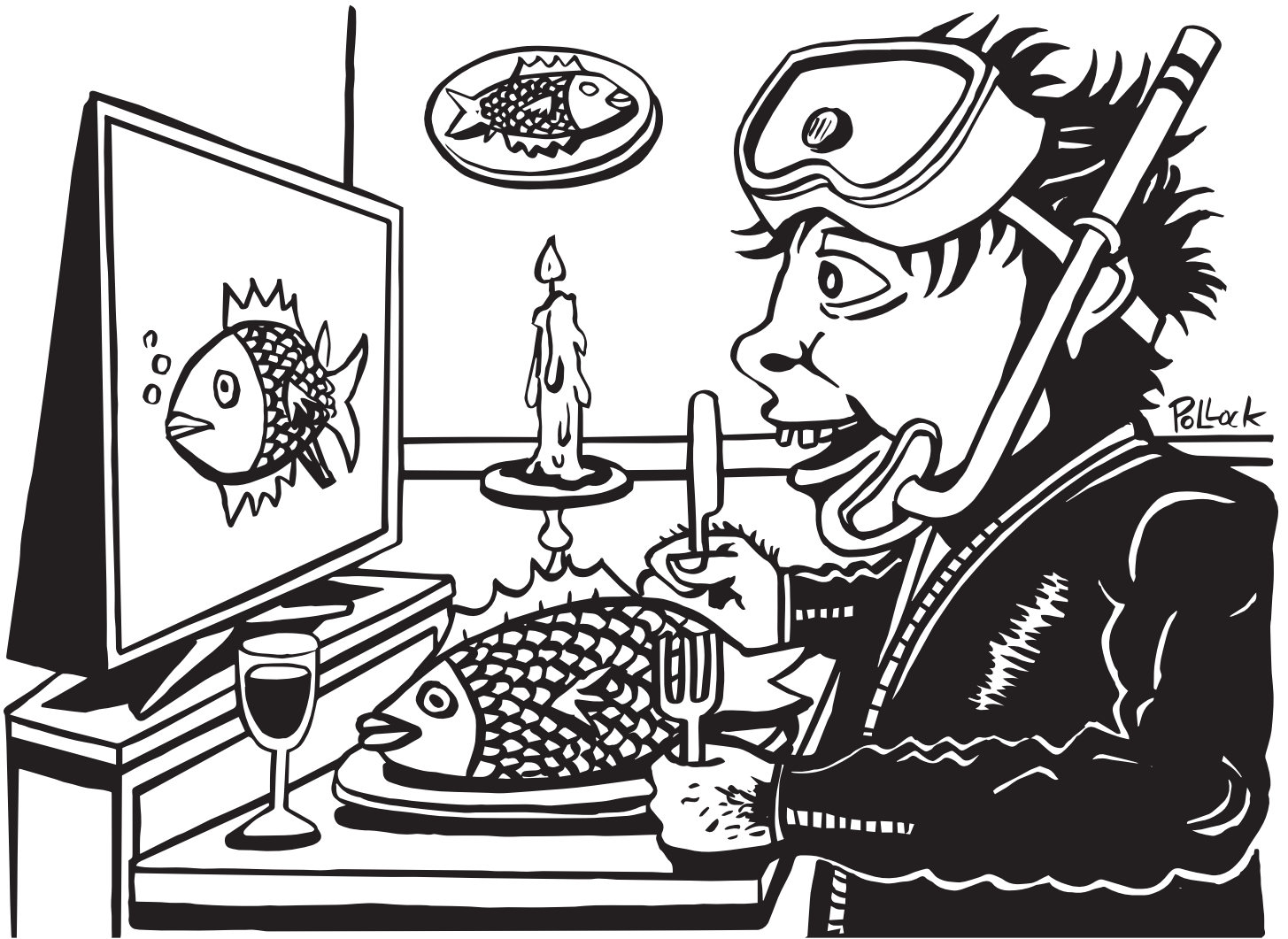


PHISH



DINNER AND A MOVIE

LABOR DAY WEEKEND 2020
RECIPE BOOK

DINNER AND A MOVIE

FRIDAY, SEPTEMBER 4, 2020

MENU

The Wedge Salad

bacon, tomato, miso-blue cheese dressing

Red Pepper Pan Pizza

red pepper, muhammara, fontina and basil

Spiced Zucchini Cake with Olive Oil

lemon ginger glaze

Chef Mark Welker, Executive Pastry Chef,

Eleven Madison Park, New York, NY

IG: @markwelker

first show: 8/2/98 Deer Creek

favorite show: 12/30/97 Madison Sq. Garden

Chef Mike Pyers, Culinary Director

Eleven Madison Park, New York, NY

IG: @pyersm

first show: 12/02/95 New Haven Veterans Coliseum

favorite show: 12/29/18 Madison Sq. Garden

The Wedge Salad

Serves 4

Miso-Blue Cheese Dressing

Yield: 1 pint

3 Tbsp	white miso (if you already have another miso in the fridge use that)
4 tsp	rice wine vinegar
1 tsp	black pepper, ground
1 tsp	prepared horseradish
1	garlic clove, microplaned (grated)
½ cup	kewpie mayonnaise (or any mayo)
¼ cup	sour cream
1 tsp	Dijon mustard
3 oz	blue cheese (or feta or goat cheese if you don't like blue)

To Finish

Yield: 4 portions

1 cup	miso-blue cheese dressing
1 head	iceberg lettuce, quartered
6 oz	bacon, thick cut, sliced to ¼ - ½ inch pieces
12	cherry tomatoes, sliced into rounds
½	avocado, shaved thin
1	shallot, sliced into thin rounds and placed in ice water
1 bunch	chives, sliced thin
To taste	cracked black pepper

Place a sauté pan over medium-high heat and add the bacon. Cook the bacon until it is golden brown and most of the fat has rendered. Remove from pan and place on paper towel to drain. Reserve for later.

Place each iceberg wedge on a small plate and drizzle ¼ cup of the miso blue cheese dressing on top, completely covering it. Spoon ¼ of the tomatoes over top and a few shaves of the avocado. Remove the sliced shallot from the water and drain on paper towel. Place a few on the wedge and then garnish with bacon and sliced chives. Finish with some fresh cracked black pepper.

Red Pepper Pan Pizza

Serves 4

Muhammara Sauce

Yield: 1 qt

1 cup	walnuts
