

John Hudson
Equus Restaurant

Kentucky Country Ham Wrapped Stripped Bass
With grateful greens basil fondue

Serves 4

1 slab of Fathers Kentucky Cured Ham about ½ pounds
½ pound of grateful greens Kentucky Basil
Handful of tasted pine nuts
5 cloves of garlic
Fresh Parmesan 1/3 cup for pesto
¼ lb spinach
2 pounds of Kentucky stripped bass, skin off and cleaned
Weisburger Kentucky yellow corn meal
1 qt of cream
Old parmesan rinds or 1 ½ cups of cheese (block)
1 tablespoon of oil
5 tablespoons of olive oil blend
Salt, Pepper, and other garnish
2 tablespoons of Cream, 2 tablespoons of butter, 2 tablespoons of good
For corn meal (polenta)

For Fish:

Slice country ham paper thin. Get butcher to do so if you don't have a slicer. Wrap fish in country ham. Careful not to wrap it multiple times, for this will make the inside pieces of ham chewy. Set fish aside with flap of ham downward.

For Sauce:

Make a pesto cut with Spinach. For everyone else this is pesto. Put basil, spinach (discard stems), pine nuts, garlic, olive oil blend, grated parmesan in a food processor. Pulse until a paste is formed. Set aside covered. Take cream add reduce by ½ with the parmesan rinds/ parmesan blocks in it. Taste and add salt/ pepper. Strain and cool.

For Polenta:

Boil water. Use 3:1 ratio water to polenta stir in polenta. Reduce heat, cover, and cook till grittiness is gone. About 20 minutes, then add the 2 tablespoons of cream, 2 tablespoons of butter, 2 tablespoons of cheese (your preference), and cool for 10 minutes on a sheet pan. For service cut shapes and fry at 350° for 1 minute.

Assembly:

Sear fish till done about 3 minutes on semi high heat. It shouldn't take long because it is very thin pieces. Heat cornmeal in sauté pan and heat sauce, add pesto in sauce until desired taste. Serve hot and enjoy!

“Blackened Trout with Granny’s Lynosaise”
Potatoes and Cajun maque choux and chorizo wrapped white asparagus
Serves 4

1 ½-2 pounds of skin on Kentucky Trout loins/ strips
Blackening spice (made or bought)
1 tablespoon oil
3 potatoes
1 onion
1 tablespoon herb/ matre d’ butter
12 thin slices of chorizo (long way) very thin
¼ c Celery
¼ c White Onions
¼ c Red peppers
¼ c scallions
(Celery, onion, pepper, and scallions all very small diced)
¼ c corn cut off the cob
2 c Cream
2 tablespoon of flour
3 tablespoon of butter
Dash of cayenne
1 tablespoon bourbon

For Sauce:

Sauté celery, white onion, red pepper, corn, and cayenne with butter on high heat for couple minutes. Caramelizing the corn a little. Add flour and stir to make a roux. Cook roux on medium high for 4 minutes. Re-glaze with bourbon, then cream. Bring to boil, reduce to simmer. You might have to reduce have to reduce as needed until it make a very thick sauce. Then season.

For Potatoes:

Diced potatoes with skin on to about ½” in a size heat skilled (cast iron) to 350° with oil. About a ½ of oil in the bottom. Put in potatoes; don’t stir too much; for it will cause them not to brown. While you wait, dice up one small onion. Toss them in when potatoes are 75% finished. Season heavily. Drain potatoes and let rest on a paper towel. Later warm them up in the compound butter.

For Asparagus:

Blanch the asparagus for 1 minute in boiling, seasoned water, then shock, and drain. Wrap the very thin chorizo around the asparagus wrapped in 3 piece bundles. Let sit with flap down so the chorizo adhesive to each other. The key is thin chorizo. Then grill a la minute with butter and season. Finished when hot.

For Assembly:

Sear fish with blackening spice. Flesh side down on high heat flip and continue cooking until done. Put potatoes tossed in your butter in a bowl. Then finish and top with maque choux.

**Corn meal Kentucky Shrimp Jenkins with Tomatillos and Hart Country Okra
Shooter (Gazpacho) Appetizer
8 servings**

For Gazpacho:

16 tomatillos roasted
8 pieces of blanched okra
1 tablespoon shallots
1 tablespoon garlic
Juice of 4 limes
1 tablespoon cilantro
Salt/ pepper
Water as needed

Add everything to blender and pour then thru strainer. Adjust water and seasoning to make a thick sap consensus.

For Shrimp:

Make a cornmeal flour using:
1 cup cornmeal
1 tablespoon onion powder
1 tablespoon garlic powder
1 tablespoon paprika
Salt/ Pepper

Take shrimp and toss them in cornmeal mix and fry. Use peeled and divined shrimp that has been cut into half.

For Jenkins Sauce:

1 tablespoon butter
1 tablespoon brown sugar
1 tablespoon bourbon
Lemon juice to taste (1/3 cup)
Tabasco
Rosemary (1 tablespoon)
Garlic (1 tablespoon)
Shallots (1 tablespoon)
Water ½ quart

Melt butter with sugar. De-glaze with bourbon. Add lemon juice, Tabasco, shallots, garlic, rosemary, and water. Taste and adjust seasoning as needed. Make slurry with arrow root and thicken slightly.

Assembly:

Fry shrimp, put Jenkins sauce on spoons, and put shrimp on top. Pour gazpacho into shot glass. Eat the shrimp and chase with gazpacho. You can always add a little alcohol (Vodka) for fun.