

The Decoy Bar & Grill

Jon Bohn, Executive Chef

www.decoybarandgrill.com



Yellowfin Pastrami on Grilled Crostini

Description: The Decoy's signature take on the classic dish of carpaccio. Ahi tuna is coated in black pepper, seared crispy, and pounded paper thin. Served on top of toasted bread and finished with a lemon aioli and radish cruda.

Serving Size: 1

Ingredients: 1#Ahi tuna, 1 ea baguette, 1c mayo, 3 ea radish, ¼ t dried thyme, 1T lemon juice, 1 T extra virgin olive oil, 1 rib celery, 1 T bacon grease, ½ C black pepper, saran wrap, 1 C Kosher salt

1. Start by cutting the Ahi into 1" cubes and coating with cracked pepper. Put a thick skillet or frying pan on high heat for 5 minutes. Add bacon grease and look for a light smoke with no dramatic scorching (remove from heat if it starts to scorch). Add cubes and sear on TWO sides only, ten seconds on each side. Remove ahi from pan and place in the fridge.
2. Cut three slices of crostini from your baguette and toast lightly. Spread a thin layer of mayonnaise on each slice.
3. To make the cruda, cut celery and radish into thin crescents and mix with lemon, thyme, EVO, salt, and pepper. Cruda should have a light, lemony flavor, with just a hint of thyme, so adjust your proportions accordingly.
4. Take Ahi from the fridge and place three pieces in a snug triangle between two sheets of plastic wrap. Using a mallet, pound the tuna gently. The end result should resemble a slice of very thin pastrami. It should be translucent have a bright pink color. After the pounding is finished, Cut the pastrami into three equal pieces, in the shape of a "Y."
5. Gently remove tuna from the plastic and place on top of the crostini in a form similar to sliced deli meat. Arrange in a pleasant manner and garnish with the cruda, extra lemon, and olive oil.

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Spice crusted pork chops with a sweet pepper sauce

Description: Thick cut pork chops coated in a toasted spice blend, seared and baked, and served with a sweet pepper sauce

Serving Size: 2

Ingredients: 2 ea thick cut pork chops, 64 floz. Cold water, 1 C kosher salt, ½ c sugar, 1c spices (equal parts coriander, fennel seed, mustard seed, curry, rosemary, coffee, black pepper, kosher salt, sugar) , 2 T Grapeseed oil, 2c Italian cherry peppers, 1C pickled jalapenos, ¼ red wine, 1 clove garlic, sliced, 2c chicken stock, 2T butter, salt and pepper to taste.

1. Start by brining your pork chops. Dissolve the salt and sugar in the water and place chops in the brine. Let sit for one hour in the fridge. Remove and pat dry.
2. Next, toast all your whole spices together, minus salt and pepper. Depending on what you have in your cupboard, you can create your own spice blend. The trick is to use whole spices in sparing amounts, and toast them right before using. Toasting is accomplished by putting all whole spices into a pan on high heat, with no oil or water. When you see smoke, remove from the heat and place in spice grinder or mortar and pestle. Grind evenly. Coat both sides of the chops evenly and set aside.
3. Preheat oven to 400. Put an oven-proof pan on high heat and add grapeseed oil. When oil begins to thin just before smoking, add chops. You should hear a dramatic sizzle. Let the chops brown evenly on one side, flip, then place in the oven. Let cook for around ten minutes. Pork is best between 145-150 (medium well). Use a thermometer to cook the chops to the desired temp. When finished, place chops on a plate at room temp to rest.
4. Take the pan used for the chops and wipe out excess oil. Place on medium high heat and add a touch more fresh grapeseed oil. Saute the garlic lightly, and add both kinds of peppers. Let the peppers cook for a few minutes, then deglaze with red wine. Let the alcohol evaporate, and add the chicken stock. Let the chicken stock reduce until large bubbles form, cut the heat, and add cold butter. Stir to let the butter thicken the sauce and give it a nice shine. Taste the sauce, adding salt and pepper if needed. Pour over your chops and voila!