Friday June 7, 2024 ~ Epicurean Theatre ~ 7PM-9PM
VooDoo Like We Do
…watch, learn, TASTE!

For Starters

VooDoo Shrimp

Suck'em, Peel'em, Dip'em, Eat'em

Shrimp, Garlic, Lime, Tequila 512, Worcestershire, Thyme, VDC Black, Butter, Cuban Bread

VDC Margarita

Tequila 512 Blanco, Lime Juice, Agave, Grand Manier, Raw Sugar, Zest, Red

Let's Eat

Buff'd Pork Tenderloin & Gorgonzola Mac

Pork, Tenderloin, Butter, Cholula, Garlic, Worcestershire, Lime, VDC Dust, Shells, Bacon, Cream, Swiss, Gorgonzola

VooDoo"Cane"

Copalli Organic White and Barrel Rested Rums, Lime Juice, Passion Fruit Syrup, Sugar, Grenadine, Cherries, Orange

Just Desserts

Tequila Sunrise Grilled Poundcake

Butter Poundcake, Tequila 512, Sugar, Lime, Bacon, Crème Anglaise, Grenadine, Pom Pom, Orange Cream, Pig Candy

Bikini Martini

Mur Mur Premium Coconut Rum, Tito's, Pineapple, Cherry

VooDoo Shrimp – Suck'em, Peel'em, Dip'em, Eat'em
Category - Seafood
Yield: 3-4 as Appetizer, 1-2 as Entrée

Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
		1/4 Cup	Olive Oil, Extra Virgin
2 Each			Celery Rib, Diced
1/4 Each			Onion, Red Diced
	1 Pound		Shrimp, 26/30 Shell On
4 Each			Garlic Clove, Minced
1/2 Each			Lime, Zest and Juice
		1 Cup	Tequila
		1 Tbs	Worcestershire
		1/2 Cup	Voo Doo Chef BBQ Butter
5 Springs			Thyme, Fresh
		6-Inch	Warm Cuban Bread
			Lime Wedges for Garnish

How to:
1. Heat a large sauté pan over medium high heat. Add Olive Oil.
2. Add celery and onion. Cook until onions are translucent.
3. Add shrimp, cook for 3-5 minutes. Add garlic, lime zest and juice.
4. Add Worcestershire and Tequila. Ignite the tequila.
5. Once flames subside, reduce the heat to medium low add thyme and cover until shrimp are cooked. About another 3-5 minutes.
6. Swirl in the BBQ Butter.
7. Serve on platter topped with extra thyme, lime wedges, and a side of warm Cuban bread.

Recipe Title: BBQ Butter/Garlic Butter

Recipe Category - Misc
Yield: 2 Pounds

Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
	2 Pounds		Butter, Unsalted Softened
		1/2 Cup	Parsley, Fresh Chopped
		1/2 Cup	Garlic, Fresh Minced
		1.5 Tbs	VooDoo Chef Dust
1 Each			Lemon, Zest and Juice
		1 Tbs	Worcestershire
		1 Tbs	Crystal Hot Sauce

How to:
Method of Preparation:

- Place softened butter in mixing bowl. Mix with wire whip on medium speed for 10 minutes.
- Add remaining ingredients, and whip until fully incorporated.
- Portion to suite needs.

Notes:

- Soften butter at room temperature prior to mixing
- After chopping parsley, rinse in cheese clothe under cold running water to bleed to color out of the parsley. If you do not do this, your butter will be green.

**To Make BBQ Butter Add 1/2 Cup of VooDoo Chef BLACK

Recipe Title: Cuban Bread
Recipe Category - Breads
Yield: 8 – 6-inch Loaves

Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
		2 Cups	Water
	.5 oz		Yeast
	.5 oz		Salt
	1 oz		Sugar
	1.75 Pounds		Flour, High Gluten
	1.5 oz		Vegetable Shortening
			Butter for Baking

How to:

1. Place all ingredients (except for the butter) in a mixing bowl with dough hook attachment. Mix on low speed for 5-6 minutes. Then increase the speed of the mixer to high and mix for an additional 5-6 minutes.
2. Remove dough from the mixing bowl and let rise for 45 minutes.
3. Cut into 5 ounce portions and form into balls.
4. Let rise for 45 minutes.
5. Shape into long loaves, approximately 6 inches in length.
6. Let rise for 45 minutes.
7. Slit the top of the loaf lengthwise, and fill the gap with butter.
8. Bake in a preheated 400°F oven for 20-30 minutes.

