



A Virtual Celebration of the  
**Inauguration**  
of  
**President Joseph Biden**  
and  
**Vice President Kamala Harris**

**January 20, 2021**

*Commemorative Program*



## Table of Contents

<b>Welcome to <i>Presidential Soul</i> and Thank You!</b> .....	1
<b>The Program</b> .....	2
<b>Presidential Soul Presenters</b> .....	3
<b>Presidential Soul Entertainers</b> .....	7
<b>The Benefiting Organizations</b> .....	9
<b>President Joe Biden Tribute Menu</b> .....	10
Jonah Crabmeat & Herbs in Grilled Shiitake Mushrooms with Roasted Red Pepper Sauce .....	11
Pedernales River Chili .....	15
Tequila-Agave Salmon with Cucumber Pico de Gallo .....	16
Sandra Guterrez .....	16
Chef Charlie Redden's American Apple Pie Topped with French Vanilla Ice Cream .....	18
<b>Vice President Harris Tribute Menu</b> .....	20
Crispy Masala Paneer .....	21
Miso-Coconut Braised Chicken Legs .....	24
Aisoon Braised Short Ribs .....	26
Chocolate Pots-de Crème with Buttermilk Whipped Cream .....	28
<b>Biden-Harris Unity Menu</b> .....	30
Caroline Harrison's Deviled Almonds .....	31
Pepper Pot Soup .....	32
Corn Flake Fried Chicken and Cheddar Waffles .....	35
Mint Julep .....	38
Hummingbird Cake Recipe .....	40
<b>Biden-Harris Unity Menu--Vegan Version</b> .....	43
Mini Hazelnut Drop Biscuits with Red Onion and Cranberry Relish .....	44
Jerk Mushroom and Leek Risotto .....	47
Wild Mushroom Cassoulet .....	49
Cornbread "Gulab Jamuns" with Butterfly Pea Flower Glaze & Dried Rose Petals .....	52

## Welcome to *Presidential Soul* and Thank You!



Thank you for joining this virtual celebration! You're going to enjoy the mix of great entertainment, interesting presentations, and tribute menus that we have lined up for you. You'll get a great perspective on the contributions that African American White House workers have made. All the while, we're going to raise some money for some great causes. I really appreciate your encouragement and support. Enjoy!

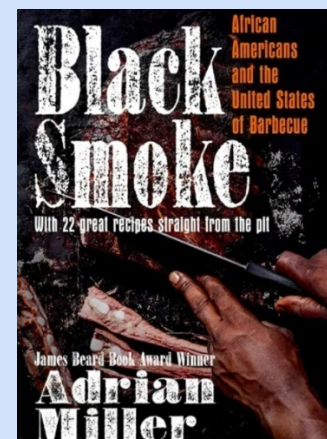
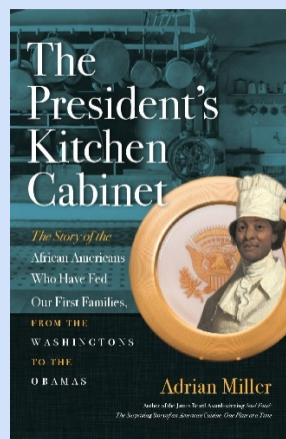
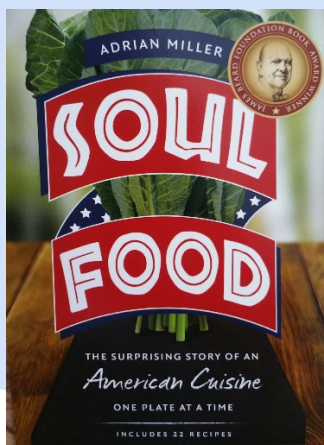
*Adrian Miller*

**The Soul Food Scholar**  
**"Dropping Knowledge Like Hot Biscuits"**  
[www.soulfoodscholar.com](http://www.soulfoodscholar.com)

### About Adrian Miller

Adrian Miller is a food writer, James Beard Award winner, attorney, and certified barbecue judge who lives in Denver, Colorado. Adrian is an alum of Stanford University in 1991 and Georgetown University Law Center in 1995. From 1999 to 2001, Miller served as a special assistant to President Bill Clinton with his Initiative for One America – the first free-standing office in the White House to address issues of racial, religious and ethnic reconciliation. Miller also served as a senior policy analyst for Colorado Governor Bill Ritter Jr. He is currently the executive director of the [Colorado Council of Churches](http://www.coloradocouncilofchurches.org).

### My Books



## The Program

### HOUR ONE

Mini concert by SUCH.

White House Historical Association video on African American Presidential Chefs.

Live Q&A with:

- Chef Charlie Redden, the first Certified Executive Chef in the history of The White House Mess, owner of [Chef Charlie's Catering](#), and a U.S. Navy veteran.
- Senior Master Sgt. (retired) [Wanda Joell](#), the first African American woman to serve on Air Force One. She served Presidents George H.W. Bush, Bill Clinton, George W. Bush, and Barack Obama.

### HOUR TWO

Performance by choreographer and dancer Parijat Desai.

Author [Jesse J. Holland](#) presents, and takes your questions, on *The Invisibles: The Untold Story of the Slaves Who Worked in the White House*, and *Black Men Built the Capitol: Discovering African American History in and Around Washington, D. C.*

### HOUR THREE . . .

**maybe more, depending upon how much you want to dance!**

Adrian Miller on *The President's Kitchen Cabinet: The Story of the African Americans Who Have Fed Our First Families from the Washingtons to the Obamas.*

A live dance party with DJ Big Styles.

## Presidential Soul Presenters



### Jesse J. Holland

Jesse J. Holland is the author of the award-winning book, *The Invisibles: African American Slavery Inside the White House*, and of *Black Men Built The Capitol: Discovering African American History In and Around Washington, D.C.*

Jesse is also an award-winning journalist and novelist and the author of the first novel featuring comics' most popular black superhero, The Black Panther.

In *Black Panther: Who Is The Black Panther?* Holland retells the classic origin of T'Challa, the original Black Panther, and updates it for the new century, giving new fans and longtime die-hard aficionados a good platform and some inside information for the new

"Black Panther" movie from Marvel Studios debuting in 2018.

His journalistic work has been recognized with several awards, including his being the only reporter named to *Presstime Magazine's* Top 20 Under 40 in 1997, the youngest person named as one of the University of Mississippi's Top 50 Journalism Graduates and the recipient of the 1996 Associated Press Managing Editors Association John L. Dougherty Excellence Award.

Jesse J. Holland is a Race & Ethnicity reporter for The Associated Press, responsible for coverage and analysis of this nation's minority and ethnic groups for the world's largest news organization. A former Supreme Court, White House and congressional reporter, Jesse was named one of [TheRoot.com](http://TheRoot.com) 100 Most Influential African Americans in 2011 and is the youngest person on the University of Mississippi's Top 50 Journalism Graduates. His most recent stories for The Associated Press can be found here: <http://bit.ly/storiesbyjessejholland>

Holland hails from Holly Springs, Mississippi and lives in Bowie, Maryland. He graduated from the University of Mississippi with a Liberal Arts degree with an emphasis in journalism and English, and received his Masters in Fine Arts in Creative Nonfiction from Goucher College. While at Ole Miss, he also was only the second African American editor of the daily campus newspaper, *The Daily Mississippian*, and at Goucher, he serves as the Alumnae & Alumni of Goucher College's representative on the Goucher College Board of Trustees.



## **Senior Master Sergeant (retired) Wanda L. Joell**

Senior Master Sergeant Wanda Joell was born on October 7, 1963 to Darius Sinclair and Jacqueline Ann Joell. After leaving the beautiful island of Bermuda in 1969, she then grew up in Schenectady, NY; she graduated from Linton High School in 1981 and enlisted in the United States Air Force in Nov. of 1982. Upon completion of Basic Military Training at Lackland Air Force Base, Texas, she attended and graduated from Traffic Management School at Sheppard Air Force Base, TX.

In April 1983 she began her first duty assignment as a Traffic Specialist at RAF Mildenhall, England. While stationed there she was a member of the women's varsity basketball team, base choir and the base Honor Guard. She was selected for below the zone to Senior Airman and nominated for USAFE Traffic Management Airman of the Year.

In August 1985 she continued in Traffic Management field at Grissom Air Force Base, Indiana. Her duties there included receiving notification of 300 incoming personal property shipments per month coordinating deliveries between commercial carriers and DOD members. While there she performed in the TOPS in BLUE talent show and won 1st Place in the Potpourri Category, and also served on the Elite Honor Guard team.

In 1986 she made a career change and was assigned as an In-flight Passenger Service Specialist with the 99th Airlift Squadron where she flew as a crew member on numerous aircraft types and became an instructor on both the C-9/C-20. She was later selected as one of six persons to serve as an AF Two Flight Attendant. In 1990, she was selected to join the Presidential Airlift Squadron and transitioned to the VC-25 aircraft. She served a total of four Presidents; President Bush 41, President Clinton, President Bush 43, and President Obama! Also Chosen as Superintendent of First Lady Operations to manage and supervise the Presidents First Lady Flights (Mrs. Bush, Mrs. Clinton, and Mrs. Obama). In 2000 recognized by STEP promotion to MSgt. During her flying career, SMSgt Joell has more than 5,000 total flying hours documented on various aircraft types on which she has served.

SMSgt Joell takes her place in history as the first African American Woman to be selected to serve aboard Air Force One. SMSgt Joell holds a Master of Science Degree in Human Resource Management, a Bachelor of Science Degree in Business Management, and an Associate's Degree in Aircrew Operations and has numerous military awards and decorations. SMSgt Joell has been blessed with a son, Darius Julian Joell, a future NBA player.

