

LOCAL FAVORITES FROM TOP CHEFS



SAVOR THE FLAVORS OF SOUTH WALTON

A CULINARY JOURNEY ALONG FLORIDA'S GULF COAST

Nestled along Florida's stunning Gulf Coast, the paradise of South Walton is more than a destination: it's a way of life. This beach haven captivates travelers from around the globe with its sugar-white sand, turquoise water and breathtaking sunsets. But South Walton isn't just a feast for the eyes-it's a treat for the taste buds, too.

We invite you to dive into a treasure trove of recipes from South Walton's finest chefs. Whether you're in the mood for simple comfort or elegant gourmet flavor, there's a dish curated for every palate and occasion. From creamy grits á ya ya to serrano-wrapped figs, you can indulge in the tastes of South Walton from wherever you call home.

Whether you're a seasoned chef or an aspiring home cook, get ready for a mouthwatering voyage along the shimmering shores of Florida's Gulf Coast. Grab your apron, gather your ingredients and prepare to savor South Walton.

Cheers and bon appétit!



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🝸 Cocktail 👜 Appetizer 😂 Entrée 🍚 Dessert SOUTH WALTON COOKBOOK

30A DISTILLING CO

Based in Santa Rosa Beach along the state road of the same name, 30A Distilling Co crafts whiskey, bourbon, rum and vodka from its Florida distillery.

Founded by 30A resident Brian Rabon, 30A Distilling Co is committed to sourcing ingredients from our region, being good stewards of the environment, and providing full transparency about what's in the bottle. Lift your spirits by drinking products as spectacular as the beaches of 30A.



Mixologist Shannon August

Shannon August has spent his last year in Santa Rosa Beach learning the skills of distilling from 30A Distilling Co founder Brian Rabon.

With a love of fine Italian cuisine, Shannon's professional career started in prep cooking and later progressed to kitchen management. After starting up a delivery business in his home state of Colorado, he headed as west as possible - to the islands of Hawaii. Landing a position at one of Honolulu's most notorious spots with a vast international clientele, Shannon's passion for crafting specialty cocktails fully blossomed. Studying each spirit's history and traveling the world to experience how different cultures use them have been his greatest influences to date.







30A DISTILLING CO

Ingredients:

- 1.5 oz. agave
- 0.5 oz. orange rum
- 2 oz. watermelon water
- muddled allspice
- cardamom
- szechuan peppercorn
- mint garnish
- tajin rim

Instructions:

- 1. Rim glass with tajin.
- 2. Combine agave, orange rum, watermelon water,
- muddled allspice, cardamom and szechuan peppercorn.
- 3. Garnish with mint.

CANEGIN TURTLE **(*)**

Ingredients:

- 1.5 oz. gin
- 0.5 oz. agricole rum
- 2 dashes blueberry cardamom bitters
- 0.5 oz. peach schnapps
- 0.5 oz. peach syrup

- 1. Combine all ingredients.
- 2. Top with soda water.



BAREFOOT'S BEACHSIDE BAR & GRILL

One of the most popular dining spots at Hilton Sandestin Beach Golf Resort & Spa is Barefoot's Beachside Bar & Grill. As its name suggests, this restaurant overlooks the resort's stunning beach, with its sugar-white sand and turquoise water.

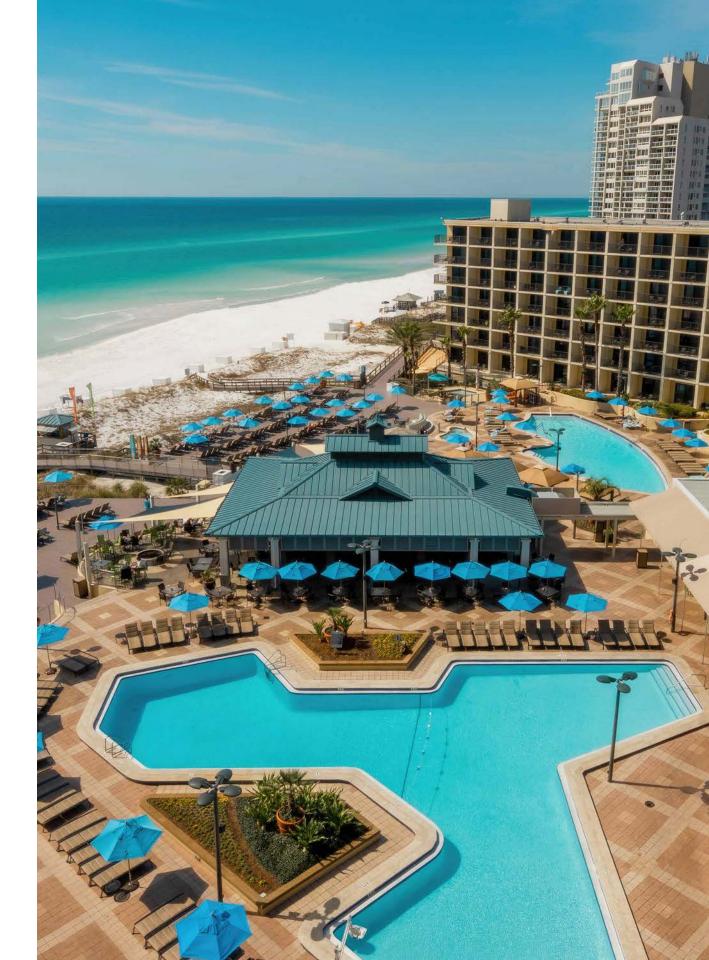
Barefoot's offers an amazing, unobstructed view of the Gulf of Mexico, friendly service, and a festive atmosphere. The restaurant's menu features delicious casual fare and an array of creative cocktails.



Princeton McDonald

Recently named Chef of Barefoot's Beachside Bar & Grill at Hilton Sandestin Beach Golf Resort & Spa, Princeton McDonald leads the resort's outdoor dining outlet to provide beachside favorites to guests. McDonald developed his affinity for cooking and earned his degree in food and beverage management in his hometown of Portland at the Caribbean Culinary Institute of Jamaica.

Having been a part of the Hilton Sandestin Beach Golf Resort & Spa culinary team since 2012, McDonald has held various roles at the resort's dining outlets and become wellversed in providing a delectable beachfront experience for guests. From conducting prep work at Picnix Poolside Market, to working his way up to kitchen supervisor at Barefoot's Beachside Bar & Grill, McDonald has played a vital role in the resort's culinary offerings. McDonald took on the role of chef at Barefoot's in January 2022, bringing his 20+ years of experience to one of the most popular dining spots at Hilton Sandestin Beach Golf Resort & Spa.





BAREFOOT'S BEACHSIDE BAR & GRILL

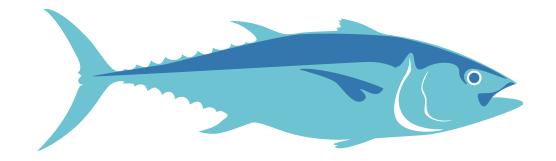
TUNA DIP

Yields 2 quarts

Ingredients:

- 6 lbs. smoked tuna
- 3 lbs. cream cheese
- 72 oz. Hellman's Mayonnaise
- 2 oz. liquid smoke
- 1.5 oz. worcestershire sauce
- 1.5 tsp. granulated garlic
- 1 tbsp. onion powder
- 15 cut green onions, julienned
- 1.5 oz. tabasco sauce
- 2 tbsp. lemon juice
- 1/2 tsp. black pepper

- Mix all ingredients together. Keep refrigerated until you're ready to serve.
- 2. We recommend serving with house made tortilla chips or fresh cucumbers.



BLACK BEAR BREAD CO.

A Parisian-style café and bakery with three South Walton locations, Black Bear Bread Co. is the newest eatery from Chef Phil McDonald and restaurateur Dave Rauschkolb in collaboration with Stumptown Coffee Roasters.

For many years, friends and colleagues Dave Rauschkolb and Chef Phil McDonald had hoped to launch a business together. From a shared vision for a true neighborhood bakery with fresh, naturally leavened baked goods, Black Bear Bread Company was born in late 2016 in a quaint café in Grayton Beach.

Together with their team, they baked, tested and tweaked: perfecting craveable recipes as a loyal customer following quickly took shape. Expanding upon the original Grayton Beach location, Black Bear grew to include the Bar Room in 2019, a second café in Sandestin in 2020, and now a third location in Seaside in 2021.



Chef Phil McDonald

Chef Phil McDonald learned the foundational basics of cooking in 1999 and went on to hone his skills working alongside a number of great chefs in some of Florida's best restaurants. In 2017, after a year in the making, Phil and his business partner Dave Rauschkolb opened Black Bear Bread Co., an artisan bakery, coffee shop and allday seasonal café in Grayton Beach featuring Stumptown Coffee Roasters. The success from Black Bear was very swift and Black Bear has now expanded to three cafes and a boutique events space named Barroom Soirees & Events. Phil resides in Point Washington, Florida, with his daughter Olivia and fraternal twin toddlers Christian and Ava.





BLACK BEAR BREAD CO.

Ingredients:

- 2 thick slices of country sourdough or other type of rustic bread
- 6 oz. jumbo lump crabmeat
- 1 head of thinly shaved fennel
- 1 tbsp. Italian flat leaf parsley
- 1 tbsp. minced chives
- 2 tbsp. aioli or mayonnaise
- 2-3 tbsp. fresh lemon juice
- 2-3 leaves of torn basil
- 4-6 leaves of oregano
- 3-4 chunks preserved lemon
- (ingredients and recipe below)
- chili de arbol, to taste
- sea salt and fresh ground black pepper

Instructions:

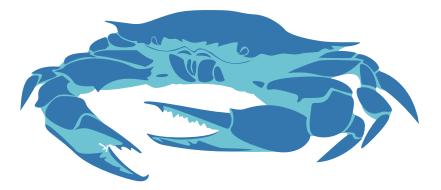
- 1. Grill 2 slices of sourdough bread.
- 2. While bread is grilling, place crab, fennel, parsley, chives, mayo, salt and pepper in a bowl. Mix to combine. Add lemon juice and taste for seasoning. Adjust if necessary.
- 3. Split the crab mixture between the 2 pieces of sourdough, making sure to cover each slice of bread all the way to the edges. Sprinkle chili de arbol on each piece.
- Combine the preserved lemon chunks, basil, oregano and scallion in a bowl. Drizzle lightly with olive oil, sea salt and fresh ground pepper.
- 5. Top the crab mixture (on each slice of bread) with the herb salt evenly. Cut each piece of bread in half on the bias and drizzle with extra virgin olive oil.

PRESERVED LEMON

Ingredients:

- 4 lemons, unwaxed (or scrubbed of wax)
- 1 tbsp. kosher salt
- 2 tbsp. sugar

- 1. Dice lemons, including peel, removing as many seeds as possible.
- 2. Put the lemons and their juice in a bowl and sprinkle with salt and sugar. Toss well and transfer to a jar.
- Let the mixture sit for at least 3 hours at room temperature, shaking the jar periodically. It can be served at that point or refrigerated for up to a week.



