

SUMMER MADE EASY

THE LOCAL

PALATE

FOOD CULTURE OF THE SOUTH

Spiked
watermelon
skewers *plus*
more than

150
recipes

for making the
most of your
summer

SPICE IT UP
A SPRINKLE OF CHILE SALT
GETS THE PARTY GOING
(page 35)



3 cardamom pods
 1 cup lemon juice
 1 cup orange juice
 ¼ cup rice vinegar
 ¼ cup shrimp stock (or substitute water)
 ½ cup sugar
 2 tablespoons salt
 1 pound shrimp, cleaned and split in half lengthwise

For the mignonette butter:

2 tablespoons shrimp brine
 2 tablespoons rice vinegar
 ½ cup room temperature butter
 1 tablespoon diced shallot
 Salt and pepper to taste

1 In a dry pan over low heat, toast spices until very fragrant. Set aside to cool completely, then transfer to a spice grinder and process until well ground.

2 In a pot over medium-high heat, combine spice blend with remaining ingredients except shrimp. Heat until sugar dissolves, then add shrimp and poach until barely cooked, 1 to 2 minutes. Remove shrimp from brine and set brine aside to cool completely. Shock shrimp by tossing with ice cubes in a colander. Once brine is cool, add shrimp again and refrigerate overnight.

3 Drain shrimp and set aside, reserving 2 tablespoons of brine for butter: Add reserved brine and rice vinegar to a small pot over medium-high heat and simmer until reduced by half, then set aside to cool.

4 Using an electric mixer fitted with paddle attachment, whip butter with reduced brine mixture, shallots, salt, and pepper. Mix until well combined. Serve brined shrimp with mignonette butter and saltine crackers.



Smoked Catfish Toast

From Anthony Gray, Bacon Bros. Public House, Greenville, South Carolina

Courtesy of Visit Greenville SC

Serves 6 to 8

2 cups mayonnaise
 4 ounces room temperature cream cheese
 2 tablespoons capers, rinsed and chopped
 1½ teaspoons chopped dill
 1½ teaspoons minced chives
 1 tablespoon hot sauce
 2 teaspoons lemon zest
 1 tablespoon lemon juice
 1½ tablespoons minced pickled jalapeño

2 ounces minced shallots
 2½ pounds smoked catfish
 Salt and pepper to taste

Toasted pumpernickel

Garnish: Sliced radish, sliced cucumber, red pepper flakes, sea salt, olive oil, and additional chopped herbs

In a bowl of a stand mixer fitted with paddle attachment, combine all ingredients except catfish. Mix on medium speed until fully incorporated. Add catfish and mix on low speed until just combined. (There should still be large chunks of catfish.) Adjust seasoning to taste. Serve on toasted pumpernickel and garnish with sliced vegetables, a drizzle of olive oil, a sprinkle of sea salt, red pepper flakes, and fresh herbs.