Grilled Cheese with Apples & Raisin Bread

Top Chef, Season 8, Episode 12, Quickfire Challenge

INGREDIENTS
- 2 slices raisin bread
- 2 slices Munster cheese
- Fuji apple, 10 thin slices

DIRECTIONS
Chef: Antonia Lofaso

1. Grill cheese on hot dog roller and sandwich all together.

© 2012 ANTONIA LOFASO
Shrimp with Mango, Cilantro & Mint

**INFO**
- COURSE: APPETIZER
- TOTAL TIME: UNDER 1 HOUR
- SKILL LEVEL: EASY
- COST: MODERATE

**DIRECTIONS**
1. Pour chicken stock in pan with shallots, mint stems, cilantro stem, and garlic.
3. Quickly sauté mangoes and tomatoes in olive oil. Pour flavored stock. Place on plate, top with shrimp.

© 2012 CARLA HALL

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**INGREDIENTS**
- 2 cups chicken stock
- 2 shallots
- 1 bunch mint
- 1 bunch cilantro
- 3 cloves garlic
- 8 large shrimp each, peeled and deveined
- 1 lemon, zested
- Salt, to taste
- 1 mango each, diced
- 2 tomatoes each, diced
- Olive oil

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**Sweet Potato Soup with Cayenne Pepper**

Top Chef, Season 6, Episode 3, Quickfire Challenge

**YIELD**
10 Servings

**INGREDIENTS**
- 5 sweet potatoes, peeled and chopped
- 1 rib celery, chopped
- 1 carrot, peeled and chopped
- 1 small yellow onion, chopped
- 1 quart heavy cream
- 1 quart water
- Dash of ground cayenne
- Salt and pepper

**INFO**
- COURSE: APPETIZER
- TOTAL TIME: UNDER 1 HOUR
- SKILL LEVEL: EASY
- COST: INEXPENSIVE

**DIRECTIONS**
1. Combine all ingredients in a stock pot and cook until potatoes are tender.

2. Transfer contents to blender and liquefy until soup consistency.

3. Strain through chinois and adjust seasoning.

To Serve:
1. Pour soup into a bowl.
Green Olives and Hearts of Palm with Mustard Vinaigrette

**DIRECTIONS**

1. Whisk the olive oil, champagne vinegar, mustard with a pinch of salt and pepper.

2. Arrange the other ingredients on chilled plates. Drizzle the vinaigrette.

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Top Chef Masters, Season 4, Episode 4, Quickfire Challenge

**INGREDIENTS**

- 1/2 cup extra virgin olive oil
- 1/4 cup champagne vinegar
- 1 teaspoon Dijon mustard
- 1/3 cup green olives, slivered
- 1/2 cup cherry tomatoes
- 6 stalks hearts of palm
- 2 ounces arugula
- 2 tablespoons chives
- 2 tablespoons tarragon leaves
- Salt and pepper, to taste

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Asparagus & Bread Salad with Cherry Tomato & Lemon Vinaigrette

Directions:
1. Add cherry tomato to warm oil and shallot.
2. Add juice of lemon to create a “vinaigrette”.
3. Add parsley, season and toss all ingredients to plate.

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Top Chef Masters, Season 3, Episode 5, Quickfire Challenge, WINNER

INGREDIENTS
1 cherry tomato, crushed
4 tablespoons olive oil
1 shallot, minced fine and warmed to translucent in 2 tablespoons olive oil
Juice of 1 lemon
Handful of picked Italian parsley
Salt and pepper to taste
2 spears asparagus, shaved very thin
1 soft white roll, toasted to golden and torn into 1 inch pieces

COST: INEXPENSIVE

TOTAL TIME: UNDER 30 MINUTES
SKILL LEVEL: EASY

INFO

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SHARE WITH A FRIEND
Pasta Salad with Broccoli, Peppers, Sun-Dried Tomatoes, and Artichoke Hearts

