

# MONDAY

## ENTRÉE

### FRIED YARDBIRD AND CHICKEN SHAKE\*

#### Ingredients

- 8 cups water
- 1 cup coarse kosher salt
- 4 chicken thighs
- 4 chicken drumsticks
- 2 cups buttermilk
- ¾ cup coconut milk
- 2 garlic cloves, minced
- 1 tablespoon Chicken Shake, plus additional for serving
- 2 cups all-purpose flour
- ¼ cup semolina flour
- 2 tablespoons cornstarch
- 1 tablespoon freshly ground white pepper

Peanut oil for frying

#### Directions

For the Chicken Shake, whisk ¼ cup berbere, ¼ cup hot smoked paprika, 2 tablespoons ground cumin, 2 tablespoons freshly ground white pepper, 2 tablespoons celery salt, 1½ teaspoons granulated garlic, and 1½ teaspoons coarse kosher salt together. Store in a jar, out of the light. It makes about 1 cup and will keep for 6 months.

1. Put 2 cups of the water and the salt in a saucepan over high heat and bring to a simmer, stirring to dissolve the salt. Pour into a large container, add the remaining 6 cups water, and cool to room temperature. Add the chicken, cover, and refrigerate for 1 ½ hours. Drain.
2. Whisk the buttermilk, coconut milk, garlic, and Chicken Shake together in a 9-x-13-inch baking dish. Submerge the chicken in the marinade, cover, and refrigerate overnight.
3. Fill a large saucepan one-third full with peanut oil. Set over medium-high heat and heat to 360°F.
4. Coat the chicken while the oil heats. Put the flour, semolina, cornstarch, and white pepper into a bowl and whisk to combine. Let any excess marinade drip off the chicken, then roll in the flour coating, packing it on. Place on a rack set over a rimmed baking sheet. If the coating looks damp, roll it in the flour again.
5. Working in batches, fry the chicken until it is a rich brown and has an internal temperature of 165°F, about 10 minutes per batch. Keep an eye on the heat and adjust it to keep the oil between 350°F and 375°F. Drain on a rack set over a rimmed baking sheet.
6. Season the Yardbird with a sprinkle of Chicken Shake.

## DRINK

### THE BROWNSTONER

#### Ingredients

- ¾ ounce Cherry Heering Liqueur
- ¾ ounce St. Germain Liqueur
- 2 ounces Nutmeg Bourbon (see below)
- 1 orange wedge

#### Directions

1. Pour the Cherry Heering, St. Germain, and bourbon into a mixing glass. Fill with ice and stir well.
2. Strain into a cocktail glass and garnish with the orange wedge.

#### INFUSED BOURBONS

##### Nutmeg Bourbon

Pour 1 liter bourbon (we use Bulleit) into a pitcher, add 5 whole nutmegs, and cover. Infuse for 48 to 72 hours—taste it to see how deep you want the flavor. Strain and pour back into the bottle.

**Fig and Pear Bourbon** Pour 1 liter bourbon into a larger pitcher, add 10 ripe figs, and 6 sliced Asian pears. Cover and infuse for 48 to 72 hours—taste it to see how deep you want the flavor. Strain and pour back into the bottle.

# TUESDAY

## ENTRÉE

### PESCADO WRAPPED IN BANANA LEAVES WITH GREEN SAUCE

#### Ingredients

- 3 tablespoons olive oil
- 2 teaspoons white miso
- 2 teaspoons Korean hot pepper paste (Gochujang)
- 2 serrano chiles, stemmed and chopped
- 4 garlic cloves, chopped
- 1 (2-inch) piece ginger, peeled and sliced
- ½ cup fresh cilantro
- ½ cup fresh dill
- 4 (6- to 8-ounce) skin-on snapper or sea bass fillets
- 4 (15-inch) squares of thawed frozen banana leaves

