

Chef Mike Stroud



Mike has been the head chef at Tautog's Restaurant for three years. Before coming to Tautogs, Mike held various cooking positions at Coyote Café, Cobalt Grill and was the head chef at Luna Sea Restaurant.

Mike is a lifelong resident of Virginia Beach. He is an avid fisherman and is part owner in a boat repair business specializing in Marine Electronics. Mike attended Chowan College in Murfreesboro North Carolina and Old Dominion University in Norfolk Virginia. He is married to Elizabeth Stroud and is the proud father of a two year old daughter (Madeline Rose). The couple is expecting a second child at the end of the summer.

Mike has been cooking since he was 10 years old and loves the kitchen. He is well known for his cooking contributions to several fundraising events, including the annual Hunters Feast held in Knotts Island, North Carolina.

Recipes:

1. Salmon over Greens with Bacon Basil Vinaigrette: Paired with RMPS Pinot Noir

Bacon Basil Vinaigrette

- 1 ½ cups chopped bacon (julienne)
- 1 medium onion (julienne)
- 1 tbsp minced shallots
- ½ cup fresh basil (chiffonade)
- 1 tbsp chopped garlic
- 2 cups blended oil
- 2 cups balsamic vinegar

1. Cook bacon in oil until crispy. Remove from heat
2. Add shallots, garlic and onions.
3. Stir until onions wilt.
4. Cool
5. Add balsamic and basil

2. Crab Cakes with a Granny Smith Apple Tartar Sauce: Paired with RMPS Chardonnay

Crab Cakes

2 eggs
3 cup mayonnaise
4 tbsp Dijon mustard
2 tbsp sugar
2 tsp granulated garlic
1 cup parsley
3 cup bread crumbs
4 lbs special crab meat

1. Combine mayonnaise, mustard, eggs, sugar, granulated garlic and parsley.
2. Mix well and set aside.
3. Separate crab meat in mixing bowl.
4. Combine bread crumbs and crab meat.
5. Add mayonnaise mixture to bread crumb and crab mix.
6. Gently fold until mixed well.

Granny Smith Apple Tartar Sauce

8 cup mayonnaise
1 cup relish
2 tbsp lemon juice
2 granny smith apples
2 onions

Core apples and chop.

1. Chop onions.
2. Course chop apples and onions in Cuisinart.
3. Combine mayonnaise, relish, lemon juice and apple mixture.
4. Mix well.

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Chef Bobby Huber



A New York native, Executive Chef Bobby Huber always knew what he wanted to do with his life, and he wasn't afraid of taking risks to accomplish his goals. Bored with school by 13, he landed a dishwashing position at the local Red Lobster using a fake birth certificate to circumvent labor laws. The unorthodox move paid off; by 14, he was second in command of the kitchen. Huber's remaining high school years found him attending classes throughout the nights and summers while juggling jobs as a Sous Chef at Captain Ed's, head lunch cook at Mango Tree, and even a graveyard shift working maintenance at McDonald's, just to hone a well rounded knowledge of the restaurant business.

After graduation and inspired by his grandfather's WWII service, Huber then enlisted in the Navy in 1984, where his ASVAB scores ranked in Florida's highest percentiles. As a result, he was offered the opportunity to specialize in fields such as intelligence or nuclear technology. Huber, of course, already had a plan and signed on as a Culinary Specialist, traveling the world in a submarine, grooming his leadership skills, and cooking daily for thousands of boys in blue.

Four years of service later, Huber began the final touch of his career preparation, enrolling at the esteemed Johnson and Wales University in 1988 and earning an Associates in Culinary Arts two years later. Afterwards, he planned to take his talents to Europe, but he was suddenly offered the Head Chef position at Norfolk Virginia's Blue Crab restaurant. Recognizing a career launching pad in the making, Huber took the job and began racking up awards and accolades. A few years later, he opened his own restaurant Sweet Bird of Youth, named after the eponymous 1959 Tennessee Williams play. Appropriately, the concept was "New American Southern", Classic French techniques and regional ingredients with a southern flair.

In the years that followed, Huber stayed busy with management and Executive Chef spots at various Virginia venues including One Fish-Two Fish, Red Mullet, Fire & Ice in Hampton Roads, and Ship's Cabin in Ocean View/Norfolk. In 1995, he opened the self-branded Bobbywood in Ward's Corner, a restaurant focusing on American Southern cuisine. A decade later, he relocated Bobbywood to Monticello Avenue and sold it in 2008. Huber is

currently Executive Chef at Steinhilber's, a favorite Virginia Beach staple established in 1939.