CAFÉ THIRTY-A

A fine-dining experience with a casual atmosphere, the award-winning Café Thirty-A in Seagrove features an island-inspired menu full of surf and turf options, an extensive wine list and one of the most creative martini menus in South Walton.



A Tribute to Harriet Crommelin

Harriet Huntress Crommelin, the late owner of Café Thirty-A, was beloved as the matriarch of 30A. She opened the popular restaurant in 1996 and kept it consistently delicious for 27 years.

Born on February 19, 1946, Harriet grew up in Montgomery, Alabama – graduating from Sidney Lanier High School and later The University of Alabama. Her first foray into the restaurant business began in 1982 with the opening of Kat & Harri's Nice Place in Cloverdale, followed by The Bistro a few years later. Harriet moved to Florida in 1995 to open one of the first restaurants on Scenic 30A, Café Thirty-A, which remains one of the most popular restaurants in the area 27 years later.

A trailblazer and visionary in her field, Harriet's passion for fine wine and delicious food paved the way for many restaurants in South Walton. She was an inspiration to female entrepreneurs everywhere. In her leisure time, Harriet enjoyed traveling, wine tastings and supporting many local charities, including Alaqua Animal Refuge, Caring and Sharing of South Walton and Children's Volunteer Health Network. She never met a stranger and treated everyone like family. She also loved dogs and never turned down a good party.

Harriet will be remembered fondly and forever.





CAFÉ THIRTY-A TANDOORI SALMON

Yields 4 servings

SALMON

Ingredients:

• (4) 6 oz. salmon filets

TANDOORI MARINADE

Ingredients:

- 8 oz. plain greek yogurt
- 2 oz. tandoori paste (Patak's)

Instructions:

 Mix ingredients together until well blended. Reserve.

HONEY RAITA

Ingredients:

- 8 oz. plain greek yogurt
- 1 tbsp. honey
- 1 tsp. fresh mint, chopped
- 1 pinch of cayenne pepper
- 1/4 tsp. kosher salt

Instructions:

 Mix ingredients together until well blended. Reserve.

CUCUMBER SUNOMONO

Ingredients:

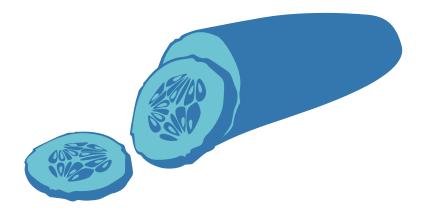
- 8 oz. cucumbers, unpeeled, thinly sliced
- 1 cup rice vinegar
- 1/2 cup granulated sugar
- 2 oz. red onion, julienned
- 2 oz. red pepper, julienned
- 1/2 tsp. kosher salt
- 1/2 tsp. ground black pepper
- 3 drops tabasco

Instructions:

- 1. Combine vinegar and sugar and mix until sugar dissolves.
- 2. Add remaining ingredients and gently mix. Reserve.

Full Dish Instructions:

- 1. Marinate salmon filets in Tandoori Marinade overnight.
- 2. Pan sear marinated salmon in vegetable oil over high heat.
- 3. Turn and finish cooking in 350-degree oven until desired doneness.
- Top cooked salmon with Honey Raita and Cucumber Sunomono.
- 5. Serve with jasmine rice infused with ginger and sauteed snow peas.
- 6. Enjoy with a crisp Oregon pinot gris.



SOUTH WALTON COOKBOOK

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CUVEE 30A

Cuvee 30A brings everything the Gulf Coast loves about celebrity Chef Tim Creehan's wildly popular cuisine to South Walton's 30Avenue. Savor Tim's award-winning signature dishes, such as Amy Grant's Seared Tuna Rare and Vince Gill's Pecan Crusted Grouper in a stunning venue conveniently situated at the junction of Scenic 30A and Highway 98. As seen on "Emeril's Florida", the DiRoNA awarded Cuvee 30A also features their "Best of the Emerald Coast" voted Happy Hour, live music by Beachcomber Music Award winner Space Junkie, and a world-class wine list bestowed with 30A's ONLY Wine Spectator Best of Award of Excellence.



Chef Tim Creehan

As the owner of Cuvee 30A, Chef Tim Creehan's career reads like an American dream. Born in Hartford, Connecticut, but spending most of his childhood and young adult life in Baton Rouge, Louisiana, he discovered his calling at a very young age. He was gifted with an extraordinary talent in the culinary arts and the vision of an entrepreneur, and he delighted in sharing it with the world. Now a respected local businessman with bona fides, he is a Certified Executive Chef, author, teacher, inventor, a dynamic entertainer and a steward of his community.





CUVEE 30A

BLACK PEPPER SEARED YELLOWFIN TUNA 👁

Yields four servings

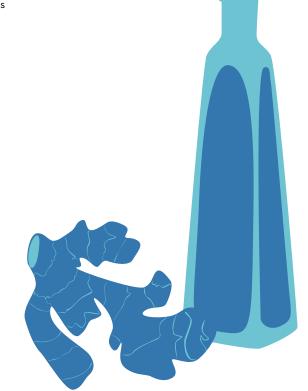
Ingredients: TUNA

- 4 (6-oz.) yellowfin tuna steaks
- 1/4 cup black pepper
- 2 tbsp. canola oil
- 4 cups spinach
- 1/2 red bell pepper, diced
- 10 chopped chives

SOY GINGER SAUCE

- 1/4 cup soy sauce
- 1/4 cup rice vinegar
- 1 tbsp. water
- 1 tbsp. chopped chives
- 1 pinch chopped ginger root
- 2 tsp. crushed red pepper flakes

- For the sauce, combine all ingredients in a bowl; mix well. Let stand at room temperature for 30 minutes.
- For the tuna, press both sides of the steaks into the pepper, coating well. Heat oil in a sauté pan until very hot. Add steaks; sear 10 seconds on each side. Remove to a board.
- 3. Add spinach to the pan and saute just until wilted. Remove to four large plates.
- 4. Slice tuna thinly across the grain and arrange in a pattern over spinach.
- 5. Garnish with bell peppers and chives. Top with soy ginger sauce.



Down Island is a modern casual restaurant serving primarily Gulf South cuisine and is one of the area's only chef-owned and family-operated restaurants. Put simply, Down Island combines Chef Janca's passion for Gulf South cuisine and Southern hospitality roots to create a creative, adventurous and inviting atmosphere for visitors and locals alike.

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Dedicated to Chef Brannon Janca

January 26, 1978 - March 22, 2023 Chef Brannon Janca, known for his culinary creations at The Lake Place Restaurant, Stinky's Fish Camp and most recently his own restaurant, Down Island, was an adored Mississippi Gulf Coast native, gone too soon.

Brannon spent his life on the Mississippi Gulf Coast enjoying countless days and nights on the islands, cooking, camping and making music. Brannon was always smiling. He loved food, family, friends and music by Widespread Panic, The Grateful Dead and Jimmy Buffet. He was also an avid New Orleans Saints fan and loved and cherished his dogs and cats.

After graduating from The Culinary Institute of New Orleans and honing his craft at Gautreau's and Commander's Palace, Chef Janca moved to Santa Rosa Beach where he joined Chef Jim Richard at The Lake Place. After nearly 20 years and multiple restaurants with Chef Jim, Chef Janca devoted his time, energy and creativity to pursuing the dream of having his own restaurant.

Even after receiving a cancer diagnosis, Brannon never missed a beat. He continued to work, play, cook, love and live life to the fullest. His humor and cheer never faded, and he was a shining light to everyone he knew and met. Brannon will be missed and always remembered.





DOWN ISLAND GULF SEAFOOD RESTAURANT

KOREAN FRIED BROCCOLI WITH MISO-MARINATED RICE NOODLES 😂

Serves 10-12

Smoked and Tempura-Fried Broccoli

Ingredients:

- 3 lbs. fresh broccoli florets 2 qts. Kikkoman Japanese-style
- tempura batter mix
- 1.5 qts. soda water, ice-cold
- salt and white pepper, to taste
- vegetable oil, for frying
- wood chips, for smoking (hickory, oak or pecan preferred)

Gochujang Sauce

Ingredients:

- 1/4 cup sesame oil
- 1 tbsp. fresh garlic, tipped and minced
- 2 tbsp. fresh ginger, peeled and minced
- 1/4 cup hoisin sauce
- 1 tbsp. palm sugar
- 1/2 cup rice wine vinegar (or black rice vinegar)
- 1/4 cup Sriracha hot sauce
- 2 tbsp. Three Crabs Viet Huong fish sauce
- 3 cups Mae Ploy sweet chili sauce
- 1/2 cup Chung Jung One gochujang paste
- 1 cup water
- 1/2 cup local honey
- 1 tbsp. Namikura Kyoto-style white miso paste
- 1 bunch fresh cilantro, stemmed and rough chopped

Broccoli Instructions:

- Smoke the broccoli florets using wood chips either in a hot-smoker or a home oven using tin foil for 2-3 hours. (Note: while smoking the broccoli, begin preparing the gochujang sauce and miso-marinated rice noodles.)
- Combine ice-cold soda water and tempura batter mix in a large bowl. Stir well with a whisk.
- Heat vegetable oil in a home fryer (e.g. Fry Daddy) or a dutch oven (filled with approx. 4" oil) to 350-375 degrees. (Note: you can also try this recipe in an Air Fryer.)
- 4. Coat one broccoli floret with tempura batter and drop it in the fryer as a test. You want your mixture to be thick enough to form a shell on the broccoli but not too thick where it comes out of the fryer doughy. Adjust with more liquid or batter, as needed.
- Add remaining broccoli to the batter mix and coat well.
 Fry the broccoli until lightly golden brown and crispy.
- 6. Remove broccoli from the fryer and set aside on a wire rack or paper towels to drain. Season tempura-fried broccoli with salt and white pepper, as desired.

Sauce Instructions:

- Heat a large wok to medium-high heat. Add the sesame oil, heat for 10 seconds, then add the garlic and ginger. Toast the garlic and ginger until browned (~45 seconds), then add the gochujang paste.
- 2. Toast the mixture for another 45 seconds, then add the palm sugar and water.
- Heat mixture until the palm sugar is completely dissolved, then remove from heat. Cool the mixture completely.
- Combine all remaining ingredients (except the cilantro) in a large container and puree with a hand mixer until smooth.
- 6. Add water to the mixture until you reach desired consistency (optional).
- Stir in the chopped cilantro and let sauce sit at room temperature for one hour to develop the flavors.

Continued on next page



DOWN ISLAND GULF SEAFOOD RESTAURANT

KOREAN FRIED BROCCOLI WITH MISO-MARINATED RICE NOODLES (CONT.)