**Find out more at [www.wandajoell.com](http://www.wandajoell.com)**



## *Chef Charlie*

*Charlie Santoina Redden, Jr., recognized as Chef Charlie is the first Certified Executive Chef in the history of the White House Presidential Food Service. A retired Navy Culinary Specialist, Chef Charlie was born in Florence, South Carolina and raised in the tough streets of the East Riverside Projects in Wilmington, Delaware where he also received his education. While attending Howard High School of Technology from 1974 thru 1978, Mr. Lucian Dillingham was the Commercial Food Instructor that was instrumental with mentoring him into the food service industry. Today, Mr. Dillingham is still one of the most influential and successful restaurant business owners in several International Airport locations. After graduating from High School, Charlie was selected from the top three students in his class to work at the Hotel Dupont in Wilmington, Delaware under the strict training of Executive Chef Roland Johnson. Charlie learned not only the food service aspect of catering and food service procedures from Chef Johnson, but more importantly, he learned a great deal about life and how to get ready for the real world. He shared his dreams and aspirations with Chef Johnson who encouraged him and taught him to always remember where he came from and how to always conduct himself as a young man in order to achieve his goals.*

*Chef Charlie took this philosophy from Mr. Lucian Dillingham and Executive Chef Johnson and joined the Navy in 1980 as a culinary specialist preparing food for admirals, commodores and captains. He spent the last seven and a half years of his twenty-one year career at the White House.*

*From the time he reported he was assigned as the catering supervisor responsible for all catered functions at the White House Mess. He was not only the catering supervisor but he was the only person in the*

*catering department. Despite the fact that his responsibility and tasks were overwhelming, the White House Mess credited him for being directly responsible for preparing and setting up over six hundred catered events and receptions from October 1995 to November 1997 for the President and his senior staff members. This feat is something that has never been achieved in the history of the White House Culinary Specialist Program, especially not by one person.*

*Chef Charlie is also the author of the book, "Following the Tides to Nourish Your Soul". This inspirational book focuses on the importance of nourishing three elements - the mind, body and soul - which gives us inner strength to break free from every care. Chef Charlie cautions that when we fail to nourish ourselves spiritually, the soul becomes damaged and we begin to lose the nourishment we've worked so hard to achieve. The book can be purchased at Barnes and Nobles Book stores or online at [Xulon Press.com](http://XulonPress.com).*

*Chef Charlie is currently making plans to open a unique restaurant in the metropolitan area, and welcomes your interest and support. Please feel free to contact Chef Charlie at [chefcharliec1995@yahoo.com](mailto:chefcharliec1995@yahoo.com).*

## Presidential Soul Entertainers

### In Order of Appearance



#### SUCH

Music is a universal language, and for SUCH (pronounced 'such'), it is the language of her soul. Growing up the daughter of Haitian immigrants, her life was centered around faith and family. Singing in her father's church planted the seeds for a music career that is on the rise and touching the world. Following an appearance on American Idol, which took her to Hollywood, Such wrote and recorded 'Trial and Error', spawning a hit single, 'Sugar Maple.' Her music found a solid following in the UK, where she spent several consecutive weeks atop the Soul charts, and in Africa where she won the All Africa

Music Award, continental Africa's equivalent of a Grammy.



#### Parijat Desai

Choreographer and dancer Parijat Desai will kick off our second hour with a performance. Parijat creates hybrids of contemporary and Indian classical dance, martial art, theater, and other forms. The New York Times has said Parijat "moves with lush attack" and called her work "a seamless blending of new and old." Parijat (BA, Stanford University, anthropology with honors; MFA, UCLA, choreography) began her company in Los Angeles in 2000, then continued in New York City 2004–2013. Since then, she has been developing independent projects with diverse collaborators.

Find out more about Parijat here:

<https://www.parijatdesai.org/>

Photo by Kathryn Butler



## DJ Big Styles

Styles will close out our celebration with a live dance party. Find out more about Styles at:

<http://www.djbigstyles.com/>

## The Benefiting Organizations

### Donate Now

The **James Beard Foundation**  
**Food and Beverage**  
**Investment Fund for Black**  
**and Indigenous Americans**

JamesBeard  
Foundation



**Spelman College®**

*A Choice to Change the World*



A portion of tickets sales will go to the following food-related BIPOC (Black, Indigenous, and People of Color) causes:

- [Dillard University Ray Charles Program in African American Material Culture](#)
- [Food Studies Program, Spelman College](#)
- [The James Beard Foundation Food and Beverage Investment Fund for Black and Indigenous Americans](#)
- [Southern Restaurants for Racial Justice at the Lee Initiative](#)

## President Joe Biden Tribute Menu

Jonah Crabmeat & Herbs in Grilled Shiitake Mushrooms with  
Roasted Red Pepper Sauce

Former White House Chef John Moeller

Pedernales River Chili

President Lyndon and First Lady “Lady Bird” Johnson

Tequila-Agave Salmon with Cucumber Pico de Gallo

Sandra Guiterrez

American Apple Pie Topped with French Vanilla Ice Cream

Former White House Mess Chef Charlie Redden



Recipe Courtesy Chef John Moeller & LifeReloaded Specialty Publishing © 2013

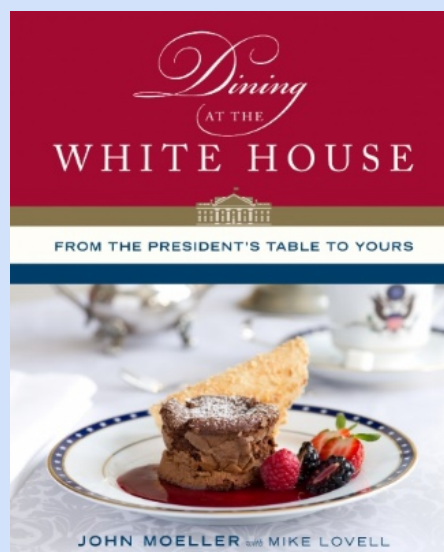
## ***Jonah Crabmeat & Herbs in Grilled Shiitake Mushrooms with Roasted Red Pepper Sauce***



**John Moeller** served in the White House kitchen from September of 1992 until 2005—one of the longest tenured chefs across three Administrations. He's the author of *Dining at the White House: from the President's Table to Yours* (American Lifestyle Publishing, 2013).

**Chef's Notes:** This recipe has several steps but most of it can be prepared ahead. The sauce can be made early in the day or 1 day ahead of time. Gently reheat it over medium-low heat. The crab and herb mixture may be prepared early in the day and refrigerated. The mushrooms, also, may be grilled earlier in the day. The complete dish can be assembled then broiled just before serving. Let it stand at room temperature about 45 minutes before broiling.

The chef said: "Although Jonah crabmeat is available most times of the year, it may be hard to find in some locations. This crab comes from very deep waters off the coast of New England, and the meat is soft and tender. If you cannot find Jonah crab, substitute lump or jumbo lump blue crab."



© 2013 John Moeller & LifeReloaded Specialty Publishing, LLC

### **Jonah Crabmeat & Herbs**

Serves 6

Unsalted butter, for greasing

1 pound Jonah crabmeat

1 teaspoon finely chopped fresh flat leaf parsley

1 teaspoon finely chopped fresh chives

1 teaspoon finely chopped fresh tarragon

1 teaspoon finely chopped fresh chervil, optional

Salt and freshly ground black pepper

Juice of ½ lemon

1 tablespoon extra-virgin olive oil

Grilled Shiitake Mushrooms (recipe below)

¼ cup finely shredded Jarlsberg cheese

¼ cup finely shredded Comté cheese

Roasted Red Pepper Sauce (recipe below)

#### **Method:**

1. Position oven rack in, 4 to 6 inches from the broiler and preheat the broiler to medium heat. Butter 6 individual oval casserole dishes or a large broiler-proof casserole dish.
2. Place the crabmeat in large bowl and gently break apart, keeping larger chunks intact, picking out any bits of shell. Combine herbs in small bowl, remove 1 teaspoon of herb mixture, and set aside for garnish. Gently toss the herbs with the crabmeat, and season with salt and pepper to taste. Add the lemon juice and oil, and gently toss.
3. Group six of the Grilled Shiitake Mushrooms in the center of each prepared casserole dish bottom-side up or arrange in the larger casserole. Evenly spoon the crabmeat in and around the mushrooms.



4. Combine the Jarlsberg and Comté cheeses in small bowl. Sprinkle a layer of cheese on top of the crabmeat, and broil for 5 to 10 minutes, or until cheese is lightly browned. Meanwhile, warm the Roasted Red Pepper Sauce. 5. To serve: Transfer the casserole dishes to dinner plates or serve from the casserole. Drizzle the sauce around the edge of the mushrooms and crabmeat. Sprinkle with the reserved herbs.

### **Grilled Shiitake Mushrooms**

Serves 6    Preparation Time: 10 minutes    Cook Time: 10 minutes

#### **Ingredients:**

3 tablespoons extra-virgin olive oil  
1 tablespoon minced garlic  
¼ teaspoon salt  
¼ teaspoon fresh ground black pepper  
24 medium shiitake mushrooms, stems removed

#### **Method:**

1. Preheat a barbecue grill to 500°F.
2. Combine the oil, garlic, salt, and pepper in large bowl. Add the mushrooms and toss to coat. Place mushrooms on the grill, and, rotating frequently, grill for 2 minutes per side. Transfer to a large plate or baking sheet.



## **Roasted Red Pepper Sauce**

Serves 6    Preparation Time: 15 minutes    Cook Time: 20 minutes

### **Ingredients:**

1 large red bell pepper  
2 teaspoons unsalted butter  
½ cup small dice sweet onion  
1 teaspoon minced garlic  
¼ cup chicken broth  
¼ cup heavy cream  
Salt and freshly ground black pepper

### **Method:**

1. Char the pepper over a gas flame or barbecue grill, turning often, until the skin is charred on all sides. Place in small bowl, cover with plastic wrap, and let stand for 10 minutes.
2. Scrape the skin from the pepper with a small knife or your fingers, cut pepper in half lengthwise, and remove seeds and stem. Small dice pepper and set aside.
3. Melt the butter in small saucepan over medium heat. Add the onion, and cook for 4 to 5 minutes, until tender. Add the garlic and cook, stirring, for 1 minute. Stir in the charred bell pepper and cook for 1 minute. Add chicken broth, bring to a low boil, cover and simmer for 8 to 10 minutes.
4. Transfer the mixture to a blender and purée until very smooth. Return to the saucepan, stir in the cream and season with salt and pepper to taste. Bring to a simmer over low heat and simmer 5 minutes. Remove from the heat, check seasoning, cover and keep warm, until ready to serve or refrigerate until ready to use.