3 ea	large red bell peppers
2 Tbsp	extra virgin olive oil
2 Tbsp	Aleppo pepper, or mild chili flake
1	juice from one medium sized lemon
1 tsp	smoked paprika
2 Tbsp	pomegranate molasses (you can find this at stores like Whole Foods or any middle eastern market. As a substitute honey with a little lemon juice to taste works great).
To taste	kosher salt

Preheat the oven to 350F. Toast the walnuts on a sheet tray until golden brown, about 10 minutes. Remove and let cool. Switch the oven to broil and place the peppers on a sheet tray on the upper rack of the oven. Turn them occasionally until the skins are charred and the flesh is softened, about 12 minutes. Remove from the oven and place in a bowl and cover with plastic wrap. Let sit for 10 minutes, then remove the skins and seeds from the peppers. Place the peppers in a food processor with the remaining ingredients and blend until smooth. Reserve. This can be made up to 5 days in advance. (This is enough muhammara for 3-4 pies. It's difficult to make less than this and can be used for dipping vegetables or bread in. You can freeze any leftover as well).

Pizza Dough

Yield: 1 - 9 X 13" pizza

1 ½ cup	bread flour (All-Purpose will be okay if you can't find bread flour)
1 tsp	kosher salt
½ tsp	instant yeast
1 Tbsp	extra virgin olive oil
¾ cup	cold water

Day 1:

Place the flour, salt, and yeast in a large bowl. Add the cold water and oil and mix the dough together by hand. The dough will be wet and sticky and this is okay. Once the dough comes together and there are no major flour clumps then you're done mixing. Take a medium sized bowl or container that has a lid (if you don't have a container with a lid, then you'll need to wrap it tight with plastic wrap) and place about a ½ tablespoon of olive oil in the bottom. Place the finished dough in the oiled container and then flip the dough upside down so it is completely covered in oil. Place the lid on the container (or wrap tight with plastic wrap) and place the wrapped dough in the refrigerator overnight. 12-24 hours in advance.