Rice Noodles in Miso Mushroom Broth

Ingredients:

- 1 lb. rice noodles, vermicelli size, soaked in cold water until tender
- 4 tbsp. Namikura Kyoto-style white miso paste
- 2 qts. mushroom stock (can also use vegetable, chicken or shrimp stock)
- salt and white pepper, to taste
- 1 cup green onions, sliced
- 2 bunches Italian flat leaf parsley, chopped fine
- 1/4 cup black and white sesame seeds, lightly toasted

Rice Noodles Instructions:

- In a large pot, bring mushroom stock to a gentle simmer then add miso paste. Season with salt and white pepper to taste.
- 2. In 2-3 batches, drop the soaked rice noodles into the warm stock and cook for an additional 1-2 minutes. While the rice noodles are warming, lightly toast the sesame seeds in a skillet over low heat.
- Pull the rice noodles out of the stock and place in a large mixing bowl. Toss with green onions until combined.
- 4. Season with additional salt and white pepper, as desired.

Final Dish Assembly Instructions:

- 1. When ready to dine, reheat the marinated gochujang sauce in a large pot over low-medium heat, stirring often.
- 2. Place the marinated rice noodles in a large serving bowl and arrange the crispy-fried broccoli on top.
- Pour the warm gochujang sauce over the broccoli and sprinkle with toasted sesame seeds, adding finely chopped parsley as garnish.
- 4. Serve immediately and enjoy!

EDWARD'S FINE FOOD & WINE

Edward's in Rosemary Beach offers a vibrant and entertaining setting where diners are encouraged to truly relax. An award-winning wine list, fine food and professional service make Edward's a beloved establishment on Scenic 30A.



Chef Josh Smith

Chef Josh Smith's roots go back to Monroe, North Carolina, a small rural farming community outside Charlotte. His family had an acre-large garden, and the entire family helped in putting food on the table. Some of Josh's earliest memories are of assisting his mother and grandmother in the kitchen. As a teenager, the family moved to Panama City, and Josh got involved in the Prostart Culinary Program at Bay High School, where he won a Pro-start Award to study at Johnson & Wales University in North Miami.

Chef Josh joined the Edward's family as executive chef in October 2017. The experienced chef and his talented culinary team work tirelessly to create unique and delicious dishes made with the freshest of ingredients. In 2021, Chef Josh developed Edward's first lunch menu, now available Wednesday-Sunday from 11 a.m. to 3 p.m. A year later, the restaurant launched brunch service with a menu developed by Josh. Brunch is served Sundays from 10 a.m. to 2 p.m.





EDWARD'S FINE FOOD & WINE

Yields four servings

Ingredients:

- 10-12 roma tomatoes
- 4 large garlic cloves
- 1/2 cup extra virgin olive oil, divided in half
- 8-10 fresh whole basil leaves
- 1/2 tsp. chili flakes
- 1 lb. capellini pasta
- freshly grated parmesan
- for garnish
- salt and pepper, to taste

- 1. Preheat oven to 350 F.
- Cut the bottom off the tomatoes so they will stand up. Core the tomatoes. Stand the tomatoes up in a pan and make a shallow X on top of each tomato with a paring knife. Brush tomatoes with 1/4 cup of olive oil.
- Roast for 30 minutes, or until skins are wrinkled and tomatoes begin to soften. Let cool, reserve any liquid and discard the tomato skins.
- 4. Heat remaining olive oil in a heavy bottom pan over low heat.
- Lightly smash garlic cloves with your hand while still leaving each clove intact. Add the smashed garlic cloves to the pan, and lightly toast until light brown and aromatic.
- 6. Turn off the heat and add the chili flake.
- Take the roasted tomatoes and carefully smash them into oil while the heat remains off. Add the reserved liquid you gathered from roasted tomatoes.
- Increase the heat and gently bring tomatoes to a simmer. Once warm, add salt and pepper to taste and reduce the heat.
- Bring a large pot of liberally salted water to a boil. Drop pasta into boiling, salted pasta water. Pull pasta out at al dente and add it to the pot with the tomatoes and garlic.
- Add basil leaves and toss well, adding pasta water if the sauce is too thick. Simmer until the sauce begins to stick to the pasta.
- Garnish with plenty of freshly grated parmesan and additional fresh basil.

EMERIL'S COASTAL

Located at Grand Boulevard in Sandestin, Emeril's Coastal is the first of Emeril's restaurants in Northwest Florida. The cuisine of Emeril's Coastal is symbolic of Emeril's deep appreciation and connection to the water. Combined with the bountiful variety of nearby fresh Gulf seafood and the freshest local ingredients available, Emeril's Coastal strives to take you on a seafood experience like no other. The menu features specialties like New Orleans BBQ Shrimp, a Coastal Fried Seafood Platter, Shrimp and Andouille Gumbo and Fresh Catch of the Day. The design of the restaurant complements the menu using an earthy mix of textures to create a casual, coastal feeling that is complete with elegant and sophisticated touches.

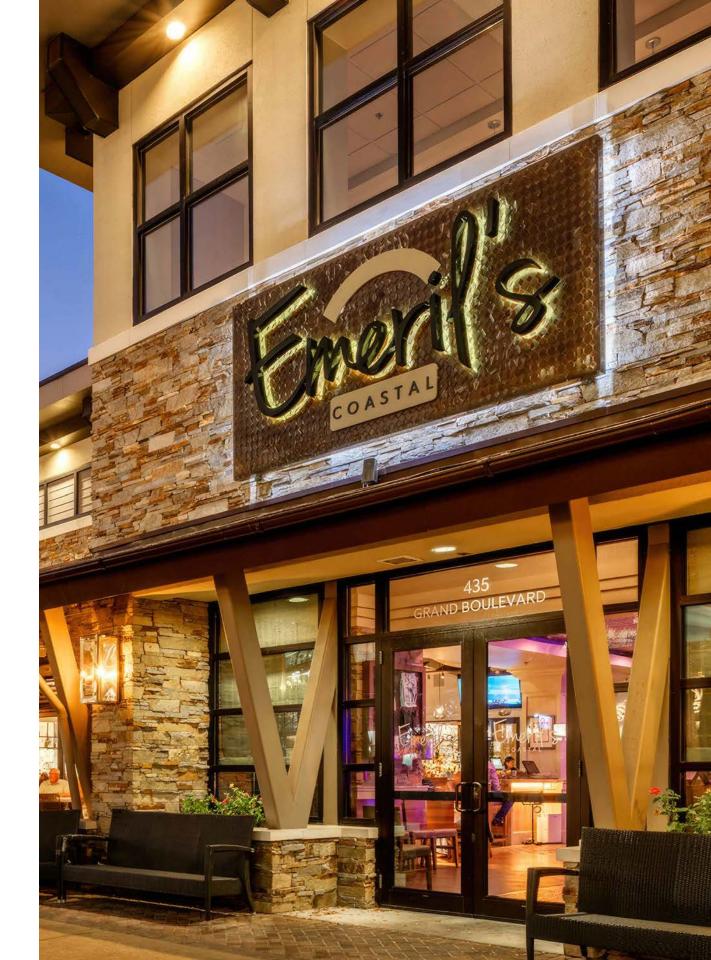


Chef Emeril Lagasse

Emeril Lagasse is the chef/proprietor of nine restaurants, including three in New Orleans (Emeril's, Meril and Emeril's Table at the MSY Airport); two in Las Vegas (Emeril's New Orleans Fish House and Delmonico Steakhouse); one in Miramar Beach (Emeril's Coastal); and three at sea aboard Carnival Cruise ships.

Emeril has hosted more than 2,000 shows on Food Network and was a food correspondent for ABC's "Good Morning America." Most notably, Amazon launched an original series featuring Lagasse called *Eat the World with Emeril Lagasse*, which received five daytime Emmy nominations and won Outstanding Culinary Program. He is also the bestselling author of 19 cookbooks, the latest titled *Essential Emeril: Favorite Recipes and Hard-Won Wisdom from My Life in the Kitchen*.

In 2002, Lagasse established the Emeril Lagasse Foundation to support children's educational programs that inspire and mentor young people through the culinary arts, nutrition, healthy eating and important life skills. To date, the foundation has distributed over \$18 million in grants benefiting children's charities in New Orleans, Las Vegas and on the Gulf Coast. In 2013, Lagasse was named Humanitarian of the Year by the James Beard Foundation for his dedicated efforts to further the culinary arts in America, as well as his philanthropic work supporting children's educational programs through his foundation.





EMERIL'S COASTAL

GULF OF MEXICO "CIOPPINO" POUCHES WITH SOURDOUGH FOCACCIA 😂

Serves 6-8

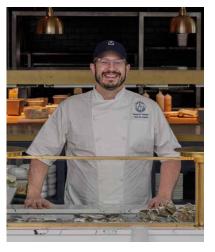
Ingredients:

- 1/2 cup olive oil
- 1 small yellow bell pepper, julienned
- 1 large onion, julienned
- 1/3 cup thinly sliced garlic cloves (8 large cloves)
- 1/2 teaspoon crushed red pepper
- 1.5 cups dry white wine
- 3 cups shrimp stock
- 1 can (28 ounces) San Marzano tomatoes (with juices), crushed with your hands
- 1/2 cup pitted and halved kalamata olives
- 1 tbsp. caper juice, or to taste
- 10 sprigs fresh thyme
- 4 sprigs fresh oregano
- 2 large sprigs fresh basil, plus more fresh basil chiffonade for garnish
- kosher salt and freshly ground black pepper
- 3 blue crabs, cleaned and halved
- 2 tbsp. pernod, or to taste
- six 2-oz. portions of skinless red snapper or grouper filet, cut into 1.5-inch cubes
- 12 U-15 shrimp, peeled and deveined
- 1/2 pound calamari (bodies cut crosswise into half-inch rings)
- 18 scrubbed Cedar Key Clams
- finely chopped or thinly sliced Calabrian Chiles, for serving
- creole seasoning, as needed
- sourdough focaccia or other crusty bread, for serving
- lemon wedges, for serving

- Heat 1/4 cup of olive oil in a 4-quart pot over medium-high heat. Add the bell peppers and onions and cook until lightly golden and softened, about 6 minutes. Add garlic and crushed red pepper and cook, stirring, until fragrant, 1-2 minutes longer.
- 2. Add the white wine and cook until reduced by half. Add the shrimp stock and bring to a simmer. Add the tomatoes, olives, caper juice, 4 thyme sprigs, oregano and basil sprigs, season lightly with salt and pepper, and add the crabs. Bring to a boil; reduce heat, and simmer until the tomatoes have broken down and the sauce is thick and flavorful, 45 minutes to an hour. Stir in the pernod, remove the herb sprigs, and set the sauce aside while you assemble the seafood pouches.
- 3. Preheat a grill to high heat. Cut 6 pieces of heavy duty aluminum foil about 18" square. Top each piece of foil with a piece of parchment paper roughly the same size. If you're working alone, place one foil and parchment stack into the bottom of a shallow bowl, parchment side up, bringing the edges of the foil upward to form a bowl shape.
- 4. Assemble all raw seafood on a baking sheet, drizzle with olive oil, and season the seafood on all sides with creole seasoning.
- 5. Place 1 portion of snapper, 2 shrimp, 1.5 oz. of calamari and 3 clams in the center of each foil "bowl". Ladle about 3/4 cup of the sauce over each seafood stack. Top each with one of the crab halves, a sprig of thyme and a drizzle of olive oil. Bring the foil edges up together and either twist or roll the edges tightly to close so that you have airtight pouches. (Note: the parchment must not be visible above the upper edges of the pouches or it will burn on the grill.)
- 6. Carefully position the pouches on the grill, taking care not to puncture the foil. Close the lid of the grill and cook until the seafood inside is just cooked through, usually 10-12 minutes. Remove the pouches from the grill and place in shallow bowls for guests to open at the table. Garnish each pouch with Calabrian chile slices and basil chiffonade. Serve with sourdough bread and lemon wedges.