## ***Pedernales River Chili***



Here's a chili that got the Johnson Administration in a lot of hot water. President Johnson's White House publicized this recipe which, as many a Texan will tell you, is a "true" chili because it doesn't include beans. Turns out that the general eating, and voting, public were in shock because a lot of people love beans in their chili. Though the Johnsons held firm on their position, they figured out other ways to reassure the public that their president loved beans.

You may vary the heat level or taste by changing the amount or type of chile powder used. I personally like to use 3 tablespoons of cayenne chile powder and 3 tablespoons of ancho chile powder. Please note that absolutely no beans were harmed in the creation of this *chili con carne*.

Serves 8-10

### **Ingredients:**

4 pounds chili meat (coarsely-ground round steak or well-trimmed chuck)  
1 large onion, chopped  
2 cloves garlic  
1 teaspoon ground oregano  
1 teaspoon comino seed, or cumin  
6 teaspoons chili powder (or more, if needed)  
1 ½ cups canned whole tomatoes  
2 -6 generous dashes liquid hot sauce  
2 cups hot water

### **Method:**

1. Place meat, onion and garlic in large, heavy pan or Dutch oven.
2. Cook until light in color.
3. Add oregano, cumin, chili powder, tomatoes, tomatoes, hot pepper sauce, salt and hot water.
4. Bring to a boil.
5. Lower heat and simmer for about one hour.
6. Skim off fat during cooking.

## ***Tequila-Agave Salmon with Cucumber Pico de Gallo***

**Sandra Guiterrez**



Sandra A. Gutierrez is a nationally recognized food personality, cookbook author, freelance food writer, and cooking instructor. Her articles and recipes have been published in newspapers and magazines around the world.

Find out more at [www.sandraskitchen.com](http://www.sandraskitchen.com).

Serves 6

Ingredients:

6 (6-ounce) salmon filets, skin on  
3 tablespoons agave nectar  
3 tablespoons premium tequila  
3 tablespoons whole-grain mustard  
 $\frac{1}{2}$  to  $\frac{3}{4}$  teaspoon salt  
 $\frac{1}{4}$  teaspoon freshly ground black pepper  
Lime wedges for serving

Method:

1. Place salmon filets in a large, glass baking dish, skin side down. In a small bowl, combine the agave nectar, tequila, and whole-grain mustard; brush liberally over the salmon. Cover and refrigerate for 1 hour (or up to 3 hours).
2. Heat a grill or indoor stovetop grilling pan. Season the salmon with salt and pepper and immediately place fish, skin side down on the grill.
3. Close the grill and cook fish for 12-15 minutes for medium-well or 15-18 minutes for well done. Using a spatula, remove the fish to a platter, being careful not to break the filets. Serve with lime wedges on the side.

### **Cucumber Pico de Gallo**

*A delicious variation on the traditional Pico de Gallo made with tomatoes; this cucumber salsa is refreshing and perfect for pairing with quesadillas, chimichangas or simple chips. Double it or triple it easily!*

Recipe Yields: approximately 3 cups salsa.

#### **Ingredients:**

½ cup minced, sweet onion.  
½ cup minced, fresh cilantro  
1-3 tablespoons seeded and deveined Jalapeño  
(leave seeds if you like it spicy)  
1 English cucumber, seeded and chopped  
1 teaspoon Kosher salt  
2 teaspoons vegetable oil  
Lime juice to taste  
Salt and pepper to taste

#### **Method:**

1. Place the chopped cucumber in a strainer.
2. Sprinkle with the teaspoon of salt and let it sit over a bowl for 15 minutes (this is to remove excess juice).
3. In a bowl, combine the salted cucumber with the onion, cilantro, jalapeño, and olive oil.
4. Stir well and season with lime, salt, and pepper to taste.
5. Serve chilled or at room temperature.

Copyright© Sandra A. Gutierrez, 2019; All Rights Reserved.

## ***Chef Charlie Redden's American Apple Pie Topped with French Vanilla Ice Cream***



Chef Redden was the first certified executive chef of the White House Mess. He served with President Bill Clinton and President George W. Bush.

### **Ingredients:**

Pastry crust for a double-crust pie

$\frac{3}{4}$  cup granulated sugar

$\frac{1}{2}$  cup packed brown sugar

3 tablespoons all-purpose flour

1 teaspoon ground cinnamon

$\frac{1}{4}$  teaspoon ground ginger

$\frac{1}{4}$  teaspoon ground nutmeg

6 to 7 cups thinly sliced, peeled, cored Granny Smith apples

1 tablespoon lemon juice

1 tablespoon butter, cut up

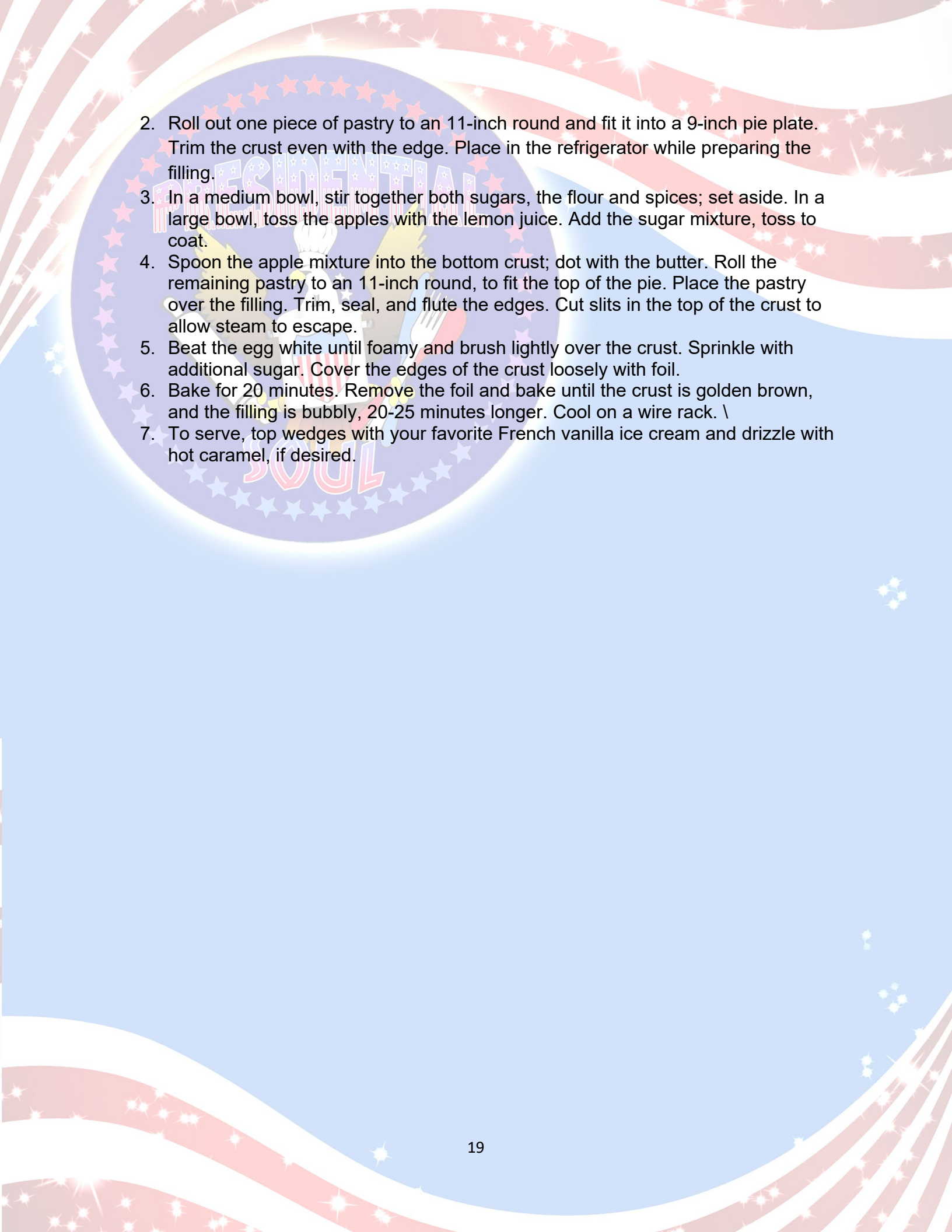
1 large egg white

Additional sugar, for sprinkling

French vanilla ice cream and heated caramel sauce (if desired), for serving

### **Method:**

1. Preheat the oven to 375°F.

- 
2. Roll out one piece of pastry to an 11-inch round and fit it into a 9-inch pie plate. Trim the crust even with the edge. Place in the refrigerator while preparing the filling.
  3. In a medium bowl, stir together both sugars, the flour and spices; set aside. In a large bowl, toss the apples with the lemon juice. Add the sugar mixture, toss to coat.
  4. Spoon the apple mixture into the bottom crust; dot with the butter. Roll the remaining pastry to an 11-inch round, to fit the top of the pie. Place the pastry over the filling. Trim, seal, and flute the edges. Cut slits in the top of the crust to allow steam to escape.
  5. Beat the egg white until foamy and brush lightly over the crust. Sprinkle with additional sugar. Cover the edges of the crust loosely with foil.
  6. Bake for 20 minutes. Remove the foil and bake until the crust is golden brown, and the filling is bubbly, 20-25 minutes longer. Cool on a wire rack. \
  7. To serve, top wedges with your favorite French vanilla ice cream and drizzle with hot caramel, if desired.