Day 2:

Take out the dough about 3-4 hours before you are ready to bake the pizza. Take a 9 X 13" baking dish (what you would make a lasagna in) and rub the dish with about 1 ½ tablespoons of olive oil. There should be a good amount of oil in the dish. Place the dough in the baking dish and flatten it out as best you can. It will not reach the edge of the dish at this point. Cover the dish with something to keep the air out. (I use a small trash bag that I've cut at home and re-use it each time I make pizza.) Let the dough rise at room temperature. If your abode is on the cooler side, you're going to want to find a warmer spot or the process could take longer. Just to be safe, I would check the dough after the first hour and see how it feels and how quickly the dough is rising. At this point, press the dough down again and try to get it to go to the corners of the dish. If the dough still contracts then just let it rest and repeat the process in another hour. After another hour has passed repeat the process to press the dough into the corners of the dish. During the last hour of the dough rising you don't want to flatten it down too aggressively. You want to start to build gas bubbles inside the dough so be gentle. After the 3 hour mark and the dough is nice and elastic and can reach the edges of the dish without contracting, you're ready to build the pizza and bake. This is a good time to pre-heat the oven to 475F and get your toppings ready. (This pizza dough recipe can be used in a 10-11" cast iron pan as well).

To Finish

1 cup	muhammara sauce
8 oz	fontina cheese, grated (feel free to substitute another melty grated cheese)
1 s	red bell pepper, sliced thin
8	kalamata olives, pitted and quartered
8	basil leaves

Make sure the oven is pre-heated to 475F. Cover dough with half of the fontina cheese followed by the muhammara sauce, then sprinkle over the rest of the fontina cheese, making sure to go all the way to the edge. Place the sliced red bell pepper and the olives on top of the cheese. Bake in oven for 15 – 30 minutes depending on your oven or until the cheese has melted and forms a golden crust around the edges. If the crust looks done and the cheese is not browned at all place the pizza under the broiler for about 30 seconds. Be care with this step as you don't want it to get too dark. Remove from oven and let cool slightly. Cut into 8 pieces and sprinkle the basil leaves over top.

Spiced Zucchini Cake with Olive Oil

Zucchini Cake

Yield: 1 cake – Serves about 8 people

1 cup plus 3 Tbsp	all-purpose flour
1 tsp	baking soda
3/4 tsp	cardamom, ground
1/2 tsp	ginger, ground
3/4 cup	extra virgin olive oil
1/2 cup	sugar
1/2 cup	light brown sugar, packed
2 tsp	kosher salt
1	egg
1	egg yolk (save the egg white for the glaze)
2 tsp	vanilla extract
1	lemon, zested (save the juice for the glaze)
2 cups	zucchini, grated on a box grater (about 2 medium zucchini)

Pre-heat oven to 350F or 325F if using convection. Sift the flour with the baking soda and spices. Whisk together olive oil, sugar, brown sugar, salt, lemon zest, and vanilla extract. Add the egg and egg yolk and whisk until well combined and homogenous. Add the flour mixture and whisk until it just comes together. Fold in the grated zucchini until well combined. (Note: you can add up to 1 cup of nuts to batter such as walnuts, pecans, or cashews if you like). Set aside. Spray a large loaf pan (4.5 X 9”) with a non-stick cooking spray (a tsp of oil wiped across the pan also works) then dust with flour. Shake the excess flour out. Pour the batter into the loaf pan and bake until a cake tester (toothpick works) comes out clean. About 45 – 60 minutes. Cool the cake for about 30 minutes in the pan then turn the cake out on to a cooling rack. Flip so the top is facing up, and cool the cake completely at room temp.