**YIELD**
4-6 Servings

**INGREDIENTS**
- 1 lb dry farfalle pasta
- 1 cup artichoke hearts, canned and marinated
- 1 cup roasted red peppers, thinly sliced
- ½ cup sun-dried tomato, sliced
- ½ red onion, thinly sliced
- 1 teaspoon Italian seasoning
- 1 cup broccoli florets
- 1 cup red wine vinegar
- 1 tablespoons honey
- 1 tablespoon Dijon mustard
- 2 cup extra virgin olive oil
- 1 lemon, zested and juiced
- Kosher salt and pepper

**DIRECTIONS**
1. Cook pasta in heavily salted boiling water until al dente. Drain well and toss with olive oil. Spread out on a sheet pan to cool.
2. Blanch broccoli in salted water until al dente. Cool on sheet pan.
3. Soak red onion slices in ice water for about 20 minutes.
4. For vinaigrette, whisk together red wine vinegar, honey, and mustard. While stirring continuously, gradually stream in olive oil to emulsify. Season with Italian seasoning, salt, and pepper.

5. Drain red onions from ice water and marinate with vinaigrette for additional 20 minutes.
6. Toss all ingredients together with lemon zest and lemon juice, and season with salt and pepper to taste.

To Serve:
1. Plate pasta salad.
Hot and Sour Curried Eggplant with Peppers & Carrot Tops

Top Chef, Season 7, Episode 5, Elimination Challenge, Winner

YIELD
10-12 Servings

INGREDIENTS
1 cup olive oil
3 cups onion, small dice
1 Tbl garlic, chopped
2 cups red bell peppers
1 cup orange bell pepper
10 cups diced eggplant, peeled
¼ cup curry powder
1 Tbl crushed red pepper
1 Tbl kosher salt
1 Tbl lime zest
1 Tbl lemon zest
½ cup chiffonade carrot tops
½ cup chiffonade celery tops
1 cup sugar
10 limes, juiced
8 lemons, juiced

DIRECTIONS


© 2012 KENNY GILBERT
Salami and Gouda Panini on a Sun-Dried Tomato Roll

Top Chef, Season 1, Episode 11

YIELD
4 SERVINGS

INGREDIENTS
2 tablespoons orange blossom honey
1 teaspoon dry mustard
2 small sun-dried tomato rolls (or ciabatta-type rolls), split in half
8 thin slices Genoa salami
8 thin slices sharp Gouda
4 strips jarred roasted red bell pepper
2 tablespoons unsalted butter, melted

DIRECTIONS
Heat a panini press according to the manufacturer’s directions until hot.
(Alternatively, heat a ridged grill pan over medium heat.)

In a small bowl, whisk together the honey and mustard and spread it over 2 of the bread halves. Top with 4 slices of salami, 4 slices of cheese, and 2 red pepper strips each and top with the other half of the roll.

Brush the butter on the outside of the sandwiches, top and bottom. Put the sandwiches on the press, then pull down the top and cook until browned and crisp, 4 to 6 minutes. If you’re using a grill pan, place a heavy pan on top of the sandwiches and cook, pressing down on the pan and turning the sandwiches once. Cut the sandwiches in half and serve immediately.
Squash and Corn “Pounceole”

**INFO**
- COURSE: MAIN COURSE
- TOTAL TIME: UNDER 2 HOURS
- SKILL LEVEL: EASY
- COST: MODERATE

**DIRECTIONS**
In a large sauté pan on high heat, add enough oil to coat the bottom of the pan. Add bacon, onion, and garlic and stir briefly. Reduce heat and add 2/3 chili powder. Continue to stir for 5 minutes. Add squash, carrot, red onion, jalapeno, Anaheim chili, continue to sauté on medium heat for five minutes. Add chicken stock and remaining chili powder and simmer for an hour. Fold in butter. Season with salt. Garnish with chives and julienned pepper.

