

# NIGHTCLUB&BAR

C O N V E N T I O N / T R A D E S H O W



## RECIPE BOOK

MARCH 27-28, 2018 • LAS VEGAS, NV

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## ABOUT THE SPONSORS

### NIGHTCLUB & BAR SHOW

Nightclub & Bar Show is the nation's most influential gathering of bar and nightlife professionals. Annually, for 30+ years thousands of professionals gather from across the U.S. and 50+ other countries to learn, network, and grow the industry. The 2018 show will host 600+ exhibitors on our innovative expo floor, leading experts from the industry in our comprehensive conference program, and an unparalleled nightlife lineup. Visit [www.ncbshow.com](http://www.ncbshow.com) for more information.

### F&B INNOVATION CENTER

The F&B Innovation Center, located at Nightclub & Bar Show, is a dedicated area of food, food service equipment, and wine suppliers, with access to expert demonstrations, tastings, and Chef meet and greets. On-Premise Owners, Operators and Chefs can explore and find new enhancements to add to their bar menu with food, beverage, and pairing offerings.

### DUFFIFIED EXPERIENCE GROUP

Chef Brian Duffy formed "Duffified Experience Group" (2012), a consulting firm with the realization that most of the smaller restaurant and bar operators that are out there needed someone who spoke their language and worked the way that they do. Through this firm, Duffy has been able to work and oversee restaurants, bars, and nightclubs around the globe. The motto of "redefining the economics of foodservice" has given Duffy and all of his clients a new lease on their business and their lives. For more information, visit [DuffifiedExperienceGroup.com](http://DuffifiedExperienceGroup.com).

### THE CHEFS' WAREHOUSE

The Chefs' Warehouse is a specialty food distributor that began sourcing products for high-end chefs over 30 years ago. With locations in major metropolitan areas across the United States and Canada, The Chefs' Warehouse serves the finest restaurants, hotels, caterers and gourmet stores in North America. [www.chefswarehouse.com](http://www.chefswarehouse.com).

### THE MIDDLEBY CORPORATION

The Middleby Corporation is a global leader in the foodservice equipment industry. The company develops, manufactures, markets and services a broad line of equipment used in the commercial foodservice, food processing, and residential kitchen equipment industries. The company's leading equipment brands serving the commercial foodservice industry include Anets®, Beech®, Blodgett®, Blodgett Combi®, Blodgett Range®, Bloomfield®, Britannia®, Carter-Hoffmann®, Celfrost®, Concordia®, CookTek®, CTX®, Desmon®, Doyon®, Eswood®, frifri®, Follett®, Giga®, Goldstein®, Holman®, Houno®, IMC®, Induc®, Jade®, Lang®, Lincat®, MagiKitch'n®, Market Forge®, Marsal®, Middleby Marshall®, MPC®, Nieco®, Nu-Vu®, PerfectFry®, Pitco Frialator®, Southbend®, Star®, Toastmaster®, TurboChef®, Wells® and Wunder-Bar®. The company's leading equipment brands serving the food processing industry include Alkar®, Armor Inox®, Auto-Bake®, Baker Thermal Solutions®, Cozzini®, Danfotech®, Drake®, Maurer-Atmos®, MP Equipment®, RapidPak®, Spooner Vicars®, Stewart Systems® and Thurne®. The company's leading equipment brands serving the residential kitchen industry include AGA®, AGA Cookshop®, Brigade®, Falcon®, Fired Earth®, Grange®, Heartland®, La Cornue®, Leisure Sinks®, Lynx®, Marvel®, Mercury®, Rangemaster®, Rayburn®, Redfyre®, Sedona®, Stanley®, Turbochef®, U-Line® and Viking®.

For more information about The Middleby Corporation and the company brands, please visit [www.middleby.com](http://www.middleby.com).