FONVILLE PRESS MARKET CAFÉ

From oven-fired specialty flatbreads and fresh seafood, to deli sandwiches and delicious wine and beer, Fonville Press Market Café features all you need to enjoy the day with friends and family – whether in the café or at home. Visitors will enjoy a highly curated selection of kitchen staples and specialty groceries, as well as craft coffees and cocktails from the bar.



Executive Chef Coleman Jernigan

As Executive Chef of Fonville Press Market Café, Coleman Jernigan brings with him years of experience as both an employee and restaurant owner, allowing him to lead his team with a multi-viewpoint perspective.

Jernigan began his culinary journey at an early age alongside his mother, who worked as a sous chef. Jernigan, who describes himself as having grown up in the kitchen, was drawn to the creative, hands-on process of cooking, with some of his earliest memories being learning how to flip an omelet and baking cookies.

Before Fonville Press Market Café, Jernigan honed his culinary skill-set across several areas of expertise, including bread baking, pastry arts, fine dining, casual dining and wholesale production.





FONVILLE PRESS MARKET CAFÉ

Serves 6-8

Ingredients:

- 1 lb. shredded sharp cheddar cheese (thick or larger shred preferred)
- 9 oz. diced red pimentos (canned are fine - drained of any brine or liquid)
- 6 oz. cream cheese
- 1/3 cup mayo
- (Blue Plate is preferred)
- 3 oz. sour cream
- 1 tbsp. worcestershire sauce
- 1 tsp. crushed red pepper
- 1 tbsp. smoked sweet paprika
- 1.5 tbsp. kosher salt

Instructions:

- Using a food processor or small stand mixer, combine the mayo, sour cream, cream cheese, worcestershire sauce, salt, paprika, crushed red pepper and half of the diced pimentos.
- 2. Puree until smooth, scraping the sides of the bowl as needed to ensure all ingredients are incorporated.
- 3. In a metal mixing bowl, add shredded cheddar cheese and the other half of the diced pimentos.
- 4. Using a rubber spatula, slowly begin adding the puree you made earlier, mixing vigorously to combine.
- 5. Place in an airtight container and refrigerate for at least 6 hours before serving.
- 6. Enjoy!

Tip: Fonville Press serves our version with pickled vegetables and hot buttered saltines.



GEORGE'S AT ALYS BEACH

George's is an upscale, casual restaurant bringing regional coastal flair infused with global flavors to the quaint neighborhood of Alys Beach. Dishes are crafted using locally sourced, organic produce and the freshest seafood available.



Chef Camille Withall

Chef Camille Withall was destined to work in the culinary industry. As a child in Manila, Philippines, Camille shadowed her mother in the kitchen preparing meals for her parents and three sisters. Those early lessons proved useful, as she now serves as executive chef at George's at Alys Beach.

Her restaurant industry career began after completing the American Hospitality Academy's culinary arts program in Manila. In 2018, Camille traversed the Pacific for an internship at Sandestin Golf and Beach Resort's kitchen. After that, she joined Restaurant Fire in Grayton Beach as a line cook, eventually working her way up to become executive chef. Camille joined the George's family as sous chef in 2014 and is now executive chef. When she's not in the kitchen, Camille enjoys spending time with family, reading, going to the beach and traveling.





GEORGE'S AT ALYS BEACH

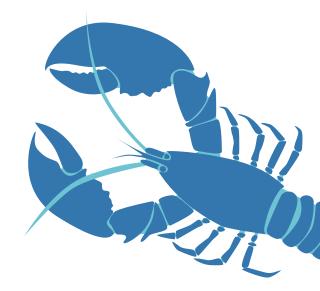
Yields 12 sandwiches

Ingredients:

- 3 lbs. (about 6 cups) cooked lobster, preferably claw and knuckle meat
- 1/2 tsp. celery seed
- 1/2 tsp. white pepper
- 1/2 tsp. garlic salt
- 1/2 tsp. onion powder
- 1 tsp. chives, finely chopped
- 1 cup Kewpie Mayo
- 4 tbsp. butter
- 1 cucumber, sliced thin (about 1/4-inch thick)
- 1 cup mangoes, diced
- 12 hoagie rolls

Instructions:

- Combine lobster, spices and Kewpie Mayo in a large bowl. Set aside.
- 2. Slice hoagie rolls down the middle, leaving about a half-inch portion to keep a hinge on the sandwich.
- 3. Melt butter in a skillet and toast hoagie rolls with the cut side facing down.
- 4. Arrange slices of cucumbers on one side of the hoagie roll and about 2 tablespoons of diced mango on the other side.
- 5. Scoop lobster mixture into the middle.
- 6. Enjoy!



SOUTH WALTON COOKBOOK

GREAT SOUTHERN CAFÉ

Located in the heart of Seaside, Great Southern Café is a mix of international cuisines, Southern cooking and local food - fresh produce from nearby farms and fresh seafood from the Gulf of Mexico.



Chef Jim Shirley

Chef Jim Shirley is known as the creator of some of the most popular food and beverage concepts in South Walton. Over the past two decades, he has been the recipient of many culinary and hospitality awards, including 2018's "Best Chef on the Emerald Coast" and 2019's "Best Epicurean Partner" presented by the Southeast Tourism Society.

Founder of the Society of Great Southern Chefs, Jim is called upon frequently to represent the State of Florida and the "deep south" at the historic James Beard House and at events like the Great American Seafood Cook Off and Pensacola's 450th anniversary, which welcomed royalty from Spain. Jim continues to be an instrumental advocate for several non-profit organizations, associations and foundations dedicated to the education and protection of not only industry members but also of service to children and families in our communities.





GREAT SOUTHERN CAFÉ

Yields four servings

SMOKED GOUDA CHEESE GRITS Ingredients:

- 1 quart chicken stock
- 1 cup heavy cream
- 1 lb. Dixie Lily Grits
- 1/4 lb. butter
- 1 lb. shredded smoked gouda cheese

THE YA YA

Ingredients:

- 8 strips applewood-smoked bacon, diced
- 1 tbsp. minced garlic
- 1 tbsp. minced shallots
- 3 tbsp. butter
- Splash of white wine
- 1 lb. peeled, deveined jumbo shrimp
- 1 portobello mushroom cap, sliced
- 1/4 cup diced scallions
- 2 cups chopped fresh spinach
- 2 cups heavy cream
- 3 cups smoked gouda cheese grits

- 1. First, make your grits. Pour the chicken stock into a thick-bottomed saucepan and turn on high until it boils.
- 2. Mix in the grits and stir like crazy. Reduce to a simmer and allow to cook for 40 minutes, stirring occasionally. Add cream if you need more liquid.
- 3. Tumble in the butter, drizzle in the rest of the cream and stir until incorporated. Shake in the shredded cheese and stir well until nice and smooth.
- 4. While your grits cook, bring a la rge saucepan to medium heat. Add bacon and cook for about 3 minutes, then add garlic and shallots.
- 5. Sauté and then add butter and a splash of white wine. When the butter is half melted, add the shrimp. When the downsides of the shrimp become white, flip them and add mushrooms, scallions and spinach. Sauté for 2 minutes.
- 6. Remove the shrimp. Pour in heavy cream and let simmer while stirring.
- 7. When reduced by one third, add salt, pepper and hot sauce. Return shrimp to the sauce and combine.
- 8. Spoon the sauce and shrimp onto heaping mounds of cheese grits.





GREAT SOUTHERN CAFÉ

CRUST

Ingredients:

- 12 graham crackers
- 1/4 lb. butter
- 3 tbsp. granulated sugar

FILLING

Ingredients:

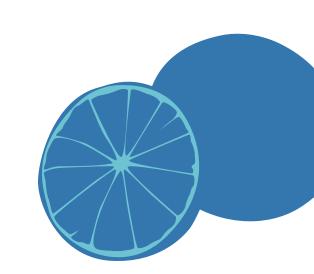
- 1/2 cup key lime juice
- 1 14-oz. can sweetened condensed milk
- 4 egg yolks

MERINGUE

Ingredients:

- 3 egg whites, room temperature
- 3/4 cup superfine sugar
- 1/4 tsp. cream of tartar

- Toss the graham crackers, butter and sugar into a food processor. Blend for about a minute.
- 2. Firmly pat this mixture into the bottom and up the sides of a 9-inch springform pan, forming a crust. Bake at 350 degrees for 5 minutes and remove from the oven.
- 3. Beat egg yolks with a power mixer until smooth. Add condensed milk and mix well, then slowly beat in the key lime juice. Pour this concoction into the cooled crust and push back into the oven for 5 minutes.
- 4. While the pie cooks, throw 3 egg whites into the mixing bowl with 1/4 teaspoon cream of tartar. Beat on high until soft peaks form, then add sugar 1 tablespoon at a time, beating till peaks get stiff.
- 5. Carefully tumble and spread meringue onto the top of the pie and pop back into the oven. Bake for 7 minutes; the meringue tips will start to brown.
- 6. Take the pie out of the oven and let it cool before serving.



KICKSTAND BAR AT PEDDLERS PAVILION

Located within the lively Peddlers Pavilion at Seacrest, Kickstand Bar is a charming outdoor spot offering creative cocktails and frozen drinks from friendly bartenders. Enjoy nightly live music under the stars during summer months.







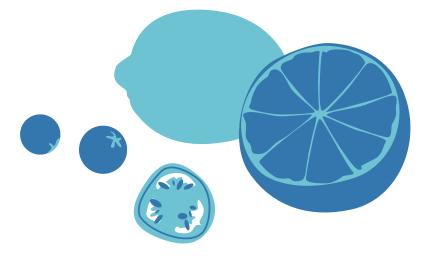
KICKSTAND BAR AT PEDDLERS PAVILION

Ingredients:

- 2 oz. Casamigos Tequila
- 4 oz. Topo Chico
- 0.25 oz. lime juice
- 2 muddled jalapenos
- 5 blueberries

Instructions:

- 1. Combine all ingredients and mix together.
- 2. Serve in a regular glass over ice.