**YIELD**
Serves 2 to 4

**INGREDIENTS**
- 8 yellow squash, diced
- 2 carrots, diced
- 1 red onion, diced
- 8 strips of bacon, diced
- 8 cloves garlic, diced
- 1 jalapeno, minced
- 1 Anaheim Chili, minced
- 1 quart chicken stock
- 3 1/2 tablespoons dark chili powder
- Salt and pepper
- 4 tablespoons butter
- Manchego cheese, shredded

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Pasta with Fire-Roasted Tomatoes, Capers & Feta

**DIRECTIONS**

1. Cook pasta in salted boiling water.

2. Meanwhile, heat oil in a casserole and add garlic, lightly brown, add capers and continue to sauté for a minute.

3. Add tomatoes and basil.

4. Season with salt and pepper and oregano.

© 2012 TONY MANTUANO

Top Chef Masters, Season 2, Episode 5, Elimination Challenge

**INGREDIENTS**

- 1 lb Pasta
- 1 can skinless, seeded Tomatoes (coarsely chopped)
- 2 cups Crumbled Feta
- 6 Basil Leaves
- 3 Tbsp EVOO
- 3 Tbsp Capers
- 3 Garlic Cloves, thinly sliced
- 1 Tbsp Dried Oregano
- Salt & Pepper

**INFO**

**COURSE:** MAIN COURSE

**TOTAL TIME:** UNDER 30 MINUTES

**SKILL LEVEL:** EASY

**COST:** INEXPENSIVE

**CHEF**

TONY MANTUANO

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“Bart”: Spaghetti Bambino with Grilled Tomato, Ham & Cheese Sandwich

Top Chef Masters, Season 2, Episode 6, Quickfire Challenge

YIELD
4 Servings

INGREDIENTS
Prosciutto Tomato Sandwich:
- 8 pieces Ciabatta bread, sliced
- 1 pint mixed Cherry Tomatoes
- 10 slices Prosciutto
- 4 oz + 3 oz Butter
- 2 oz + 2 oz Grated Parmesan
- Salt & Pepper

DIRECTIONS
For the Prosciutto Tomato Sandwich:
2. Heat pan and add 3 oz butter. When golden, place 4 slices of ciabatta in pan. Divide tomato mixture and place on bread. Top with remaining ciabatta slices. Cook until golden brown, flip over and cook on other side. Keep warm!

For the Spaghetti Bambino:
2. Discard all but 3 oz cooking water.
3. Add butter and cheese and stir well. Season and serve hot.

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SHARE WITH A FRIEND
Chicken Burger with Fiesta Rice

INFO

COURSE: MAIN COURSE
TOTAL TIME: UNDER 30 MINUTES
SKILL LEVEL: EASY
COST: MODERATE

DIRECTIONS

1. Mix together chicken, rice, salt, and pepper. Form into patties and chill. Grill over medium heat until cooked through.

2. Slow roast tomato slices in 350-degree F oven for 20 minutes.

3. Assemble burger.

© 2012 TRACEY BLOOM

YIELD

4 Servings

INGREDIENTS

1 lb ground chicken
2 oz fiesta rice, cooked
4 small buns
4 lettuce leaves, chopped
4 slices tomato
Salt and pepper, to taste

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Jerk Chicken Salad with Mango and Caramelized Pine Nuts

Top Chef Masters, Season 4, Episode 8, Elimination Challenge

**INGREDIENTS**

- 4 chicken breasts (flattened), diced
- 1/3 cup Caribbean jerk seasoning
- 3 tablespoons extra virgin olive oil
- 1 cup mango, diced
- 1/4 cup mayonnaise
- 1/2 cup pine nuts
- 1/2 cup sugar

**DIRECTIONS**

Season the chicken with half of the Caribbean jerk seasoning. Sear the chicken on the grill at high heat; flip and cook both sides well-done, and set aside.

Cook sugar, pine nuts, and the remaining Caribbean jerk seasoning in a heavy saucepan at medium heat until the sugar starts to dissolve and becomes amber in color. Once the pine nuts have caramelized, place mixture on a silk pad and let cool.

