

CHEF JOE RANDALL'S COOKING SCHOOL
 "SEASONING & SPICE" NEWSLETTER



July Schedule
 (enclosed)

MEAT LOVER'S DINNER - \$70
 FRIDAY, JULY 25, 2008
 6:30 PM-9:30 PM

- Grilled Duck Breast with
Port Wine Sauce
- Beef Tenderloin Soup
- Tournedos Henri IV
(Filet Mignon on Artichoke
Bottom with Béarnaise Sauce)
- Creamy Mashed Potatoes
- Sautéed Buttered Asparagus
- Fresh Strawberry Shortcake
topped with Chantilly Cream



Chef Joe & Barbara Randall

Dear Friends and Cooking Enthusiast,

Let Chef Joe Randall's Cooking School put "a little south in your mouth", and joy back into your kitchen. It is my undying devotion to my heritage and the cuisine of the south and my love of sharing it with others that has made the school so successful.

After forty-two years, I'm still cooking and eating traditional and contemporary Southern food, and sharing it with whomever will stop long enough to listen and taste. In just three hours you'll learn how to recreate the magic of Savannah in your own kitchen. I will demonstrate basic southern cooking techniques and share my favorite cooking tips and recipes. The classes are taught as demonstration dinners for everyone's enjoyment.

Chef Joe Randall's Cooking School values your business and hope that you will give us an opportunity to provide you with the first issue of our newly designed monthly newsletter "Seasoning & Spice". It is our hope to provide you with the monthly schedule of upcoming classes, recipes, chef kitchen and cooking tips. Classes are limited so be sure to register early at www.chefjoerandall.com.

Any comments or suggestions will be appreciated. Please encourage your friends, neighbors, family or co-workers to send their email addresses to info@chefjoerandall.com for future newsletters. Chef Joe Randall's Cooking School will not share or sale your email address. All addresses will be kept confidential.

We look forward to seeing you soon. Enjoy your summer!

Always in Cookin',

Chef Joe Randall

Contact Us:

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**Chef Joe Randall's Cooking School
 Cancellation Policy:**

Space is limited. FIRST COME-FIRST SERVED. In order to reserve your space in a class, full payment is required at the time of registration. A credit will be issued if the registered student cancels no less than seven days prior to the beginning of the class. If you cannot attend, SEND A FRIEND to take your place. Students canceling after seven days will be charged the full tuition and no credit will be given.

Chef Joe's Kitchen Tip:

Always wash and sterilize your can opener after each use. Food left on the blade will spoil and possibly contaminate the product in the next can opened.

"Put a little south in your mouth."

SOUTHERN DESSERTS - \$60

WEDNESDAY, JULY 9, 2008, 6:30 PM-9:30 PM

- Southern Peach Cobbler
- Brown Butter Raspberry Tart
- Savannah Rum Cake

THE DINNER PARTY- \$65

THURSDAY, JULY 10, 2008, 6:30 PM-9:30 PM

- Grilled Shrimp & Black-eyed Pea Cake on Spring Greens with Roasted Red Pepper Vinaigrette
- Corn Bread Stuffed Pork Chops with Natural Brown Gravy
- Savannah Red Rice
- Okra & Butter Beans
- Southern Pound Cake with Fresh Berries

FLAVORS of NEW ORLEANS - \$65

FRIDAY, JULY 11, 2008, 6:30 PM-9:30 PM

- New Orleans Barbequed Shrimp
- Sautéed Trout Almandine
- Roasted New Red Rosemary Potatoes
- Southern Green Beans
- Pecan Bread Pudding with Whiskey Sauce

THE CARIBBEAN DINNER - \$65

SATURDAY, JULY 12, 2008, 6:30 PM-9:30 PM

- Fish Tea
- Fresh Baby Greens with a Mango Vinaigrette
- Grilled Grouper with Lemon Butter Sauce
- Peas & Rice
- Fried Plantains
- Tropical Fruit Strudel with Rum Raisin Sauce

CREOLE FEAST - \$65

WEDNESDAY, JULY 16, 2008, 6:30 PM-9:30 PM

- Shrimp Remoulade
- Spring Greens with Cherry Tomatoes & Sugar Cane Syrup Vinaigrette
- Pan-Fried Soft Shell Crabs with Choron Sauce
- Sautéed Red New Potatoes
- Fresh Buttered Asparagus
- Bananas Foster with Vanilla Ice Cream

PAELLA ALA CHEF RANDALL - \$70

THURSDAY, JULY 17, 2008, 6:30 PM-9:30 PM

Paella is the most famous authentic national dish of Spain. Come learn how to prepare this wonderful dish. Made with Saffron, it gives the rice a yellow coloring that adds the true essence of authentic paella flavor. We'll start with a Gambas Al Ajillo (Shrimp in a garlic sauce), and finish with deliciously famous crème Carmel. We'll prepare a delicious Paella Ala Chef Randall.



TO REGISTER FOR CLASSES GO TO:

www.chefjoerandall.com

Private classes are available.
Classes are subject to change.