Lemon Ginger Glaze

Yield: 4 portions

1 cup	confectioner’s sugar, plus more as needed (also called powdered sugar)
1 Tbsp	lemon juice
1 ea	egg white
1/2 tsp	ginger, ground
1/4 tsp	kosher salt
	milk if needed

Combine the all the ingredients in a bowl and whisk until well combined. At this point you may need to adjust with more sugar or a little milk. You want the glaze to be thick but pourable. It should coat the back of a spoon nicely without all running off or so thick that it doesn’t surrender to the flow.

To Finish

With the cake on a cooling rack or a baking tray, pour the glaze over the top of the cake. The cake should be completely cool at this point. Pour as much as you’d like or just drizzle some over the top if you don’t like that much. You can also just dust the top with more confectioner’s sugar if you’d like.

DINNER AND A MOVIE

SATURDAY, SEPTEMBER 5, 2020

MENU

Mizuna Salad

(shake your) coconut ginger dressing, furikake, avocado

Grilled Eggplant

vadouvan yogurt, burnt onion vinaigrette, conFEE tomatoes

Mango Clafoutis

Chef Douglas Rankin, Executive Chef

Bar Restaurant, Los Angeles

IG: @chefdougfresh

first show: 6/30/00 Meadows Music Theatre

favorite show: 8/19/12 Bill Graham Civic Auditorium

Mizuna Salad, (shake your) coconut ginger dressing, furikake, avocado

1 lb	Mizuna (or any other spicy greens)
1/4 cup	coconut ginger dressing (see below)
2 bunches	scallions, sliced thin at an angle (about 2 cups)
1	large fennel bulb, sliced paper thin
2	large avocados, pits removed, peeled and chopped into ¼ inch cubes

Shake Your Coconut/Ginger Dressing

1 cup + 1Tbsp	coconut milk
¾ cup	grapeseed oil (or neutral oil)
1/2 cup	lime juice, fresh
3 Tbsp	ginger, peeled, chopped
1 Tbsp	sugar
1 Tbsp	Dijon mustard
¼ tsp	white pepper, ground (Use black if you cannot find)

Instructions:

Put all ingredients except the grapeseed oil and lime juice in the blender. Blend on high until smooth. With the blender on, slowly drizzle in the oil and then the lime juice. Season with salt to taste and strain through a fine mesh strainer. Store covered in the fridge until ready to use.

Garlic Furikake Topping (optional or you can buy some at your local asian market/grocery store)

1 cup	sesame seeds, toasted
2 Tbsp	fried garlic (can purchase at an Asian market)
1 tsp	shichimi togarashi
1 tsp	nori, powdered
1 Tbsp	salt

Instructions:

Toast sesame seeds until golden brown in a nonstick saute pan. Put into a small mixing bowl. Add all other ingredients and mix together. Once cool, keep in an airtight container at room temperature.

Plating Instructions:

Place all ingredients in a large mixing bowl except the dressing. Mix in the dressing and season with salt to taste. Divide into separate bowls and top generously with the furikake.

Grilled eggplant, vadouvan yogurt, burnt onion vinaigrette, conFEE tomatoes

Shopping List:

4 ea	large japanese eggplant (or any variety will do)
1 lb	cherry tomatoes (different colors if you can find them)
¼ lb	mustard greens or watercress (or any salad greens will do)
2 cups	greek yogurt
2 Tbsp	vadouvan (french curry) or curry powder
1 quart	extra virgin olive oil
½	large yellow onion
1	head garlic
1 cup	sherry vinegar
¾ cup	grapeseed or neutral oil
1 Tbsp	tamari or soy sauce
¼ cup	molasses
¾ cup	lemon juice

For the Eggplant

4	large japanese eggplant
2 cups	extra virgin olive oil
1 ¼ cups	molasses
½ cup	lemon juice
¾ cup	sherry vinegar
½	head of garlic, smashed, peeled, chopped

Instructions:

Mix all ingredients together in a mixing bowl except the eggplant. Peel eggplant and cut in half lengthwise. If you cannot find Japanese eggplants, then Italian or any smaller eggplant will work. If it is a large Italian, then peel and slice into thick slices about ¾" thick. Place eggplant in a rectangular baking dish and pour marinade over. Cover with plastic and leave to marinade overnight.

