



Celebrity Chef Adam Parker

Indian Head Resort, Lincoln

Tenderloin Filet with Wild Mushroom Ravioli and Diablo Sauce

2 ea - Tenderloin filet, 8 ounce
 1 dash - Salt
 1 dash - Black pepper
 1 dash - Red pepper flakes
 2 tsp - Garlic, minced
 2 cup - Baby spinach
 2 tsp - Extra virgin olive oil
 1 ea - Pesto Sauce*
 1 ea - Wild Mushroom Ravioli*
 1 ea - Diablo Sauce*
 ¼ cup - Parmesan cheese, for garnish

Instructions- Cook Filet to desired temperature. Let rest for 1 minute before plating. Gently wilt spinach in olive oil with garlic over medium heat, about 30 seconds. Place in center of plate. Add Diablo Sauce, Wild Mushroom Ravioli, and drizzle Pesto Sauce over top. Place Filet on spinach. Garnish with Parmesan cheese and enjoy!

*Pesto Sauce

1 tsp - Garlic, minced
 10 ea - Basil leaves, fresh
 ¼ cup - Extra Virgin Olive Oil
 1 T - Pine nuts
 1 T - Parmesan cheese, grated

Instructions - Puree all ingredients. Set aside for later use .

*Wild Mushroom Ravioli

1 ea - Egg
 1 cup - Flour
 2 T - Water
 4 ea - Button mushrooms

4 ea - Cremini Mushrooms
 4 ea - Shitake mushrooms
 2 ea - Morel mushrooms
 1 T - Garlic, minced
 2 T - Parmesan cheese
 4 ea - Basil leaves, fresh
 To taste - Salt and pepper

Instructions - Combine egg and flour, mix until smooth. Add water and salt to dough. Mix until smooth. Let dough rest 1 hour, then roll 1/8 inch in thickness using a pasta machine. Cut into 2-inch circles. Set aside for later use. Combine mushrooms, garlic, Parmesan cheese, basil, and salt and pepper. Sauté over medium heat for 4 minutes, until mushrooms are tender. Puree and let cool. Place 1 tablespoon of mushroom mixture on pasta circles. Brush edges of pasta with water. Cover filling with more pasta and crimp edges so they do not fall apart. Repeat until all the pasta is used. Place ravioli in boiling water for 1 to 2 minutes. Use immediately.

*Diablo Sauce

1 ea - Red Pepper, roasted and peeled
 1 ea - Plum tomato, chopped
 1 T - Garlic, minced
 2 T - Onion, chopped
 2 T - Extra Virgin Olive Oil
 2 T - Chef Adam's Bonfire Hot Sauce
 ½ cup - Light cream
 2 T - Parmesan cheese
 1 cup - Chicken stock

Instructions - Combine all ingredients. Puree and bring to a boil. Set aside and keep warm.



Celebrity Chef Bud Selmi

Margarita Grill, Glen

Margarita Grill's Fish Tacos

Serves 4

**4 - 6 oz pieces of fresh fish (we use either had-
dock or tilapia)**

1 oz Olive Oil

Blackened Spice (see recipe below)

2 oz Tater sauce

**4 oz Fresh Arugula (may substitute shredded
lettuce)**

4 oz diced tomato

2 oz diced onion

**4 oz shredded Chihuahua Cheese (may also
use mild cheddar)**

4 8-inch flour tortillas (warmed)

Honey Habanero Sauce (see recipe below)

Dredge fish in blacken spice, and heat olive oil in
a large saute pan or skillet.

Place fish into hot pan, and saute for approximate-
ly 2 minutes per side until cooked through.

Add a dab of tartar sauce to each warmed tortilla.

Place cooked fish in taco.

Top with arugula, tomato, onion and cheese.

Drizzle tacos with Honey Habanero Sauce (best
practice: place Honey Habenero in a squirt bottle
to drizzle on top of tacos).

To Make the Blackened Spice:

¼ cup table salt

½ cup brown sugar

½ chili powder

½ cup ground cumin

½ cup black pepper

1/8 cup cayenne pepper

1/3 cup paprika

Mix all ingredients, and keep in a sealed jar for
use with your fish.

To Make the Honey Habanero Sauce:

1/2 cup mayonnaise

1/2 cup sour cream

¼ cup Honey

**1 tablespoon Chili Sweet Sensation (from Sizzlin
Sauces, www.sizzlinsauces.com)**

Mix all ingredients together and place into a squirt
bottle for easy application.



Celebrity Chef Jeffrey Paige

**Cotton,
Manchester**

Watermelon Gazpacho

**5 pounds red seedless watermelon
½ cup small diced red onion
1 cup small dice red bell pepper
2 cups diced peeled and seeded cucumber
½ -1 finely chopped jalepeno pepper, seeds removed
1 tablespoon chopped fresh cilantro
1 tablespoon chopped fresh parsley
¼ cup red wine vinegar
¼ cup granular sugar (depends on sweetness of melon)
to taste Kosher salt**

Remove the rind from the watermelon and cut into 1-inch chunks.

Puree in a food processor until fairly smooth. Transfer to a large mixing bowl.

Add the remaining ingredients, and stir to blend well.

Season to taste with kosher salt.

Refrigerate 4 hours before serving.

Serve within 2 days of making.

Serves 4-6.



