



**GREATER
CHICAGO**
- **FOOD** -
DEPOSITORY®



HOLIDAY HELPINGS 2023 RECIPES

Featuring recipes from Chef Erick Williams, Chef Giuseppe Tentori, Chef Sarah Stegner and Chef Tony Priolo

ROASTED KABOCHA SQUASH

Chef Giuseppe Tentori from GT Prime

CREAMY POLENTA INGREDIENTS

2 cups polenta	1/2 cup grated parmesan
3 cups milk	2 ounces (about half stick) butter
3 cups water	1 tablespoon salt

MAKING CREAMY POLENTA

1. Begin by heating the milk and water in a pot, bringing to a simmer.
2. Slowly add the polenta while whisking vigorously to avoid any clumps.
3. Lower heat to a low simmer and add butter. Stir with a wooden spoon to avoid anything sticking to the bottom of the pot. Once the polenta starts to thicken, cover the pan and proceed to cook for 15-20 minutes, or until the polenta is soft and tender.
4. Stir in parmesan.

ROASTING KABOCHA SQUASH

1. Start by cutting the top 1/3 of the squash off and removing the seeds.
2. Once cleaned, drizzle the inside with olive oil and salt.
3. Bake at 350°F for 25-35 minutes, depending on the size of the squash.
4. The squash should be cooked until soft, while still having structure.

MUSSELS WITH TOMATO SAUCE

Chef Tony Priolo from Piccolo Sogno

Serves two

INGREDIENTS

1 pound mussels, cleaned	1 tablespoon butter, unsalted
2 garlic cloves, sliced	1/4 cup dry white wine
1 garlic clove, whole	1/4 cup canned San Marzano tomatoes, chopped or sauce
2 slices crusty bread	1/8 cup shellfish broth
1 teaspoon Italian parsley, chopped	2 tablespoons olive oil
1 teaspoon chili flakes	
Sea salt and black pepper	

DIRECTIONS

1. In a sauté pan or a small pot, add the olive oil and sliced garlic over medium heat.
2. Cook until lightly toasted (about 1 minute).
3. Add the mussels and then deglaze with white wine.
4. Boil until half of the liquid is reduced.
5. Add the broth, chili flakes, parsley, sea salt, pepper and tomato.
6. Bring to a boil and simmer until the mussels have all opened.
7. Add the butter and adjust the seasoning.
8. Toast the bread and rub with the garlic clove then serve.

PORK MILANESE

Chef Sarah Stegner from Prairie Gras Cafe

Serves one

PORK MILANESE INGREDIENTS

1 6-ounce pork loin, completely trimmed	1/2 cup flour
1 teaspoon fresh ground black pepper	1/4 cup olive oil
1 teaspoon Celtic salt	2 eggs
1 cup panko flakes	1 teaspoon whole butter
1 cup parmesan cheese, grated	juice from 1/2 lemon
1/4 cup parsley, chopped	

DIRECTIONS

1. In a food processor, pulse the parsley and panko until the mixture is a pale green color.
2. Stir in the parmesan.
3. Butterfly the pork loin and tenderize it with a meat mallet between 2 pieces of plastic wrap until it reaches a 1/4-inch thickness.
4. Crack the eggs and whisk together.
5. Coat pork on all sides with the flour, then the eggs, then the panko mixture.
6. In a medium sized sauté pan, cook the pork cutlet in the olive oil over medium-high heat.
7. Sauté for 3-5 minutes on each side or until golden brown and cooked through. At the very end of the sauté time, add lemon juice and whole butter for extra flavor.

ARGULA SALAD

Chef Sarah Stegner from Prairie Gras Cafe

Serves one

INGREDIENTS

1 1/2 cups argula	1 teaspoon Dijon mustard
2 tablespoons aged balsamic vinegar	1/2 teaspoon lemon juice
1 tablespoon olive oil	

DIRECTIONS

1. Whisk together balsamic vinegar, Dijon mustard, olive oil and lemon juice.
2. Toss the argula in the mixture and serve.

GUMBO

Chef Erick Williams from Virtue

INGREDIENTS

1 pound medium shrimp, head-on	2 teaspoons paprika
4 hard crabs, cleaned and split in four	3 cloves garlic, minced
12 chicken wings	1 teaspoon dried thyme
1 cup flour	3 bay leaves
1 large onion, chopped	1 teaspoon salt
1/2 pound smoked ham, cubed	1 tablespoon file powder
1/2 pound andouille sausage, diced	1/2 cup chopped green onion
1/2 pound hot sausage, diced	1 gallon of homemade chicken stock
1 pound chicken	1 cup and 2 ounces canola oil

DIRECTIONS

1. Peel and dehead shrimp.
2. Pour 2 ounces of oil into the pot and warm it over medium heat.
3. Place heads and shells in the stockpot. Sweat them until they turn bright red.
4. Add the chicken wings.
5. Cover with 1 gallon of chicken stock, and simmer over low heat until needed (about 40 minutes).
6. In a 6-quart stockpot, whisk 1 cup of oil and flour together over low to moderate heat and cook, whisking constantly until golden brown (about 20 minutes).
7. Add onions and cook, stirring until soft.
8. Add the smoked sausage and ham and cook, stirring occasionally to prevent scorching, over a low flame for 8 minutes.
9. Combine crabs.
10. Strain stock and bring to a boil.
11. Add chicken, paprika, garlic, thyme, bay leaves and salt. Simmer for 12 minutes.
12. Add peeled shrimp and simmer for 4 minutes.
13. Take off the heat and stir in file. Serve over rice and garnish with fresh scallions.