For the yogurt:

2 cups	Greek yogurt
2 Tbsp	vadouvan or curry powder
¼ cup	extra virgin olive oil
¼ cup	lemon juice
to taste	Salt

Instructions

Mix all ingredients together in a small mixing bowl. Season with salt to taste (you can also adjust cur-ry and acidity to your liking). Store covered in the fridge until ready to use.

For the burnt onion vinaigrette:

½	yellow onion, peeled, sliced thin
¼ cup	sherry vinegar
1 Tbsp	tamari or soy sauce

Instructions

Put sliced onion in a lightly oiled baking tray and bake in oven at 500F until blackened. Combine all ingredients in a blender and blend on high for 5 minutes. The vinaigrette will separate so make sure to stir before each use.

For the cherry tomato conFEE:

1 lb	cherry tomatoes, cut in half
½	head of garlic, smashed,peeled,chopped
1 ¾ cups	extra virgin olive oil
1 ea	banana leaf (optional - you can use foil or a pot lid as well)

Preheat your oven to 275 F. Using a serrated knife cut all the tomatoes in half and put into a medium mixing bowl. Add the garlic and season with salt and pepper.. Let sit for about 15 min at room temperature. Add the olive oil and mix together . Pour everything into a medium sauce pot or a baking dish. Make sure the tomatoes are in an even layer, if the oil doesn't cover the tomatoes add a little more until it does. Using scissors, cut the banana leaf to the shape of the pot or baking dish and cover the tomatoes with it. Bake in the oven under the cool shade of the banana leaf (or foil) for 2.5 hours. Remove from the oven and let cool at room temperature

Final Plating Instructions:

Light your grill, I prefer to work on a wood grill or charcoal for flavor reasons but you can use a gas grill or even a hot saute pan at home. Once the grill is hot (around 500F) remove the eggplant from the marinade and pat dry with paper towels. Season evenly with salt and pepper. Grill over the fire with the cut side down first until the eggplant begins to char and caramelize 8-10 min. Then flip over and do the same on the other side. Continuously brush the leftover marinade on both sides during the cooking process after you flip. When the eggplant is cooked, remove from the grill or saute pan.

Lay 4 plates out and put a large spoonful of the yogurt in the center of each plate. Using the back of the spoon in a circular motion spread the yoghurt to the shape of the plate. Lay 2 pieces of eggplant cut side up on each plate and then spoon the conFEE tomatoes over the eggplant. You can put as many as you want on each plate. Mix the mustard greens (or really whatever salad you want) with the burnt onion oil and season with salt and pepper to taste. Place a handful of the salad on top of the eggplant and tomatoes on each plate. Garnish with whatever herbs you have on hand (parsley,-chives etc.) and spoon some of the burnt onion vinaigrette around the plate.

Mango Clafoutis

4 whole eggs
1 mango, under-ripened preferably (if you can't find mango, blueberries will substitute nicely)
1 cup sugar
2 ½ cups half & half
1 vanilla bean, cut in half and scraped with a knife (substitute 1Tbsp vanilla extract)
¼ cup all-purpose flour
2 Tbsp almond flour
2 Tbsp extra virgin olive oil
2 Tbsp unsalted butter
to taste confectioner's sugar (or powdered sugar) for dusting

Instructions:

Froth the eggs with a whisk or the whip attachment of a Kitchenaid until yellow. Next, slowly add the sugar, half & half, vanilla, A.P. flour, almond flour, and olive oil while the machine is running. Make sure to scrape the sides down with a rubber spatula so the base incorporates evenly. Put into a container, covered and let it rest in the fridge for one hour. Preheat your oven to 350F. While the batter is resting, peel the mango with a peeler and discard the skin. Then peel the flesh into long strands using the peeler. Dust with a little sugar and mix in a bowl with your hand until the sugar is dissolved. Remove the batter from the fridge and pour into a baking or pie dish. Disperse the shaved mango evenly throughout the pan. Bake at 350F until cooked through and golden dark brown. Remove from the oven, let cool and cut into equal pieces. One thing to note about clafoutis is that can puff up quite a bit. This is okay...it will soon collapse.

