

Labor Day Cookout

August 22, 2013

with Chef Robert Almirizaie



Chicken burger

2 Lb Chicken
1/4 cup olive oil
2 Tbsp your favorite Herb Mix
4 cloves Garlic
1 Shalot
1 Tbsp lemon Juice
Salt and pepper to taste

Place in food processor and blend well, form in to 3 oz patties grill and serve.

Lamb burger

2 lb ground Lamb
2 each shallots finely chopped
4 cloves garlic finely chopped
1/2 bunch fresh parsley finely chopped
1/2 bunch fresh mint finely chopped
3 springs fresh oregano finely chopped
3 springs fresh thyme finely chopped
Juice of 1 lemon
Salt and pepper to taste
Mix all ingredients in a bowl shape in to 3 oz patties grill and serve.

Quinoa Salad

4 cups salted water or vegetable stock
2 teaspoons chopped fresh thyme
2 cups quinoa

16 oz Seasonal Vegetables trimmed
Olive oil, for brushing
Kosher salt and freshly ground black pepper

Iowa style pork Sandwich

Ingredients

2 pounds center-cut boneless pork loin
2 large eggs
2 cups buttermilk
2 cloves garlic, crushed
Kosher salt and freshly ground black pepper
1/4 teaspoon cayenne pepper
2 cups bread crumbs
2 cups flour
frying oil, for frying
4 soft hamburger buns, split
1/3 cup mayonnaise
3 tablespoons yellow mustard
1/2 head iceberg lettuce, shredded
2 tomatoes, thinly sliced
1 red onion, thinly sliced
4 half-sour dill pickles, thinly sliced

Cut the pork crosswise into 4 equal pieces. Put each piece flat on a cutting board and slice horizontally almost in half (stop about 1 inch from the other side). Open like a book. Sprinkle each piece with water, place between 2 pieces of heavy-duty plastic wrap and pound to 1/4 inch thick with a mallet or heavy skillet.

Whisk the eggs, buttermilk, garlic, 1 teaspoon each salt and black pepper, and the cayenne in a shallow bowl. Add the pork, cover and refrigerate at least 4 hours or overnight.

Put the flour in another dish. Remove each piece of pork from the marinade,

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1 cup olives
4 ounces aged goat cheese, shaved
1/4 cup chopped fresh basil
1/4 cup fresh parsley leaves

Directions

Bring the salted water or vegetable stock to a boil and add the thyme. Stir in the quinoa, bring to a boil, reduce the heat to low, cover and simmer until cooked through, about 30 minutes. Remove from the heat and let sit 5 minutes. Fluff with a fork.

Preheat the oven at 450. Brush the Vegetable with olive oil and season with salt and pepper. Roast until just cooked through, about 5-8 minutes. Remove and cut into 1/2-inch pieces.

Transfer the quinoa to a large bowl, fold in the vegetable, olives, goat cheese, basil and parsley. Add just enough vinaigrette to moisten the salad; don't make it too wet. Transfer to a platter and drizzle with more of the vinaigrette.

letting the excess drip off. Dredge both sides in the flour, dip in the buttermilk marinade again, then coat with the cracker crumbs.

Heat 1/4 to 1/2 inch peanut oil in a large heavy-bottomed skillet over medium-high heat until a deep-fry thermometer registers 360. Fry the pork in batches until golden and cooked through, about 3 minutes per side. Drain on paper towels.

Spread both halves of each bun with mayonnaise and mustard. Layer the lettuce, tomatoes and onion on the bottom halves. Add a piece of pork and a few pickle slices. Cover with the bun tops.

Fresh pasta dough recipe

9 oz "00" flour
3 whole eggs
1 egg yolk

In a bowl mix all ingredients, wrap the dough with plastic refrigerate for 1 hour. Cut the dough in smaller pieces. Using the pasta machine make your desired pasta.

Bring water to boil add salt and cook the pasta in boiling water for 1-2 min.

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