

Wildfire—CHEF PAUL GUERRERO



Since working for WILDFIRE for six years, Paul Guerrero has used his position in the kitchen 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 with Wolfgang Puck, Joe Decker and great chefs alike. He enjoys developing new menus and new concepts. In developing food's role in the community, Paul has participated in various charities at St. Jude's, The University of Chicago Celiac Disease Center, and with the American Diabetes Association. In his free time he has also given lectures at Kendall College and the University of Illinois. Paul presented at the 2010 Chicago Gourmet alongside FOOD

NETWORK'S Chef Ted Allen and is excited to do it again this year. Paul currently lives in Schaumburg, IL and has three kids, Gavin, Ethan and Aubrey.

Cedar Planked Salmon: Paired with Robert Mondavi Private Selection Chardonnay

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.

Enjoy!

Chef Paul Guerrero

Bacon Wrapped Horseradish Crusted Filet Paired with Robert Mondavi Winery Cabernet Sauvignon

Horseradish Crust

2 Sticks of Butter, Room Temperature

3 Tbsp Horseradish

2 tsp Salt & Pepper

$\frac{3}{4}$ cup Japanese Bread Crumbs

Mix all ingredients well in a bowl. Roll mixture into a log shape.

Wrap log with plastic wrap and refrigerate until firm. Cut crosswise into round disc when ready to use.

Bacon Wrapped Horseradish Crusted Filet

7 ounce Filet Mignon

2 slices Raw Bacon

2 Tbsp Olive Oil

1 Round Disc of Horseradish Crust

1 tsp Salt & Pepper

Preheat oven to 400°. Season filet evenly on both sides with salt & pepper.

Wrap 2 slices of bacon evenly around filet, firmly but not too tight (bacon will shrink during the cooking process). To secure the bacon around the filet, stick a toothpick through the overlapping section.

In a medium-hot sauté pan, heat olive oil. Sear both sides of the filet evenly and finish cooking in oven. Once desired temperature is reached (see chart below), place round disc of horseradish crust on top of the filet.

Broil filet in oven until crust is golden brown.

Remember meat continues to cook as it rests, so it is best to begin to brown your crust 10° before your desired doneness.

Temperature Chart

Rare: 120°f - 124°f

Medium-Rare: 125°f - 129°f

Medium: 130°f - 140°f

Medium-Well: 141°f - 149°f

Well: 150°+

Slow Roasted Mushrooms

2 Tbsp Butter

1 cup Button Mushrooms

1 Cup Cremini Mushrooms

1 Tbsp Chopped Shallots

1 tsp Chopped Thyme

1 ½ cup Chicken Stock

1 Tbsp Butter

Salt & Pepper to taste

In a medium-hot sauté pan, melt butter and sauté Button and Cremini Mushrooms until brown. Toss in shallots and thyme.

Sauté quickly for approximately two minutes. Deglaze with ½ cup Chicken stock. Reduce sauce until it is almost all evaporated. Add remaining chicken stock. Bring to a simmer, cover and cook for about 15 – 20 minutes or until mushrooms are tender. Season to taste and finish with remaining butter.

Enjoy!

Chef Paul Guerrero