

The Food of Miami

Latin Corn Cakes with Grilled Spiced Shrimp

Crab and Goat Cheese Empanadas

Glazed Baby Back Ribs

White Bean Hummus and Marinated Roasted Peppers over Grilled Pitas

Thin Crust Pizza with Smoked Salmon, Dill and Capers

Apple Cobbler

1-½ ounces bourbon
½ ounces apple schnapps
Apple cider
Ginger ale
Apples

Mix the bourbon and apple schnapps into a tall glass full of ice, then fill with apple cider. Top with a splash of ginger ale and garnish with apple slices.

Buffalo Chicken Wing Dip

4-5 cooked chicken breasts, cubed
8 oz softened cream cheese
5 oz Frank's Hot Sauce (do not substitute)
1 cup shredded cheddar cheese
1 cup bleu cheese dressing

Combine all ingredients in a bowl and mix. Bake at 350 degrees for 20-25 minutes or until hot and bubbly. Serve warm with taco chips or pita chips.

Latin Corn Cakes with Grilled Spiced Shrimp

2/3 cup frozen corn, defrosted
2/3 cup yellow cornmeal
3 tablespoons all-purpose flour
1/2 teaspoon salt
1 teaspoon ancho chili powder
1/4 teaspoon baking soda
Pinch of sugar
1/2 cup whole milk
1 large egg
1/3 cup vegetable oil

For dressing

5 tablespoons fresh lime juice
3/4 cup olive oil
6 tablespoons chopped fresh cilantro
1-1/2 tablespoons minced, seeded jalapeño chili
1 tablespoon ground cumin
Salt and pepper

24 large shrimp, peeled and deveined
Olive oil
Chili powder
Salt and pepper

To make fritters: Whisk together cornmeal, flour, salt, chili powder, baking soda, and sugar in a bowl. Whisk together milk and egg in another bowl, then add to dry ingredients and stir until just combined. Stir in corn. Heat oil in cleaned skillet over moderate heat until hot but not smoking. Working in batches fry 1 tablespoon of batter, turning over once, until lightly browned, about 4 minutes total. Transfer with a spatula to paper towels to drain.

To make the dressing: Place lime juice in medium bowl. Gradually whisk in olive oil. Mix in cilantro, jalapeño, and cumin. Season to taste with salt and pepper.

To make shrimp: Preheat grill. Toss shrimp with oil and season with chili powder, salt and pepper. Cook until opaque in center, turning once. Serve shrimp with fritters; drizzle with dressing and serve.

Crab and Goat Cheese Empanadas

1 ounce butter
½ cup white onion, chopped
1 tablespoon jalapeno, seeded and chopped
½ teaspoon ground cumin
¾ teaspoon crumbled oregano
½ cup heavy cream
1 3.5 ounce package goat cheese
½ pound jumbo lump crab meat
Salt to taste
Turnover (or empanada) dough, frozen
Canola oil, for frying

Heat the butter in a sauce pan until it starts to color slightly. Add onion and jalapeno to sauce pan and cook until onion is soft and translucent. Add the cumin and oregano and cook for 1 minute. Add cream, bring to a boil and cook for 3 minutes at medium heat. Add the goat cheese and stir to incorporate. Mix in the crab carefully, keeping the lumps as whole as possible. Add salt to taste.

Bring oil to temperature of 375 degrees. Defrost turnover dough until soft to the touch, pliable to fold. Remove 1 sheet of dough. Fill each sheet with 2 tablespoons of the crab filling. Fold over and seal, crimping the edges with the tines of a fork. Fry empanadas in oil until golden brown. Remove and let drain on wire rack; let cool and serve.

Bourbon Glazed Baby Back Ribs

5 tablespoons honey
¼ cup bourbon
1-½ tablespoons hoisin sauce
1 tablespoon Dijon mustard
1 tablespoon plum sauce
1-½ teaspoons mild-flavored (light) molasses
1-½ teaspoons soy sauce
1-½ teaspoons Worcestershire sauce
¾ teaspoon hot chili paste
¼ teaspoon salt
¼ teaspoon ground black pepper

2 racks baby back pork ribs
1 cup unsweetened pineapple juice

Whisk first 11 ingredients in small saucepan. Bring to a simmer and cook until flavors combine, about 10 minutes. Set aside to cool.