To serve, put a piece on each plate, dust with some powdered sugar and serve with a dollop of vanilla ice cream or mango sorbet.

DINNER AND A MOVIE

SUNDAY, SEPTEMBER 6, 2020

MENU

Burrata Salad

grilled romano beans, salad verde, shiro dashi vinaigrette, pickled shallots, radish

Whole Grilled Branzino

vegetarian option: grilled portobello mushroom
fingerling potato, shishito pepper, garlic aioli

Bicerin (chocolate pudding)

whipped cream

Chef Molly Nickerson, Executive Chef

Marea, New York, NY

IG: @dudeitsreal

first show: 2/24/03 Continental Airlines Arena

favorite show: 11/22/97 Hampton Coliseum

Burrata Salad with grilled romano beans, salsa verde, shiro dashi vinaigrette, pickled shallots, radish

Burrata : This cheese usually comes in a container of two 2oz balls of burrata. For four people you can cut each ball in half and serve 1/2 ball per person. If you can't find burrata, fresh mozzarella is a fine substitute.

Shiro Dashi Vinaigrette :

2 tbsp lemon juice
2 tbsp white balsamic vinegar (white wine vinegar will work as well)
1 tbsp shiro dashi (white soy sauce or a low sodium soy sauce can serve as a substitute)
1/2 cup olive oil
1/2 cup canola or vegetable oil

Put lemon juice, white balsamic, shiro dashi in a bowl and slowly whisk in your oil. Season with salt to taste.

Salsa Verde: reserve 1/2 of your verde for the fish

1/2 cup finely chopped parsley (reserve a pinch for your potatoes)
1/2 cup finely chopped basil
1/2 cup finely chopped mint
1 tsp lemon zest
1 cup olive oil
Salt to taste

Mix these ingredients in a mixing bowl. Put in the refrigerator until ready to use.

Romano beans- 1lb (if you can't find these, you can use green or yellow wax beans) Turn your grill or grill pan on high. In a bowl place your romano beans and toss in a little bit of olive oil and a pinch of salt. Grill on high for about 3 minutes until you have a nice char and the beans are slightly tender. If you don't have a grill you can cook these in a hot cast iron pan with canola oil or a saute pan and achieve similar results. Once cool, cut the beans into 1/3 on a bias (i.e. diagonally).

Pickled Shallots:

1 large shallot, thinly sliced into rings
2 Tbsp white balsamic vinegar (white wine vinegar will also work as well)
1/4 tsp salt
1/4 tsp sugar

Mix these ingredients, let shallots marinate for about 15 minutes and the shallots are ready to go.

Radish:

1 small bunch red radish, washed and thinly sliced

Putting the salad together:

You can serve this on individual plates or a large serving platter. In a large mixing bowl toss your grilled beans with about 2 tbsp of your vinaigrette (add more if needed). Spread your cheese on your plate and place your dressed beans on top. Spoon some of your salsa verde on top of the beans. Scatter your pickled shallots and raw radish to garnish.

Whole Grilled Branzino with fingerling potato, shishito pepper, garlic aioli

- Branzino: You can call your butcher or fishmonger in advance and request they bring these fish in for you. Ask for 4 one-lb. whole branzino, scaled & gutted, & tail removed. If these are not available you can get filets of your fish of choice, to grill or pan sear.
- 3 Lemons- 2 sliced thin to stuff fish, 1 cut into wedges to squeeze over on your cooked fish. (NOTE: if you're grilling fillets instead of a whole fish, season with salt and pepper and rub with oil. No lemon or herbs needed).
- 1 Small bunch of thyme sprigs
Parsley stems

Turn your grill or grill pan on high. Season the cavity of the fish with salt and pepper. Stuff each cavity with a few thyme sprigs, 2 lemon slices and if you have parsley stems leftover from making your salsa verde, you can put those in the cavity as well. Rub the outside of the fish with olive oil, salt and pepper. Grill over high heat, turning once, until both sides are browned with nice grill marks. The fish should take about 7 minutes on each side. If you don't have a grill or grill pan, you can put the fish on a baking sheet and broil on high in the oven.

