

**Jim Gerhardt**  
Limestone Restaurant

**Paddlefish Caviar Biscuit (Gorbachov)**  
**Serves 4**

4 buttermilk biscuits, hot from the oven  
2 portabella mushrooms, par cooked, ribs removed, sliced and sized up to biscuit diameter  
8 each 16/20 size shrimp cooked and split in half  
4 ounces paddlefish caviar  
4 ounces lemon butter  
1 tablespoon fresh chopped herbs

Split biscuit in half and begin to layer:

First with a slice of the portabella mushroom, then 2 pieces of shrimp halves laid to follow the curvature of the biscuit.

Spoon a one ounce dollop of caviar over the shrimp, top with 2 more shrimp halves and place the biscuit top on top to complete.

Repeat this 3 more times.

Place the biscuit on a warm plate in the center of a one ounce pool of lemon butter sauce. Serve immediately.

**Lemon Butter Sauce**  
**Serves 6**

2 lemons zest and juice  
1 shallot minced  
½ pound sweet butter  
6 ounces heavy cream  
4 ounces white wine  
2 tablespoons chopped parsley

In a heavy pan sauté the shallots and a little of the zest from a lemon in a teaspoon of butter

Add the white wine and reduce by  $\frac{3}{4}$

Add the heavy cream and reduce by  $\frac{1}{3}$

Remove from heat and add remaining butter

Add the lemon juice and season with salt and pepper

Add chopped parsley just before serving

## Buttermilk Biscuits

3 cups self-rising flour (recently purchased)

½ cup (1 stick) butter, cold (not frozen)

1 to 1 ½ cup buttermilk

Preheat oven to 425°F

In a medium mixing bowl, cut butter into flour using a pastry cutter or fork until mixture resembles fine crumbs. Pour in buttermilk gradually, stirring mixture with fork. Add milk until the dough is not sticking to the sides of the bowl and all flour is absorbed into the dough.

On a clean, dry, floured surface, roll dough until it is floured enough so that it doesn't stick to the surface. Press dough out until it is about 1 to 1 ½ inches thick.

Using a floured biscuit cutter or floured glass rim, cut biscuits. Continue to roll, pressing out and cutting dough until all dough is used.

Place onto an ungreased pan; biscuits should be barely touching.

Bake (oven rack should be in the middle position) for about 15 minutes or until tops are golden brown. Immediately brush with butter.

Serve hot. Great with butter and honey, cheese, or smothered in country gravy.

Tips: In order for the biscuits to turn out fluffy and light, it is important that you flour is fresh and the butter/ butter is cold (straight from the refrigerator). Leftover biscuits may be stored in a Ziploc bag for approximately 2-3 days, but they are always best when eaten fresh from the oven.

## **Cornmeal Rolled Paddlefish with Shrimp Succotash**

**Serves 4**

1 # Paddlefish fillet cut into strips  
4 ounces flour  
1 egg  
1 cup corn meal  
1 tablespoon Cajun spice  
16 ounces fish stock  
4 ounces dry white wine  
8 ounces milk  
2 ounces corn oil  
2 grilled ears of corn, kernels cut off  
1 small onion diced  
1 stalk celery, small dice  
1 cup lima beans  
1 carrot, small diced  
1 cup peas  
1 red bell pepper small diced  
¼ teaspoon chopped tarragon and parsley mixed together  
12 shrimp  
2 ounces butter  
1 lemon

Sauté the corn, onion, celery, lima beans, red pepper, peas and carrot, in a heavy pan over medium heat in butter.

Add the white wine and reduce by half. Add the fish stock, bring to a boil, reduce to a simmer and cook for 10 minutes, add the milk and cook for additional 10 minutes.

Add the shrimp and half the herbs and cook another 2 minutes. Set aside.

Season the paddlefish with lemon juice, salt and Cajun spice.

Set up standard breading procedure: seasoned flour, egg wash, and corn meal and bread the paddlefish.

Fry the paddlefish golden brown and place on brown paper to drain excess fat.

Pour the succotash into a heated ovenproof dish.

Sprinkle the remaining herbs over the succotash.

Place the fried paddlefish in the center of the dish over the succotash and serve immediately.

## Seafood Crepes with Savory Lemon Cream

Serves 8

8 ounces shrimp  
8 ounces stripped bass  
8 ounces crawfish tails  
1 cup button white mushrooms, quartered  
2 ounces olive oil  
4 ounces white wine  
1 ounce sherry  
½ medium onion diced  
1 teaspoon chopped tarragon and parsley  
1 small stalk celery diced  
1 pint white wine sauce

8 crepes  
1 pint heavy whipping cream  
½ teaspoon shrimp base  
Zest from one lemon  
Salt and pepper

In a heavy pot over high heat sauté the onion, mushroom, and celery till onion is translucent.

Add the white wine and reduce till almost dry

Add the seafood and simmer stirring occasionally for 2 minutes.

Add the white wine sauce, bring to a boil and turn down the heat to a simmer.

Adjust the seasoning with salt and pepper and the chopped herbs. Finish the mixture with the sherry.

In an s/s bowl add the cream and shrimp base, salt and pepper and zest, whip to stiff peaks, set aside.

Fill each crepe with 4 ounces of the seafood mixture and roll closed. Place on a plate with a one ounce pool of lemon butter sauce.

Pipe a crown of savory cream on top.