## SCHEDULE

### TASTING STATIONS & FOOD DEMONSTRATIONS

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#### TUESDAY, MARCH 27, 2018

- 12:45 p.m. – 1:00 p.m. Welcome with **Chef Brian Duffy**
- 1:00 p.m. – 1:30 p.m. **Chef Matt Varga**, *Executive Chef, Gracie's*  
*Creating Mediterranean Spiced Angus Meatballs Served with Marinated Cucumber, Yogurt Tzatziki and Mint*
- 2:00 p.m. – 2:30 p.m. **Chef Chad Rosenthal**, *Head Honcho & Chef, The Lucky Well & Banh Street*  
*Creating Shrimp Lemongrass Banh Mi with Foie Gras Mousse, Pickles Veggies and Jalapeño*
- 3:00 p.m. – 3:30 p.m. **Chef Keith Breedlove**, *Chef, Owner & Operator, The Culinerdy Cruiser*  
*Creating Jack & Coke Vegetarian Meatloaf Sandwich with Smoked BBQ Sauce with Red Cabbage Slaw*
- 4:00 p.m. – 4:30 p.m. **Chef Brian Duffy**, *Founder, Duffified Experience Group*  
*Creating Noodle Trail - Bourbon Beef Broth, Applewood Smoked Bacon Cured Meat Shavings, Quinoa Popcorn and Chile Tea Egg*
- 4:30 p.m. – 5:00 p.m. Q&A FORUM WITH DAY 1 CHEFS

#### WEDNESDAY, MARCH 28, 2018

- 12:45 p.m. – 1:00 p.m. Welcome with **Chef Brian Duffy**
- 1:00 p.m. – 1:30 p.m. **Chef Pete Blohme**, *Founder, Panini Pete's*  
*Creating Southern Fried Octo Fritters with Gulf Coast Remoulade*
- 2:00 p.m. – 2:30 p.m. **Chef Nick Liberato**, *Executive Chef, Venice Whaler*  
*Creating Blue Crab Mac & Cheese, Spiced Buttered Bread Crumbs, Pecorino Bechamel and Basil Oil*
- 3:00 p.m. – 3:30 p.m. **Chef Kayla Robison**, *Executive Chef, Nation Kitchen & Bar*  
*Creating Nation Slider with Lutosa Hand Cut Belgian Fries, Cheese Curds and Beer Bacon Poutine Gravy*
- 4:30 p.m. – 5:00 p.m. Q&A FORUM WITH DAY 2 CHEFS

## NOODLE TRAIL

### Bourbon Beef Broth, Applewood Smoked Bacon Cured Meat Shavings, Quinoa Popcorn and Chile Tea Egg

**Yield: 250 Servings**

- 3 cases Sun noodles
- 8 gallons bourbon beef broth (recipe below)
- 20# bacon cooked
- 5# julienne la quercia meats (salami, soprasotta, any dry cured charcuterie)
- 2 cups sesame seeds
- 1.5# candied ginger, brunoise
- 3 heads fine julienne Red Cabbage
- 3 cups Red Radish
- 1 quart Julienne Carrots
- 20# bacon, cut into 1" cubes, cooked out and rendered (hold grease for sauté)
- 8 bunches scallions, LONG BIAS Julienne. 2"-3" cut
- 10 dozen Hard boiled eggs, soaked in Tea & Chile Oil (2 gallons water, 2 cups green tea Steeped & cooled, 1 Cup Chili Oil.) Place hard boiled SHELLED eggs in tea & chili mixture and hold until service.
- 4 quarts Quinoa Popcorn: 1# bacon fat, 1 quart Quinoa, Cajun Seasoning Melt 2 tbsp bacon fat & add a single layer of quinoa & pop. Repeat until all quinoa is popped. Remove & season hold for service.

- Step 1: In a wok, combine bacon, onions, candied ginger & saute for 1 minute.
- Step 2: In a pasta cooker blanch noodles.
- Step 3: Place noodles in a bowl.
- Step 4: Top with broth.
- Step 5: Artfully present remaining ingredients on top of broth & noodles.
- Step 6: Cut egg in 1/2 & serve on top.
- Step 7: Sprinkle sesame seeds & top with popcorn.

**Bourbon Beef Broth**

- |                         |                          |
|-------------------------|--------------------------|
| 8 gallons of water      | 1.5# beef base           |
| 1# veggie base          | 20# small cut beef bones |
| 3 quarts minced carrots | 2 quarts minced celery   |
| 3 quarts minced onions  | 6 oz. ginger             |
| 6 jalapeños             | 1 bunch lemongrass       |
| 10 cloves garlic        | 1# whole butter          |
| 1 quart Bourbon         | 1 cup brown sugar        |
| 4 cups tomato paste     |                          |

Combine 2 cups bourbon, brown sugar, tomato paste and make a paste. Toss bones in mix and lay on sheet tray. Place veggies on sheet tray and roast in the oven at 375° for 1 hour covered. Remove cover and roast one hour at 400°. In a large stock pot melt butter. Place bones & veggies in pot & cover with water & bases. Cook for 4 hours on low heat. Strain all veggies and hold stock for service. Sauté veggies in bacon fat. Add bourbon and Flambé. Add water and bring to a boil, add bases and whisk well. Immediately reduce heat to a low temp and simmer for 1 hour.