THE FLORIDIAN DINNER - \$65

FRIDAY, JULY 18, 2008, 6:30 PM-9:30 PM

- Sautéed Shrimp and Garlic with Angel Hair Pasta
- Tomato and Field Greens Salad with Citrus Vinaigrette
- Cuban Style Roast Pork
- Saffron Rice
- Black Beans
- Fried Plantains
- Key Lime Cheesecake

HERITAGE DINNER - \$65

SATURDAY, JULY 19, 2008, 6:30 PM-9:30 PM

- Sea Island Smothered Shrimp & Creamy Stone Ground Grits
- Warm Fried Tomatoes on Butter Lettuce with Buttermilk Dressing
- Hickory Smoked Chicken Breast with Peach Glaze
- Hoppin' John
- Stewed Okra & Tomatoes
- Blackberry Tart with Bourbon Custard Sauce

MEAT LOVER'S DINNER - \$70

FRIDAY, JULY 25, 2008, 6:30 PM-9:30 PM



- Grilled Duck Breast with Port Wine Sauce
- Beef Tenderloin Soup
- Tournedos Henri IV (Filet Mignon on Artichoke Bottom with Béarnaise Sauce)
- Creamy Mashed Potatoes
- Sautéed Buttered Asparagus
- Fresh Strawberry Shortcake topped with Chantilly Cream

A TASTE OF SAVANNAH DINNER - \$65

SATURDAY, JULY 26, 2008, 6:30 PM-9:30 PM

- Savannah Crab Cakes with Herb Mustard Aioli
- Fried Green Tomatoes on Crisp Butter Lettuce with Buttermilk Dressing
- Grilled Breast of Chicken with Rosemary and Garlic
- Savannah Red Rice
- Southern Fried Corn
- Brown Butter Peach & Pecan Cinnamon Tart with Bourbon Custard Sauce

SEAFOOD LOVER'S DINNER - \$70

WEDNESDAY, JULY 30, 2008, 6:30 PM-9:30 PM

- Savannah Crab Cakes with Herb Mustard Aioli
- Grilled Scallops on Spring Greens with Citrus Vinaigrette
- Stuffed Chilean Sea Bass with Chive Butter
- Creamy Mashed Potatoes
- Sautéed Asparagus with Hollandaise Sauce
- Raspberry & Chocolate Cream Brule

SOUTHERN PASSAGE - \$65

THURSDAY, JULY 31, 2008, 6:30 PM-9:30 PM

- Sautéed Shrimp Cake with Herb Mustard Sauce
- Sweet Potato Smoked Louisiana Sausage Bisque
- Pan-Broiled Quail with Country Ham
- Down-home Potato Salad
- Braised Cabbage & Country Bacon
- Sweet Potato Pie with Praline Sauce



Sautéed Shrimp Cake with Peppered Papaya & Mango Relish

Makes 8 Servings

- 2 pounds shrimp (21-25 to a pound)
- 2 egg whites
- 1/4 cup mayonnaise
- 1 tablespoon chopped fresh dill weed
- 1/2 teaspoon dry mustard
- 1 teaspoon fresh lemon juice
- salt and pepper, to taste
- 3 cups fresh bread crumbs
- 1 cup peanut oil
- 2 cups peppered papaya & mango relish

Peel and devein shrimp and remove the tails. Place half of the shrimp meat in a food processor fitted with metal blade and pure until smooth for 1 to 2 minutes. Add the egg whites and puree for 1 minute longer. Pour the mixture into a large bowl and stir in the mayonnaise, dill, mustard, lemon juice, salt, and pepper to taste. Mix well. Chop the remaining shrimp coarsely and add to the mixture. Form eight cakes at a time 1 inch thick (about 3 1/2 ounces each). Coat each cake with fresh bread crumbs.

Heat the oil in a cast iron skillet over medium high heat. Fry the shrimp cakes 3 to 4 minutes on both sides or until golden brown. Drain on paper towels. Keep the cakes warm in a preheated 200 degree oven until ready to serve. Place two shrimp cakes on a warm plate then spoon peppered papaya & mango relish between them and serve.

Peppered Papaya & Mango Relish

Makes 8 Servings

- 1/2 cup fresh papaya, diced
- 1/2 cup fresh mango, diced
- 2 tablespoons parsley, chopped
- 2 tablespoons fresh lime juice
- 1/4 cup red pepper, diced
- 1 tablespoon olive oil
- 1/4 cup green onion, sliced
- 1 tablespoon red wine vinegar
- 2 tablespoons fresh cilantro, chopped
- 2 tablespoons fresh basil, chopped
- salt to taste
- fresh cracked black pepper to taste

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Combine all ingredients in a bowl for Peppered Papaya & Mango Relish and let stand for 30 minutes or keep in the refrigerator.

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Chef Joe's Cooking Tip:

Roasting your meats fat side up will allow for continuous basting. As the meat roasts the fat will run down the meat as it renders, adding moisture and flavor.

Register for classes at www.chefjoerandall.com

Please email comments or suggestions to info@chefjoerandall.com

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