To Serve: If you grilled a whole fish, remove your herbs and lemon from the fish. The filets should easily come off the bone, use a spatula to help remove the filets. There will be a few little bones running down the center of the filets that you can gently pull out with your finger or tweezers. Garnish with a lemon wedge and salsa verde.

Grilled Portobello Mushroom (Veg Option)

- 4 portobello mushrooms, stems removed and scrubbed clean
1/4 cup balsamic vinegar
1/4 cup olive oil
2 tbsp lemon juice
1 tbsp dijon mustard
2 ea cloves of garlic, minced
1 tsp finely minced thyme leaves
1 tsp salt

Mix all the ingredients and pour over mushrooms. Marinate for 30 minutes.
Grill the mushrooms on high for 4 mins on each side. Spoon some salsa verde on top and serve.

Pan roasted fingerling potatoes, shishito peppers, garlic aioli

- 2 lb Fingerling potatoes , washed
1 lb shishito peppers

Garlic Aioli:

- 1 egg yolk
1 tsp dijon mustard
1 garlic clove
1 pinch cayenne (add more if you like spice)
2 cups canola or veg oil
To taste Salt

Instructions:

With a kitchen towel, make a nest for your kitchen bowl to sit in. Add everything to your bowl EXCEPT the oil, and whisk ingredients together. Once the ingredients are fully incorporated, slowly stream in your oil while constantly whisking. You may notice that your aioli thickens up before you use up all your oil. When this happens, add a few drops of warm water until it loosens up slightly, then continue to add your oil again. This will allow you to keep adding your oil without your aioli breaking. You may need to repeat this process a few times before you have used all your oil.

Place potatoes in a pot and cover with cold water. Bring to a boil and cook the potatoes until they slide off a fork when you poke them. Drain and spread out on a baking sheet to cool. Once cool, use your hand or the bottom of a coffee mug to lightly smash the potatoes. They should still be intact. Heat a cast iron or saute pan to high heat. Add enough canola oil to coat the bottom of the pan. Carefully add your potatoes to the hot pan and cook on both sides until golden brown. Finish with a knob of butter (2 Tbsp) and salt. You will have to do this in a couple batches.

Place your cooked potatoes on a baking sheet and you can keep warm in a 300 degree oven until you finish the rest of your potatoes and peppers. Once you are finished with your potatoes, wipe out your pan, add 1 tbsp of canola, bring back up to high heat and add your shishito peppers. Cook your peppers until they are charred on all sides, finish with a squeeze of lemon juice and salt. You can eat the entire pepper except the stem.

To Assemble:

On a large serving platter, spread your garlic aioli, place your potatoes and peppers on top and garnish with a pinch of parsley.

Bicerin (chocolate pudding):

NOTE: This should be the first thing you make, a few hours before dinner. You could even do the day before.

4 cups	heavy cream
1/2 cup	sugar
1	cinnamon stick
1/2 tsp	salt
8oz	60% chocolate
1	egg
2oz	butter

Instructions:

In a medium pot, heat your cream, sugar, cinnamon stick and salt. When it starts to simmer, whisk in your chocolate. In a separate bowl, whisk your egg, and add a little bit of the hot chocolate liquid and whisk quickly so the egg doesn't scramble. This is called "tempering the eggs", which allow you to add the eggs to the pot without the eggs curdling. Once you temper your eggs, add them to the pot while whisking vigorously. Whisk on low heat for about 3 minutes. Take off the heat and whisk in your butter. Strain through a mesh strainer (if you don't have, just make sure you fish out your cinnamon stick) and cool in the refrigerator. This will take a good 2 hours in the fridge to set completely.

Whipped Cream:

1 1/2 cups	heavy cream
2 tbsp	confectionary sugar
1 tsp	vanilla extract

Put cream in the bowl of a stand mixer with a whisk attachment. You can also do by hand in a medium sized bowl with a whisk. Put your ingredients in the bowl and whip until soft peaks form. Be careful not to over mix or it will become grainy.

To Assemble:

When ready to serve place a couple of spoonfuls of the pudding into each serving dish and top with a big dollop of whipped cream.