Juice of 2 limes

#### Directions

1. Put the olive oil, lime juice, miso, hot pepper paste, chiles, garlic, ginger, cilantro, and dill in a blender or food processor and puree to make a loose paste. Reserve ¼ cup for serving.
2. Put a fillet in the center of a banana leaf and rub generously on both sides with green sauce. Fold the top and bottom of the leaf over the fish, then fold the sides under.
3. Put 1 inch of water in a skillet or pot that will hold your steamer baskets snugly and bring to a boil. Put the fish packets in the steamer baskets, cover, and set over the boiling water. Turn the heat to medium-high and steam the fish for 10 minutes.
4. Divide the fish between four plates, open the packets, and drizzle each with 1 tablespoon of the remaining green sauce. Serve hot.

## DRINK

### RUM RUM PUNCH

#### Ingredients

- 2 ounces coconut water
- 2 ounces pineapple juice
- ½ ounce fresh lime juice
- 2 ounces white rum
- 2 ounces Goslings Black Seal rum

#### Directions

1. Pour the coconut water, pineapple juice, lime juice, and both rums into a cocktail shaker. Fill with ice and shake well.
2. Strain into an ice-filled Collins glass.

# WEDNESDAY

## ENTRÉE

### OBAMA'S SHORT RIBS

#### Ingredients

- 4 (8-ounce) boneless short ribs
- Coarse kosher salt and freshly ground black pepper
- 2 tablespoons grapeseed oil
- 1 onion, chopped
- 1 carrot, chopped
- 2 celery ribs, chopped
- 1 lemongrass stalk, trimmed, smashed, and minced
- 3 garlic cloves, chopped
- 1 (1-inch) piece ginger, peeled and minced
- ½ cup dry red wine
- 3 cups beef or chicken broth
- ½ cup plum sauce
- ¼ cup soy sauce
- 2 sprigs thyme
- 2 sprigs flat-leaf parsley
- 2 bay leaves

Horseradish, preferably freshly grated, for serving

### SUCCOTASH

#### Ingredients

- 6 pieces of heirloom carrots, cleaned and peeled
- 6 ears of shaved corn
- 1 bunch of fresh okra, sliced in half
- 1 head of mustard greens
- 2 cups of sliced cherry tomatoes
- 2 ounces minced ginger
- 2 ounces minced onion
- 2 ounces minced garlic
- 2 ounces fresh squeezed lemon juice
- Salt to taste
- 1 teaspoon berbere spice blend
- 3 tablespoons olive oil
- 1 tablespoon butter
- 1 bunch of basil, torn by hand

#### Directions

1. Preheat the oven to 325°F.
2. Pat the meat dry with a paper towel and season all over with salt and pepper.
3. Heat the grapeseed oil in a large Dutch oven over medium-high heat. When it simmers, add the short ribs and brown on all sides, about 2 minutes per side. Put them aside on a plate.
4. Add the onion, carrot, celery, lemongrass, garlic, and ginger to the pot. Season with salt and cook, stirring often, until the onion softens, about 5 minutes. Pour in the wine and cook, stirring to dissolve any of the brown bits that may still be on the bottom of the pot. Add the broth, plum sauce, soy sauce, thyme, parsley, and bay leaves and bring to a simmer. Return the short ribs to the pot, along with any of the juices, cover, and slide the pot into the oven. Braise until the meat is fork-tender, about 1 ½ hours.
5. Transfer the meat to a plate. Strain the braising liquid into a fat separator. Discard the bay leaves and put the vegetables into a food processor. Process until smooth. Add 1 ½ cups of the defatted braising liquid to the processor and pulse to combine. Return the sauce to the Dutch oven and check for salt and pepper. Bury the short ribs in the sauce, cover, and leave on the back of the stove until you're ready to serve.
6. Divide the short ribs between four shallow bowls. Top each with a spoonful of sauce. Put the rest of the sauce in a bowl for passing at the table, along with a bowl of horseradish if you'd like.