SOUTH WALTON COOKBOOK

LA CREMA TAPAS & CHOCOLATE

A tapas & chocolate shop, La Crema is a place to linger with friends, dine and enjoy great flavors both in cuisine and wine.

La Crema Tapas & Chocolate was inspired by the incredibly popular tapas and chocolate shops of Madrid and Barcelona, as well as the flavors, the way of life and overall passion the Spaniards display. Rosemary Beach and Barcelona share a similar climate and strategic location next to the sea for fresh food. La Crema's beautiful courtyard on Main Street in Rosemary Beach provides the perfect spot to emulate this culture and cuisine. Dining is supposed to be a relaxing experience that's casual, tasty, and unique, and that's exactly what you'll find at La Crema.



Chef Alex Juventino

Chef Alex brings his culinary talents all the way from San Marcos, Guatemala. A member of the team since 2015, Alex has risen through the ranks to his current position as kitchen manager and chef at La Crema. His main duty is to ensure the kitchen is well-prepped and ready to serve high-quality dishes to those who venture into one of 30A's most popular establishments.

Alex's passion for food is driven by his desire to make people happy through delicious, unique dishes. With the help of sous chef Ricky Voeltz and the entire kitchen team, Alex makes every La Crema visitor feel like they've been transported to the streets of Spain through a wide variety of tapas and chocolate dishes.

If he had to choose, Alex would pick the Seafood Paella as his favorite La Crema dish. When he's not maintaining European excellence at La Crema, he enjoys spending time with his family, hanging out at the beach and watching professional soccer.





LA CREMA TAPAS & CHOCOLATE

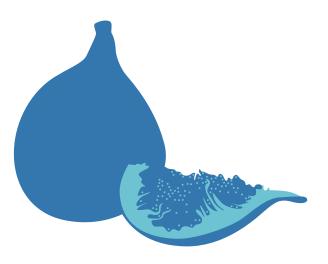
Yields four servings (one serving = four figs)

Ingredients:

- 16 dried mission figs
- 1 cup red wine
- 4-5 slices of serrano ham or prosciutto, cut into strips about 3/4 of an inch wide and 4 inches long
- 3 tbsp. goat cheese
- 3 tbsp. cream cheese
- 1 tbsp. local honey
- 1 tbsp. extra virgin olive oil
- 1 tbsp. fresh or dried herbs for garnish, chopped
- 16 bamboo picks or toothpicks

Instructions:

- 1. Soak figs in any red wine for 12-24 hours.
- 2. Combine goat cheese, cream cheese and half of the honey in a large mixing bowl.
- 3. Place mixture in a piping bag and chill in refrigerator for 1 hour.
- 4. Remove figs from wine and pat dry.
- 5. Remove the top and bottom of the figs with a knife.
- 6. Drizzle serving dish with the remaining honey.
- 7. Pipe cheese mixture in each fig.
- 8. Wrap one strip of ham around each fig and place on the serving dish.
- 9. Drizzle olive oil over top and sprinkle with chopped herbs.
- 10. Place one pick in the middle of each fig.



SOUTH WALTON COOKBOOK

LACO – LATIN COASTAL KITCHEN

LaCo is a Latin-inspired restaurant with a coastal twist, featuring specialty dishes prepared from scratch using the freshest ingredients available. Nestled between Rosemary Beach and Alys Beach in Seacrest, the friendly staff offers some of the best drinks along 30A, including house-made mojitos, sangria and a selection of fresh-squeezed lime margaritas.



Kitchen Manager Marvin Allen

Marvin Allen serves as the Kitchen Manager at LaCo. Originally from Jamaica, he has lived in the Sunshine State since 2020. Marvin loves what he does and it shows. He takes great pride in creating new dishes and serving up delicious food for guests to enjoy.





LACO

PORK BELLY TACO

TACO

Yields one taco

Ingredients:

- 16-inch white corn tortilla
- 2 oz. achiote fried pork belly
- 2 tsp. pasilla barbecue sauce (ingredients below)
- 2 oz. pineapple jicama salsa (ingredients below)

PASILLA BARBECUE SAUCE

Yields Many Servings

Ingredients:

- 50 pasilla chilis, seeded and trimmed
- 4 white onions, diced
- 1 cup garlic, minced
- 10 serrano peppers
- 2 cups agave
- 8 bunches cilantro, chopped
- 1 cup lime juice
- 3 cups apple cider vinegar
- 2 cups brown sugar
- 4 cups water
- 4 cups olive oil
- 1/4 cup salt or to taste

PINEAPPLE JICAMA SALSA

Yields Many Servings

Ingredients:

- 2 pounds jicama, diced
- 3 pineapples, diced
- 4 serrano peppers, diced
- 1 red onion, diced
- 2 bunches cilantro, chopped
- 2 red bell peppers, diced
- 1 cup lime juice
- 1/4 cup olive oil

PASILLA BARBECUE SAUCE

Instructions:

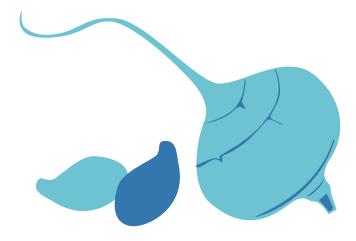
- Toast pasilla chilis in pan over medium heat until fragrant.
- 2. In a separate pan, cook onion, garlic and serrano peppers until almost tender.
- In a small saucepan, heat apple cider vinegar and brown sugar until sugar dissolves.
- 4. Add all ingredients except olive oil to a blender or food processor and blend until smooth. (You can also use an immersion blender.)
- 5. Add olive oil in small batches, blending as you go.

PINEAPPLE JICAMA SALSA Instructions:

- 1. Combine all ingredients in a large mixing bowl.
- 2. Mix until well combined.

TACO ASSEMBLY

- Instructions:
- 1. Warm tortilla in a pan.
- 2. While warming the tortilla, fry the achiote pork belly until cooked.
- 3. Fill tortilla with pork belly, top with pasilla barbecue sauce and pineapple jicama salsa.
- 4. Enjoy!



SOUTH WALTON COOKBOOK



LACO

SEACREST CEVICHE

Yields six servings

Ingredients:

- 1/2 lb. of 16-20 gulf or wild-caught shrimp
- 1-1/2 cups of fresh squeezed lime juice
- 1/3 cup of light agave syrup
- 1/4 oz. of jalapenos (seeds removed)
- kosher salt, to taste
- chili oil, to taste
- 2 avocados
- 1/2 English cucumber
- 2 roma tomatoes
- 1/4 of a red onion (or pickled red onions, if available)
- cilantro, to taste
- 2 tbsp. mojo sauce (available at most Latin grocery stores)



Instructions:

- Bring about four cups of salted water to a boil in a small saucepan.
- 2. Make an ice bath with equal parts ice and water.
- 3. Put shrimp in boiling water and poach shrimp until they are 90% cooked and turn pink in color. Carefully remove shrimp with a skimmer and submerge in the ice bath to stop the cooking process.
- 4. Remove shrimp from the ice bath and cut them in half.

JALAPENO-LIME BROTH

Instructions:

- Add lime juice, light agave syrup and jalapenos to a blender.
- 2. Blend on high until all ingredients are thoroughly combined.

Preparation for all other ingredients

- Dice cucumbers, tomatoes and avocados into small cubes.
- Using a knife or mandoline, thinly julienne red onions (or use pickled red onions if available).

CEVICHE

Assembly:

- 1. On a shallow serving platter, arrange and season shrimp with kosher salt.
- 2. Cover shrimp with the jalapeno-lime broth.
- 3. Drizzle chili oil over the shrimp.
- 4. Arrange cucumbers, avocado, tomatoes and red onions on the platter.
- 5. Garnish with sprigs of fresh cilantro.
- 6. Buen provecho!

PESCADO

Pescado is a casual fine dining seafood grill and rooftop bar overlooking the Gulf of Mexico offering extraordinary service and cuisine daily. Guests will enjoy an ever-changing view from any seat in the house. The restaurant was designed by Smith Hanes of Atlanta, who incorporated subtle coastal colors, clean lines and soft lighting to create a space that invites and complements the elements and scenery of Rosemary Beach.



Beverage Manager Tatiana Rotari

With over a decade of experience, bartending is a true passion for Tatiana Rotari, who has always been fascinated by the way different flavors combine to form something truly special. Locally, Tatiana has worked at Acme Ice House in Seacrest and Havana Beach Bar & Grill before arriving at Pescado five years ago.

At Pescado, Tatiana has brought to life her unique vision for a bar program featuring fresh ingredients and creative ideas to enhance the overall guest experience. She's even branched out into the world of wine, recently earning her Introductory Sommelier certification with plans to become a Certified Sommelier.





PESCADO

ROSEMARY 76 🐨

Ingredients:

- 1 oz. citrus vodka
- 0.5 oz. fresh squeezed lemon juice
- 0.5 oz. rosemary syrup
- champagne or cava (for topper)
- 1 rosemary sprig, torched (for garnish)

Instructions:

- Combine the first three ingredients (citrus vodka, lemon juice, rosemary syrup) in a cocktail shaker. Add ice and shake.
- Strain into a chilled martini glass. Top with champagne or cava. Garnish with torched rosemary sprig.



SOUTH WALTON COOKBOOK



PESCADO

TUNA ROLLS 🚇

Ingredients:

- 3 oz. slice of sushi-grade tuna at 1/8 of an inch
- 3 oz. yellow onion, julienned
- 1/2 cup cornstarch
- 1/2 cup all-purpose flour
- 1/4 cup minced garlic
- 1/4 cup fresh squeezed orange juice
- 1/4 cup fresh squeezed lemon juice
- 1/2 cup soy sauce
- 1 oz. mirin
- 1/4 cup brown sugar
- 2 cups canola oil
- micro cilantro, for garnish (can substitute cilantro leaves)
- 1 jalapeno pepper, sliced into 1/8 inch slices

- Add 1 cup of the canola oil into a saucepan with the minced garlic and cook on medium-low heat, stirring occasionally until the garlic becomes golden brown. About 30-45 minutes.
- 2. Strain the garlic from the oil and set aside to use later. (Reserve that garlic oil to use in other recipes or for cooking at a later time.)
- 3. In another saucepan, add the orange juice, lemon juice, mirin, soy sauce and brown sugar to create a ponzu sauce. Whisk together and bring to a quick boil to allow the sugar to dissolve.
- 4. Mix your garlic back into the juice and soy mixture, and store in the refrigerator until cool.
- 5. Mix the cornstarch and flour together and whisk to combine.
- 6. Toss the julienned onions into the mixture.
- Heat the rest of the canola oil in a saucepan until it's 350F, and fry the onions until crispy (about 1 minute). Drain onions on a towel and sprinkle with salt.
- To assemble, take 3 pieces of your thinly sliced tuna and place onions on each slice. Roll from one end over to the other end, keeping the onions in the center. Place the rolls on a serving plate.
- 9. Mix up your cooled down ponzu and ladle it over the top of the tuna rolls and on the serving plate.
- 10. Place a thin slice of jalapeno on each roll, garnish with micro cilantro over the top and serve.