**Chef Brian Duffy**  
Founder, Duffified Experience Group

Born and raised in Philadelphia, PA, Chef Brian Duffy had his first experiences in the kitchen as a young child with his big Irish-Italian Family. Those experiences introduced him to culinary life and led him to study at Philadelphia's The Restaurant School at Walnut Hill College.

After graduation, Chef Duffy worked under James Beard Award winning Chef Jean Marie LaCroix at The Four Seasons in Philadelphia. From there, he partnered in opening Kristopher's, a BYOB concept that received widespread critical acclaim. It was through opening his own brick and mortar that Duffy began to realize his flair for refined, modernized pub fare and coined the term "New Celtic" cuisine. Duffy brought his "New Celtic" point of view to the Dave Magrogan Group as their Corporate Executive Chef for their brands. Following his successful tenure with DMG, Chef Duffy is now the chef & owner of the flying fish craft house, an 8000 sq. ft. urban American eatery & beer hall in the historic brewery town section of Philadelphia.

Duffy formed the "Duffified Experience Group" in 2012. Through this firm Duffy has been able to work and oversee restaurants, bars and nightclubs around the globe. On and off camera, Chef Duffy works with restaurants across the country updating their menus and coaching them through much needed face-lifts.

Duffy is perhaps most recognized from his abundant television appearances on the wildly popular Spike TV series Bar Rescue, where he tours the country (sometimes on his Harley Davidson) reforming failing bars and restaurants with his "tell it like it is" style. He made his on-camera debut on the Food Network series Date Plate and has appeared on countless segments on the DIY Network, HGTV, NBC, and Fine Living Network. Chef Duffy even has his own line of signature spices, "Duffified Spice" as well as a line of T-Shirts, kitchen aprons, hats & chef driven hand soaps which are all available on [www.duffified.com](http://www.duffified.com).

Currently Duffy has collaborated with radio influence and created "Duffified Live", a travel show with an over-the-top approach to eating, drinking, and traveling that has taken off due to his attitude and stories from the road, the industry and his personal life and stories.

## MEDITERRANEAN SPICED MEATBALLS

### Marinated Cucumber, Greek Yoghurt Sauce, Feta and Fresh Mint

**Yield: 250 Servings**

5#	AB Angus Ground Beef	8	cloves garlic/minced
1	medium yellow onion, grated	3	whole eggs/beaten
3	tbsp. organic ground coriander	2	tbsp. lemon zest
1¾	kosher salt	1	tbsp. dried oregano
1	tbsp organic ground cumin	1½	tsp. ground black pepper
1½	tsp. ground cinnamon	½	tsp. ground nutmeg
2	cups Feta cheese, crumbled		Olive oil as needed
½	cup panko bread crumbs mixed with 6 tbsp. milk		

Fresh Mint, torn for garnish

Greek Yoghurt Sauce (SEE RECIPE BELOW)

Marinated Cucumber (SEE RECIPE BELOW)

- Step 1: Preheat oven to 400°. Line a small baking sheet with foil.
- Step 2: Combine all of the ingredients, except the olive oil, in a mixing bowl and mix together with your hands. Ingredients should be well incorporated, but be careful not to overwork the mixture.
- Step 3: Moisten your hands with a bit of olive oil to avoid sticking and roll approximately 50 ping pong sized balls, or use a #40 ice-cream scoop. Place onto the baking sheet.
- Step 4: Roast the meatballs for 15-18 minutes or until cooked through.
- Step 5: Serve hot with marinated cucumber, yoghurt sauce, feta, and fresh mint.

**Greek Yoghurt Sauce**

3	cloves garlic, smashed to a paste	1	tsp. salt
1	cucumber, peeled, seeded, minced	2	cup Greek Yoghurt
2	tbsp. fresh lemon juice	1	tbsp. extra virgin olive oil
2	tbsp. finely chopped fresh dill	½	tsp. ground black pepper

Directions:

In a medium bowl add yoghurt, garlic, lemon juice, dill, salt and pepper, stirring together well. Squeeze grated cucumber firmly to extract as much juice as possible. Discard juice and add squeezed flesh to the bowl. Cover and refrigerate for at least 2 hours for flavors to blend.

