



MOTHER'S DAY 2021

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MAYET'S LOBSTER ROLLS

Serves 4

Ingredients:

- 1 lb. cooked lobster meat, chopped into ½" pieces
- 1/3 cup Japanese mayonnaise
- 2 tsp Dijon mustard
- 1 celery stalk, chopped finely
- 1 tbsp. chopped chives
- 1 tbsp. chopped parsley
- 3 scallions, chopped
- Juice of ½ lemon
- Salt and pepper to taste
- soft hotdog buns
- bread and butter pickles



Instructions:

- Mix all the ingredients in a bowl and season with salt and pepper. Serve on soft hotdog buns. I like to top mine with bread and butter pickles. You can eat this gluten free by replacing the buns with lettuce leaves or rolling it into softened rice paper rolls.

CHEF TIP | cooking live lobster

-bring a large pot of salted water into a boil. Add the live lobsters and cover. Cook the lobsters for about 8 minutes until the shells turn bright red. Transfer the lobster to a sheet pan and let cool before cracking the shells.





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MOTHER'S DAY BLOODY MARY

Makes 4 Servings

Ingredients:

- 24 ounce canned tomato juice
- 2 tablespoons prepared horseradish
- 2 tablespoons Worcestershire sauce
- 1 1/4 teaspoons celery salt
- 1 tsp smoked paprika
- Tabasco sauce
- Freshly ground black pepper
- Good vodka

Bacon Salt

- 1/2 cup sea salt
- 1 tbsp. brown sugar
- 1 tsp cumin
- 3 pieces crispy bacon, pulsed finely and dried with paper towels



Instructions:

- Mix the tomato juice, horseradish, Worcestershire sauce, celery salt, smoked paprika, and black pepper in a large pitcher. Season with 10 dashes of Tabasco sauce or more or less as your desired spiciness. Refrigerate until ready to serve. This mixture will keep in your refrigerator for 1 week.
- Make the bacon salt by mixing all the ingredients together in a bowl.
- To assemble drinks, place the bacon salt on a small plate. Dip the rim of your glass in some water, and then dip into the salt mix and twist. Fill your glass to the top with ice. Add 2 ounces of your favorite vodka then top with bloody Mary mix.
- Garnish with lemon wedge, celery ribs, and stuffed olives. Other garnishes that would go great with this bloody Mary are bacon strips, carrot sticks, cooked shrimp, pickles, pepperoncini, blue cheese, and anything you desire.

CHEF TIP | use good vodka or enjoy without

Mom deserves the best, treat her to a really good vodka.
This delicious drink can also be enjoyed without alcohol.





MOTHER'S DAY 2021

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CHILES EN NOGADA

Serves 8

Ingredients:

- 8 Poblano peppers roasted, with skin and seeds removed

Picadillo Filling

- 1/4 lb. ground beef
- 1/4 lb. ground pork
- 1 cup canned tomato puree
- 1 yellow onion diced
- 5 cloves garlic
- 1/4 tsp ground cinnamon
- 3 black peppercorns
- 1/4 tsp ground cloves
- 1/2 tsp dry thyme
- 1 tsp salt
- 1 tsp sugar
- 1/4 cup raisins
- 1 tsp olive oil

Sauce

- 1 cup each walnuts and almonds 1 cup milk
- 1/2 cup cream cheese
- 1 tbsp. sugar
- salt to taste

Garnish

- pomegranate seeds

Instructions | Sauce

1. Soften the almonds and walnuts in hot water for about 20 minutes to make it easier to remove the skins. Removing the skin keeps the creamy sauce white
2. Once the skins are removed, put the almonds and walnuts in cool water for 15 more minutes.
3. Combine the almonds and walnuts with the milk, cream cheese, sugar and salt and blend until smooth. Set aside.

Instructions | Picadillo

1. Sauté half of the onion, the peppercorns, and the garlic in a frying pan with the olive oil for until soft. Combine the mixture with tomato sauce, thyme and cloves and blend using a blender. Blend the ingredients until smooth. Set aside.
2. Brown the meats in the same sauté pan used for the onions and garlic. Add the rest of the onions, season with salt and sauté until brown and cooked through.
3. Add dried raisins, cinnamon, and sugar. Continue to cook it for another 3 minutes.
4. Add the tomato sauce mixture to the meat and let simmer until most of the liquid has evaporated. The meat should not be dry, but it should not have too much liquid either.

Assembly

1. Cut an opening right down the middle of the poblano pepper. Add some of the filling to each cleaned poblano pepper.
2. Top the stuffed peppers with and pomegranate seeds.





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HAM HOCKS AND BEANS

Serves 8



Ingredients:

- 10 ounce pinto beans picked through and soaked in lots of water overnight
- 1 quart chicken stock
- 1 quart water
- 1 onion halved or roughly chopped
- ½ lbs. smoked ham hock
- 1 bay leaves optional
- 1 tsp black pepper plus more to taste
- 1 tsp garlic powder plus more to taste
- Salt to taste

Instructions

Combine the soaked beans, chicken stock, water, onion, ham hocks, and bay leaves in a large stockpot. Bring to a boil, reduce to a simmer and cover with a lid. Cook the ham hock and beans for about 1.5 hours, stirring occasionally, until the beans are tender. Season with pepper, garlic powder, and salt.