Celebrity Chef Josh Farrington

**Ledges at
White Mountain Resort,
North Conway**

Seafood Chowder

¼ C. Olive Oil
½ C. Diced Celery
½ C. Diced Onions
2½ Lbs. Haddock
1/8 C. Chopped Garlic
1¼ Lbs. Small Shrimp
1¼ Lbs. Small Scallop
1 Qt. Diced Potatoes ½ inch by ½ inch
1 1/3 C. Lobster Stock
¼ T. Dried Basil
¼ T. Dried Oregano
1 T. Dried Parsley
Pinch saffron
¼ C. Tomato Paste

For Béchamel:

1 Qt Milk
1 Qt. Heavy Cream

For roux:

1/3 cup flour
1/3 cup butter

Melt butter on low heat add flour
Stir until flour starts to change slightly in color (should resemble a paste)

Sauté onion and celery in olive oil until translucent.

Add garlic, haddock, shrimp and scallops cook through.

Add basil, oregano, parsley, lobster stock, tomato paste, and saffron remove from heat.

In separate pot bring water to boil and cook potatoes till almost soft drain and add the cooked potatoes to the fish mixture.

In separate pot bring milk and heavy cream to a simmer start adding roux a little at a time until it starts to thicken up (will look rich and creamy).

Strain the béchamel through wire mesh strainer then add to the fish mixture gently stir together

Enjoy with oyster crackers



Celebrity Chef Luca Paris

**Luca's Mediterranean
Cafe, Keene**

Panzanella Salad

1 loaf Italian foccacia bread, cut into 1 inch thick slices
½ cup extra virgin olive oil, split into two ¼ cups
Salt and pepper, to taste
3 bulbs shallots, minced
1 cup baby arugula
2 Tblsp balsamic vinegar
1 pint grape tomatoes, cut in half
¼ cup basil pesto
16 oz fresh mozzarella, cut into bite-size pieces

Sear:

Preheat a sauté pan with ¼ cup olive oil, you want the oil hot but not smoking. Once ready add the bread to the oil to and cook oven until golden, about 5 to 10 minutes; allow cooling slightly.

While the bread is searing, whisk together ¼ cup of olive oil and balsamic vinegar. Once the bread is ready, gently toss together in the bread, tomatoes, shallots, and basil pesto and mozzarella cheese. Season with salt and pepper

Garnish the plate with Roland balsamic glaze and serve.



Celebrity Chef Michael Buckley

**Michael Timothy's
Dining Group:
MT's Local Kitchen and
Wine Bar, Buckley's
Great Steaks, and Surf
Seafood**

Chicken Meatballs

1 onion diced fine

Saute and set aside to cool

In a mixing bowl toss together:

3 cups panko bread crumbs

3 eggs

1 cup milk

1 cup fine grated Parmesan

1/2 Tbsp chopped fine thyme Fresh

1 Tbsp chopped fresh parsley

1 Tbsp salt

1 Tbsp granulated garlic

1/2 Tbsp black pepper

Take 8-6oz chicken breasts and cut into chunks, divide in half and pulse each batch of chicken with 1/2 cup milk and 1/4 cup veg oil each half meaning each half of the chopped chicken gets the milk and oil.

Mix with the crumb mixture and the sauteed onions and form meatballs with hands coated with oil so the mix does not stick.

Bake till firm at 400 degrees.

We serve these with pesto.



Celebrity Chef Nicole Barreira

**Great NH Restaurants
(T-BONES, Cactus Jack's
and Copper Door)**

Pan-Seared Salmon

Salmon

Oil

Chef Nicole Seasoning

This is a great and easy dish for indoors or outdoors on the grill. Heat grill grates or sauté pan until very hot. Then brush grates with oil or add oil to hot sauté pan.

Season fresh salmon steaks or fillet with Chef Nicole Seasoning or any spicy herb blend.

Pan-sear or grill your fresh salmon until just done.

Serve over brown rice and veggies or a great salad for a flavorful and healthful meal.



Celebrity Chef Stuart Cameron

**Hanover Street
Chophouse,
Manchester**

Truffle Butter

**1 lb butter (room temperature)
1/3 cup truffle peelings
1 oz truffle juice
1½ oz truffle oil
6 oz Madeira wine (reduced to syrup)
1½ oz shallot (minced)
Salt, to taste
Black pepper, to taste
Soy, dash
Worcestershire sauce, dash**

In a small saucepan, cook Madeira wine and shallots; reducing to syrup-like consistency.

Combine remaining ingredients in a small bowl and set aside.
Add Madeira "syrup" to the remaining ingredients and mix well.
Roll the Truffle Butter mixture into a log, wrap in saran wrap and refrigerate overnight.

Just before your steaks are cooked to perfection, take the Truffle Butter out of the refrigerator and cut into ¼" thickness.
Smother ¼" slab of Truffle Butter over the top of the steaks and serve.



Celebrity Chef Todd Sweet

**Portsmouth Brewery,
Portsmouth**

Alehouse Mussels

**2 tablespoons olive oil
2 shallots, minced
1 clove garlic, minced
2 pounds mussels, inspected for liveliness and cleaned
2 cups Dirty Blonde Ale
1 large red ripe tomato, chopped
1 tsp. oregano
salt and freshly ground pepper to taste
3 tablespoons whole butter
1 tablespoon chopped fresh basil**

Sweat the shallots and garlic with the olive oil in a large sauté pan over a medium high flame. When they just begin to brown, add the mussels, Dirty Blonde Ale, chopped tomato, oregano, salt and pepper.

Saute the mussels until they begin to open, then add the butter and chopped basil. Continue to cook until all of the mussels are opened and taste for seasoning. Transfer the mussels and broth to a serving bowl.

Make sure you have plenty of crusty bread and cold beer to go along with them!

Serves 2 as an appetizer.