#### Directions

1. In a large sauté pan on medium heat, add olive oil. Let sit in pan for 30 seconds. Then, add ginger, onion and garlic, and berbere. Sweat vegetables evenly for 1 to 2 minutes, add okra, char evenly on both sides or until desired. Then, add corn, stirring for 3 to 4 minutes until charred slightly. Add tomatoes, roast for 3 minutes or until desired char. Lightly toss the mustard greens into the succotash mix. Then, add butter and stir evenly. Finish with lemon, salt, and basil.

## DRINK

### THE SAVOY

#### Ingredients

- 3 seedless green grapes
- 4 seedless red grapes
- ½ ounce fresh lemon juice
- ¾ ounce agave syrup
- 1 ¾ ounces vodka

#### Directions

1. Pour 2 green grapes and 2 red grapes into an old-fashioned glass and muddle. Pour in the lemon juice, agave, and vodka and fill the glass with ice. Transfer to a cocktail shaker and shake well.
2. Pour back into the glass. Spear the remaining grapes onto a small bamboo skewer and lay across the top of the drink.

# THURSDAY

## ENTRÉE

### SHRIMP, BIRD, AND GRITS

#### FOR THE BIRD

##### Ingredients

- Peanut oil for frying
- 2** bone-in, skin-on chicken thighs
- All-purpose flour
- 3** saltine crackers
- 1** teaspoon freshly grated Parmesan cheese

##### Directions

1. Fill a small saucepan one-third full with peanut oil. Set the pan over medium-high heat and heat the oil to 360°F.
2. Dust the chicken thighs with flour, pat off excess, and deep-fry until the meat reaches an internal temperature of 165°F, about 10 minutes. Pull the skin off right away, and drain the thighs and skin on a rack set over a rimmed baking sheet.
3. When the skin has cooled, chop it and put it in a mini food processor with the saltines and Parmesan. Grind to make the bird powder.

#### FOR THE GRITS

##### Ingredients

- 1** cup chicken broth or fish stock
- 1** cup tomato juice
- $\frac{1}{2}$  cup milk
- $\frac{1}{2}$  cup heavy cream
- 1** teaspoon shrimp powder or white miso
- 1** cup grits, soaked overnight in a saucepan with 3 cups water
- 1** tablespoon unsalted butter, softened
- 4 to 6** tablespoons pimiento cheese
- Coarse kosher salt and freshly ground white pepper

##### Directions

1. Add the broth, tomato juice, milk, cream, and shrimp powder to the grits and soaking water and bring to a simmer, stirring, over medium-high heat. Turn the heat down to low, cover, and simmer for 20 minutes, giving the grits a good stir every 5 minutes. Put the saucepan in a skillet of barely simmering water for at least 20 minutes. When you're ready to serve, shred the chicken thigh meat and stir it into the grits with the butter and cheese. Season with salt and pepper to taste.

#### FOR THE SHRIMP

##### Ingredients

- 2** tablespoons olive oil
- $\frac{1}{2}$  cup corn kernels
- 2** garlic cloves, minced
- 1** pound large shrimp, peeled and deveined
- 1** cup tomato juice
- Juice of  $\frac{1}{2}$  lemon
- Coarse kosher salt

##### Directions

1. Heat the olive oil in a large skillet over medium-high heat. Add the corn and garlic; cook, stirring, until the garlic is fragrant, about 1 minute. Add the shrimp, season with salt, and sauté until the shrimp curl and start to turn pink, about 1 minute. Add the tomato juice and lemon juice and bring to a simmer. Simmer until the shrimp are just cooked through, about 2 minutes. Take off the heat.

#### FOR THE POACHED EGGS

##### Ingredients

- 4** large eggs
- $\frac{1}{4}$  cup distilled white vinegar

##### Directions

1. Crack the eggs into four cups.
2. Fill a large saucepan about half full with water and bring to a simmer over medium-high heat. Add the vinegar and turn the heat down to low. Stir the water to create a vortex and drop in the eggs, one by one. Poach the eggs for 4 minutes. Transfer to paper towels with a slotted spoon.
3. To serve, divide the grits between four shallow bowls. Make a well in the center of each and fill with a poached egg. Top with the shrimp and garnish with the bird powder.

