

Friday Night Cooking with Chef Michael Durham

FROM CHINOOK WINDS CASINO RESORT

FRIDAY, FEBRUARY 26TH AT 7:00 PM

Viewers will be guided through the prep and cooking of a variety of distinctive dishes. Recipes will be available beforehand to cook alongside Chef Micheal or to save for another time.

Basket purchasers will receive a login code to the online event and a recipe card

Seafood & Wine Festival Sponsors receive complimentary admission

The general public can purchase access for \$10

If you're unable to attend on Friday night, a recording will be made available to you. This experience is one of a kind and not to be missed!




Chinook Winds
CASINO RESORT

DUNGENESS CRAB AND SWEET CORN SALAD WITH OAXACA QUESADILLA

Salad		Dressing	
2 ea	Corn on the cobb, fresh cleaned	1 tsp	Garlic minced
1 C	Roasted red peppers, diced	1 Tbs	Dijon country mustard
3 ea	Green onions sliced	1 ea	Zest and juice of lemon
1 ea	Jalapeño small, seeded minced	1 Tbs	Rice vinegar
1 ea	Avocado, large dice	½ C	Extra virgin olive oil
1 hd	Bib lettuce, clean leaves torn	¼ tsp	Black pepper ground
1 Lb	Dungeness crab meat, picked for shells	½ tsp	Kosher Salt
Quesadilla		1 Tbs	Fresh basil, chopped
4 ea	Golden 6 inch tortilla	1 Tbs	Fresh tarragon chopped
1 C	Shredded Oaxaca cheese	1 Tbs	Fresh mint chopped
¼ C	Cotija cheese, grated		

MAKE THE DRESSING

1. In a small bowl whisk all of the dressing ingredients together and set aside

MAKE THE SALAD

1. With a sharp knife or corn kernel remover cut the kernels off the cobb into a large bowl.
2. Add the peppers, green onions, jalapeno, avocado and crab meat. Coat with the dressing and toss to mix evenly.
3. On a large dinner plate arrange ¼ of the bib lettuce and cover with ¼ of the crab mixture.

MAKE THE QUESADILLA

1. On a hot griddle spray the surface with nonstick spray (Pam)
2. Lay out the tortilla and cover each one with 1/4 cup of Oaxaca and sprinkle with 1 tablespoon of Cotija cheese. As the cheese melts fold the tortilla in half. Once melted cut each quesadilla into thirds and arrange on the dinner plate with the salad.

NOTES:

Serves 4

Other types of crab may be used.

Golden tortillas are made with flour and corn. You can use straight flour tortillas

The Oaxaca cheese can be substituted with Monterey Jack cheese and Cotija cheese can be substituted with parmesan cheese.

GREEK STYLE SHRIMP WITH GARLIC AND HERB POLENTA

Herbed Polenta

1½ C Corn meal
1½ tsp Salt
2 tsp Garlic, fresh minced
4 C Water
½ C Parmesan cheese, grated
½ C Half & Half
¼ C Butter, unsalted
2 Tbs Italian parsley, chopped fresh
1½ tsp Rosemary, fresh minced
1 tsp Black pepper ground

Greek Style Shrimp

1 Lb Shrimp, shell and tail removed
2 tsp Garlic, minced fresh
1 tsp Black pepper ground
½ tsp Kosher Salt
2 Tbs Lemon juice
½ C Extra virgin olive oil
1 C Red pepper, cut into strips
½ C Kalamata olives, seeded cut in half
1 C Red onion, cut into thin strips
1 C Plum tomato fresh, medium dice
¼ C Feta cheese, crumbled
2 Tbs Parsley, chopped fresh

MAKE THE POLENTA

1. Bring water to a boil in a heavy bottom pan. Add the salt and slowly whisk the corn meal in.
2. Lower the heat and cook until the corn meal thickens and becomes tender (about 15 minutes). Stir often
3. Remove from heat and stir in half & half, cheese, butter, herbs and pepper.
4. Reserve warm

MAKE THE SHRIMP

1. In a bowl mix the shrimp, lemon juice, garlic, salt, pepper and half the amount of olive oil. Let set for 10 minutes
2. In a hot heavy bottom skillet sauté the shrimp mixture stirring frequently for 3-4 minutes until the shrimp just turn pink.
3. Remove from pan and hold warm. Return the skillet to the stove and heat. Add remaining olive oil, peppers and onions and sauté for 3-4 minutes until softened. Add tomato and olives and cook until warm.
4. Return shrimp to the pan and mix thoroughly.
5. Place the polenta and the center of your plate and the Greek shrimp mixture around it.
6. Sprinkle feta cheese and parsley on top and enjoy!

NOTES:

Serves 4

GRILLED MAHI MAHI MANGO TACOS

Chipotle Aioli

½ C Mayonnaise
1 tsp Garlic, finely minced
1 Tbs Onion, finely minced
2 Tbs Chipotle in adobo finely minced
1 tsp Lime juice
¼ tsp Cumin, ground

Mahi Mahi

1 Lbs Mahi mahi filet skinless, cut into 12 long strips
¼ C Lime juice
2 tsp Garlic mince
1 tsp Kosher salt
1 tsp Black pepper, ground

Taco Filling

12 ea Golden 6 inch tortilla
3 C Shredded green cabbage
1½ C Mango, diced

MAKE THE CHIPOTLE AIOLI

1. Place all items in a mixing bowl, blend well and set aside

MARINATE THE MAHI MAHI

1. In a bowl mix the lime juice, garlic, salt and pepper.
2. Place the mahi mahi strips into the bowl and coat evenly. Let marinade for 20-30 minutes

MAKE THE TACOS

1. On a hot seasoned grill (can be sautéed) cook fish until done 145°
2. On a hot griddle spray the surface with nonstick spray (Pam) warm the tortillas on both sides
3. On each tortilla place 1 tbs of chipotle aioli, ¼ cup of shredded cabbage. One piece of mahi mahi the top with 2 tbs of mango.

NOTES:

Serves 4, 3 tacos per person

Golden tortillas are made with flour and corn. You can use straight flour tortillas

Mango can be fresh or IQF frozen that are thawed

Serve with your favorite rice or beans to make a meal