**Marinated Cucumber**

2	English cucumber, sliced thinly	1	cup white balsamic vinegar
½	tsp. salt	½	tsp. sugar
¼	tsp. black pepper		

Directions:

Place the cucumbers in a bowl. Whisk together the remaining ingredients plus 1/4 cup of water and pour over the cucumbers. Stir to coat well. Let it sit for at 15 minutes or up to a few hours before serving.



**Chef Matt Varga**  
Executive Chef, Gracie's

Chef Varga is from Connecticut, where he would spend his childhood days crabbing, fishing, and soaking in the aromas of his family's busy kitchen. He began his culinary training by taking food and baking classes in high school, and started his first job in a restaurant at the age of 16. Chef Varga attended Johnson & Wales University, where he received his associate degree in culinary arts in 2003, and his bachelor's degree in food service management in 2005.

Chef Varga began working at Gracie's in 2007, and was promoted to Executive Chef in 2010. Since then, Gracie's has won the AAA four-diamond award five years straight, and received three Diner's Choice awards from Open Table. Chef Varga has been featured in Art Culinaire and as a guest chef for the Democratic Governors Association Taste of America gala.

## SHRIMP AND LEMONGRASS BANH MI with Foie Gras Pate, Pickled Vegetables and Jalapeños

### Yield: 4 Servings

1½ pound white shrimp peeled, deveined, tails removed	1 onion, quartered
TT Kosher salt	1 cup dry white wine
½ bunch cilantro	2 Lemongrass chopped and beaten
1 tbsp. black peppercorns	

Bring a small stock pot of water to a boil and season generously with salt. Add onion, cilantro, celery, lemongrass, wine, and peppercorns. Squeeze juice from lemons into pot, then add lemons. Bring to a boil, reduce heat, and simmer 10–15 minutes. Return to a rolling boil. Add shrimp, cover pot, and remove from heat. Let stand just until shrimp are cooked through, about 3 minutes. Transfer shrimp to a bowl of ice water with a slotted spoon and let cool. Drain.

### Foie Gras Mousse

8 oz. foie gras cubes	Sesame oil for sautéing
1 cup shallots, sliced thick	¼ cup whole peeled garlic cloves
½ tsp. ground coriander	2 tbsp. honey
1 tbsp. salt	1 tsp. black pepper
¼ cup cognac	1/3 cup 35% cream

Heat large sauté pan on high with 2 tbsp. sesame oil. Sear foie gras 1 min. each side. Remove from heat, place cubes onto tray and chill in fridge. Reserve fat. Return pan to heat and sauté shallots, garlic and coriander in 1 tbsp. of foie gras fat for 8 min. Add honey, salt and pepper, cook 3 min. De-glaze with cognac, simmer, reduce by half. Add cream and reduce by half again. Puree foie gras and cream mixture in food processor until smooth, chill 45 min. or until firm.

### Simple Vietnamese Mayo

2 egg yolks	½ tsp. salt
3 dashes maggi seasoning	1 tsp. fish sauce
½ tbsp. Dijon mustard	1 tbsp. lemon juice
2 tsp. rice or white wine vinegar	1 clove garlic
1 cup canola oil	

Put the egg yolks, salt, mustard, fish sauce, lime juice, garlic, vinegar and Maggi seasoning in the food processor. Pulse 4 or 5 times to combine well. Run the machine and pour the oil through the feed tube in a thin (less than ¼ inch wide), steady stream until completely incorporated. The mixture will thicken as the oil gets worked in until it becomes super thick and creamy. It should take 2 –3 minutes to add the oil.

### Sandwich Construction (SEE RIGHT COLUMN FOR MORE OF RECIPE):

Slice baguette through top of roll, scoop inside. Spread one side generously with mayo and toast for 1 minute on 400°. Remove from oven and add mousse to the other side generously! Fill baguette with poached shrimp, Cucumber, Pickled Onion and Jalapeño, then top with herbs.