Preheat oven to 350°F. Place long sheet of heavy-duty foil on each of 2 large rimmed baking sheets. Sprinkle rib racks on all sides with salt and pepper. Place 1 rib rack on each foil sheet. Fold up sides of each foil sheet around rib rack to form boat-like shape. Pour 1/2 cup pineapple juice over each rib rack. Fold up foil to seal packets. Bake until ribs are tender, about 1 hour. Remove ribs from foil packets. Transfer to roasting pan; pour any juices from foil over and cool.

Prepare barbecue (medium heat). Cut each rib rack in half. Grill until browned, brushing frequently with glaze and turning often, about 10 minutes. Cut racks between bones into ribs.

White Bean Hummus

- 4 garlic cloves
- 1 teaspoon salt
- 2 cans white beans, drained and rinsed
- 2/3 cup well stirred tahini
- 1/4 cup fresh lemon juice, or to taste
- 1/4 cup olive oil, or to taste
- Pita bread, cut into wedges and toasted

On a cutting board mince and mash the garlic to a paste with the salt. In a food processor purée the white beans with the garlic paste, the tahini, the lemon juice, oil and 1/2 cup water until the hummus is smooth. Add salt to taste. Add water, if necessary, to thin the hummus to the desired consistency and transfer the hummus to a bowl.

Roasted Red Peppers

- 8 large red bell peppers
- Extra virgin olive oil
- 1/4 pound black olives, pitted and sliced
- 2 cloves garlic, crushed
- 1 tablespoon ketchup
- 2 tablespoons fresh Italian parsley
- Pita bread, cut into wedges and toasted

Arrange the peppers on a rack over the burners of a gas or electric stove or 2 to 3 inches under a preheated broiler. Roast them until they are charred all over and tender inside, turning them frequently to ensure that they blacken evenly. Place the peppers in a Ziploc bag and let stand until cool enough to handle; peel off the skins using your fingertips, cut the peppers in half, and remove and discard the stems, ribs, and seeds.

Cut the roasted, peeled, and seeded peppers into long strips about 3/4 inch wide. Place in bowl, add olive oil, olives, garlic, ketchup and parsley. Toss to combine. Serve at room temperature.

Thin Crust Pizza

1 pound (about 3- $\frac{1}{2}$ cups) high gluten flour
 $\frac{3}{4}$ cup warm water
1 tablespoon vegetable oil
1- $\frac{1}{2}$ teaspoon active dry yeast
1- $\frac{1}{2}$ teaspoon sugar
1 teaspoon salt

1 container crème fraiche or sour cream
Smoked salmon
Dill
Capers

In a heavy-duty stand mixer fitted with dough hook, add the water, oil, yeast, salt, and sugar. Mix thoroughly until yeast has fully dissolved. Add flour and mix on low speed until all of the flour and water have mixed and a stiff dough ball forms, about 3 to 4 minutes. Stop mixing as soon as the dough ball forms.

Place the dough ball into a large bowl and cover tightly with plastic wrap. Let the dough rise for 24 hours in the refrigerator; let stand 30 minutes at room temperature before using.

Preheat your oven to 500 °F about one hour before you plan to bake the pizza.

Turn the dough out onto a large surface and dust with flour. Using a heavy rolling pin, roll the dough out very thin to form a 24-inch or larger circle. If you're using a pizza pan, dust the pan lightly with flour, place the dough in the pan and dock. Use the rolling pin to trim off the excess dough drooping over the sides of the pan. If you are cooking the pizza directly on a pizza stone (not using a pan), then place the dough on a dusted pizza-peel, dock, and fold the edge over 1-inch all the way around and pinch it up to form a raised lip or rim.

Place in oven and cook until golden brown. Remove from oven, let cool and top with crème fraiche, smoked salmon, capers and dill. Serve immediately.