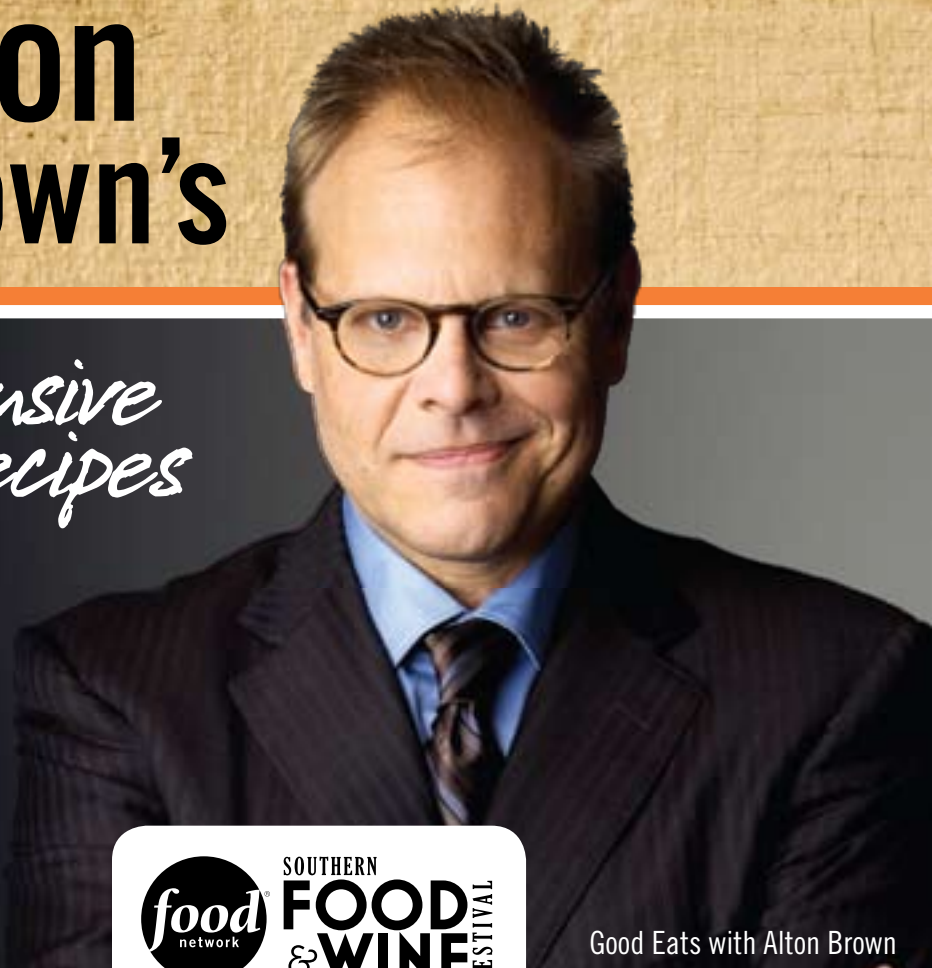


Alton Brown's

*exclusive
recipes*



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SOUTHERN
FOOD
& **WINE** FESTIVAL

at GAYLORD OPRYLAND®

Good Eats with Alton Brown

That Ole Cap Magic

Yield: 5 appetizer servings

For the caps:

- 20 white mushroom caps, stems removed
- Just enough olive oil
- 1 teaspoon chopped fresh rosemary
- 1 teaspoon chopped fresh thyme
- 1 clove garlic, crushed

For the filling:

- 2 tablespoons clarified butter (see sidebar)
- 2 pounds cremini or shiitake mushrooms
thinly sliced
- 1 tablespoon minced shallot
- 1.5 fluid ounces Cognac (that's a jigger)
- 2 teaspoons chopped chives
- freshly ground black pepper to taste
- 1/3 cup heavy cream
- 1 ounce Parmesan cheese grated
- 1 teaspoon dried tarragon
- 2 tablespoons breadcrumbs (preferably homemade)

1. Prepare the caps. Preheat the oven to 350°F.
2. Toss the mushroom caps with just enough oil to coat, then add the other stuff. Place the caps like upside-down bowls on a cooling rack on a half sheet pan. Roast for 10 to 15 minutes, until the tip of a paring knife slips in easily.

3. Make the filling: Heat the clarified butter in a 12-inch skillet (not nonstick) over high heat. When the butter begins to shimmer, add the sliced mushrooms and sauté until browned, 12 to 15 minutes, stirring almost constantly so that moisture will cook out of the pan. High heat is also key because if the pan isn't hot enough the mushrooms will stew rather than brown.
4. Toss in the shallot and continue cooking until fragrant.
5. Add the Cognac to deglaze the pan, scraping up the browned bits on the bottom of the pan.
6. Reduce the heat to medium and toss in the chives, along with the cream, cheese, and tarragon. Stir to combine and simmer for 1 minute.
7. Remove the pan from the heat and add 1 table spoon of the breadcrumbs. Allow the filling to cool before filling the caps.
8. Set the broiler to high and position an oven rack about 8 inches from the element or flame (*remember, gas broilers are always hotter than electric*).
9. Turn the cooled caps over (like little bowls) and mound 1 tablespoon of filling onto each. Sprinkle with the remaining breadcrumbs. Broil for 3 to 4 minutes, or until the tops brown. Let cool for 3 minutes before serving.

