



Husk Charleston, SC



AMERICASCUISINE HOME

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Recipes

Catering & Banquet

Tasteful Lodging

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Husk

Menu

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HOURS

Lunch
Mon-Sat • 11:30 am-2:30 pm

Dinner
Sun-Thurs • 4:00 pm-10:00 pm
Fri-Sat • 4:00 pm-11:00 pm

Sunday Brunch
10:00 am-2:30 pm

MEALS SERVED

Lunch
Dinner
Sunday Brunch

CUISINE

Southern

DINING INFORMATION

Balcony Dining
Extensive Wine List
Seasonal Menus
Vegetarian Options

LOUNGE/BAR

Mon-Sat • 4:00 pm-Close
Sun • 10:30 am-Close

ATTIRE

Casual

RESERVATIONS

Suggested
Available through OpenTable

SMOKING

Non Smoking

HANDICAP FACILITIES

Handicap Accessible

CREDIT CARDS

American Express
Visa
Master Card
Discover Card

CHECKS

Not Accepted

WEBSITE

www.huskrestaurant.com/



Husk

76 Queen Street
Charleston, SC 29401
Phone: 843-577-2500

Reservations

Recipe 1



Carolina Flounder with Heirloom Beans, Corn & Crawfish

Serves 4

Ingredients for the Fish

4 7 oz Flounder fillets
Canola oil, as needed
Juice from 1 Lemon
2 tbsp Unsalted Butter
Salt & Cayenne Pepper, as needed

Ingredients for the Peas

1 cup Heirloom Beans (Sea Island
Red Peas, Reverend Taylor
Butterbeans, Rice Peas or heirloom
beans of your choice), soaked in
water & refrigerated overnight,
drained the following day
2 quarts Stock (preferably pork, but
chicken will work)
1 medium Onion, medium dice
1 large Carrot medium dice
2 Celery Stalks, medium dice
2 Garlic Cloves, peeled & sliced thin
1 Bay Leaf
several twigs of Thyme
½ chopped jalapeño

Ingredients to Finish

6 ears of Corn, removed from cob
2 tbsp Unsalted Butter
1 lb Crawfish, cooked
1 small bunch Chives, finely chopped
1 small bunch Scallions, finely
chopped

Method for the Fish

- Preheat oven to 300° F.
- In a medium saute pan; cooking 1 fillet at a time; over high heat; add enough canola oil to cover the bottom.
- When oil is shimmering, season the fish with salt and cayenne pepper; add to pan one fillet at a time.
- The goal is to cook the fish until golden brown on one side and place on a baking sheet about 4 minutes; reserve.
- Repeat process with remaining 3 pieces of flounder.
- When all fish are seared on one side, cover with the butter and a little lemon juice.
- Hold the fish on the countertop until you are ready to finish the dish.

Method for the Peas

- In a large stockpot, bring the stock to a simmer and add all ingredients.
- Cook for 1 hour over low heat, partially covered. When beans are tender, season with salt.

To Finish

- After removing corn from the cob, take half of the corn and juice; reserving the other half of the corn.
- Take corn juice and place in a medium sized, non-reactive sauce pan; reduce on low heat.
- When Corn juice becomes thickened, finish sauce

by slowly stirring in unsalted butter; reserve.

- In large, non-reactive sauté pan, combine cooked beans, corn and crawfish. Be sure to include a small amount of the bean cooking liquid; warm thoroughly on medium heat.
- Finish with salt and pepper to taste and chives.

To Plate

- Place beans on a large plate, lay crispy flounder on top and lightly drizzle fish with corn sauce.
- Garnish with scallions



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