**Chef Chad Rosenthal**  
Restaurateur, The Lucky Well and  
Bánh Street

This Philly native eats, breathes, sleeps and creates all things food and especially barbecue. A self taught chef who has been in the kitchen since age five, Chad found his calling in the world of barbecue, having won a series of competitions and events over the last 15 years. He is also a successful restaurateur, having opened a handful of BBQ, Comfort Food and Vietnamese restaurants in the Philadelphia area, including fan favorites The Lucky Well and Bánh Street.

Most recently Chad was cast on Season 9 of Food Network Star and returned as a fan Favorite in Season 10. He was a finalist on Chopped Grill Masters Napa and is currently launching a full culinary product line on Home Shopping Network, set to premiere in the summer of 2016. Chad is constantly on the hunt for new flavors and inspirations and loves to combine Asian cuisine with American BBQ. He is at his core an experimental chef who cooks by his experiences, his soul, and his taste buds.

### RECIPE CONTINUED HERE

#### Pickled Red Onion and Jalapeño

One small red onion	3 jalapeños
1 cup water	½ cup rice vinegar
1/4 cup sugar	2 tsp. salt

Slice the red onion into rounds or half-moons. Slice the jalapeños into thin rounds and remove as much of the seeds as you want. Combine the sugar, salt, water, and vinegar in a medium pan over medium/high heat and bring to a boil. Lower the heat to a simmer and whisk until everything is dissolved. Put the onions and jalapeños in a large container that has a fitted lid and pour the liquid mixture over them. Let them sit at room temperature for an hour uncovered.

#### Other Ingredients

- The best and lightest French baguette you can find.
- English cucumbers sliced in long thin strips.
- Fresh Cilantro stems and leaves and Mint leaves torn.

# JACK & COKE VEGAN MEATLOAF SANDWICH

## with Smoked Corn BBQ Sauce & Red Cabbage Slaw

**Yield: 250 Servings**

- 50 Ciabatta buns
- 10# red cabbage slaw
- 2 quarts sweet potato mayo
- 1.5 gallons roasted corn BBQ
- 50 4 oz. slices meatloaf

**Vegan Jack & Coke Meatloaf**

- 2# onions, diced fine
- 1# celery, diced fine
- 2 cups paprika
- 1 quart Aquafaba
- 2# quick oats
- 1 liter cola
- 2 cups Tamari
- ½ cup ground black pepper
- 2# carrots, diced fine
- ½# garlic, minced
- 2 cups ground cumin
- 7# ground Impossible meat
- 1 10# can ketchup
- 1 liter Bourbon
- 1 cup smoked salt

Saute vegetables in hot oil. Add spices, stir. Remove from heat and cool. Mix all the ingredients. Spray a hot pan well. Add mixture. Spread evenly. Bake at 350° degrees for 45-50 minutes.

**Roasted Corn BBQ Sauce**

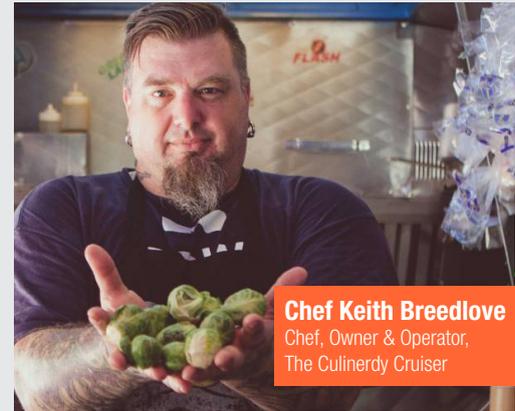
- 2 cups fresh corn
- ¼ cup vermouth
- 1 tsp. salt
- 1 tsp. ground cumin
- ¼ cup ketchup
- ¼ leeks, diced
- 2 tbsp. oil
- 1 tsp. black pepper
- 1 tsp. chili powder

In hot pan add oil. Cook leeks until fragrant, then add the corn. Cook 5 minutes. Add the Vermouth and spices. Stir well and simmer for 5 minutes. Remove from heat and cool. Place contents of pan in a blender, add the ketchup and blend on high until smooth. Adjust thickness with vegetable stock.

**Red Cabbage Slaw**

- 5 heads red cabbage
- 1 cup sesame seed
- 2 tbsp. chili flakes
- 2 cup olive oil
- 1 cup cumin seed
- 1 cup caraway seed
- 1 cup white sugar
- 1 cup rice or wine vinegar

Rinse the red cabbage until the water runs clear (about 3 times). For the dressing: in a hot skillet, add the cumin seed, caraway and sesame seeds, and chili. Warm until you can smell the spices. Add the sugar, oil, and vinegar and bring to a boil. Let simmer 5 minutes. Turn heat off. Let cool for 10 minutes. Pour over cabbage and mix. Cover and let sit for 1 hour.