Over the course of his colorful career, Huber has become a recognizable face in local television, charities, and community events such as the Children's Hospital of the King's Daughter, Achievable Dream, the Chesapeake Wine Classic, and the Hampton Road Show. He's also author of the cookbook "Chew!" and grows his own garden vegetables and fresh herbs, though he admittedly rarely cooks at home. He enjoys working every day, but in his offtime he's a dedicated family man who relishes spending time with his wife Heidi and their son Zack.

Recipes:

1. Thai Chili Crab Salad with Old Bay Poached Shrimp and Tomato Cocktail Jus

Paired with RMPS Riesling

Thai Chili Aioli

1/4 cup lemon juice
1/4 cup minced garlic
1/4 cup minced onions
1/2 oz. peeled, fresh ginger
1/2 cup Champagne vinegar
1 quart mayonnaise
1/4 cup sesame oil
1 T. Thai chili paste
2T soy sauce
1/2 cups sugar

In a blender puree ginger, onion, garlic, Thai chili paste and lemon juice until smooth; In large mixing bowl, blend with remainder of ingredients; refrigerate.

Old Bay Poached Shrimp

10 Shrimp Peeled and Deveined
2quarts of boiling Water With 1 Tablespoon of Sea Salt in it
1t Old Bay Seasoning
1 t Lemon Juice
Have an Ice Bath Ready

Place shrimp in boiling water for exactly 3 mins and immediately place in ice water. Drain shrimp and toss with lemon juice and Florida Bay.

Tomato Cocktail Jus

2 cups V8

1 Cup Chopped Tomatoes

1T prepared Horseradish

1 Clove Garlic

2 T chopped Cilantro

2 Tablespoons of Black Pepper

2 Tablespoons Tabasco

1 Tablespoon Worcestershire sauce

Puree all together in a blender till very smooth.

2. Marinated Smoked Beef Tenderloin with Cheddar and Chive Buttermilk Biscuits, Tomato Jam and Green Goddess

Paired with RMPS Meritage

Smoked Beef Marinade

1 cup Red wine

1 cup Soy Sauce

1 cup Sugar

5 clove garlic

10 whole Peppercorns

1 star anise

1 bay leaf

1 sprig fresh thyme

1 sprig fresh rosemary

Bring everything together except Soy sauce in a sauce pot to a boil. Take off heat, Add soy sauce. Let cool to room temperature and pour over meat. Let marinade for at least 24 hours before cooking.

Cheddar and Chive Buttermilk Biscuits

4 cups all-purpose flour

1 tablespoon salt

1 tablespoon baking powder

2 teaspoons baking soda

1 cup vegetable shortening, cold, cut into 1/2-inch pieces

1 1/2 to 2 cups buttermilk, plus additional for brushing

Preheat the oven to 375 degrees F.

Sift together the flour, salt, baking powder, and baking soda. Cut in the shortening using a pastry blender or your hands until the mixture resembles coarse crumbs. Make a well in the center and add 1 cup buttermilk. Using your hands, quickly fold the dry ingredients into the buttermilk until a sticky dough forms. You may need to add more buttermilk.

Turn the dough out onto a floured surface. Gently fold the dough over itself 3 or 4 times to create layers. Press the dough out to 1 1/2-inches thick and cut with a floured 3-inch biscuit cutter. Lay the biscuits on an ungreased cookie sheet and brush the tops with buttermilk. Bake for 20 to 25 minutes until risen and golden brown.

Dried Tomato Jam

1 Red Onion Julienne
10 Cloves Garlic
1 # Dried Tomatoes
2 c Balsamic
1 quart Water
1 Cup Sugar
1 Bay Leaves
1/2 Sprig Rosemary (leaves only)
1 t Crushed Red Pepper

Place Everything in a medium stock pot Bring to a boil. Reduce to a simmer and cook for one hour. Drain and reserve Juice. Puree tomato mixture a little at a time in the food processor adding the liquid to help. Mix all the liquid back in and you are done.

Green Goddess

4 cups Mayo
1 cups sour cream
2 ripe avocados
2T chopped chives
2T chopped Basil
2T chopped water cress
1/2 t Lemon Juice
1t Worcestershire sauce
1/4 teaspoon salt
1/4 teaspoon black pepper
2 cloves Garlic

Put all into food processor and puree until done.

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