

Fall For Greenville Food Demo With Chef Brandon Lemieux

Recipe For Melon Salad

1 cup diced cantaloupe

1 cup diced watermelon (seeded)

1 cup petit arugula (rinsed well)

2 ounces shaved speck ham

Honey pepper vinaigrette to taste

Method For Local Melon Salad:

Dice watermelon and cantaloupe (medium dice). Slice speck ham (shave) and reserve.

Add melon, cantaloupe, and arugula toss gently in vinaigrette. Garnish with shaved speck ham. Serve chilled

Blackened Tenderloin

Season well with Cajun spice and salt and pepper on both sides of meat. Heat pan on high, sear 2 minutes per side, or until nice brown color. Finish in oven until desired temperature (Medium/Med-Rare ect...)

Fingerling Potatoes

Slice fingerling in half, blanch until tender. Season with salt, pepper, garlic salt, and Cajun spice, roast in 400 degree oven until golden brown

Heirloom Roots

Blanch baby carrots until tender, shock in an ice bath to preserve color. Sautee in butter, salt and pepper

Creole Crawfish Butter

Soften Butter until room temperature, add crawfish, minced roasted garlic, fresh parsley, lemon juice, creole seasoning, and mix well. Season with salt and pepper. Wrap in plastic wrap and put in freezer.

For the apple bread pudding

Ingredients

- 1 cup *applesauce*
- 1 cup *milk*
- 1/2 cup *packed brown sugar*
- 1/2 cup *farm fresh egg*
- 1 teaspoon *vanilla extract*
- 1/2 teaspoon *ground cinnamon*
- 5 cups *cubed bread*
- 1/2 cup *chopped peeled apple*
- 1/2 cup *whipped topping*

Directions

- In a large bowl, combine the applesauce, milk, brown sugar, egg, vanilla and cinnamon. Fold in bread cubes and apple; let stand for 15 minutes or until bread is softened.

Pour into an 8-in. square baking dish coated with cooking spray. Bake, uncovered, at 325° for 35-40 minutes or until a knife inserted near the center comes out clean. Serve warm with whipped topping and caramel topping. Refrigerate leftovers. **Yield: 8** servings. Drizzle With Caramel Sauce