

Chef Paul Guerrero



Since working for WILDFIRE for five years, Paul Guerrero has *used his position as Chef to promote and develop a new form of American cuisine – rooted in tradition with a vision towards the future.* Paul draws his inspiration for food from his family. His culinary education began at home when he was tasked with the responsibilities of feeding and caring for his siblings. It was in the home environment that he learned both the significance of good food and food's ability to bring people together. Paul has continued to develop his career through working for Wolfgang Puck, Joe Decker, and great chefs alike.

In developing food's role in the community, Paul has participated in various charities at St. Jude's and The University of Chicago Celiac Disease Center. In his free time he has also given lectures at Kendall College and the University of Illinois. Paul currently lives in Chicago, IL and has two kids, Gavin and Ethan.

Recipes:

1. Grilled Mediterranean Shrimp and Halloumi Cheese Skewers paired with Robert Mondavi Private Selection Chardonnay

Rosemary Garlic Marinade

- 1 Cup Olive Oil
- 3 Tbsp Chopped Garlic
- 3 Tbsp Chopped Rosemary
- 1 Tbsp Salt and Pepper
- 1 Cup White Wine
- 1 Cup Lemon Juice
- 3 Quarts Chicken Stock

4 – 6 oz cut Country Pork Ribs

Make sure country pork ribs are cleaned of excess fat and silverskin. Combine olive oil, garlic, rosemary, pork ribs, salt, and pepper in a large bowl and work together into the meat, be sure to incorporate all ingredients evenly. Place large sauce pan on medium high heat on stove. Add 3 tablespoons olive oil and sear pork on all sides.

Searing is required to improve the flavor and produce fond. The browned pieces of pork at the bottom of the pan help improve the profile of the sauce.

Once all of the pork has been seared, leave the pork in the pan and deglaze with white wine and lemon juice. Reduce half way and add chicken stock. Once this comes to a boil, cover and place in 350°F convection oven. Cook for 1 ½ hours.

Remove pan from the oven and let sit in sauce for at least 15 minutes before serving. When complete, meat should be tender and juicy.

Slow Roasted Pearl Onions and Mushrooms

4 oz Whole Butter

1 lbs Pearl Onions

1 lbs Button Mushrooms

2 tsp Salt

1tsp Black Pepper

4 Tbsp Shallots, Minced

2 Tbsp Fresh Thyme, Chopped

½ Cup White Wine

3 Cups Chicken Stock

In a warm-hot sauté pan, add butter, pearl onions, mushrooms, salt, pepper, shallots, and thyme. Caramelize for about 15 minutes until golden brown. Deglaze with white wine. Reduce until wine is almost gone and add chicken stock. Bring to a simmer and cover. Cook for about 15-20 minutes. Onions and Mushrooms should both be soft and tender when completed.

2. Cedar Planked Salmon paired with Robert Mondavi Private Selection Pinot Noir

Planked Salmon Rub

1 Tbsp Paprika

1 Tbsp Chili Powder

1 ½ tsp Kosher Salt

1 ½ tsp Sugar

½ tsp Garlic Powder

½ tsp Onion Powder

1 tsp Poultry Seasoning

¼ tsp Black Pepper

¼ tsp White Pepper

½ tsp Oregano

1/8 tsp Cayenne

½ tsp Cumin

Mix all ingredients well.

Planked Salmon Glaze

6 oz Dark Brown Sugar

4 oz Unsalted Butter

3 Tbsp Soy Sauce

¼ cup Dijon Mustard

In a sauce pan, melt brown sugar and butter together to make a caramel. Add the soy sauce and mustard and beat together briefly.

Cedar Planked Salmon

4 – 6 (8)oz Norwegian Salmon Fillets

4 Cedar Planks for Grilling

1 tsp per Fillet Olive Oil

1 tsp Salmon Rub per Fillet (1/2 tsp per side)

1 tsp Salmon Glaze to Top Each Salmon Fillet

Soak cedar planks in water for 30 minutes. Heat grill to 300° and place soaked planks on the hot grill and close the lid. Turn planks every two minutes, heating each side twice. Evenly coat each salmon fillet with olive oil and sprinkle plank rub on both sides of salmon. Place the marinated salmon fillets on the planks and cook for 10 – 12 minutes. Finish with a drizzle of the salmon glaze.

