



# Rustic Kitchen

BISTRO & BAR

“The Cooking Show”

## “Grilled Chicken Cosmopolitan”

This recipe was created exclusively by Executive Chef Tom Holloway and is frequently served at Rustic Kitchen.

### INGREDIENTS:

- ¼ cup Jellied cranberry sauce
- ¼ cup orange marmalade
- ¼ cup fresh lime juice
- ¼ cup fresh orange juice
- ¼ cup vegetable oil
- 2 tablespoons lemon flavored vodka
- 4 skinless, boneless chicken breast halves
- ¾ teaspoon salt
- ¾ teaspoon lemon pepper
- 10 oz. Blend of mixed greens
- ½ cup dried cranberries
- 2 cups diced orange segments

### PREPARATION:

In a small saucepan over low heat, combine the cranberry sauce and orange marmalade. Warm and stir until melted and well blended. Remove from heat and stir in lime juice, orange juice and vegetable oil. Remove ½ cup of mixture and set aside in the refrigerator for later.

Allow the mixture to cool then stir in the lemon vodka and transfer to a large re-sealable bag. Season the chicken pieces with salt and lemon pepper; place them in bag with marinade. Seal the bag and marinate in refrigerator for at least an hour, turning occasionally.

Preheat grill for medium heat. Remove chicken from plastic bag, discarding the marinade. Place chicken pieces on the preheated grill and cook for 4 to 5 minutes on each side or until firm and longer pink in center. If you have a meat thermometer, it should measure 160 degrees F in thickest part of chicken. Remove chicken to a cutting board and allow resting for about 5 minutes.

While chicken resting, combine salad greens, cranberries and orange segments. Pour reserved citrus marinade over salad and toss lightly to coat.

Slice chicken crosswise into ½ inch strips. Arrange over tops of salads and sprinkle with orange zest strips.



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## “Grilled Spring Vegetables and Orzo Salad with Feta”

This recipe was created exclusively by Executive Chef Tom Holloway and is frequently served at Rustic Kitchen.

### INGREDIENTS:

1/2 pound Orzo – cooked and rinsed  
1/2 cup Pappadews – diced (spicy-sweet fruit from South Africa)  
1 bunch scallions – minced white & green parts  
1/2 pound good feta – 1/2 inch cubes (not crumbled)  
Juice from 1 lemon – yield 1-2 tablespoons lemon juice  
Extra Virgin Olive Oil  
1/2 bunch Asparagus – ends trimmed, grilled, cooled & chopped on bias  
1/2 Red Onion sliced thick, grilled, cooled & rough chop  
1 large Yellow Bell Pepper – cored, seeded, quartered & grilled, cooled & rough chop  
1/2 bunch Watercress – washed well and chopped  
6 ounces Coppa or Prosciutto – thinly sliced & shredded  
1 bunch Chives - minced  
Salt & Pepper

### PREPARATION:

1. BRUSH Red Onion with good Extra Virgin Olive Oil and then GRILL until CAMELIZED
2. (visibly darkened grill marks), allow to cool and roughly chop.
3. TOSS Asparagus and Yellow Bell Pepper, with Extra Virgin Olive Oil & salt and pepper t.t. and
4. GRILL until CAMELIZED (visibly darkened grill marks), then allow to cool and chop on the bias into
5. 1-inch pieces.
6. MIX together Orzo with grilled vegetables, scallions, watercress, minced chives, Prosciutto and Pappadews.
7. DRESS with a 3:1 ratio of Lemon Juice & Olive oil, and season to taste with salt & pepper.
8. Gently FOLD in FETA.
9. CHILL and allow flavors to develop. Can be served chilled or room temp





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## “PANNA COTTA”

This recipe was created exclusively by Executive Chef Tom Holloway and is frequently served at Rustic Kitchen.

### **Yield- 8-10 martini glasses**

21 oz heavy cream  
2 ea vanilla beans  
.5 oz gelatin (powder/sheets)  
11.6 oz granulated sugar  
30.3 oz buttermilk  
pinch of salt

**Directions:** steep vanilla beans and pods in heavy cream. Bloom gelatin (5 minutes in 2 oz cold water) and melt into hot cream. Whisk in remaining ingredients, then strain and set in fridge for at least 3 hours. You can do this in any kind of ramekin or dish.

### **Strawberry Rhubarb Compote/ Coulis as follows:**

There are no specific measurements for - simply rough chop some rhubarb and strawberries

Place in a sauce pot with some granulated sugar, and a little water until it becomes syrupy. As the coulis cools, it thickens up-it can be reduced further or it can be thinned out if its too thick with some water.

Top the panna cottas with the coulis and then garnish it further with some fresh whipped cream and some mint.