Recipe Title: 512 Margarita
Recipe Category - Beverages
Yield: 1 Cocktail

Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingred
		3 Ounces	Tequila, 512 Blanco
		1.5 Ounces	Lime Juice, Fresh Squeezed
		2 teaspoons	Agave Nectar
		1.5 Ounce	Grand Marnier
			For Rim of Glass
		1 teaspoon	Sugar
		1/2 teaspoon	VooDoo Chef Red
		1/2 teaspoon	Lime Zest
			For Garnish
1 Each			Lime Wedge (or Wheel)

How to:

1. Rub the lime wedge around the rim of the glass. Combine the sugar, VDC Red, and lime zest in a shallow bowl wide enough to accept the rim of the glass.
2. Dip the rim of the glass into the sugar, VDC Red, and lime zest mixture until coated.
3. Fill the glass with ice.
4. In a bar shaker filled halfway with ice combine the Tequila 512, lime juice, and agave.
5. Shake vigorously until frost begins to build up on the outside of the shaker (about 10-15 seconds).
6. Use a bar strainer and add the margarita mix to the prepared glass.
7. Add the Grand Marnier to the top of the drink.
8. Garnish with Lime and serve.

Recipe Title: Buffalo Pork Tenderloin
Recipe Category – Entrée/Pork
Yield: 4 Portions

Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingred
2 Each			Pork Tenderloin, Trimmed
		½ Cup	VDC Buffalo Sauce (See Recipe)
		To Season	VDC Dust

How to:

1. Trim the silver skin off the pork tenderloin. Place in a zip lock bag.
2. Add the buffalo sauce to the zip lock bag.
3. Preheat grill to 325°F. Season with oil.
4. Place the pork tenderloin on the grill, and cook until it reaches an internal temperature of 140°F.
5. Turn the grill to high and sear the outside of the tenderloins. Once all sides have received grill marks, remove the tenderloins form the heat and let them rest.

Recipe Title: Blue Cheese Mac
Recipe Category – Sides
Yield:

Created by: Erik Youngs

Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingre
		2 Cups	Bechamel, See Recipe
	8 Ounces		Cheese, Swiss Grated
	2 Ounces		Cheese, Blue Cheese Crumble
		1 Tablespoon	VDC Dust
		1 Tablespoon	VDC Zing
	1 Pound		Pasta, Small Shells Cooked
		½ Cup	Half and Half

How to:

1. Heat the bechamel in a medium pot over medium heat.
2. Once the bechamel begins to bubble, whisk in the Swiss Cheese and Blue Cheese. Whisk vigorously until the cheese is fully melted and incorporated. Remove from the heat.
3. Whisk in the Dust and Zing.
4. Fold in the cooked pasta.

Recipe Title: Bechamel
Recipe Category – Sauce
Yield: 2 Cups

Created by: Erik Youngs

Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredi
		2 Tbs	Bacon Fat
		3 Tbs	VDC Seasoned Flour
		2 Cups	1/2 & 1/2

How to:

8. In a sauce pot, over medium heat the bacon fat until just melted.
9. Add the flour, whisk until combined. Cook for 3-5 minutes.
10. Add the half and half slowly stirring constantly. Bring to a boil.
11. Reduce to a simmer and cook for an additional 3-5 minutes, stirring constantly.
12. Remove from heat for use, or cool and store for later use.

Recipe Title: Buffalo Sauce
Recipe Category – Sauce
Yield: 2 Cups

Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
		1/2 Cup	Hot Sauce, Crystal
		1/2 Cup	Garlic Butter, Softened (See Recipe)
		1/4 teaspoon	VDC Nashville

How to:

1. In a small saucepan, heat the Hot Sauce and Nashville over medium heat.
2. When small bubbles begin to break the surface remove from heat.
3. Rapidly whisk in the softened garlic butter.
4. Store for service.

Recipe Title: Garlic Butter/BBQ Butter
Recipe Category – Sauce
Yield: 2 Pounds

Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingred
	2 Pounds		Butter, Unsalted Softened
		1/2 Cup	Parsley, Fresh Chopped
		1/2 Cup	Garlic, Fresh Minced
		1.5 Tbs	VooDoo Chef Dust
1 Each			Lemon, Zest and Juice
		1 Tbs	Worcestershire
		1 Tbs	Crystal Hot Sauce

How to:

1. Place softened butter in mixing bowl. Mix with wire whip on medium speed for 10 minutes.
2. Add remaining ingredients, and whip until fully incorporated.
3. Portion to suite needs.

Notes:

- Soften butter at room temperature prior to mixing.
- After chopping parsley, rinse in cheese cloth under cold running water until the water runs clear. If you do not do this the finished butter will have a green hue.