## **Vice President Harris Tribute Menu**

Crispy Masala Paneer  
Chef Kathy Gold

Miso-Coconut Braised Chicken Wings  
Chef Edward Lee

Aisoon Braised Short Ribs  
Chef Nyesha Arrington

Chocolate Pots-de crème with Buttermilk Whipped Cream  
Cheryl Day



**Aisoon Braised Short Ribs**

## ***Crispy Masala Paneer***



Chef Kathy Gold left the world of investment banking and portfolio management for a soul satisfying career in professional cooking. She founded her original company, Custom Cuisine Private Chef Service and Catering Company, over 20 years ago.

Her background, including formal training at Le Cordon Bleu and restaurant experience at Bistro Francais, in Washington, D.C., prompted her desire to share her love of cooking with others. Chef Gold taught cooking classes at Sur La Table, Williams-Sonoma, and Kitchen Kapers before founding In the Kitchen Cooking School in 2005. Originally located in Moorestown, New Jersey, her classes quickly became the area's top destination for serious chefs and those who just

want to have fun in the kitchen while learning new skills and meeting new friends.

Chef Gold was inducted into the Philadelphia Chapter of Les Dames d'Escoffier International in 2008 and is a Past President of the Chapter. A three-term member of the Les Dames d'Escoffier International Board of Directors, Kathy currently serves as Third Vice President. She appeared as a featured guest on the National Public Radio program A Chef's Table with Jim Coleman, as a special guest on NPR's Radio Times with Marty Moss-Coane and as a co-host on WOND radio's Ed Hitzel Show, and Joe's Table for Two. She is a frequent guest on the locally produced radio show Small Bites. CNBC featured Chef Gold in a special called Escaping the Cube, which followed her career from Wall Street and to the professional kitchen. Chef Gold was thrilled to have been invited to The White House to help launch First Lady Michelle Obama's Chefs Move to Schools program. Find out more at

[www.inthekitchencookingschool.com](http://www.inthekitchencookingschool.com).

Makes 12 cubes

Prepare the quick pickles and mango puree first, then start on the paneer. To press tofu, if you can't find paneer, place it on some folded paper towels in a pie plate and put more paper towels on top. Put a cutting board or flat plate over that and place a weight (a heavy can will work) on top. Let stand about 30 minutes. Blot any more moisture with dry paper towels. You want the tofu evenly pressed but not squashed.

### **Quick Pickled Cucumbers and Red Onions**

- 1 cup water
- 2 to 3 teaspoons granulated sugar
- 2 teaspoons salt
- 1 cup white vinegar
- ½ English cucumber, shaved into 12 flat ribbons with a vegetable peeler
- 1 cup very thin red onion rings (about 1/8 inch).
- 1 to 2 serrano chilies, slit lengthwise

### **Mango Purée**

- 1 1/2 cups cubed peeled ripe mango, or thawed frozen mango
- 1/4 cup chardonnay or other dry white wine
- 2 tablespoons freshly squeezed orange juice
- 1/2 serrano chile, halved and seeded, or to taste

### **Paneer**

- 1/2 pound paneer cheese, store-bought is fine, or 1 package extra-firm tofu, drained and pressed
- 5 tablespoons tikka masala paste (store-bought is fine, or homemade)
- Grated zest and juice of ½ lemon
- 12 decorative food picks
- Vegetable oil for frying
- Fresh cilantro microgreens, or baby cilantro leaves, for garnish

### **To make the pickles:**

1. Place the water, sugar, and salt in a small saucepan and warm over low heat, stirring, until the sugar and salt dissolve. Remove from the heat and stir in the vinegar.
2. Place the cucumber ribbons in a wide bowl, and put the red onions and serrano chilies in jar.
3. Pour half of the pickling brine over each and let stand for at least 30 minutes. (Once you have used all of the onions and cucumbers, use the brine again for your next batch.)

### **To make the mango puree:**

1. Place all ingredients in a blender or food processor and blend until smooth.

### To make the paneer:

1. Cut the paneer or tofu into 1/2-inch cubes.
2. Stir together the tikka masala paste, lemon zest and juice in a medium bowl. Add the paneer and toss gently to coat. Set aside.
3. Heat 1 inch of vegetable oil in a large wide frying pan until it shimmers and a cube of paneer sizzles when you drop it into the oil. In batches, add the paneer cubes and fry, turning with a slotted spoon or skimmer, until lightly golden and crisp.
4. Remove from the pan and drain on paper towel. Repeat with the remaining cubes.
5. To assemble: Remove the cucumber ribbons from the brine and pat dry.
6. Roll up a ribbon of cucumber and place it on top of half of the fried paneer cubes.
7. Top the other half with a tangle of red onion. Alternatively, you can top each cube with both a cucumber ribbon and a tangle of red onion.
8. Secure with a food pick, and place on a serving platter.
9. Spoon the mango sauce around the cubes or place it in a small dish for dipping.
10. Top with a flurry of micro greens or baby cilantro leaves and serve hot.

## ***Miso-Coconut Braised Chicken Legs***

**Chef Edward Lee**



“It’s sweet and spicy and umami, all things they would love!”

Edward Lee is the author of *Smoke & Pickles* and *Buttermilk Graffiti*; chef/owner of 610 Magnolia and Whiskey Dry in Louisville, Kentucky; and culinary director of Succotash in National Harbor, Maryland, and Penn Quarter, Washington, DC. He appears frequently in print and on television, including earning an Emmy nomination for his role in the Emmy Award-winning series *The Mind of a Chef*. Most recently, he wrote and hosted the feature documentary *Fermented*. He lives in Louisville and Washington, DC, and you

can find him on Instagram and Twitter @chefedwardlee.

### **Ingredients:**

- 3 teaspoons vegetable oil, divided
- 5 chicken drumsticks
- 1 small onion, chopped fine
- 2 garlic cloves, minced
- 1 cup chopped button mushrooms
- 1 tablespoon miso
- 1 teaspoon ground turmeric
- 1 ½ teaspoons grated fresh ginger
- 1 ½ cups coconut milk
- 1 cup chicken stock, plus more, if needed
- 1 teaspoon soy sauce
- ¼ teaspoon fish sauce
- 1 serrano chile, thinly sliced

Method:

1. Warm 2 teaspoons of the oil in a large deep skillet over high heat. Add the chicken drumsticks and brown on all sides, about 5 minutes. Remove the chicken from the pan.
2. Add the remaining teaspoon oil to the pan and reduce the heat to medium. Add the onion, garlic, and mushrooms. Sauté for 3 minutes. Stir in the miso, turmeric and ginger and toast, stirring, for another 2 minutes.
3. Pour the coconut milk and the chicken stock into the pan. Add the soy sauce and fish sauce. Bring to a simmer.
4. Add the chicken back to the pan. Make sure the liquid completely covers the chicken. If it doesn't add more chicken stock.
5. Cover the pan, reduce the heat to low and let simmer for 30 minutes or until the chicken meat is tender and just falling off the bone.
6. Remove from the heat and chill the dish. Garnish with the sliced serrano chile.

## **Aisoon Braised Short Ribs**

### **Chef Nyesha Arrington**



Chef Nyesha J. Arrington has been in love with the kitchen since cooking alongside her Grandmother at a young age. Born in Southern California, Arrington was introduced early to diverse foods such as bulgogi, octopus, and homemade kimchi during the first stages of life which these experiences infinitely shape Arrington's palate development and her ideas about cooking and culture.

Find out more at [www.nyesharrington.com](http://www.nyesharrington.com)

