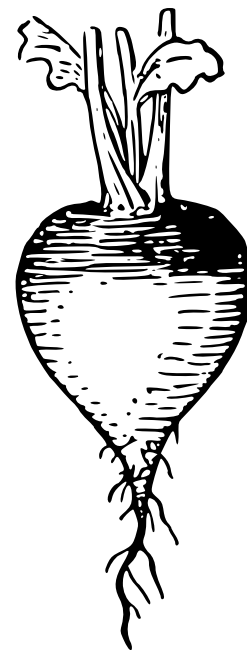


NIGHT 1 OF FEAST WITH Mark Scialabba of Firehouse 12



Miso Glazed Turnips:

Turnips or radishes - greens separated and chopped, turnips or radishes cut into small wedges.

Garlic chopped

1/3 cup maple syrup

2 Tbs soy sauce

2 Tbs mustard

2 Tbs rice vinegar

1 Tbs miso

Sesame seeds

Bring a pot of salted water to a boil and drop in the turnips until they are just soft. remove from the water and let dry on a paper towel.

Bring the water back to a boil and boil the rice noodles until just cooked, strain in a colander and rinse.

In a pan, sauté chopped garlic in plenty of oil until just cooked, add the turnip greens and continue cooking until green are cooked. Turn off the heat, add the rice noodles, mix and then plate.

For the glaze: mix together 1/3 cup maple syrup, 2 tbs soy sauce, 2 tbs mustard, 2 tbs rice vinegar, 1 tbs miso.

Warm a pan over high heat with a little oil and then sear the turnips on all sides, reduce the heat and pour in the glaze and let it reduce and coat the turnips. Add the glazed turnips on top of the rice noodles. Top with sesame seeds.

Watermelon Sage Cocktail

4 oz watermelon juice

1 lime juiced

3 sage leaves

1.5 oz vodka or soda water

Put sage leaves in the bottom of a glass and gently muddle to release the oils. Squeeze in the lime, add ice, the watermelon juice and vodka (or soda) and stir.

NIGHT 2 OF FEAST WITH Sanctuary Kitchen + KAWIT!

Sudanese Ful With Chef Salma:

1 16oz cans of Ful (Fava beans)
2 tablespoon olive oil
1 small onion chopped
1 small tomato chopped
1 small green pepper chopped
(Reserve 2 tablespoon of each veg)
1 tablespoons tomato paste
Salt and pepper to taste
1/4 cup Feta cheese
2 Tablespoons sesame oil
Cumin powder
Pita bread

- 1) Heat olive oil over medium heat in a large pan. Add onion, tomato and green pepper and cook for a few minutes.
- 2) Add tomato paste and mix.
- 3) Add salt and pepper, then add the fava beans. Lightly mash with a fork and cook until heated through.
- 4) Mix reserved vegetables, sesame oil and cumin in a small bowl.
- 5) To assemble, place fava bean mixture on a plate. Top with feta and the sesame-vegetable mix.
- 6) Enjoy with pita bread.

Filipino Pancit with Chef Kevin + Seth!

1 sheet bihon noodles
2 tbsp of preferred cooking oil
2 garlic cloves minced
1 onion julienned
1 large bell peppers julienned
1 bunch of sweet potato greens with 1 inch of stem
1 8oz container of 50/50 sauce
5 basil leaves
1 hot chili sliced

- 1) Soak noodles in a suitable dish with hot tap water (as hot as your tap will allow) for 30 minutes till tender, then set aside
- 2) Prepare the veggies as described. You may make your julienne slices as thin as you would like, keeping in mind that the thinner the slice, the faster the cook.
- 3) Heat your saute pan with oil until it smokes, and then add your garlic and stir until the garlic is golden brown. Then add onions, bell peppers and sweet potato greens. Cook for about 1 minute or until onions lose their raw appearance. about a minute.
- 4) Add bihon noodles and half of the 50/50 sauce. carefully toss or stir all the ingredients together. give the noodles a taste. check to see if the sauce has flavored them to your liking. Add more if desired.
- 5) Plate your noodles and top with torn basil and sliced chilis.