## DRINK

### DARK AND STORMER

##### Ingredients

- $\frac{1}{2}$  ounce fresh lime juice
- $\frac{1}{2}$  ounce simple syrup
- 1**  $\frac{1}{2}$  ounces Goslings Black Seal rum
- 1**  $\frac{1}{2}$  ounces homemade ginger beer
- Lemon wheel

##### Directions

1. Put the lime juice, simple syrup, rum, and ginger beer in a shaker. Fill with ice and shake for at least 15 seconds.
2. Strain into a Collins glass filled with ice and garnish with the lemon wheel.

# FRIDAY

## ENTRÉE

### PEANUT-BACON PORK CHOPS

#### FOR THE PEANUT-BACON SAUCE

##### Ingredients

- ½ pound bacon, chopped
  - ½ cup roasted peanuts
  - 2 shallots, minced
  - 2 garlic cloves, minced
  - 1 teaspoon mustard seeds
  - ½ cup dry red wine
  - 1 cup chicken broth
  - ¼ cup juice from Pickled Cucumbers and Radishes or pickled gherkins, plus 1 tablespoon chopped pickled cucumber or pickled gherkins
  - ½ teaspoon fresh thyme leaves
  - 1 tablespoon peanut butter
  - 1 tablespoon unsalted butter
- Coarse kosher salt and freshly ground black pepper

##### Directions

1. Cook the bacon and peanuts in a skillet over medium heat until the fat has rendered and the bacon is crisp, 12 to 14 minutes. Use a slotted spoon to transfer the bacon and peanuts to a bowl. Pour off all but about 1 tablespoon of the bacon grease. Add the shallots, garlic, and mustard seeds and cook, stirring, until the shallots have softened, about 2 minutes.
2. Add the wine and bring it to a simmer, stirring to dissolve the brown stuff in the skillet. Add the chicken broth, pickle juice, and thyme and bring to a simmer. Turn the heat down to medium-low and cook at a simmer until reduced by two thirds, about 25 minutes. Stir in the chopped pickle, peanut butter, butter, and the bacon and peanuts. Season to taste with salt and pepper. Keep warm.

#### FOR THE PORK CHOPS

##### Ingredients

- 3 tablespoons olive oil
- 2 tablespoons Jerk Sauce
- 4 (12-ounce) center-cut pork chops (1 ½ inches thick)

##### Directions

1. While working on the sauce, mix 2 tablespoons of olive oil with the jerk sauce. Rub over both sides of the pork chops.
2. Heat the remaining 1 tablespoon oil in a cast-iron skillet over medium heat. Add the pork chops and cook until they reach an internal temperature of 140°F, 6 to 7 minutes per side.
3. Let the chops rest on a cutting board for 5 minutes before serving with the sauce.

### SPICY SWEETS AND GREEN BEANS

##### Ingredients

- 2 pounds sweet potatoes, peeled and cut into 1/2-inch-thick slices
- 2 tablespoons grapeseed oil
- 6 garlic cloves, unpeeled
- 1 tablespoon berbere
- ½ pound green beans, trimmed and cut into 1-inch lengths
- 2 tablespoons Spiced Butter
- 1 medium red onion, chopped
- ½ cup chopped (1/2-inch) carrot
- 1 (3-inch) piece ginger, peeled and minced
- 2 jalapeno chiles, seeded and minced
- Coarse kosher salt
- 1 ½ cups water
- 1 tablespoon chopped fresh chives