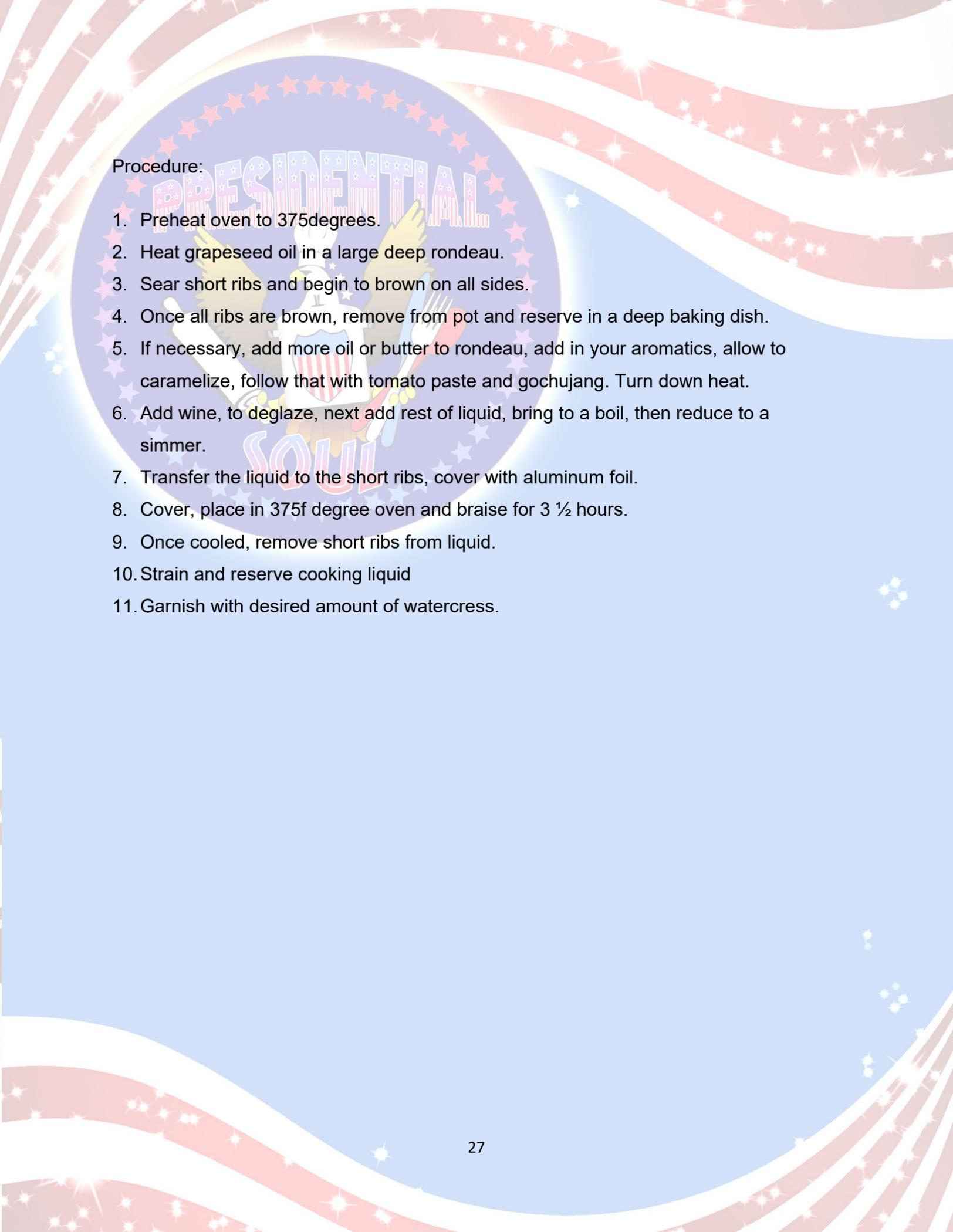
Yield: 8 people

Prep time: 30 minutes

Cook time: 3 hours

#### **Ingredients:**

- 5 pounds of short ribs, bone-in if possible
- 1 bottle (750ml) red wine, preferably a cabernet
- 4 quarts, beef stock
- 1 ounce, blended oil
- 2 cups, soy sauce
- 1 cup, sesame seed oil
- 2 Asian pears, deseeded
- 1 cup, orange juice
- 2 orange peels
- 1 tablespoon agave
- 1 lemongrass stock, smashed
- 2 ounces ginger, sliced
- 7 scallions, cut in half
- 2 tablespoon toasted sesame seed
- 1 tablespoon fish sauce
- 2 cups water
- 3 tablespoons tomato paste
- 3 tablespoons gochujang
- Watercress - Garnish



Procedure:

1. Preheat oven to 375degrees.
2. Heat grapeseed oil in a large deep rondeau.
3. Sear short ribs and begin to brown on all sides.
4. Once all ribs are brown, remove from pot and reserve in a deep baking dish.
5. If necessary, add more oil or butter to rondeau, add in your aromatics, allow to caramelize, follow that with tomato paste and gochujang. Turn down heat.
6. Add wine, to deglaze, next add rest of liquid, bring to a boil, then reduce to a simmer.
7. Transfer the liquid to the short ribs, cover with aluminum foil.
8. Cover, place in 375f degree oven and braise for 3 ½ hours.
9. Once cooled, remove short ribs from liquid.
10. Strain and reserve cooking liquid
11. Garnish with desired amount of watercress.

# Chocolate Pots-de Crème with Buttermilk Whipped Cream

## Cheryl Day



Cheryl & Griffith Day are owners of Back in the Day Bakery, New York Times best-selling authors and James Beard nominated bakers located in Savannah, Georgia. Adored nationally and locally and best known for their down-home biscuits, jams and cobblers along with their famous chocolate chip cookies, cupcakes and lavender shortbread cookies.

Website: [www.backinthedaybakery.com](http://www.backinthedaybakery.com)

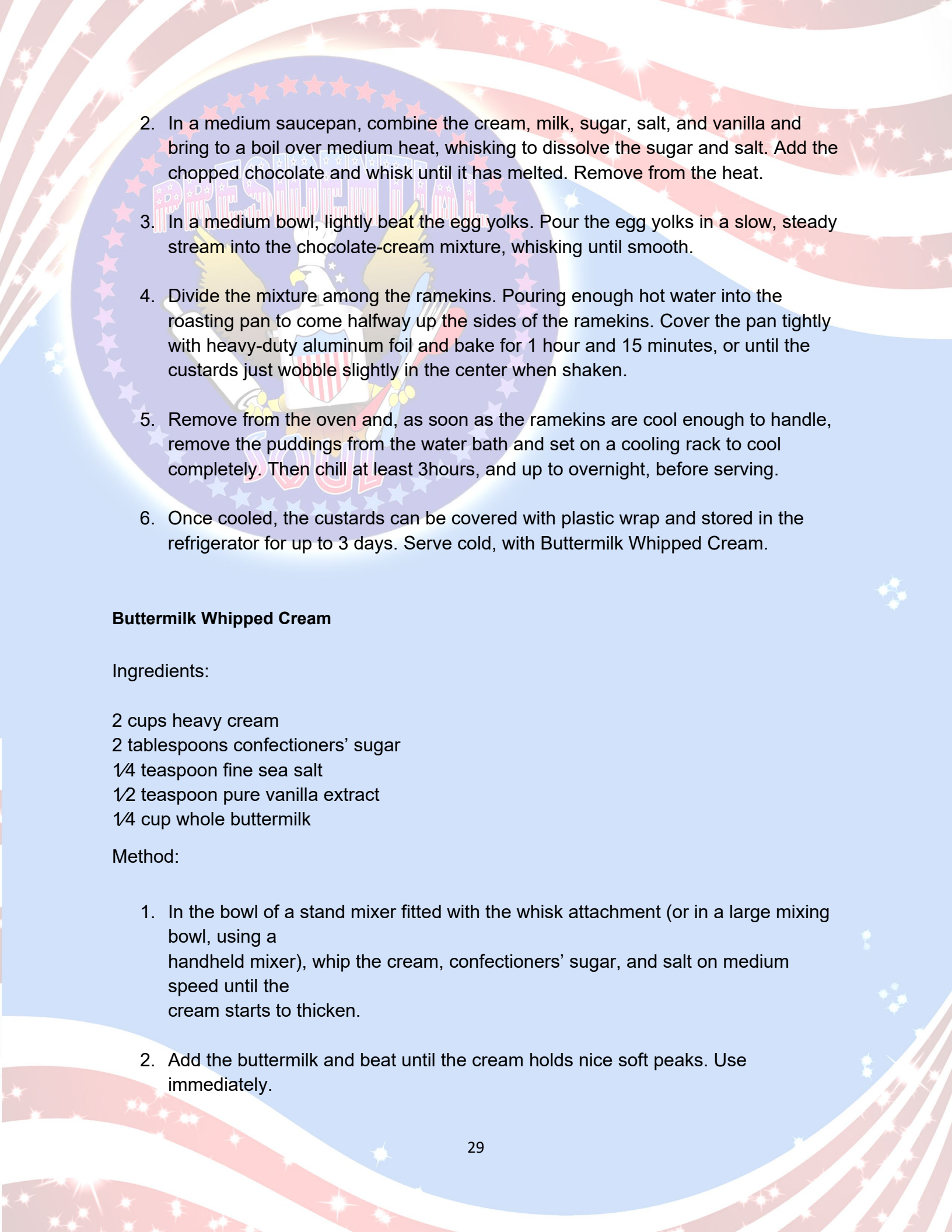
Serves 8

### Ingredients:

1 1/2 cups heavy cream  
1 cup whole milk  
1/2 cup (100 g) granulated sugar  
1 teaspoon fine sea salt  
1 teaspoon pure vanilla extract  
6 ounces coarsely chopped good-quality dark chocolate (64 to 72% cacao)  
6 large egg yolks, at room temperature  
Special Equipment: Eight small ramekins

### Method:

1. Position a rack in the lower third of the oven and preheat the oven to 250°F (121°C). Arrange the ramekins in a large roasting pan that holds them comfortably; set aside.

- 
2. In a medium saucepan, combine the cream, milk, sugar, salt, and vanilla and bring to a boil over medium heat, whisking to dissolve the sugar and salt. Add the chopped chocolate and whisk until it has melted. Remove from the heat.
  3. In a medium bowl, lightly beat the egg yolks. Pour the egg yolks in a slow, steady stream into the chocolate-cream mixture, whisking until smooth.
  4. Divide the mixture among the ramekins. Pouring enough hot water into the roasting pan to come halfway up the sides of the ramekins. Cover the pan tightly with heavy-duty aluminum foil and bake for 1 hour and 15 minutes, or until the custards just wobble slightly in the center when shaken.
  5. Remove from the oven and, as soon as the ramekins are cool enough to handle, remove the puddings from the water bath and set on a cooling rack to cool completely. Then chill at least 3 hours, and up to overnight, before serving.
  6. Once cooled, the custards can be covered with plastic wrap and stored in the refrigerator for up to 3 days. Serve cold, with Buttermilk Whipped Cream.

### **Buttermilk Whipped Cream**

#### **Ingredients:**

2 cups heavy cream  
2 tablespoons confectioners' sugar  
1/4 teaspoon fine sea salt  
1/2 teaspoon pure vanilla extract  
1/4 cup whole buttermilk

#### **Method:**

1. In the bowl of a stand mixer fitted with the whisk attachment (or in a large mixing bowl, using a handheld mixer), whip the cream, confectioners' sugar, and salt on medium speed until the cream starts to thicken.
2. Add the buttermilk and beat until the cream holds nice soft peaks. Use immediately.

## Biden-Harris Unity Menu

Caroline Harrison's Deviled Almonds

Pepper Pot

Chef Ramin Ganeshram

Corn Flake Fried Chicken with Cheddar Waffles

Hannah Sweets

Mint Julep

Toni Tipton Martin

Hummingbird Cake

Joyce Delk Adams



Hummingbird Cake

## Caroline Harrison's Deviled Almonds



I included this recipe in my second book, *The President's Kitchen Cabinet: The Story of the African Americans Who Have Fed Our First Families*. It referenced a woman named Laura "Dolly" Johnson, a biracial woman who cooked for President Benjamin Harrison and his family. Unfortunately, no known recipes by Dollie Johnson currently exist. However, First Lady Caroline Harrison left some recipes behind,

and undoubtedly, Dollie Johnson prepared these addictive snacks during her brief tenure at the White House Kitchen.