**Chef Keith Breedlove**  
 Chef, Owner & Operator,  
 The Culinary Cruiser

With over 25 years of back breaking, nose to the grindstone, loving every minute of it work in the restaurant/hotel industry, Chef Keith Breedlove is bringing his unique brand of fresh, flavorful cuisine to the streets!

Influenced by the time spent in New Orleans in his early years, Chef Keith is excited to meld in the warm comfortable flavors of the French Quarter with his farm-to-fork style of cuisine. Playing with seasonal and sustainable products from local businesses the way a jazz musician plays their instrument to create unique and memorable times.

His journey to this point includes Executive Chef for Hilton Hotels, Regional Executive Chef for Sodexo Corporate Services, Executive Chef/Cookbook Contributor for Nordstrom Café Bistro, and Corporate Executive Chef for Tex Wasabi's/Johnny Garlic's (Guy Fieri Restaurants). Chef Keith was a Culinary Arts Instructor at the Art Institute and appeared as a Guest Chef on Guy's Big Backyard Bite. He won 2009 ACF Chef of the Year and was on the 2009 winning team at Modesto's Culinary Clash.

**RECIPE CONTINUED HERE**

**Sweet Potato Mayo**

- 10 pounds baked sweet Potato, interior scooped out.
- 2 Cup vegetable stock
- ¼ Cup onion powder
- ¼ Cup garlic powder
- ¼ Cup Salt
- ¼ Cup dry mustard
- 1 Cup Lemon juice

Scoop the cooled baked sweet Potato and the dry spices into a blender. Add ½ of the stock. Blend well.

## SOUTHERN FRIED OCTO BITES with Gulf Coast Remoulade

### Yield: 4 servings

5	oz. heavy mayo	2	tsp. shallots minced
1	tbsp. vegetable oil	1	egg, beaten
1½	oz. creole mustard	4	each chives thin sliced
1	tsp. hot sauce or to taste	1	tsp. Old Bay seasoning or to taste
1#	Octopus (sous-vide & diced)	2	oz. panko bread crumbs
1	tbsp. Italian flat leaf parsleychopped		

To Taste: kosher salt & cracked pepper

Lemon Zest

Seasoned AP flour for frying

Octopus should be sous-vide 6 hrs day before, and allowed to cool then medium dice. Assemble all the ingredients and tools. Sweat shallots in vegetable oil and let cool. Gently fold all ingredients together (other than the panko crumbs) and completely combine. Once done, fold in the panko crumbs and blend well. Scoop into 1-1/2 oz. balls and store on sheet pans wrapped to chill.

For service roll quickly in seasoned flour and fry at 350° until golden brown and hot throughout. Serve with Gulf Coast Remoulade.

### Gulf Coast Remoulade - Yield: 4 servings

1	cup heavy mayo	2	tsp. shallots minced
2	pickle spears, diced fine	½	cup capers with juice chopped
3	each limes (juice & zest)	¾	tsp. black ground pepper
¾	tsp. kosher salt	1½	cups fresh basil chopped
¾	tsp. cayenne pepper	2 ½	tbsp paprika
1½	cups Italian flat leaf parsley chopped		

Combine all of the ingredients in a large bowl and mix thoroughly. Hold in a refrigerator overnight.



**Chef Pete Blohme**  
Founder, Panini Pete's

Chef Pete began working in restaurants at the age of 14 while growing up in Ft. Lauderdale, FL. The business immediately got into his “blood” and the journey began. Fortunately an early job working at the Fifteen Street Fisheries for industry legend Mike Hurst (former President of the National Restaurant Association & Professor in Hospitality Management at FIU) helped pave the way. He introduced him to the idea of making a professional career of the restaurant industry and suggested that he attend the Culinary Institute of America in Hyde Park, NY. He would be a frequent counselor & mentor over the next 20 years. After a few short order and raw bar gigs, Pete was focused and off to the CIA! Chef Pete attained extensive experience over the next 30+ straight years in the industry, mostly in South Florida and the Alabama Gulf Coast.