##### Directions

1. Preheat the oven to 400°F. Line a rimmed baking sheet with parchment.
2. Toss the sweet potatoes with the grapeseed oil and spread out on the baking sheet. Add the garlic and roast until the garlic is tender, about 20 minutes. Remove the garlic and continue roasting the sweet potatoes until they're tender, another 20 minutes. Put the sweet potatoes in a bowl. Peel the garlic and add it to the sweets. Use a fork to make a chunky mash. Stir in the berbere.
3. While the potatoes are roasting, bring a saucepan of salted water to a boil and set up an ice bath. When the water is boiling, add the green beans. Bring back to a boil and blanch for 3 minutes. Drain the beans and plunge them into the ice bath. When they're cool, drain them.
4. Melt the Spiced Butter in a large skillet over medium heat. Add the onion, carrot, ginger, jalapenos, and a pinch of salt; cook, stirring occasionally, until the onion is softened, about 5 minutes. Add the water and bring to a simmer. Cover and simmer until the carrots are tender and the water has just about cooked away, 10 to 15 minutes. Stir in the mashed sweets and the green beans and cook, stirring, until heated through. Stir in the chives and taste for salt. Serve hot.

## DRINK

### BOURBON NEGRONI

##### Ingredients

- ½ ounce sweet vermouth (we use Antica Formula)
- ¾ ounce Campari
- 2 ounces Fig and Pear Bourbon
- 1 orange wedge

##### Directions

1. Pour the vermouth, Campari, and bourbon into a cocktail shaker. Fill with ice and shake well.
2. Strain a cocktail glass and garnish with orange wedge.

# SATURDAY

## ENTRÉE

### MAC AND GREENS

#### Ingredients

- 4 tablespoons (1/2 stick) unsalted butter
- 1/2 cup thinly sliced shallots
- 2 garlic cloves, minced
- 2 tablespoons all-purpose flour
- 4 cups (1 quart) heavy cream
- 1 cup milk
- 1 1/2 cups tiny cauliflower florets
- 1/2 cup crème fraîche
- 8 ounces cheddar cheese, shredded
- 4 ounces Gruyere cheese, shredded
- 4 ounces Parmesan cheese, grated (1/2 packed cup)
- 1 teaspoon mustard powder
- 1/4 teaspoon freshly grated nutmeg
- Coarse kosher salt and freshly ground white pepper
- 1 pound orecchiette or other, small sturdy pasta, cooked until just tender
- 2 cups Killer Collards, reheated

#### FOR THE TOPPING

- 1/3 cup dry bread crumbs
- 1/4 packed cup fresh parsley leaves
- 2 packed tablespoons fresh basil leaves
- 2 ounces Parmesan cheese, grated (1/4 packed cup)
- 1/4 teaspoon coarse kosher salt
- 1/8 teaspoon freshly ground white pepper

#### Directions

##### FOR THE MAC AND GREENS

1. Set a rack in the center of the oven. Preheat the broiler. Butter a 9-x-13-inch baking dish.
2. Melt the butter in a large pot over medium heat. Add the shallots and cook, stirring often, until turning golden, 9 to 10 minutes. Stir in the garlic and cook until fragrant, about 30 seconds. Add the flour and cook, stirring, for 1 minute. Pour in half the cream and cook, stirring, until the sauce thickens and comes to a simmer.
3. Pour in the remaining cream, the milk, and the cauliflower and cook, stirring, until the sauce boils. Turn off the heat and add the crème fraîche and cheese. Whisk until the cheeses melt. Whisk in the mustard, nutmeg, and salt and pepper to taste. Add the pasta and collards and stir well. Pour into the baking dish.

##### FOR THE TOPPING

1. Put all the ingredients into a food processor and pulse until the herbs are minced. Strew evenly over the mac and greens.
2. Broil until the topping is golden, 3 to 4 minutes. Leave this to rest for 30 minutes before serving.

##### FOR THE CHEESE BROTH

In case you haven't heard, the rinds from Parmesan cheese are an umami ingredient, adding amazing depth of flavor to any broth. To beans, too. This starts as a broth, but orzo and kimchi turn it into a great light lunch.