SEAGAR'S PRIME STEAKS & SEAFOOD

Founded in 1998 and located at Hilton Sandestin Beach Golf Resort & Spa, Seagar's Prime Steaks & Seafood is a renowned New Yorkstyle steakhouse and one of the finest dining destinations along Florida's Gulf Coast. Extolled for an awardwinning 600-label wine list, original fresh seafood dishes and the finest aged Prime USDA steaks, Seagar's is a salute to the good life.

Intimate, indulgent, unhurried, a dining experience at Seagar's is unlike any other. Whether the occasion is a private event, corporate reception or a quiet evening for two, the Seagar's team will cater to each individual experience with unparalleled service.



Executive Chef Fleetwood Covington

As executive chef at Seagar's, Fleetwood Covington directs food preparation and collaborates with the culinary team to produce high-quality plates showcasing design and taste. Covington started at Hilton Sandestin in 2017, where he trained under the leadership of renowned chefs that came from fine dining backgrounds in the intimate setting of Seagar's.

SEAGAR'S Prime Steaks and Seafood



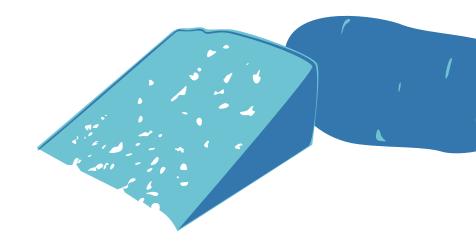


SEAGAR'S PRIME STEAKS & SEAFOOD

Ingredients:

- 2 Idaho potatoes
- 2 oz. white truffle oil
- 3 oz. Asiago cheese, shredded
- 1 bunch Italian parsley, finely chopped
- pinch crushed red pepper
- salt to taste

- 1. Wash and rinse potatoes to remove all the dirt. Using the small blade of a mandoline cutter, julienne the potatoes. Once potatoes are cut, rinse under cold water and let soak for 20 minutes.
- 2. Drain the fries and dry to remove the excess water.
- In a fryer or a sauce pot, bring vegetable or soy oil to 350°F.
 Place potatoes in oil and fry until golden brown and crisp.
- 4. Carefully remove from oil using tongs or slotted spoon and drain to remove oil. While still hot, place fries in a large mixing bowl, adding parsley, cheese, chili, salt and truffle oil. Toss until completely coated. Remove from bowl and place on a plate.
- 5. These truffle fries are a great appetizer or side dish. Be sure to eat them while they are warm!



SHADES BAR & GRILL

A 30A destination for more than 20 years, Shades Bar & Grill continues to turn friends into family! With daily chef features, famous wings, classic spirits and a fabulous staff, Shades is the place to meet and eat on 30A.

Offering a chef-driven menu highlighted by creative dishes with fresh ingredients, draft beer and more in a welcoming environment with 17 TVs, Shades Bar & Grill at Inlet Beach has been a favorite for sports lovers and families for more than 28 years.







SHADES BAR & GRILL

VOLCANO SHRIMP

SAUCE

Ingredients:

- 1/2 gallon orange juice
- 2 lb. bag brown sugar
- 1/2 cup cornstarch mixed with 1/2 cup of water (slurry for thickening)
- 2 tbsp. cayenne pepper
- 2 tbsp. Chef Paul Prudhomme's Blackened Redfish Magic
- 2 tbsp. paprika
- 2 tbsp. granulated garlic
- 1 tbsp. onion powder
- 1.2 gallon mayonnaise

SHRIMP

Ingredients:

- 1 lb. 41/50 peeled and deveined tail-off shrimp
- seasoned flour
- egg wash (2 eggs and 1/4 cup buttermilk)
- canola oil

SAUCE Instructions:

- Mix brown sugar and orange juice in a pot, bring to a boil. Add cornstarch slurry and turn off heat. Continue stirring until thick, then place in the refrigerator. When completely cooled, pour into a large mixing bowl with all other ingredients and mix well.
- 2. This sauce is great made ahead of time and will last up to 2-3 weeks. Also perfect for freezing for later use.

SHRIMP

- 1. Bring canola oil to 350 degrees in a pot or home fryer.
- 2. Place shrimp in egg wash then flour. Dust off any excess flour.
- Place in canola oil and fry until golden brown and fully cooked.
- Place shrimp into a mixing boil and add desired amount of sauce. Mix and enjoy!



STINKY'S FISH CAMP

Stinky's Fish Camp is a favorite for locals and visitors alike who appreciate great seafood and a fun, casual atmosphere.



Chef Jim Richard

Growing up in Lafayette, Louisiana, Chef/Owner Jim Richard's family heritage in the restaurant industry spans four generations. After graduating from the Culinary Institute of America in 1988, he established Word of Mouth Restaurant Group Inc. and Blue Mountain Catering Co. in 1998. In 2002, he acquired his first restaurant, The Lake Place Restaurant, in Santa Rosa Beach. The Lake Place was destroyed by a devastating fire and the location was designed and rebuilt by Chef Richard as Stinky's Fish Camp. Stinky's was originally conceived as the alter ego to the "white tablecloth" dining hot spot and has grown to be a thriving destination for locals and tourists alike.

Chef Todd Misener

Corporate Chef/Partner Todd Misener grew up in a small family restaurant in Michigan. After graduating with honors from the Culinary Institute of America, he worked with Master Chef Jack Shoop for 17 years before joining Word of Mouth Restaurant Group in 2007 to open Stinky's Fish Camp.





STINKY'S FISH CAMP BLACKENED REDFISH TACOS

Serves 4

•

CHILI LIME AIOLI

Ingredients: • 2 cups mayonnaise

- (homemade preferred)
- 1 tsp. lime juice
- 1/2 tsp. chili powder
- 1/2 tsp. minced garlic
- 2 tsp. sriracha sauce
- salt and black pepper to taste

Instructions:

- 1. Add all ingredients and process with an immersion blender or
 - whisk until a smooth consistency.

MARINATED CABBAGE Ingredients:

- 2 cups green cabbage, shaved
- 1.5 tsp. lime juice
- 2 tsp. cilantro, chopped
- salt and black pepper to taste

Instructions:

 In a bowl, toss cabbage with salt and black pepper to taste. Add lime juice and cilantro and toss to coat.

FRESH SALSA Ingredients:

- 2 cups roma tomatoes, seeded and diced small
- 1/3 cup yellow onions, diced small
- 1/4 cup fresh jalapeños, minced with seeds and stem removed
- 1/4 cup green bell pepper, diced
- 1/4 cup yellow bell pepper, diced
- 2 tbsp. lime juice
- 2 tsp. minced garlic
- 1 tbsp. cilantro, rough chopped
- salt and cracked black pepper to taste

Instructions:

 In a bowl, add all vegetables and fold to combine. Season with salt and black pepper to taste.

REDFISH TACOS

Ingredients:

- 8 each 8" flour tortillas
- 8 each 2.5 oz strips 5"-6" long redfish filets
- Stinky's Blackening Seasoning
 - (or other blackened seasoning) to taste
- Oil to coat fry pans
- 4 lime wedges

- Heavily dust or dredge redfish in Stinky's Blackening Seasoning (or other blackened seasoning).
- 2. Heat 2 large fry pans on medium high. Add just enough oil to coat each pan.
- 3. In one fry pan, arrange fish filets and cook on one side before turning once to finish cooking.
- 4. In the other fry pan, add tortillas and heat each on both sides.
- 5. Add 2 oz. marinated cabbage to each tortilla. Lay strips of redfish on top of cabbage.
- 6. Add 2 oz. fresh salsa, top with 2 tbsp. chili lime aioli and serve with lime wedge on the side.

THE CITIZEN

Inspired by coastal cuisine around the world, The Citizen is a seaside tavern located within the town center of Alys Beach, situated along Florida's scenic Highway 30A. Here, local and seasonal ingredients drive the inspiration for both the food and beverage program. Guests have a choice between an 18-seat bar, 12-seat raw bar or 120-seat dining room. The fresh and vibrant flavors of The Citizen are showcased in a variety of menu items, many of which are cooked over a wood-fired hearth, offering a nod to coastal, Southern fare.

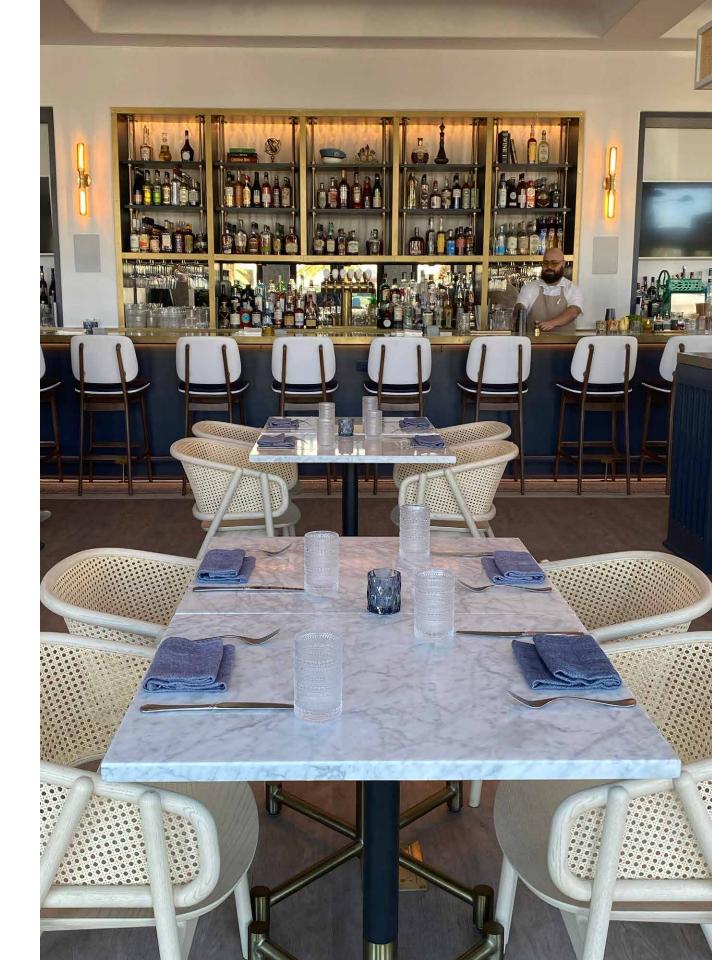


Executive Chef Coleman Jernigan

As Executive Chef of The Citizen, Coleman Jernigan brings with him years of experience as both an employee and restaurant owner, allowing him to lead his team with a multi-viewpoint perspective. In addition to his role as Executive Chef, Jernigan has a passion for mentoring his fellow colleagues and ensuring that the mission of the restaurant, to be a good citizen, is lived out each day.