Orange Glazed Chicken Wings



Yield: 4 appetizer servings
Preparation Time: 20 minutes
Cooking Time: 40 minutes

12 chicken wings
1 6-ounce can orange juice concentrate
3 tablespoons hoisin sauce
2 teaspoons honey
1 tablespoon soy sauce
1 teaspoon rice wine vinegar
1/2 teaspoon red pepper flake

1. Place a 6-quart saucepan with a steamer basket and 1 inch of water in the bottom, over high heat, cover and bring to a boil.
2. Remove the tips of the wings and discard or save for making stock. Using kitchen shears, or a knife, separate the wings at the joint. Place the wings into the steamer basket, cover and steam for 10 minutes. Remove the wings from the basket and carefully pat dry. Lay the wings out on a rack set in a half sheet pan lined with parchment paper and place in the refrigerator for one hour
3. Preheat the oven to 425 degrees.
4. Replace the parchment paper on the sheet pan with clean paper, place a rack on top of it and lay the wings on the rack. Roast on the middle rack of the oven for 20 minutes. Turn the wings over and cook another 20 minutes or until meat is cooked through.
5. While the chicken is cooking, place the orange juice concentrate, hoisin sauce, honey, soy sauce, rice wine vinegar and red pepper flake into a small saucepan, stir to combine and bring to a simmer over medium high heat. Reduce the mixture to a glaze, about 1/2 cup. Remove from the heat and allow to cool.
6. Remove the wings from the oven and transfer to a large mixing bowl along with the glaze and toss to coat. Serve warm.

Citrus Marinated Olives

Prep Time: 15 min

Makes: 1 pound olives

1 pound large green olives with pits	1 lemon, zested and juiced
1 clove garlic, minced	1/2 teaspoon dried red pepper flakes
1/2 cup extra-virgin olive oil	1/2 teaspoon dried tarragon
1 tablespoon red wine vinegar	1/4 teaspoon curry powder

1. Drain the olives of any brine and rinse thoroughly with cool water. Cover in cool water and allow to soak for at least 5 minutes and up to 5 hours.
2. In a 1 to 1 1/2-quart container combine the garlic, olive oil, vinegar, lemon zest and juice, red pepper flakes, tarragon, and curry powder. Add the olives and stir or shake to combine. Make sure the olives are submerged in the marinade.
3. Allow to sit in a cool dry place for 1 day. Place in the refrigerator for another day or 2 before serving.





Mini Man Burgers

Cook Time: 10 min

Level: Easy

Yield: 8 burgers

1/2 teaspoon onion powder

1/2 teaspoon garlic powder

1/2 teaspoon freshly ground black pepper

1/2 teaspoon kosher salt

1 pound ground chuck

8 (3-inch) buns or rolls, split in half

2 to 3 tablespoons mayonnaise

Preheat the oven to 250° F. Preheat a griddle to 350°F.

1. Combine the onion powder, garlic powder, pepper, and salt in a small bowl. Set aside.
2. Line a jellyroll or sheet pan with parchment paper, and place the ground chuck in the

middle of the pan. Cover the meat with a large sheet of plastic wrap. Roll meat with a rolling pin until it covers the surface of the pan; it should be very thin.

3. Remove the plastic wrap, and sprinkle the meat with the seasoning mixture. Fold the meat in half, from side to side, using the parchment paper. Use a pizza wheel to cut the meat into 8 even squares.
4. Wrap the buns in foil and place in the oven for 5 to 10 minutes.
5. Meanwhile, place the burgers on the griddle and cook for 2 to 3 minutes per side.
6. Remove the buns from the oven. Spread a small amount of mayonnaise on each bun and top with the burger and any other condiments, as desired. Serve immediately.

106 Perfect Fingerling Potatoes

Yield: 6 to 8 servings

- 1.25 pounds kosher or rock salt
- 2 quarts water
- 2 pounds small fingerling potatoes, cleaned
- 4 tablespoons unsalted butter
- To taste, black pepper, freshly ground
- 1 tablespoons chives, freshly chopped



1. Bring the salt, water, and potatoes a boil in a large pot.
2. Cook until the potatoes are fork-tender, approximately 25 to 30 minutes.
3. Remove from the pot to a cooling rack and rest for 5 to 7 minutes.
4. While still hot, toss the potatoes with the butter, pepper, and chives.

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