1. Heat 1/3 cup olive oil in a large saucepan over medium heat. Add 2 sliced shallots, 2 ancho chiles (stem, seed, and chop them first), 1 cup diced carrots, and 2 sprigs each thyme and oregano. Cook until the shallots soften, about 5 minutes.
2. Add 4 Parmesan rinds, 1 (15.5-ounce) can of white beans (rinsed and drained), 1 tablespoon white miso, 1 cup dry white wine, and 5 cups water. Bring to a simmer, then turn the heat down to low and simmer for 45 minutes. Remove the rinds.
3. Turn the heat up to medium-high and add 1/2 cup orzo, 1/2 cup chopped kimchi, the juice of 2 limes, and salt and pepper to taste. Bring to an active simmer and cook until the pasta is just tender, about 5 minutes.

## DRINK

### BLOODY ROOSTER

#### Ingredients

- 1 1/2 ounces Bloody mix
- 1 1/2 ounces vodka
- 1 lemon wedge
- 1 pickled okra

#### BLOODY MIX

1. Mix a big can (48-ounces) of tomato juice with 1 cup prepared horseradish, 1/2 cup fresh orange juice, 1/2 cup fresh lime juice, 1/2 cup Cholula hot sauce, 1/4 cup Worcestershire sauce, and 1/2 cup green olive brine. Cover and refrigerate. You'll have a bit more than 2 quarts, and it will keep for a day or so (the flavors of fresh citrus juices fade).

#### Directions

1. Pour the Bloody Mix and vodka into a Collins glass and stir. Fill the glass with ice and stir again.
2. Spear the lemon wedge and okra on a bamboo skewer and garnish the cocktail.

# SUNDAY

## ENTRÉE

### SUNDAY TOMATO EGGS

#### Ingredients

- 1 tablespoon olive oil
- ½ cup chopped Mexican (soft) chorizo
- 1 onion, chopped
- 2 tablespoons minced celery
- 2 garlic cloves, chopped
- 1 (14.5-ounce) can crushed tomatoes
- 1 tablespoon capers, drained
- 3 olives, pitted and chopped
- 1 chipotle in adobo, minced
- ¼ cup water
- 1½ teaspoons horseradish, preferably freshly grated
- Coarse kosher salt and freshly ground black pepper
- 8 large eggs
- 4 slices of country bread, toasted
- 8 ounces burrata, at room temperature, cut into pieces (optional)
- Extra-virgin olive oil
- 4 fresh basil leaves

#### Directions

1. Heat the olive oil in a large cast-iron skillet over medium heat. Add the chorizo, onion, celery, and garlic and cook, stirring occasionally, until the onion starts to soften, about 5 minutes. Stir in the tomatoes, capers, olives, chipotle, and water and bring to a simmer. Simmer until the sauce is thick, 5 to 7 minutes. Stir in the horseradish and season with salt and pepper.
2. Crack each egg into the sauce and cook until the whites are set, 5 to 6 minutes.
3. Put a piece of toast on each of four plates. Spoon 2 eggs onto each piece of toast, and divide any sauce left in the skillet. Top the eggs with burrata, if using, drizzle with extra-virgin olive oil, tear the basil leaves and drop on top, and serve.

## DRINK

### YES, CHEF

#### Ingredients

- 2 sprigs mint
- ¾ ounce honey syrup
- ¾ ounce Homemade Ginger Beer
- ¾ ounce pineapple juice
- ½ ounce fresh lime juice
- 1½ ounces vodka
- 1 mint leaf

#### Directions

1. Rub the mint sprigs between your palms and drop them into an old-fashioned glass.
2. Add the honey syrup, ginger beer, pineapple juice, lime juice, and vodka to a cocktail shaker. Fill with ice and shake.
3. Pour the drink into the old-fashioned glass and garnish with the mint leaf.

#### HOMEMADE GINGER BEER

1. Pour 2 quarts water into a large saucepan. Add 2 cups peeled and ground ginger (use the food processor), 4 cups light brown sugar, the juice of 2 limes, and 5 Thai bird chiles. Bring to a boil, then strain through a sieve lined with several layers of cheesecloth.
2. Pour into bottles and refrigerate. This makes 2 quarts and will keep for about 1 week.