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RECIPE

Ultimate Tailgate Experience: Chef Alex Garcia



Chef Alex Garcia of A.G. Kitchen shows us some recipes in this latest edition of the Ultimate Tailgate Experience.

A.G. Kitchen | 269 Columbus Avenue | NYC | 212-873-9400

www.agkitchen.com

<https://www.facebook.com/AGKitchenNYC>

Tijuana Foot Long Hot Dog

Serves 1

1 foot long hot dog

2 pieces of uncooked Applewood smoked bacon

4 ounces papaya-jalapeno sweet relish (see below)

1 Potato Hot Dog Bun

Pico de Gallo to taste (see below)

Ingredients for the pico de gallo

1 Cup diced tomatoes

1 Cup diced onions

2 Tbsp. lime juice

1 Tbsp. chopped jalapenos

2 Tbsp. chopped cilantro

Salt & pepper to taste

Procedure for the pico de gallo

Combine and mix thoroughly

Ingredients for the papaya-jalapeno sweet relish

1 ounce sweet pickles

1.5 ounces diced pickled jalapenos

1.5 ounces diced fresh papaya

Procedure for the relish

Combine and mix thoroughly

Preheat grill to medium. Wrap bacon around hot dog -- use toothpicks to hold bacon.

Grill hot dog (about three-five minutes on each side and until the bacon crisps)

Toast bun

Place hot dog on bun, garnish with relish and pico de gallo

The Juiciest Lucy "Inside-Out" Burger

Serves 1

2 four ounce A.G. Kitchen house-blend beef patties

2 slices of Cheddar Cheese

1 Potato Bun

Garlic aioli (see below)

5 slices of pickles (your favorite brand, or house-cured pickles)

2 ounces caramelized onions

2 ounces sautéed mushrooms (either oyster, cremini, or portobello)

Salt and pepper to taste

Ingredients for the garlic aioli...

1 cup mayonnaise

1 Tbsp. roasted garlic

1 tsp. lemon Juice

Salt and pepper to taste

Procedure for the garlic aioli

Combine all ingredients, mix thoroughly

Procedure

Preheat a grill to high. Season the patties with salt and pepper.

In a burger ring, place one 4 ounce patty. Place cheddar cheese in center of patty, leaving no cheese within a half inch of the edge. Place second patty on top of cheese, and crimp edges.

Grill to desired doneness, about 3 to 5 minutes on each side is usually best or until the patties feel firm.

Toast potato bun

Place garlic aioli on bun. Then place the burger on the bun. Top with mushrooms, caramelized onions and pickles.

Ultimate Potato Skin Burger

Serves 1

1 pre-cooked 8 ounce A.G. Kitchen In House Ground 100 percent Ribeye Burger (or store-bought beef patty grilled to desired doneness)

1 whole roasted potato with crispy skin (bake on the oven rack for 50 minutes), dredged in A.G. House Spice Mix (store bought steak seasoning is fine too)

3 pieces of crispy (cooked) Applewood smoked bacon

2 slices of sharp cheddar cheese

2 ounces crema nata (see below)

Ingredients for crema nata sauce

1 cup sour cream

2 Tbsp. heavy cream

Salt and pepper to taste

Procedure for the crema nata sauce

Combine ingredients and mix thoroughly

Procedure

Slice the potato in half lengthwise but leave intact. Using a spoon, scoop out the flesh, leaving about 1/4 inch intact.

Brush the inside of the potato with the melted butter and season with salt and pepper. Flip the potato over, brush the skin sides with butter, and season with salt and pepper. Place skin-side up on a baking sheet and broil until the butter foams and the skins start to crisp, about 2 to 3 minutes. Flip the potato over and broil until the top edges just start to brown, about 2 to 3 minutes.

Place burger on top of open-face potato and garnish with cheese, bacon and crema nata. Top with second potato half