Pete has been owner and Chef of Panini Pete's Café and Coffeehouse for over 11 years, currently operating five units in three states. Pete also opened Sunset Pointe in Fairhope, AL, a waterfront seafood restaurant with farm to table, local gulf seafood and a mixology bar. It was voted one of Alabama's hottest new restaurants.

The media has been no stranger to “Panini” Pete, from hosting his own web series ‘Small Town Flavor’ to his “Hot Off the Press” podcast. He has done many local and regional demos on TV as well as had appearances on five different Food Network programs and has been featured in four Food Network videos.

One of Chef Pete's greatest accomplishments has been co-founding “The Messlords”, a group of celebrity chefs that travel the world cooking for our troops! Bringing a “Fork Full of Freedom” to Bases and Battleships, from Cuba to Japan and everywhere imaginable in-between!

## BLUE CRAB MAC & CHEESE

with Spiced Buttered Bread Crumbs, Pecorino Béchamel and Basil Oil

**Yield: 4 servings**

3#	orecchiette pasta	1#	fine shredded jack/cheddar blend
½#	panko bread crumbs	1	tbsp. crushed red pepper flakes
1	bunch flat leaf parsley	½	gallon whole milk
2	cloves peeled garlic	1#	all purpose flour
1#	unsalted butter	1#	canned crab
1	bunch fresh basil	½	cup kosher salt
¼#	grated Parmesan cheese	1	cup olive oil
TT	white pepper	TT	nutmeg
	Cheese cloth		

**Crab Mac & Cheese**

Preheat oven to 400°.

In a large pot of boiling salted water, cook Orecchiette 2 minutes less than al dente. Drain; rinse with cold water. Set aside. While pasta is cooking, melt butter over medium in a large saucepan. Transfer 2 tablespoons melted butter to a medium bowl, and reserve. Add onion and garlic to pan; cook until softened, 3–5 minutes. Add flour; cook, stirring, 1 minute. Add milk; whisk until smooth. Bring to a boil; reduce to a simmer, and cook until sauce has thickened, 2–3 minutes. Season with ¾ teaspoon salt, ½ teaspoon pepper, and nutmeg. Remove pan from heat. Fold in seafood, macaroni, and cheese; transfer to a shallow 4-quart baking dish. To bowl with reserved melted butter, add bread crumbs toss and scatter over Orecchiette mixture. Place baking dish on a rimmed baking sheet. Bake until topping is golden, and sauce is bubbling, 15–20 minutes. Let cool 5 minutes before serving.

**Béchamel**

In a heavy-bottomed saucepan, warm the milk over medium heat, stirring occasionally. You just want it to be warm, like around 110°. Meanwhile, in a separate heavy-bottomed saucepan, melt the butter over medium heat. With a wooden spoon, create a roux by stirring the flour into the melted butter a little bit at a time until it is fully incorporated into the butter. Heat the roux for another minute or so to cook off the taste of raw flour. The roux should be moderately warm when complete. Using a wire whisk, slowly add the warm milk to the roux, whisking vigorously to make sure it's free of lumps. Now attach the bay leaf to the onion using the cloves and add them to simmer for about 20 minutes or until the total volume has reduced by about 20%, stirring frequently to make sure the sauce doesn't scorch at the bottom of the pan. The resulting sauce should be smooth and velvety. If it's too thick, whisk in a bit more milk until it's just thick enough to coat the back of a spoon. Remove the sauce from the heat. You can retrieve the clove-stuck onion and discard it now. Carefully pour the sauce through a wire mesh strainer. For an extra smooth consistency, line the strainer with a piece of cheesecloth. Season the sauce very lightly with salt and white pepper. Be careful with the white pepper—and the nutmeg. A little bit goes a long way! Keep the béchamel covered until you're ready to use it.



**Chef Nick Liberato**  
Executive Chef, Venice Whaler

Nick has been cooking professionally for 18 years, and now calls the Southern California coast his home. Nick is a personal chef to the stars, a revered cocktail mixologist, world traveler, husband, father, and surfer.

He began his career path at the age of seven working at his grandparents' produce stand at The Italian Market, located in the heart of South Philadelphia. Using his family's fresh produce, Northern and Southern Italian recipes were taught to him daily as he assisted his father and grandmother for traditional family gatherings.