In a large bowl, mix the chicken, mango, mayo, and pine-nut mixture. Season with salt & pepper and serve with fresh bread.

© 2012 LORENA GARCIA
Swiss Chard with Sauteed Chicken, Onions, and Parmesan Cheese

DIRECTIONS

In a sauté pan at high heat, mix olive oil, the onions, tomato, and garlic. Sauté for 1 minute, add the chicken, and cook until sauce begins to caramelize.

Add the white wine, chicken stock, and lemon juice, and let simmer for few minutes. Add the light cream and Parmesan cheese, and reduce until the sauce has thickened.

Turn the fire off, add the swiss chard, and season with salt and pepper. Serve.

Top Chef Masters, Season 4, Episode 9, Quickfire Challenge

INGREDIENTS

1 cup chicken breast, diced
1 tablespoon garlic, minced
1 tablespoon onions, brunoise
1 cup tomato, chopped
1/8 cup white wine
3 tablespoons chicken stock
1/4 cup light cream
1/2 cup Parmesan cheese, grated
2 tablespoons olive oil
2 teaspoons lemon juice
Swiss chard, thinly sliced
Salt and pepper to taste

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SHARE WITH A FRIEND
Apple Crisp with Coconut, Almond & Oats

DIRECTIONS
1. Roughly chop apples and mix with cornstarch and sugar and lemon juice - let sit for 20 minutes.

2. Coming remaining ingredients in large bowl and mix with hands until incorporated.

3. In a buttered casserole dish - spread apples evenly on bottom and equally disperse crumb topping on top.

4. Bake in an oven at 375 degrees Fahrenheit until topping is browned and juices have thickened - about 30-40 minutes.

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Top Chef Masters, Season 3, Episode 6, Elimination Challenge

INGREDIENTS
12 pink lady apples
2 tablespoons corn starch
1 cup brown sugar
Juice of 1 lemon
1 cup all purpose flour
1/2 cup large coconut flakes
3/4 cup rolled oats
1/4 cup slivered almonds
1 teaspoon of baking powder
Couple big pinches of salt to taste
3/4 cup vegetable oil

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Carrot Cake

Top Chef Masters, Season 2, Episode 5, Elimination Challenge

INGREDIENTS
Carrot Cake:
- 8 Eggs
- 8 Tbsp Brown Sugar
- 8 Tbsp Flour
- 5 Tbsp Ground Hazelnuts
- Pinch of Cinnamon
- Pinch of Nutmeg
- Pinch of Salt
- 1 teaspoon Vanilla
- 2 Tbsp Melted Butter
- 8 Tbsp Grated Carrots

INFO
- COURSE: DESSERT
- TOTAL TIME: UNDER 1 HOUR
- SKILL LEVEL: EASY
- COST: INEXPENSIVE

Icing:
- 1/2 cup Sour Cream
- 1/2 cup Cream Cheese
- 3 Tbsp Sugar

DIRECTIONS
Carrot Cake:
1. Beat sugar and eggs to ribbon stage.
2. Fold in all other ingredients.
3. Bake at 375-degrees for approximately 25 minutes.

Icing:
1. Mix well and spread on cake.
2. Decorate with carrot shavings and raspberries.

© 2012 SUSUR LEE
Watermelon with Vanilla Bean Honey, Saffron and Salted Olive Oil Powder

Top Chef, Season 9, Episode 9, Quickfire Challenge, Winner

**INGREDIENTS**
- 1 watermelon, cubed 2- inches x 2- inches
- Kosher salt and black pepper, to taste
- 1/4 ounce honey nectar
- 1/4 ounce vanilla bean extract
- 1/4 ounce olive oil
- 1/4 ounce N-Zorbit tapioca maltodextrin

**DIRECTIONS**
1. Combine honey nectar and vanilla bean extract and drizzle over watermelon
2. Mix tapioca, olive oil, and salt and garnish over watermelon.

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