Wildfire

<http://www.wildfirerestaurant.com/>

Chef Ted Allen

Recipes:

Trio of Antipasti

One of the best things about the Italian way of cooking and eating is that it's so simple. You start with delicious, fresh ingredients that are in-season, prepare them simply, and dig in. When they're out of season, what do you do? You *don't eat them!*

There's no better example of that philosophy than the antipasto platter, one of my favorite things—and the perfect starter for people who love variety. Here, I've come up with three simple appetizer dishes that are perfect for spring and summer (admittedly, the bourbon in the fava-bean dish is a distinctly American touch, but it really makes for good caramelized shallots!). Buon appetito!

Grilled Asparagus Wrapped with Speck or Prosciutto

Pair with Robert Mondavi Private Selection Meritage

1 lb bunch of thick asparagus bottoms snapped

Salt and black pepper to taste

Olive oil to drizzle over asparagus

16 thin slices of speck

1. Place a medium saucepan half full with water over high heat, bring to a boil, then add half a teaspoon (or so) of salt. Add the asparagus to the water and cook for one minute; drain and place in a bowl of ice water.
2. Heat a grill or grill pan to medium-high. Remove the asparagus from the water, dry them, toss with olive oil and season with salt. Place asparagus on the grill and cook until done and nicely charred, about 2-3 minutes per side.
3. Take each asparagus spear and wrap with one slice of speck, leaving the tips exposed, and serve.

Fava Bean Spread with Tarragon and Ricotta

Pair with Robert Mondavi Private Selection Chardonnay

1 lb fresh fava beans shelled

2 large shallots peeled and slice into thin half moons

1t butter

2t makers mark bourbon (optional)

1 small clove garlic peeled and smashed

3 T ricotta cheese the freshest you can find

2T extra virgin olive oil

1 T fresh lemon juice plus 1/2t fresh lemon zest

2T freshly chopped tarragon

Salt and freshly ground pepper to taste

Endive leaves, cucumber slices or sliced toasted baguette

1. Place a medium saucepan half full of water and a pinch of salt over high heat and bring to a boil. Add the shelled fava beans, bring the water back to a boil and cook for 1 minute, drain and place in a bowl filled with ice water to stop cooking.
2. In a medium skillet over medium heat, melt the butter, add the shallots and cook until golden brown, stirring occasionally about 7 minutes. Deglaze the pan with the bourbon, scraping up the brown bits from the bottom of the pan. Season with salt and pepper.
3. While the shallots cook, drain the favas and peel the tough outer skin from them and pop them into a bowl. There should be about 1 1/4 cup of shelled beans. Place the favas, cooked shallots, garlic, ricotta cheese, olive oil, lemon juice and zest in the bowl of a food processor and pulse to make a thick, slightly chunky puree. Scrape the mixture into a bowl and mix in the chopped tarragon and season with salt and pepper. Spoon into endive spears, cucumber slices, or onto toasted bread, and serve.

Strawberry and Tomato Bruschetta

Pair with Robert Mondavi Private Selection Pinot Noir

1 baguette sliced on the diagonal 1/2 in thick

Olive oil to coat bread

1 c fresh ripe strawberries washed and hulled sliced into 1/4 s

1 c. cherry tomatoes 1/2ed

1 small garlic minced

3 T fresh basil rolled and sliced into thin slivers

2T extra virgin olive oil

2t aged balsamic vinegar

Salt and fresh pepper to taste

1. Place the sliced bread on a sheet pan and brush with olive oil. Heat indoor or out door grill to med high and grill bread until golden all over about 1 or 2 minutes per side
2. In a med bowl combine the strawberries tomatoes garlic basil olive oil balsamic vinegar and salt and pepper and mix to combine.
3. Place the grilled bread on a platter and top with a heaping tablespoon of the strawberry tomato salad and enjoy Build your slider with beef, cheese, bread and onions.