

Napa Valley Mustard Festival

Chef of the Year Mustard Recipe Competitions

Winning Recipes 2004

The Awards

The World-Wide Mustard Competition Awards Ceremony
& Chef of the Year Mustard Recipe Competitions

March 12, 2004

COPIA: *The American Center for Wine, Food & the Arts*

*Napa Valley Mustard Festival
Executive Chef and
Rising Star Chef of the Year
Mustard Recipe Competitions*

A panel of esteemed journalists including Gene Burns of **KGO Newstalk AM 810's Dining Around with Gene Burns**, Karola Saekel of the *San Francisco Chronicle*, and Linda Anusasananan of *Sunset Magazine* judged the Executive Chef and Rising Star Chef of the Year Mustard Recipe Competitions in a blind tasting session behind closed doors. Event patrons became a part of the esteemed panel to select the Napa Valley Mustard Festival People's Choice Chef of the Year.

Executive Chef of the Year
Latino Barbecue
Executive Chef Peter Halikas
Dean & DeLuca, St. Helena, CA

Rising Star Chef of the Year
*Low Country Pulled Pork
with Mustard Seed Slaw*
Sous Chef, Jose Garcia
Rings Steak Seafood & Chops
at Embassy Suites® Napa Valley, Napa, CA

People's Choice Chef of the Year
"Mustard Four Play®"
- Mustard Infused Focaccia
*with Mustard Glazed Lobster and Mustard Greens
Splashed with Mustard Beurre Blanc*
Executive Chef Kelly Macdonald
Napa Valley Wine Train, Napa, CA

Napa Valley Mustard Festival Executive Chef of the Year 2004

Latino Barbecue

Executive Chef Peter Halikas
Dean & DeLuca, St. Helena, CA

In northern Mexico traditional "barbacoa" always incorporates mustard in its preparation. The mustard balances the heat of the chilies, and adds acidity. Usually this dish is heated in a big pot and buried in the ground overnight. When it is unearthed in the morning, it is served with fresh salsa, rice and beans. This is a modern American interpretation.

Beef short ribs, tenderloin or roast
4 oz dried California chilies
1/2 c yellow mustard
1/4 c Dijon mustard
1/2 yellow onion chopped
1/4 c white wine vinegar
4 garlic cloves
4 whole bay leaves
1/2 t black pepper
1/2 t dried oregano
1 c beef stock
Salt to taste

De-seed chilies. Soak chilies in hot water until they are soft. Put chilies in blender and add spices, garlic, and onion. Grind until smooth. Pour into a bowl, and whisk in vinegar, mustard, and beef stock. Season to taste. Place meat in ovenproof dish and pour barbecue sauce over. Cook in 300-degree oven for 2 to 3 hours or until tender.

NAPA VALLEY MUSTARD FESTIVAL
A Season of Sensational Wine Country Events
Celebrating the Food, Wine, Art, Agriculture and History of Napa Valley
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Napa Valley Mustard Festival Rising Star Chef of the Year 2004

Low Country Pulled Pork with Mustard Seed Slaw

Sous Chef, Jose Garcia

Rings Steak Seafood & Chops at Embassy Suites® Napa Valley, Napa, CA

Serves 10

Pork Shoulder

5 lbs pork shoulder
2 T unsalted butter
2 1/2 c chopped white onions
2 T minced garlic
1 c cider vinegar
1 c water
1 1/2 T dry mustard
2 T yellow mustard seeds
1/2 t cayenne pepper
1 c granulated sugar
1 T Worcestershire sauce
1/4 c lemon juice
1 T honey
1 T crushed red chili flakes
1/2 t turmeric
1/2 t garlic powder
1 t onion powder
Salt and pepper

In a saucepan, melt butter. Add onions and garlic. Sauté until translucent. Add remaining ingredients and bring to a boil; then simmer for 45 minutes. Braise pork in this sauce for 2 1/2 to 3 hours until fork tender enough to pull with fork. Strain liquid and reserve. When the pork is cooled, pull or shred the meat with fork or fingers. Reheat the pork in the reserved sauce. Serve as a sandwich with coleslaw and rolls

Mustard Seed Slaw

4 c cabbage — thinly sliced
1 c carrot — grated
1/2 red onion — thinly sliced julienne
1 green apple — thinly sliced
1/2 c currant
1 c red cabbage — thinly sliced
1 c mayonnaise
1/2 c sugar
1/2 c cider vinegar
1 t cumin seed — toasted
1/2 t mustard seed

In large bowl combine cabbage apples, onion, and carrot. Set aside. In small bowl combine mayonnaise and sour cream. Mix well. Stir in vinegar, sugar, salt, and pepper, cumin and celery seed. Pour over cabbage and toss to coat. Chill and serve.

Napa Valley Mustard Festival People's Choice Chef of the Year 2004

“Mustard Four Play”[©]

Mustard Infused Focaccia with Mustard Glazed Lobster and Mustard Greens Splashed with Mustard Beurre Blanc

Executive Chef Kelly Macdonald
Napa Valley Wine Train, Napa, CA

Serves 8

3 lobster tails 6 oz.
3 T honey
1 t whole grain mustard
1 t turmeric
3 T whole butter
1 bunch mustard greens, rough chopped
3 T Dijon mustard
1/4 c shallots, minced
1/4 c rice wine vinegar
1/2 c white wine

3 c butter
1 lb all purpose flour
1 lb bread flour
1/2 ounce salt
1 oz yeast
2 c water, 110 degrees
1/3 c sugar
2 oz Coleman's Dry Mustard
2 oz olive oil

Beurre Blanc Sauce

Combine the Dijon mustard, shallots, and rice wine vinegar in a saucepot. Reduce to half. Reduce heat to very low, then whisk in butter slowly. Keep warm until use.

Focaccia

Combine the All Purpose Flour, Bread Flour and salt with a dough hook. Combine the Yeast, Water, Sugar, and Coleman's Dry Mustard, proof (allow to stand) for 5 minutes. Add Olive Oil to the Yeast / Water mixture. Pour liquid mixture into dry. Process dough until elastic, approximately 10 minutes. Turn dough out into oiled bowl and cover with a clean towel. Allow dough to rise 2 hours. Punch down every 45 minutes (two times). Pour dough out onto oiled sheetpan and bake in 350-degree oven for approximately 15 to 20 minutes. Remove and cool, then slice into 1/2 inch pieces.

Lobster

In saucepan, melt honey and butter over medium heat. Remove from heat and stir in turmeric and whole grain mustard. Cut lobster out of shell. Place shells on parchment lined baking sheets. Place lobster meat on top of shell and brush with a generous amount of honey mustard glaze. Bake in 350-degree oven for 12 minutes. Remove and allow to cool for 10 minutes. Cut into 1/2 inch medallions.

Presentation

Place a slice of Focaccia on plate. Next, place 1/4 cup mustard greens on top of Focaccia, followed by one lobster medallion. Pour 2 tablespoons of Buerre Blanc sauce on top of lobster. Brush lobster medallion with mustard glaze and serve.