### Ingredients:

½ pound almonds, blanched  
2 ounces butter  
Cayenne to taste  
Salt to taste

### Method:

1. Preheat skillet on medium heat.
2. Put almonds and butter in skillet, and sauté almonds until they are light brown.
3. Drain on paper towels.
4. Place almonds in a cake pan, and lightly season with cayenne and salt.
5. Serve hot.

## **Pepper Pot Soup**

### **Ramin Ganeshram**



Ramin was educated as a journalist at Columbia University's Graduate School of Journalism and has spent her career researching and writing about culture and history as both a features writer and editor and through the context of food and travel. She is also a professionally trained chef. As a writer Ramin has written seven books as either principal or co-writer and has contributed articles on historical America, immigrant foodways and colonial New York cuisine and commerce to the Oxford Encyclopedia of Food &

Drink In America, Savoring Gotham, and the Food Cultures of the World Encyclopedia. Ramin has also been a peer reviewer for the Journal of Food, Culture, & Society. She has been a speaker at City University of New York, The New York Folklore Society, the American Library Association and others. Find out more at [www.thegeneralscook.com](http://www.thegeneralscook.com).

*Pepper Pot, A Scene In the Philadelphia Market*, John Lewis Krimmel, 1811

At one time, Pepper Pot was a common “street food” in the Philadelphia market in the 18th and 19th centuries. While some legend claimed that the hearty soup was created by a Revolutionary War soldier encamped with Washington at Valley Forge, it's clear that the soup has its basis in various West African preparations that made it to North America with enslaved people via the West Indies, where it remains popular today. More like a stew than a soup, Pepper Pot was made with beef tripe and other lesser cuts of meats traditionally reserved for enslaved people and other less-affluent people.

In the Caribbean, it remained one of a canon of stewed dishes that enslaved people and, later, indentured East Indians, could prepare while they labored in the fields. Still eaten today, Pepper Pot also featured hot pepper; callaloo, a green native to West Africa and cassareep, a sweet and bitter syrup from cassava (yucca), a native tuber into South America and the Caribbean. The method of caramelizing sugar in which to brown the meats is a West African method that was brought to the West Indies with enslaved people.

The dish most associated with Philadelphia, Pepper Pot was commonly eaten during the time when Philadelphia was the national capital during George Washington's presidency. During this time, the most famous Pepper Pot vendor was a free woman of

color who herself may have been of Caribbean descent. Oral histories tell us that her stand was popular enough to enjoy trade from members of Congress, merchants, and regular folk, including, most likely Chef Hercules Posey, the cook enslaved by George Washington and topic of my book *The General's Cook*.

Modern versions of Pepper Pot may use a variety of meats for flavor and texture.

Serves 4 to 6

Ingredients:

- 1/2 pound oxtails, cut into 1-inch pieces
- 1/2 pound stew beef, cut into 1-inch pieces
- 1 pound pork shoulder, cut into 1-inch pieces
- 1 small onion, minced
- 3 tablespoons Green Seasoning (recipe below)
- 1 tablespoon safflower oil
- 2 teaspoons brown sugar
- 1 cup cassareep syrup (available in West Indian markets, or page xx)
- 3 whole cloves
- 1 cinnamon stick
- 2 allspice berries
- 1 sprig thyme
- 2 Scotch bonnet peppers chiles (or to taste)
- 2 teaspoons salt, or to taste

Method:

1. Wash the meats in cold water, pat dry, and place in a large bowl with the minced onion and Green Seasoning (recipe below). Mix well to coat, cover and refrigerate for at least 2 hours, or as long as overnight.
2. Heat the oil in a large, heavy- bottomed pot over medium heat and add the brown sugar. Using a wooden or metal spoon, stir well. Cook for 4 to 5 minutes, stirring often, or until the sugar begins to caramelize to a deep brown color. Add the meats and mix well. Fry for 5 to 7 minutes or until the meats are is well browned all over.
3. Stir in the cassareep syrup, cloves, cinnamon stick, allspice, thyme, and Scotch bonnet chiles, salt, and 8 cups of water. Cover Bring to a boil, then cover and simmer for 1 to 1 1/2 hours, or until the meats are tender. Serve with plain white rice.

## Green Seasoning

Green Seasoning is a common “creole” ingredient in the West Indies, combining French and Spanish culinary styles. A paste made of fresh herbs for seasoning meat, stews, and soups, it is essentially the same as sofrito, a seasoning commonly used in Spanish, Latino and Portuguese cuisines.

### Ingredients:

1 bunch parsley, thick stems removed  
Leaves from 1 bunch thyme  
1 bunch chives, cut up  
1 bunch scallions, trimmed and cut up  
1 bunch cilantro, thick stems removed  
1 bunch Mexican culantro, thick stems removed  
5 shallots, minced  
3 cloves garlic cloves, sliced  
2 teaspoons salt  
1 teaspoon black pepper  
Apple cider vinegar

### Method:

1. Place all the ingredients, except the vinegar in the bowl of a food processor or blender and puree, adding a few splashes vinegar as needed to achieve a smooth, somewhat liquid paste.
2. Store in a sealed container in the refrigerator for up to 1 week.

# Corn Flake Fried Chicken and Cheddar Waffles

Hannah Sweets



Fried chicken and waffles is a great playground for cooks. It's a chance to play off different flavors and textures. This version of chicken and waffles pairs very crunchy, slightly salty fried chicken with a tangy, cheddar cheese waffle. I adapted this recipe from Hannah Sweets, a former private chef who witnessed the rise of chicken and waffles in Aspen, Colorado, of all places. This recipe appeared in my first book, *Soul Food: The Surprising Story of an American Cuisine, One Plate at a Time*.

Makes 4 to 6 servings


Ingredients:

## Brine

1/2 cup kosher salt  
1/4 cup sugar  
2 tablespoons black peppercorns  
10 garlic cloves, peeled and crushed  
2 bay leaves  
1 cup buttermilk  
2 cups water

## Chicken

1 (3- to 4-pound) chicken, cut into 8 pieces  
1 1/4 cups finely crushed corn flakes  
2 cups all-purpose flour  
1 tablespoon Old Bay Seasoning  
1 1/2 teaspoons poultry seasoning



3/4 teaspoon dried thyme  
3/4 teaspoon granulated garlic  
2 teaspoons dried parsley  
1 tablespoon paprika  
1 tablespoon kosher salt  
2 cups buttermilk  
6 garlic cloves, finely chopped  
2 teaspoons paprika  
2 large eggs  
Vegetable oil, for deep-frying

### **Waffles**

4 cups all-purpose flour  
1 teaspoon salt  
1 tablespoon baking powder  
1/4 cup sugar  
1/4 teaspoon ground nutmeg  
1/4 teaspoon ground allspice  
2 large eggs  
3 cups milk  
2/3 cup vegetable oil  
1/4 teaspoon vanilla extract  
1/2 cup grated sharp white cheddar cheese  
Maple or agave syrup, for serving

### **Method:**

1. To brine the chicken: Mix the salt, sugar, peppercorns, garlic, bay leaves, buttermilk, and water in a very large bowl. Stir until the salt and sugar dissolve. Refrigerate until well chilled, at least 1 hour.
2. Submerge the chicken in the brine, cover, and refrigerate for 3 hours. Drain the chicken and discard the brine. Pat the chicken pieces dry and arrange them skin-side up in a single layer on a wire rack set inside a rimmed baking sheet. Cover lightly with plastic wrap and refrigerate overnight. Remove it from the refrigerator, uncover, and let sit at room temperature for 30 minutes.
3. To fry the chicken: Mix the corn flakes, flour, Old Bay, poultry seasoning, thyme, granulated garlic, parsley, paprika, and salt in a large, shallow dish. Whisk together the buttermilk, chopped garlic, paprika, and eggs in a large bowl.
4. Coat the chicken pieces with the corn flake mixture, dip them into the egg mixture, and then coat them again with the corn flake mixture. Arrange the



coated pieces in a single layer on a platter that has been lightly dusted with flour, while the oil heats.

5. Fill a deep fryer or a large, deep, cast-iron skillet with oil to a depth of 2 to 3 inches. (For safety, the oil should not fill the skillet more than halfway.) Heat the oil to 365°F on a deep-fat thermometer. Preheat the oven to 250°F. Set a wire rack inside a rimmed baking sheet lined with paper towels.
6. Cook the small pieces separately from the large pieces. Lower no more pieces of chicken than can float freely into the hot oil. Fry until the coating is brown and the meat is cooked through, about 12 minutes for small pieces and about 17 minutes for large pieces, turning once midway. An instant-read thermometer inserted into the thickest part of the meat (avoiding bone) should register 165°F. Reduce the heat if the coating darkens too quickly before the meat is done. Transfer the cooked pieces to drain on the prepared rack and place in the oven to stay warm until all of the chicken is fried and the waffles are ready to serve. Repeat with the remaining chicken, letting the oil return to 365°F between batches.
7. To make the waffles: Preheat a waffle iron. Set a wire rack inside a rimmed baking sheet.
8. Whisk together the flour, salt, baking powder, sugar, nutmeg, and allspice in a large bowl. In another bowl, whisk together the eggs, milk, oil, and vanilla. Whisking constantly, pour the egg mixture into the flour mixture and stir until the batter is smooth. Stir in the cheese.
9. Cook the waffles according to the manufacturer's directions. Transfer each freshly cooked waffle to the rack. Keep them warm in the oven until all of the waffles are ready.
10. To serve: Divide the warm waffles among serving plates and top with warm chicken. Serve with maple syrup.

## *Mint Julep*

### Toni Tipton-Martin



Toni is an award-winning food and nutrition journalist using cultural heritage and cooking for social change. In an era when kitchen competency is defined by celebrity chefs on television and the internet, Toni is sharing the real-life stories of this country's invisible African American cooks through her rare book collection, cooking classes, talks and presentations. Her hope is that by championing the professional skills and kitchen wisdom of generations of black cooks, these iconic figures will be recognized as culinary role models from whom everyone can learn.