Self-taught, he cut his teeth traveling with families to their private tropical homes and beyond, but soon started his own catering business called Calidelphia. His success led him on an amazing journey of invention for musicians, politicians, fine artists, television personalities, and people all throughout the business world.

After years of honing his craft with various chef positions at LA hotspots, Nick landed a position at Sona, where he became the protégé to chef David Meyers, he was heavily influenced by modern French and Japanese cuisine. After having the opportunity to work and study cocktails with the famous Milk & Honey in New York City, Nick went on to consult and create a variety of cocktails at The stylish French brasserie Comme Ça in West Hollywood, West Los Angeles's Toscana, and David Meyer's new Pizzeria Ortica in Costa Mesa, CA.

Events Mr. Liberato has participated in include multiple stints at The James Beard House in New York (2005-2010), Bogota Food and Wine Festival in Colombia (2011-2012), as well as various events spanning locations from Sydney to Tokyo. In October of 2012, Nick traveled to Italy and cooked his way through the whole country, region by region for two months. Recently, Nick appeared on Top Chef Masters on Bravo TV, multiple appearances on KCAL, KTLA and has appeared as a chef for three seasons of episodes on Spike TV's hit show Bar Rescue. Nick currently owns/operates his Catering business Calidelphia and is executive chef/partner of The Venice Whaler in Venice Beach California. Every step of Nick's life has included learning as much as he can in the food and hospitality business, while keeping his emphasis on friends and family intact. His loyalty, warmth, humor, creativity, and culinary passions endure.

# NATION SLIDER

with Lutosa Hand-Cut Fries, Cheese Curds & Beer Bacon Poutine Gravy

**Yield: 250 servings**

- 50 Slider Rolls
- 250 3 oz. beef slider patties
- 2.5 gallons poutine gravy
- 35# cheese curds
- 125# Lutosa hand-cut Belgian fries or fresh hand-cut fries

Preheat a Flattop Grill & season with oil.

Place burger on flat top and cook for 2 minutes each side. Flip burger and top with 3 cheese curds. While burgers are cooking, drop fries and cook for 2 minutes. Remove and season with house made seasoning.

Warm buns. Place bottom bun on plate and top with cooked burger & cheese curds. Place 2 fries on top of burger and place 1 more cheese curd.

Drizzle with 1 oz. of poutine gravy.

Top with chives as a garnish and top bun, skewer and serve.

**Slider Prep**

- Pre-form 3 oz. burger patties and place a thumb divot in the center of each one
- Hold for service

**Poutine Gravy**

- 2 cups olive oil
- 3 quarts onions small dice
- 1 cups garlic, minced
- 2 quarts stout or porter
- 2 bunches thyme picked
- 2 gallons beef stock (beef base and water if fresh is unavailable)
- 4 lbs. bacon
- 1 # brown roux (butter & flour cooked for 8 – 10 minutes)
  - 1 # butter
  - 1 # flour

1. Heat butter and flour in pot for 8–10 minutes to create the roux.
2. Remove and hold for final step.
3. Heat oil in a large stock pot.
4. Add bacon and render out fat.
5. Remove bacon and chop small & reserve for later.
6. Add onions and garlic and sweat for 8–12 minutes or until translucent.
7. Add thyme leaves and cook for 2 minutes to release the oils.
8. Add liquids and bring to the boil.
9. Slowly add roux in small increments while whisking.
10. Gravy should be Nape or “sauce consistency” (to coat the back of a spoon).
11. Add remaining chopped bacon and hold for service.



**Chef Kayla Robison**  
Executive Chef, Nation Kitchen & Bar

Kayla Robison, executive chef at Nation Kitchen & Bar located in Cincinnati, OH, was raised in a small town in North Dakota where she began working in the kitchen at 14 years old.

At 19, Robison moved to Cincinnati to attend culinary school and graduated in both the pastry and culinary programs. Working as a pastry chef during the day and bartending at night, she was given the opportunity to get in on the ground floor and help open Nation Kitchen & Bar, as the Executive Chef. Robison is very passionate about having a from scratch, locally sourced menu and with only being open for just under two years, Nation Kitchen & Bar has become one of the top burger joints in the city of Cincinnati.

## EQUIPMENT LIST

THE FOLLOWING MIDDLEBY EQUIPMENT WAS USED IN THE CHEF DEMONSTRATIONS

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VIA DI CORSIVO

BLU: PANTONE 285C  
GRIGIO: NERO 30%



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