**To Make BBQ Butter Add 1/2 Cup of VooDoo Chef BLACK

Recipe Title: VooDoo"Cane"
Recipe Category - Beverages
Yield: 1 Cocktail

Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingred
		2 Oz	Copalli Organic White Ru…
		2 Oz	Copalli Barrel Rested Rum
		1/2 Oz	Juice, Lime Fresh
		2 Oz	Passion Fruit Syrup
		1 Tbsp	Simple Syrup
		1 Tbsp	Grenadine
			Cherry and Orange Slice to Garnish

How to:

1. Combine all ingredients except the garnish into a shaker with ice.
2. Shake vigorously until frost builds up on shaker.
3. Pour into a hurricane glass. Add more ice as needed. Garnish and serve.

Recipe Title: Tequila Sunrise Grilled Poundcake
Recipe Category - Desserts

Yield: 1 Plast

Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
1 Each			Butter Poundcake, Day Old/1”X1”3” Cut
		1 Ounce	Tequila Lime Syrup (See Recipe)
		2 Tablespoons	Bacon Fat
		2 Ounce	Crème Anglaise
		1 Ounce	PomPom Pomegranate Arils
		1 Ounce	Orange Sorbet
		½ Ounce	Liquid Alchemist Pomegranate Syrup
		½ Ounce	Liquid Alchemist Blood Orange Syrup
			Whipped Cream to Garnish
			Pig Candy to Garnish
			Orange Zest to Garnish
			Lime Zest to Garnish

How to:

1. Soak the poundcake with the tequila lime syrup.
2. In a medium non-stick sauté pan heat the bacon fat.
3. Grill the poundcake on all for sides.
4. On service plate, place the Crème Anglaise on plate.
5. Once the cake is grilled, place atop the Crème.
6. Place the Sorbet next to the cake.
7. Decorate with the Pomegranate and Blood Orange Syrups.
8. Add a dollop of whipped cream.
9. Garnish with Pig Candy and Zests.

Note:
For the tequila syrup:

- Heat a small sauce pot over medium high heat.
- Add the tequila.
- Ignite with a matchstick.
- Once flame dies out, and the juice of 1 lime and 6 Ounces of simply syrup.

The Liquid Alchemish Syrups may be slightly thickened by follow procedure:

- Heat 375ml of liquid alchemist syrup to the boil point.
- Mix 1 Tbs of Cornstarch with 1 Tbs of Water.
- Whisk into the Liquid Alchemist Syrup.
- Remove from heat and cool.

Recipe Title: Pig Candy
Recipe Category - Dessert
Yield:

Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ing
		2 Cups	Sugar
		1 Cup	Light Corn Syrup
		½ teaspoon	VooDoo Chef Red
		1.5 Cups	Roasted Unsalted Peanuts
		2 Cups	Bacon, Ckd Crisp Chopped
		2 Tablespoons	Butter
		2 Tablespoons	Bacon Fat
		2 teaspoons	Baking Soda
		1 ½ teaspoons	Vanilla Extract
		3 Tablespoons	VooDoo Chef Magic

How to:

1. In a sauce pot heat the sugar, light corn syrup, and VooDoo Red over medium high heat. Stir until mixture starts to boil.
2. Boil without stirring until candy thermometer reaches 310°F, stir in the peanuts and bacon. Mix until all the peanuts and bacon pieces are fully coated.
3. Remove from the heat and stir in the butter, fat, and vanilla.
4. Once the butter in melted and stir in the baking soda.
5. Pour onto a coated cookie sheet and spread evenly. Try to evenly dispers the peanuts and bacon.
6. Once spread, sprinkle the VooDoo Chef Magic over the Brittle.
7. Let Cool.
8. Crack and Serve

Notes:

- You can use a pastry brush dipped in warm water to wash down the sides of your pot to keep sugars from crystalizing.
- After adding the Baking Soda, mix sparingly just to incorporate. The mixture will foam. Pour quickly as this creates the airy texture of the brittle.

Recipe Title: Bikini Martini
Recipe Category - Beverages

Yield: 1 Cocktail

Created by: Erik Youngs
Company or Team Name: VooDoo Chef

Count	Weight	Volume	Ingredient
		1 Ounce	Tito's Handmade Vodka
		1 Ounce	Triple Sec
		1 Ounce	Mur Mur Premium Coconut Rum
			Pineapple Wedge for Garnish
			Cherry for Garnsish

How to:

1. Combine Vodka, Triple Sec, and Rum in bar shake with ice.
2. Shake vigorously or 10 seconds.
3. Pour over ice.
4. Garnish with Pineapple and Cherry.