

The Fat Pastor's Crawfish Gumbo

1/2 Cup Butter
1/2 Cup Flour
1/2 Head Celery, Diced
2 Green Bell Pepper, Diced
1 Walla Walla Onion, Diced
7 Cloves Garlic, Minced
1 Jalapeno, Minced
1 Lb. Cooked Andouille Sausage, Sliced
1 Lb. Crawfish Tails
1/2 Cup Fat Pastor's Envie Cajun Spice
1 Cup Dark Beer
1 Cup Strong Coffee
1 14 oz. Can Chicken or Seafood Broth
1/2 Cup Tomato Puree
3 Roma Tomatoes, Chopped
White or Dirty Rice to Serve

Melt the butter over medium-low heat. Add the flour, and stir to create a roux. Stay close, watching and stirring, until the roux is the color of a football. Don't leave! When the roux is the right color, add the celery, bell pepper, onion, garlic and jalapeno and Fat Pastor's Cajun Spice. Stir, and allow the vegetables to soften - about 5 minutes. Add the crawfish, and cook for 2 minutes. Add the andouille, beer, coffee, chicken/seafood broth and tomato sauce. Bring to a boil. Reduce heat, and simmer for 30 minutes to an hour. Stir often to make sure it isn't sticking. Add the Roma tomatoes, right before serving. Serve over White or Dirty rice! Enjoy!!

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The Fat Pastor's Hawaiian Fried Chicken Nuggets w/ Hoisin BBQ Sauce - As seen on MasterChef -

"This is some of the best fried chicken I've ever had" - Gordon Ramsay

Ingredients:

2-3 lbs. Boneless Chicken Thigh, cut into 2" pieces
Salt & Pepper To Taste
Oil For Frying

Buttermilk Wash:

2 Large Eggs
1 Cup Buttermilk
1 Tbl. Sriracha

Flour Dredge:

2 Cups Flour
1/2 Cup Cornstarch
2 Tbl. Chinese 5 Spice
1/2 Tbl. Garlic Powder
1/2 Tbl. Smoked Paprika
1/2 Tbl. Salt

Hoisin BBQ Sauce:

1/4 Cup Hoisin
2 Tbl. Rice Wine Vinegar
3 Cloves Garlic, Grated
1 Tbl. Oyster Sauce
1 Tbl. Soy Sauce
1/2 Tsp. Sesame Oil
Fresh Black Pepper To Taste

Mix together everything for the buttermilk wash. Add in the chicken that has been lightly salted and peppered, and allow to sit for 1-2 hours in the fridge.

In the meantime, combine everything for the flour dredge in a large bowl or paper bags that have been doubled up.

When ready to cook, heat your oil to 350.

Drain the chicken from the wash, and discard the wash. Place in bowl or bag with the dredge, and mix well. If using the paper bag, carefully shake everything until well coated. The paper bag technique helps to create an even shaggier, crispy crust.

Remove the chicken from the bag/bowl, and discard any leftover flour mixture.

Carefully add chicken to the oil, in batches if necessary, and fry until golden and fully cooked to 165 degrees. Remove chicken from oil, and drain on paper towels.

Serve with Hoisin BBQ on the side.

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The Fat Pastor's Salmon Romana w/ Fresh Basil Salsa Fresca - An Il Grasso Classic

Ingredients:

4 Thick Filets Wild Salmon, Skin On, Seasoned with Salt & Pepper
3 Tbl. Grapeseed Oil

Romana Cream Sauce:

2 Cups Heavy Cream
1 Cup Pecorino Romano
10 Tbl. Salted Butter
2 Tbl. Minced Garlic

Combine in a crockpot, and turn to high. When butter has melted, mix well and turn down to warm.

Basil Salsa Fresca:

3.75 Tomatoes, seeds removed and diced
1 Red Onion, diced
1 Jalapeno, diced
1/2 Cup Fresh Basil, Cut Chiffonade
1/4 Cup Fresh Lemon Juice
Salt To Taste

Make the basil salsa fresca, by dicing tomatoes, onions and jalapeno. Place in a large container. Add lemon juice and basil, and mix well. Season with salt to taste. Keep cool until ready to use.

Make the romana cream sauce, by combining all ingredients in a medium pot. Turn heat to medium low, and cook slowly, stirring often to make sure nothing is burning, until the ingredients come together in a silky smooth sauce.

When ready to cook the salmon, heat a non-stick skillet over medium high heat. Add the grapeseed oil, and add the salmon, skin side down. For medium rare to medium salmon, cook for 4 minutes skin side down and then flip. Continue cooking for 2-3 minutes, and then remove from the skillet.

Place the salmon portions on 4 plates, and spoon the romana sauce over the salmon liberally. Top with plenty of basil salsa fresca and enjoy!

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