Jernigan began his culinary journey at an early age alongside his mother, who worked as a sous chef. Jernigan, who describes himself as having grown up in the kitchen, was drawn to the creative, hands-on process of cooking, with some of his earliest memories being learning how to flip an omelet and baking cookies.

Before The Citizen, Jernigan honed his culinary skillset across several areas of expertise, including bread baking, pastry arts, fine dining, casual dining and wholesale production.





THE CITIZEN

ROASTED CARROT HUMMUS AND CRUDITÉS 🐵

Ingredients:

- 2.5 lbs. raw carrots
- 12 oz. by weight chickpeas (reserve liquid)
- 4 oz. by volume reserved chickpea liquid (known as aquafaba)
- 2 tbsp. ground cumin
- 6 oz. by volume fresh lemon juice
- 3 tbsp. kosher salt
- 4 oz. by volume olive oil
- 1 cup tahini (sesame paste)

Instructions:

- 1. Coat the carrots with olive oil and roast in the oven at 400 degrees until fork tender. Set aside.
- 2. Drain your chickpeas, reserving the liquid for later use.
- 3. Using a food processor, blend together in batches the carrots and chickpeas, using the reserved
 4 oz. of aquafaba to help loosen the mixture in the food processor.
- 4. Once blended, transfer the mixture to a large metal bowl. Add tahini, lemon juice, cumin, salt and olive oil, using a whisk to combine.
- 5. Set the prepared hummus aside, and refrigerate for a minimum of 6 hours.
- Using a large metal spoon, scoop the hummus onto a serving platter of your choice. Make a "well" in the center of the hummus.
- You can surround your hummus with anything you want to dip. We use crudités or raw vegetables - cucumbers, radishes, peppadew peppers, mixed olives, etc.

SOUTH WALTON COOKBOOK

An elegant culinary experience in the comfort and privacy of your home.

pg 89

Derived from deep-rooted Southern hospitality, the Polished Chef highlights and elevates all of the traditional details and elements of an opulent dining experience. Focusing on fresh coastal seafood and familiar Southern flavors, the Polished Chef uses refined techniques and a modern twist to create a meal to remember. Whether a light and fun afternoon tapas selection or a formal setting, the Polished Chef provides the same level of hospitality and attention to detail throughout all aspects of the service.

The Polished Chef works together with you to customize a menu for you and your guests. With an exceptional variety of local fresh seafood and an abundance of fresh local meat and produce, they work directly with local purveyors to provide you with the best possible ingredients. As the seasons change, so does the local selection. When planning menus, this allows them the freedom to try new things and experience food in different ways.



Chef Nathan Davis

Chef Nathan grew up in an area of Tennessee where the produce has several seasons and various uses, from lettuces for a fresh salad to canning tomatoes for sauce during the winter months. After mastering the family recipes and skills passed down from generation to generation, Nathan learned that creating a beautiful meal was always more meaningful when shared with family and dear friends. With this philosophy and passion instilled in his soul, it was no surprise that he quickly rose through the ranks in his restaurant career. Chef Nathan opened The Polished Chef to help others create those moments that will last a lifetime. Today he resides in Freeport, Florida, with his family and their black labs, Oyster and Pearl.





THE POLISHED CHEF

Ingredients:

- 1 head of cauliflower, trimmed
- 1 pint of heavy cream
- 2 cloves garlic
- 1/2 tbsp. sherry vinegar
- 1/2 tbsp. worcestershire
- 1/2 tbsp. hot sauce
- Salt (to taste)
- White pepper (optional)

- Combine trimmed cauliflower, garlic, and heavy cream into a pot and simmer for 35 minutes. The cream should start to thicken as it cooks.
- 2. Strain cooked cauliflower and save the excess cream.
- Combine the cauliflower and the rest of the ingredients in a blender and add the excess cream, if needed, to purée.
- 4. Salt to taste. Add a little white pepper (optional).
- 5. Serve as an excellent accompaniment to white fish.





THE POLISHED CHEF

LIQUID

Ingredients:

- 4 tomatillo 1 cucumber
- 2 bunches cilantro
- 1 pack mint
- 1 pack basil
- 1 tbsp. honey
- 1 tbsp. garlic
- 1 cup ice
- 1/2 cup lime juice
- 1 jalapeño

Instructions:

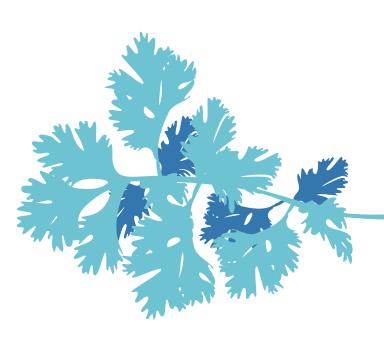
 Add lime juice, ice, cucumber to a blender and blend on high until liquid. Add remaining ingredients and blend for 3 minutes. Hold hand on blender and if the liquid warms, add more ice to cool. Strain through a fine mesh strainer and transfer to the refrigerator.

CEVICHE

Ingredients:

- 1 sweet potato peeled, small diced, blanched
- 1 yellow bell pepper small diced
- 1 cup rice wine vinegar
- 1.5 lbs. fresh grouper, small diced
- 4 limes, juiced

- 1. Place diced yellow bell pepper in a small bowl. Add 1 cup rice wine vinegar. Allow to cool in the refrigerator.
- 2. Add the juice of four limes to the diced grouper and transfer to the refrigerator.
- Combine fish mix, diced + blanched sweet potato, diced bell peppers and mix in a bowl. Pour the green liquid (leche de tigre) in the bowl around the fish mix and garnish with cilantro.



WATERSOUND CLUB – 30°86°

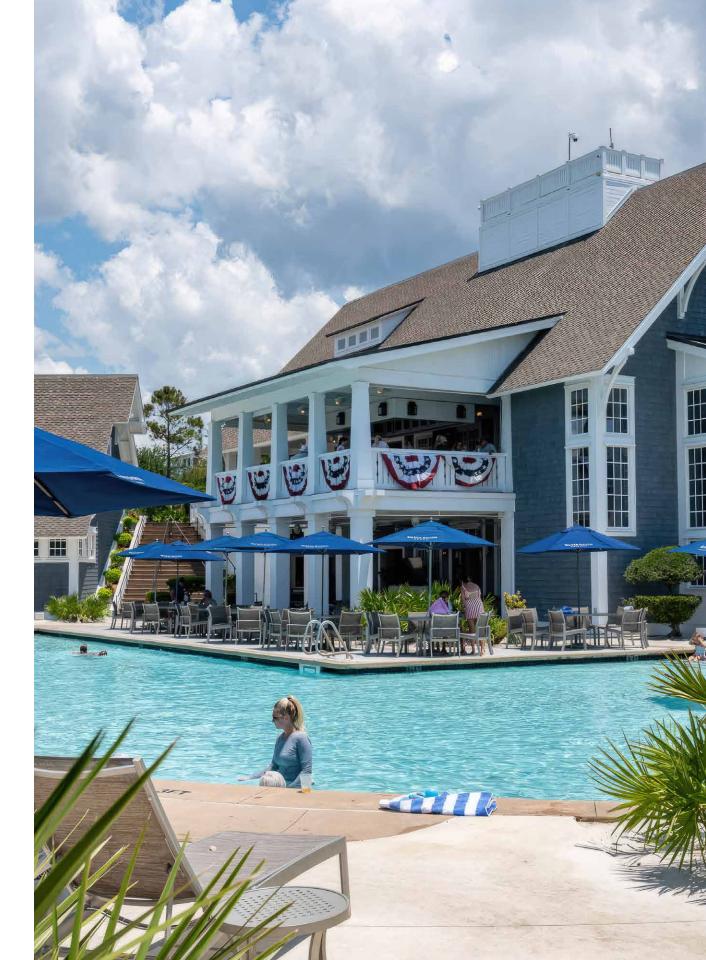
For the Watersound Club lifestyle, dining is meant to be an experience to savor and enjoy. At 30°86°, members and guests savor coastal classics while gazing out over the pool and enjoying the captivating views of the Gulf of Mexico. The indoor dining room, poolside patio and stunning sunset bar with endless Gulf views provide an approachable setting to enjoy local seafood, freshly prepared sandwiches and salads, mouthwatering entrees or your favorite beach cocktail.



Chef Leo Ortiz

Chef Leonardo Ortiz is a seasoned culinary professional with a career spanning over 25 years. Growing up in a large family, Chef Ortiz experienced firsthand the significance of food as the centerpiece of gatherings and celebrations and got his first taste of professional cooking by working at his uncle's restaurant as a young man. These formative experiences ignited his passion for the culinary arts and set him on a path to attend the prestigious Culinary Institute of America. As part of his educational journey, Chef Ortiz interned at the renowned Ritz Carlton in Puerto Rico, honing his skills under the guidance of hospitality professionals and gaining invaluable industry experience.

Chef Ortiz joined the St. Joe culinary team as the Chef De Cuisine at the Watersound Club Beach Club in August of 2022, and within six months, he was promoted to Executive Chef. In this role, Chef Leo strives to infuse every dish with creativity and love.





BLACKENED GROUPER TACOS

CILANTRO SLAW Ingredients:

• 1/2 bunch cilantro

- 1/2 head of green cabbage
- 1 cup shredded red cabbage (optional)
- 1 lime, zested and juiced
- 1 tbsp. honey or natural
- sweetener
- 3 tbsp. vegetable oil
- salt and pepper to taste

Instructions:

- Clean cilantro under cold running water, pat dry and rough chop.
- Using a mandoline slicer or sharp knife, thinly shred the green cabbage. Do the same for the red cabbage.
- 3. Place both cabbages and the cilantro in a bowl and set aside.
- 4. In a separate bowl, zest and juice one lime.
- Add the 1 tablespoon of sweetener and salt and pepper. Mix all ingredients well.
- Slowly drizzle the oil into the lime and honey mixture using a whisk. Season with salt and pepper to taste.
- Pour the dressing over the cabbage and cilantro, mix well and set aside until the grouper meat is ready.



CHIPOTLE AIOLI

Ingredients:

- 1 ea. chipotle pepper with adobo sauce
- 2 cups Duke's Mayonnaise
- 1 clove of garlic
- 1 lime, juiced
- 1 tbsp. honey
- salt and pepper to taste

Instructions:

- In a food processor, combine 1 ea. chipotle pepper, garlic, lime juice, honey and mayonnaise. Blend until sauce becomes smooth, then season with salt and pepper.
- Place sauce into a squeeze bottle or sandwich bag for drizzling over your taco. Set aside until grouper meat is ready.

