one-eighth of an inch and cut into big, even rectangles. Boil these for 5 minutes in salted water, to which a few drops of oil have been added. Remove carefully, and drain on kitchen paper.

Ragu alla Bolognese:

1 Onion

1 Carrot, small

1 stick Celery

4 oz. Belly pork

1/2 lb. Ground beef

3 T Extra virgin olive oil

1 small glass White wine

1 C Tomato puree

2 T Tomato juice

2 T Tomato paste

Oregano

Salt and pepper

1 C Meat stock

Chop the onion, carrot and celery, dice the belly pork small, and fry slowly with the ground beef in the olive oil. Pour over the white wine, and stir well. Add the tomato puree and tomato paste, and season with oregano, salt and pepper. Pour over a little meat stock and simmer for at least an hour over a very low heat.

Béchamel Sauce:

3 T Butter

2 T All-purpose flour

Sea salt

Freshly milled pepper

2 C Milk

Butter

1 1/2 C Parmigiano, freshly grated

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Melt 3 tablespoons of butter in saucepan, and stir in the flour. Remove from the heat, and add salt and pepper. Gradually pour over the milk, and mix in. Bring to a boil, stirring continuously, and simmer for 5 minutes.

To finish: Grease the inside of an oven-safe dish with butter. Cover the base with a layer of lasagna, and cover evenly with béchamel sauce. Spread with a layer of Ragu alla Bolognese, and sprinkle with parmigiano cheese. Add another layer of lasagna, and continue this way until all the ingredients have been used, ending with a layer of béchamel sauce, sprinkled with freshly grated parmigiano. Bake at 375 degrees for one hour. Serves 6.

"Mangez bien, riez souvent, aimez beaucoup"

Live Well, Love Much, Laugh Often.

THE CARTER FAMILY

Matthew; Morgan, 17; and Ashlyn, 7



As the chef and owner of Scottsdale's Zinc Bistro, Matt Carter is a pro at making French fare accessible to Valley diners. (He is also the man behind The Mission.) His flair for French cooking is just as appreciated come wintertime at the Carter house.

MATT CARTER HOLIDAY RECIPE:

Brussels Sprouts

1 lb. Brussels sprouts

2-3 Shallots

2-3 Garlic cloves

1/4 C Lemon juice

3 oz. Butter

6-8 oz. Pancetta

6 Chervil sprigs

1/4 C White wine

2 tsp. Black pepper

1 pinch Nutmeg

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Slice Brussels sprouts in half, toss in oil and grill. Remove, cool and peel leaves. Julienne pancetta, and fry in a small sauté pan until brown but still soft. Place on towel and cool. In a small sauce pot, caramelize garlic. Add wine and lemon juice. Reduce until almost dry. Add sprouts, pancetta, butter and spice. Cook until coated with butter. Season and serve.

Maine Lobster and Butternut

Squash Risotto

3 1 1/2 lb. Lobsters

2 lb. Mirepoix

4 Fresh bay leaves

3-4 oz. Tarragon

2 C Port

2 C Brandy

8-12 Tomatoes

1 bunch Thyme

3-4 Garlic cloves

1-2 T Red miso paste

In a large pot filled with 3 gallons of water, add one-third of the mirepoix, bay leaf, tomato, tarragon, thyme and garlic. When the water is boiling, cook the lobsters for 7-8 minutes. Shock in ice water. Reduce the poaching liquid by half. Clean the lobster meat from the shells, and large dice in uniform pieces. In a medium rondeau, caramelize the rest of the mirepoix, garlic and herbs. Add miso and tomatoes. Add the brandy and port. Reduce until almost dry. Add the lobster shells. Simmer for one hour. Strain, and be sure to press the shells for all their liquid. Reserve 5 cups lobster stock for pick up. Reduce the rest of the liquid on low heat until almost dry (should look like tomato paste).

Butternut Squash:

1-2 Butternut squash

2-3 oz. Butter

1/2 bunch Thyme

1 tsp. Cinnamon

1 tsp. Nutmeg

1 tsp. Allspice

2 Garlic cloves

Slice each squash in half. Cover with minced garlic, spices, herbs and butter. Roast first squash until fork tender in 350-degree oven, 15-20 minutes. Roast the other until browned and cooked all the way through. After cooled, small dice the first squash, and reserve for risotto. Puree the second squash (should resemble baby food).

Risotto:

1 C Vialone nano

1-2 oz. Extra virgin olive oil

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2 sprigs Thyme

3 Garlic cloves

4-6 C Chicken stock

1-2 sprigs Rosemary

In a small sauce pot, sauté garlic, thyme and rosemary in extra virgin olive oil. Add risotto and toast. Adding one cup at a time, stirring constantly, cook risotto on medium until al dente.

Cider Crème Fraîche:

6 T Crème fraîche

2 T Apple cider

1 T Apple cider vinegar

2 T Granny Smith apples, dried

1 pinch Cinnamon

1 pinch Nutmeg

1 pinch Allspice

1 sprig Tarragon

In a small pot, reduce apple cider and apple vinegar, until sticky. Whip the crème fraîche in a small bowl. Add reduction and brunoise dried apples and spices. Reserve.

For Plating:

2 C Whipped cream

6-8 sprigs Chervil

4-5 oz. Butter

2 T Chives

Heat up lobster base in a large pot. Heat risotto in a medium pot, and cover with lobster stock. Add diced squash to risotto and enough butter to bind. When the lobster base is simmering, add 5 cups lobster stock. Bring to a boil. Add lobster meat and chives to squash risotto, season and place into 6 bowls. Place a spoonful of apple crème fraîche on top of each. Garnish with chervil. Add the squash puree and the whipped cream to the lobster base. When the cream has incorporated, season and serve.

Pomme Boulangère

8-10 Creamer potatoes

1/2 lb. Clarified butter

1 Yellow onion

1 bunch Thyme

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6 oz. Gruyère

6-8 C Chicken stock

1-2 can Green chilies

Warm clarified butter. Peel and slice potatoes as thin as possible on mandoline into butter. Shave the onion as thin as possible on mandoline, and caramelize in pan. Layer potatoes in square oven-proof dish, adding some onion and thyme between layers. Halfway through, add grated gruyère. When finished, drizzle some of the butter over the top with some thyme leaves. Cover with chicken stock, and bake in 350-degree oven uncovered until cooked, 20-30 minutes or until golden brown. Heat chilies in some of the butter, and pour over top. Serve.