

## **My Super Great Summer 2011 Mac & Cheese, Lobster Roll & Buffalo Short Rib CORN DOGS**

### **The BASIC Corn Dog Batter:**

- 5 eggs
- 5 cups buttermilk
- 3/4 cup canola oil
- 4 cups flour
- 1/3 cup sugar
- 5 tsps baking powder
- 2 ½ tsps baking soda
- 1 tsp salt
- 1.5 cups corn meal

Mix dry ingredients, then mix wet ingredients and then combine both until just mixed.

### **Buffalo Short Rib Corn Dogs**

- 6 bone-in bison (or regular Beef) short ribs
- Kosher salt
- EVOO
- 1 large red onion, cut into ½ inch pieces
- 2 stalks of celery, cut into ½ inch pieces
- 2 carrots, cut into ½ inch pieces
- 2 garlic cloves, minced
- 1.5 cups tomato paste
- 5 each sprigs fresh thyme, rosemary tied together
- 3 bay leaves
- 2.5 cups dark or amber beer
- 1 cup water
- 4 sheets gelatin
- 1 pint, corn dog batter (see recipe)

Preheat oven to 375 F. Add oil to roasting pan or rondo and bring to a high heat. Season all short ribs generously with salt and pepper. Gently place the short ribs in the pan and brown, about 3 minutes per side. After the short ribs are very brown on all sides, remove them from the pan. Add the diced vegetables to the pan and brown, then add the tomato paste.

Brown the tomato paste for 2 to 3 minutes. Deglaze with the beer and scrape the bottom of the pan. Reduce by one third. Add the short ribs back to the pan and add 1 cup water. Add the herbs and bay leaves.

Seal the pan with foil and place in the oven for 3 hours. Rotate pan and turn over the ribs at 1.5 hours. Remove from oven and let cool for 10 minutes. Strain and reserve cooking liquid. Remove meat and separate from bones and veggies, remove bouquet. Pull warm meat apart to a shredded consistency.

Puree veggies together with small amount of the liquid to form a paste. Ok now incorporate the pulled meat, a small amount of the puree, and braise liquid together to form a tight consistency. Season to taste and let cool to handle.

Lay out on a clean table a length of cling wrap, approximately 24" long. Scoop the short rib mixture in a 1"-thick by 12"-long line lengthwise along the film 3" from the base. Gently pull the bottom of the film up and over the meat and slowly roll into a tube. **Note:** Like rolling SUSHI

Once rolled tightly, twist one end tight and tie while pushing the air out toward the open end. Once air is removed twist the open end shut to compress and tie. Refrigerate overnight. Cut the solidified short rib into 3" lengths, skewer with corn dog skewer (chop stick), dip completely in corn dog batter, fry at 350 F, 2-3 minutes each.

### Lobster Roll Corn Dogs

- 4 cups of chunk chopped lobster meat, yield from 2 1.5- to 2-lb lobsters
- 2 stalks of celery, small dice
- 1 bunch green onions, chopped
- 1 fine-minced clove of garlic
- 1 cup mayo or aioli
- 2 tbs Dijon mustard
- 1 lemon, juiced
- Tabasco, to taste
- 2 tbs tarragon, chopped
- 1 tbs flat-leaf parsley, chopped
- 1 tsp salt
- 1/2 tsp fresh-ground black pepper
- 1 cup hot water
- 4 sheets gelatin
- 1 pint corn dog batter (see recipe above)

Mix all ingredients except lobster in large mixing bowl. Add gelatin to hot water and let cool. Fold lobster gently into bowl to maintain integrity of meat. Add cooled to room temp water with gelatin to lobster roll mixture.

Lay out on a clean table a length of food service film approximately 24" long. Scoop the lobster roll mixture in a 1"-thick by 12"-long line lengthwise along the film 3" from the base. Gently pull the bottom of the film up and over the lobster and slowly roll into a tube. **Note:** Like making SUSHI rolls

Once rolled tightly, twist one end tight and tie while pushing the air out toward the open end. Once air is removed twist the open end shut to compress and tie. Refrigerate overnight.

Cut the solidified lobster roll into 3" lengths, skewer with corn dog skewer (chop stick), dip completely in corn dog batter, fry at 350 F, 2-3 minutes each.

**Continued:**

## Mac & Cheese Corn Dogs

2 oz yellow onion, minced  
1 clove garlic, minced  
4 cups heavy cream  
2 cups milk  
4 sheets gelatin  
1 whole cloves  
1/4 tps ground nutmeg  
1/4 lbs shredded Cheddar  
1/2 lbs shredded Gouda  
1/2 lbs Velveeta, diced  
1/2 lbs Brie  
3 dashes Tabasco  
Salt and pepper, to taste  
1/4 lbs butter  
As needed AP flour  
2 lbs. elbow macaroni, cooked  
1 pint, corn dog batter (see recipe)

Sweat onions until translucent. Add milk, cream, cloves and nutmeg. Add gelatin and bring to a simmer. Make a roux with the butter and AP flour. Add roux as needed to thicken the milk. Cook for about 30 minutes. Strain into a stock pot. Add the cheese and Tabasco, blend with a stick blender until smooth. Season to taste. Fold cooked macaroni together with cheese and let cool to handle.

Lay out on a clean table a length of food service film approximately 24" long. Scoop the mixed mac 'n' cheese in a 1"-thick by 12"-long line lengthwise along the film 3" from the base. Gently pull the bottom of the film up and over the mac 'n' cheese and slowly roll into a tube. **Note:** same as above like rolling SUSHI

Once rolled tightly, twist one end tight and tie while pushing the air out toward the open end. Once air is removed twist the open end shut to compress and tie. Refrigerate overnight.

Cut the solidified mac 'n' cheese into 3" lengths, skewer with corn dog skewer (chop stick), dip completely in corn dog batter, fry at 350 F, 2-3 minutes each.