Find out more at: [www.tonitiptonmartin.com](http://www.tonitiptonmartin.com).

After a quarter century animating members of the Pendennis Club of Louisville and the St. Louis Country Club with his “liquified soul,” Tom Bullock published *The Ideal Bartender*, in 1917. The recipe book included two testimonials. One was written by former President George W. Bush’s grandfather. The other one, which had appeared in the St. Louis Post-Dispatch as part of a damning critique of President Theodore Roosevelt, praised the elite bartender’s expertise in the “art of the julep.” It declared: “There is no greater mixologist of any race, color or condition of servitude.”

Bullock certainly earned the accolades. He worked his way up from bellboy to bartender, perfecting the rules and the theater of bar-keeping. He knew how to wrap wine with a napkin; the correct temperature for serving ale, beer, stout, red wine, or champagne; the proper way to serve liqueurs — over shaved or cracked ice, with straws, or just before coffee. He taught readers to pour ingredients “with great care to prevent the colors from blending,” and shared his techniques for a wide assortment of fancy mixed drinks and punches, including the Blue Blazer, a flaming concoction of sugar, water, lemon and whiskey poured dramatically from one mug to another.

Tom Bullock spent a quarter century as the “ideal bartender” who “refreshed and delighted” the members and their friends at the Pendennis Club in Louisville, Ky., and the St. Louis Country Club of St. Louis, Mo., but the recipe for his distinctive mint julep was incorrectly attributed to a “well-known member” of the Pendennis Club in the 1904 collection of recipes from the fine families of Lexington, the *Blue Grass Cookbook* by Minnie C. Fox.

Bullock reclaimed his creations his recipe book — brandy juleps, champagne juleps, pineapple juleps, and mint juleps in both the Kentucky and St. Louis style. Any tall tumbler will do.

Makes 2 servings

Ingredients:

- 1 (1/4-inch) slice lime
- 1/2 teaspoon powdered sugar
- 5 to 6 mint leaves plus 2 sprigs fresh mint
- 1 1/2 teaspoons Simple Syrup (recipe below)
- 3 ounces bourbon whiskey
- 1 1/2 ounces rum
- Crushed ice

Method:

1. Refrigerate 2 tumblers until thoroughly chilled.
2. Rub the lime slice around the rim of each tumbler.
3. Combine the mint leaves and Simple Syrup in the glass.
4. Stir well with a muddler or long-handled bar spoon to extract the oils from the mint. Do not crush the leaves.
5. Remove the mint from the glass and discard.
6. Stir in bourbon and rum.
7. Mix well.
8. Fill each glass with ice, mounding above the rim of the glass into a pyramid shape.
9. Insert a straw and garnish each julep with a mint sprig.

Simple Syrup

Makes about 3 cups

Ingredients:

- 3 cups water
- 2 1/2 cups granulated or demerara sugar

In a heavy saucepan, stir together the water and sugar. Bring to a boil, then reduce the heat to medium and simmer 10 minutes, until the mixture is clear, thickened to a syrup and reduced by about one-third. Cool and store refrigerated in a jar with a tight-fitting lid.

Adapted and reprinted from *Jubilee: Recipes From Two Centuries of African American Cooking*.

## **Hummingbird Cake Recipe**

Joyce Delk Adams



I'm Jocelyn Delk Adams. Welcome to Grandbaby Cakes, a brand inspired by my grandmother which shares classic recipes in a modern and accessible way. I hope to inspire a new generation of bakers and cooking enthusiasts to learn kitchen skills and not feel guilty about enjoying dessert. At an early age, I loved visiting Mississippi to watch my grandmother, or "big mama" Maggie as my family affectionately calls her, bake. Big mama bakes cakes that literally have her neighbors lined up around the block waiting for a taste. She not only invents (yes, she developed all of her own recipes) the most delicious melt-in-your-mouth desserts I've ever tasted, but she also infuses them with so much love.

Find out more at: [www.grandbabycakes.com](http://www.grandbabycakes.com).

Prep Time--25 minutes  
Cook Time--30 minutes  
Total Time--55 minutes

20 servings

Calories: 444 per serving

### **Ingredients:**

#### **For the Cake**

3 cups all-purpose flour  
2 cups granulated sugar  
1 tsp ground cinnamon  
1 tsp baking soda  
1 tsp salt  
3 large eggs beaten  
1 1/4 cup vegetable oil  
2 tsp vanilla extract  
8 oz crushed pineapple with juice  
1 3/4 cup ripe mashed bananas about 4-5 bananas  
1 cup chopped pecans, if desired

### **For the Cream Cheese Frosting**

- 1 cup unsalted butter room temperature
- 8 oz cream cheese room temperature
- 3 1/2 cups confectioner's sugar up to 4 cups if you want it stiffer
- pinch of salt
- 2 tsp pineapple juice
- 2 tsp vanilla extract
- 1/4 cup finely chopped pecans for garnish if desired

### **Instructions:**

#### **For the Cake**

1. Preheat oven to 350 degrees. Prepare 2 9" inch round cake pans by spraying with non-stick baking spray then lining each pan with parchment paper then lastly spraying the top of the parchment paper.
2. In a large bowl, add flour, sugar, cinnamon, baking soda and salt then whisk together until combined.
3. Next whisk in eggs, oil, vanilla, pineapple with juice, mashed bananas and pecans if using until completely combined. The final batter will be thick.
4. Evenly divide the batter into prepared cake pans and bake for 24-30 minutes or until a toothpick inserted into the center comes out clean.
5. After cooling for 10-15 minutes, remove cakes and allow them to cool to room temperature before frosting.

#### **For the Frosting**

1. Add butter and cream cheese to the bowl of your mixer and beat on high speed until it begins to thicken and fluff.
2. Next, slow down the mixer and carefully add in the confectioner's sugar. Once all sugar has incorporated, turn mixer back to high to continue whipping.
3. Add in pineapple juice and vanilla and continue whipping until it is smooth, light and a fluffy frosting.

#### **To Assemble**

1. Level the cakes, if necessary, and slice each cake into two layers making a total of four layers of cake (if desired or you can leave as two layers).

- 
2. Add frosting between layers then frost entire cake with remaining frosting. Garnish with additional pecans if desired. Serve at room temperature.

### Notes

1. If anyone in your family has a nut allergy, feel free to omit them completely from the recipe. It will still taste amazing.
2. You can also avoid turning the cake into 4 layers by just leaving this a two layer cake if you desire as well.
3. For a stiffer frosting, go up to 4 cups of confectioner's sugar. It won't be as loose in texture when icing your cake.

### Nutrition

Calories: 444kcal | Carbohydrates: 63g | Protein: 4g | Fat: 20g | Saturated Fat: 10g | Cholesterol: 61mg | Sodium: 219mg | Potassium: 164mg | Fiber: 2g | Sugar: 46g | Vitamin A: 494IU | Vitamin C: 3mg | Calcium: 29mg | Iron: 1mg

## Biden-Harris Unity Menu--Vegan Version

Mini Hazelnut Drop Biscuits with Red Onion and  
Cranberry Relish  
Chef Fran Costigan

Jerk Mushroom and Leek Risotto  
Chef Tajahi Cooke

Wild Mushroom Cassoulet  
Chef Lisa Donovan

Cornbread "Gulab Jamuns" with Butterfly Pea Flower  
Glaze & Dried Rose Petals  
Chef Priyanka Naik



Cornbread Galub Jamuns

## **Mini Hazelnut Drop Biscuits with Red Onion and Cranberry Relish** **Chef Fran Costigan**



Fran Costigan is a culinary instructor, cookbook author, consultant, native New Yorker, now living in Philadelphia, and I am internationally recognized as the innovative pioneering pastry chef who marries healthy eating with sumptuous tastes. She's known as the "Queen of Vegan Desserts."

Find out more at [www.francostigan.com](http://www.francostigan.com)

*2-per person and some for the Cook's Treat*

### **Hazelnut Drop Biscuits**

Drop biscuits are an easy and tasty alternative to baking powder biscuits. The soft dough is simply dropped onto the baking sheet, no cutters needed. Here they are served as a 2-bite amuse bouche, filled with a red onion and cranberry relish.

You can also enjoy them simply with jam or vegan butter or any spread, or make my shortcakes with a lovely [Vanilla Custard Cream](#) and seasonal fruit.

Makes ten 2-inch biscuits

### **Tips**

- Use heavy baking sheets which will not warp in the oven. If you are not sure, stack 2 sheets.
- Line baking sheet with 2 pieces of parchment to guard against burnt bottoms.
- Use a 1 tablespoon scoop or push batter off 2 spoons.

### Ingredients:

6 tablespoons/ 45g hazelnut flour  
6 tablespoons / 48g all-purpose flour  
1 teaspoon / 3.5g organic cane sugar  
 $\frac{3}{4}$  teaspoon / 3.5g aluminum-free baking powder  
 $\frac{1}{4}$  teaspoon / 87g fine sea salt  
Finely grated zest of half a large organic orange  
3  $\frac{1}{4}$  ounces/ 96ml canned, full-fat coconut milk  
 $\frac{1}{2}$  teaspoon pure vanilla extract  
1 tablespoon pure maple syrup, grade A dark  
Hazelnuts for plating, optional  
Red Onion and Cranberry Relish (recipe below)

### Procedure:

1. Position a rack in the center of the oven and preheat the oven to 450°F. Line a heavy baking sheet with a double layer of parchment paper. If your sheet pans are not heavy, double them up.
2. Measure the hazelnut flour, all-purpose flour, sugar, baking powder, and salt into a medium bowl. Whisk to aerate and stir in the orange zest.
3. Make well in center of the dry ingredients and pour in the coconut milk and vanilla. Mix the dough with a rubber spatula or wooden spoon by bringing the dry ingredients into the liquid, rotating the bowl as you go. Do not press or over mix the dough. It comes together quickly into a scraggy soft dough.
4. Scoop 1 tablespoon of batter per biscuit onto the lined baking sheet, leaving an inch or so between each. Using a 1 tablespoon cookie scoop makes dropping even amounts of batter easy but you can push the batter off two spoons.
5. Bake 13 to 14 minutes, until the biscuits are set and lightly browned.
6. Cool on a wire rack to room temperature and brush the tops with maple syrup.