GROUPER TACO

Ingredients:

- 8 oz. fresh grouper meat
- 6-inch flour or corn tortilla
- your favorite blackening spice
- 1 tbsp. oil of your preference
- 3 tbsp. queso fresco, crumbled

- 1. Cut the grouper into bite sized chunks.
- 2. Season the fish with your blackening spice seasoning mix.
- 3. Place a cast iron skillet on a burner on medium-high heat. When the pan becomes hot, place 1 tbsp. of oil in the pan.
- Place the fish in the pan and begin to sear. Don't touch the fish; let it create a nice crust.
- 5. While the fish cooks (around 7-8 minutes), heat your tortillas on a warm griddle or grill and set aside.
- 6. Once the fish is cooked, place inside the warm tortillas and sprinkle with crumbled queso fresco. Top with cilantro slaw and chipotle aioli.



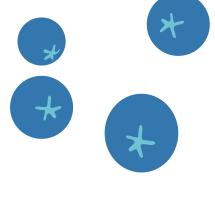
WATERSOUND CLUB – 30°86°

SKINNY BLUEBERRY 🏵

Ingredients:

- 3 oz. 360 Huckleberry Vodka
- 1/2 oz. blueberry puree
- 1/2 oz. fresh citrus mix (muddle 1 lemon, 1 lime, 1 orange)
- 4 oz. soda water to fill
- slice of lime or lemon (for garnish)

- Muddle one lemon, one lime and one orange to create the fresh citrus mix.
- 2. Combine all ingredients and mix together. Do not shake.
- 3. Pour into a glass and garnish with lemon or lime slices.



WATERSOUND CAMP CREEK -BARK 'N BRINE

Located poolside at Camp Creek Inn and Golf Course, this dining venue offers a casual, laid-back setting. With exposed brick decor and a mix of indoor and outdoor seating, Bark 'N Brine offers tastes reminiscent of food prepared outdoors in the company of good friends and family. The menu features health-conscious twists on Southern smokehouse fare, gluten-free options, and casual comfort food for eating on the go.



Chef Preetam Pardeshi

Chef Preetam is Executive Chef at Watersound Camp Creek. With a bachelor's degree in hotel management and catering technology, he began his culinary career in India working for the Hyatt Regency and the Renaissance Hotel, both in Mumbai. He interned for one year at the Grand Hotel in Point Clear, Alabama, before returning to India to assist in the opening of a new restaurant at Hyatt Regency as their sous chef. Chef Preetam returned to the US and, in 2013, joined St. Joe Hospitality at the fine-dining restaurant Fish Out of Water at WaterColor Inn, where he later led the team as chef de cuisine and executive sous chef.

In 2020, he was promoted to Executive Chef at Watersound Beach Club and has since taken on a new role at Watersound Camp Creek.





WATERSOUND CAMP CREEK - BARK 'N BRINE

BLACKENED GROUPER WITH WILTED BABY SPINACH, PARMESAN RISOTTO, BLUE CRAB AND LEMON BEURRE BLANC 👄

PARMESAN RISOTTO

Ingredients:

- 5 cups vegetable stock
- 1.5 tbsp. extra virgin olive oil
- 1 cup onion, diced
- 1.5 cups Arborio rice, uncooked
- 1/4 tsp. salt
- 1 tbsp. unsalted butter
- 1/2 tsp. white pepper
- 4 oz. parmesan, grated
- 1 tbsp. fresh parsley, chopped

Instructions:

- In a large saucepan, bring the vegetable stock to a simmer.
- Heat a dutch oven over medium heat. Add oil to the pot and swirl to coat. Add onion and cook for five minutes, stirring occasionally.
- Add the Arborio rice and salt to the pot. Cook for 1 minute, stirring frequently. Add 1/2 cup of warmed vegetable stock. Cook for 2 minutes or until the liquid is absorbed, stirring frequently.
- 4. Stir in 1.5 cups of vegetable stock. Cook for four minutes or until the liquid is nearly absorbed, stirring constantly. Add in the remaining stock, 3/4 cup at a time, stirring nearly constantly. Wait until each portion is absorbed before adding the next, about 20-25 minutes total.
- Reserve 1/3 cup of vegetable stock for the last addition. Stir in the reserved stock, butter, white pepper and cheese.

BLACKENED GROUPER

Ingredients:

- 1/4 cup smoked paprika
- 2 tbsp. dried thyme
- 2 tsp. onion powder
- 1-1/2 tsp. kosher salt
- 1-1/2 tsp. garlic powder
- 1 tsp. ground black pepper
- 1/2 tsp. dry mustard
- 1/2 tsp. ground red pepper
- 1/2 cup butter, melted
- 4 6-oz. grouper filets
- 1 tbsp. olive oil

Instructions:

- 1. Preheat a 12-inch cast iron skillet for 10 minutes.
- 2. In a small bowl, stir together paprika, thyme, onion powder, salt, garlic powder, black pepper, mustard and red pepper.
- 3. Pour melted butter in a separate shallow dish.
- 4. Dip each grouper filet in butter, turning to coat. Sprinkle both sides of each filet with the spice mixture, then pat gently to coat.
- 5. Add olive oil to the skillet; the oil should smoke. Place fish in the hot skillet, skin side up.
- Cook, covered, until browned; three to four minutes. Flip the filets and cook, covered, until the fish flakes easily with a fork, three to four minutes more.
- 7. Remove from heat.

Continued on next page







WATERSOUND CAMP CREEK - BARK 'N BRINE

BLACKENED GROUPER WITH WILTED BABY SPINACH, PARMESAN RISOTTO, BLUE CRAB AND LEMON BEURRE BLANC (CONT.)

WILTED BABY SPINACH Ingredients:

- 4 tsp. olive oil
- 4 garlic cloves, peeled and smashed with the side of a knife
- 1 pound fresh baby spinach, washed and drained
- kosher salt and fresh ground pepper, to taste

Instructions:

- Heat a large skillet over high heat until hot.
- Once hot, add the olive oil and garlic. Sauté for three to four minutes, until the garlic is golden on both sides.
- Add the spinach to the skillet and toss with oil to coat. Reduce the heat to medium and stir.
- When the spinach is just wilted, after about two minutes, remove from heat and season with salt and pepper.

LEMON BEURRE BLANC WITH BLUE CRAB Ingredients:

- 1.5 cups good-quality dry white wine
- 1/2 cup fresh lemon juice
- 1/2 tsp. lemon zest, minced or very finely grated
- 1 tsp. shallots, minced
- 1 tsp. garlic, minced
- 1 tsp. fresh thyme leaves, minced
- 2 tbsp. heavy cream
- 3.5 sticks cold unsalted butter, cubed
- kosher salt to taste
- 1/4 tsp. freshly ground black pepper
- 1 cup jumbo lump blue crab meat
- flat leaf Italian parsley, chopped (for garnish)

Instructions:

- In a heavy non-reactive saucepan, combine the wine, lemon juice, lemon zest, shallots, garlic and thyme. Cook over medium to high heat until the liquid in the mixture reduces to 1-2 tablespoons, about four minutes.
- 2. Add the heavy cream and cook until the liquid in the pan reduces to 1-2 tablespoons, about four minutes.
- 3. Reduce the heat to medium-low and add the butter one cube at a time, whisking constantly, until all the butter is incorporated into the sauce. Each addition of butter should be almost completely melted in before adding more. This will take roughly 10-15 minutes total.
- 4. Remove the sauce from heat, then whisk in the kosher salt and pepper. Add the crab meat and serve warm.

Full Dish Assembly Instructions:

- 1. Place the hot parmesan risotto in the center of the plate. Place the wilted baby spinach half on the risotto and half on the plate.
- 2. Carefully place the blackened grouper on top of the risotto and spinach.
- 3. Top with beurre blanc sauce and chunks of crab meat, then garnish with fresh chopped flat leaf Italian parsley.

CAFÉ NOLA

Tucked away in historic DeFuniak Springs just a short drive from the beaches, Café Nola offers an authentic Cajun culinary experience with an Old Florida vibe. Open for breakfast, lunch and dinner, the restaurant offers a taste of New Orleans - complete with po-boys and beignets, plus a menu of frozen daiquiris and other specialty drinks.



Chef Ernie Danjean

Growing up in Louisiana, Chef Ernie learned how to cook from his mother and grandmother teaching him all the Cajun family recipes, including gumbo, etouffee, bienville and their famous chicken and andouille sausage jambalaya – all dishes served in his restaurant today. He got his first experience in food service operations by making po-boys, mulfulettas and fried seafood under his father who owned Danny & Clyde's Po-Boys.

Following the passing of his father, Ernie moved to Destin where he and his wife Dawn opened Café New Orleans in 1998. After selling the café, Ernie embarked on a quest for learning, working with some of the best restaurant professionals in the area, including Chan Cox, Jim Altramura, AJ Tusa and Mike Abadie. In 2010, he opened Dockside Café & Oyster Bar in Niceville, where he combined his family recipes and love of seafood with everything he had learned about the Gulf Coast restaurant industry.

Chef Ernie looks forward to serving you flavorful New Orleans dishes at his new home, Café Nola, in DeFuniak Springs.





CAFÉ NOLA DEEP-FRIED BREAD PUDDING

Ingredients:

- 3 fresh large eggs
- 1 quart whole milk
- 2 loaves of french bread
- 3 cups granulated sugar
- 1 can (12 oz.) condensed milk
- 1 pint heavy whipping cream

- 2 sticks salted butter
- 1 cup vanilla extract

CREAM CARAMEL SAUCE

- Instructions:
- 1. Melt one stick of butter in a saucepan on low heat.
- 2. Add 2 cups of sugar and increase heat to medium high, continually stirring until totally dissolved without burning.
- 3. Add a half cup of vanilla extract and reduce heat while stirring. This will cause the mixture to bubble, creating the chemical reaction that makes the caramel.
- 4. Add heavy whipping cream and reduce heat to simmer while stirring constantly until creamy.
- 5. Finally, remove from heat and let cool at room temperature until ready to serve.

BREAD PUDDING

- Cut up french bread into pieces then place in a two-inch-deep square greased baking pan.
- 2. In a bowl, mix the milk, eggs, 1 cup of sugar, 1 can of condensed milk and half cup of vanilla extract.
- Pour the mixture over the bread and totally blend and flatten in the pan with your hands.
- 4. Tightly cover the pan with foil and bake for 50 minutes in a 350-degree oven or until the mixture rises.
- 5. Remove from oven and let stand until cooled, then cut portion and deep fry to light brown.
- Plate warm with caramel sauce and whipped cream. (Add vanilla ice cream if you like.)