### Assembling the dish

1. When ready to serve, cut the top off each biscuit using a serrated knife.
2. Spoon about a tablespoon of the Red Onion and Cranberry Relish on the bottom of each biscuit. Replace the lid. Scatter a few hazelnuts on the plate.

## Red Onion and Cranberry Relish

The sweet-tart condiment is a perfect topping for veggies burgers too.

Makes  $\frac{3}{4}$  cup

### Ingredients:

- 1 tablespoon extra-virgin olive oil
- $\frac{1}{2}$  pound (1 large) red onion, peeled, quartered and thinly sliced
- 1 teaspoon organic cane sugar
- $\frac{1}{4}$  teaspoon fine sea salt
- 3 tablespoons apple cider vinegar, more to taste
- 2 tablespoons pure maple syrup, grade A, dark, more to taste
- 1 tablespoon vegan butter (I used [Miyokos Creamery Organic Cultured Vegan Butter](#))
- $\frac{1}{2}$  cup fresh cranberries, picked over and rinsed

### Procedure:

1. Heat a 9-inch skillet over medium heat. Add the oil. When it shimmers, add the red onion, and sauté, stirring frequently, until wilted, about 10 minutes. Add the sugar, salt, and 3 tablespoons of the apple cider vinegar.
2. Reduce the heat to medium-low and continue to cook, stirring occasionally, until the onion is soft and deeply colored, but still red, about 15 minutes.
3. Add the maple syrup and butter and cook another 5 minutes.
4. Add the cranberries and stir to coat. Lower the heat and cook 6-8 minutes, or until the cranberries have softened.
5. Add salt, pepper, and more vinegar or maple syrup to taste. Transfer to a bowl and let cool before serving. Refrigerate in a closed container for up to one week. Serve at room temperature.

## ***Jerk Mushroom and Leek Risotto***

### **Chef Tajahi Cooke**



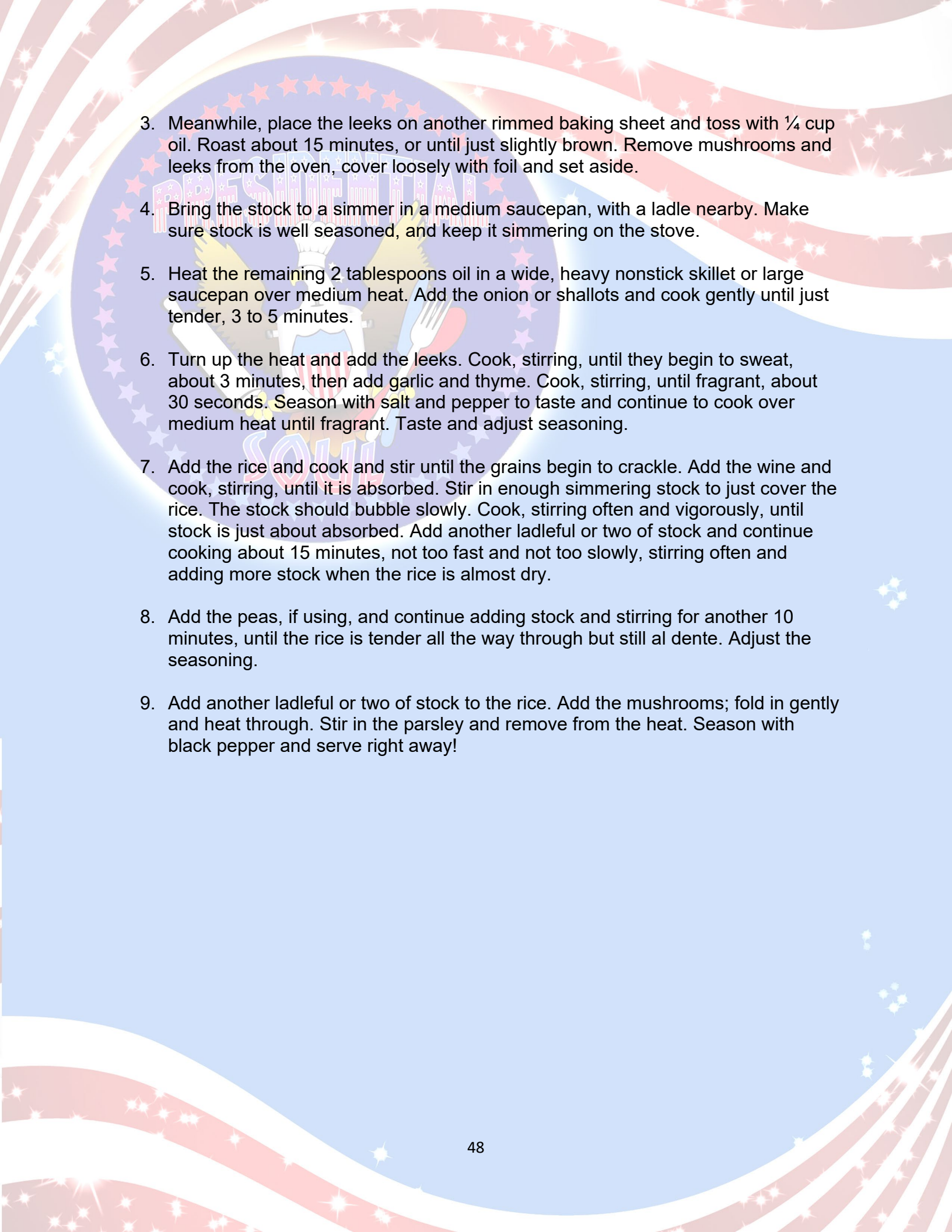
I'm just an island boy who grew up in the US. I love food because there's nothing else in this world that can bring our closest enemies together other than a plate of food. Food is love, food is peace, and it represents our soul which connects through the beautiful ingredients that one uses. I love to cook and watch the faces of the individuals who taste my cooking because that joy is what I live for.

#### **Ingredients**

2 pounds oyster mushrooms  
1 ¼ cups plus 2 tablespoons extra-virgin olive oil, divided  
1/2 cup - Ms. Betty's Dried Jerk Rub, or another jerk rub  
3 cups halved and thinly sliced leeks, well rinsed of grit  
6 to 7 cups vegetable stock  
2 tablespoons extra-virgin olive oil  
½ cup finely chopped onion, or 2 shallots, minced  
2 garlic cloves, minced  
2 teaspoons fresh thyme leaves  
1 ½ cups arborio rice  
½ cup dry white wine, such as pinot grigio or sauvignon blanc  
1 cup frozen peas (optional)  
2 tablespoons chopped fresh parsley  
Salt and freshly ground black pepper

#### **Method:**

1. Preheat the oven to 350°F.
2. Place the mushrooms on a rimmed sheet pan and toss with 1 cup of oil and the jerk seasoning. Roast for 35 to 45 minutes, until tender.

- 
3. Meanwhile, place the leeks on another rimmed baking sheet and toss with  $\frac{1}{4}$  cup oil. Roast about 15 minutes, or until just slightly brown. Remove mushrooms and leeks from the oven, cover loosely with foil and set aside.
  4. Bring the stock to a simmer in a medium saucepan, with a ladle nearby. Make sure stock is well seasoned, and keep it simmering on the stove.
  5. Heat the remaining 2 tablespoons oil in a wide, heavy nonstick skillet or large saucepan over medium heat. Add the onion or shallots and cook gently until just tender, 3 to 5 minutes.
  6. Turn up the heat and add the leeks. Cook, stirring, until they begin to sweat, about 3 minutes, then add garlic and thyme. Cook, stirring, until fragrant, about 30 seconds. Season with salt and pepper to taste and continue to cook over medium heat until fragrant. Taste and adjust seasoning.
  7. Add the rice and cook and stir until the grains begin to crackle. Add the wine and cook, stirring, until it is absorbed. Stir in enough simmering stock to just cover the rice. The stock should bubble slowly. Cook, stirring often and vigorously, until stock is just about absorbed. Add another ladleful or two of stock and continue cooking about 15 minutes, not too fast and not too slowly, stirring often and adding more stock when the rice is almost dry.
  8. Add the peas, if using, and continue adding stock and stirring for another 10 minutes, until the rice is tender all the way through but still al dente. Adjust the seasoning.
  9. Add another ladleful or two of stock to the rice. Add the mushrooms; fold in gently and heat through. Stir in the parsley and remove from the heat. Season with black pepper and serve right away!

## Wild Mushroom Cassoulet

Chef Lisa Donovan

Lisa Donovan is a pastry chef and James Beard award-winning



Chef Lisa Donovan is a pastry chef and James Beard Award-winning writer. She's weaved in and out of the restaurant industry, writing recipes and contributing to the larger annals of American baking with her equally reverent approach to both technique and heritage. Lisa has helmed the pastry kitchens of some of the most important restaurants in the country and has kept her whole life afloat by making, writing on and thinking about food - including consulting, recipe development, selling pies out of the trunk of her car and creating the now retired yet really wonderful Buttermilk Road Sunday Suppers. Lisa now writes full time and is very glad for it. Her first book, *Our Lady of Perpetual Hunger*, was born August 4, 2020.

Find out more at [www.lisamariedonovan.com](http://www.lisamariedonovan.com)

In this vegan-friendly cassoulet, lion's mane, chanterelle, and cremini mushrooms are cooked into a hearty ragout and baked with aromatic white beans and an herbed pignoli (pine nuts) breadcrumb topping. I believe cassoulet should be accessible on any and all budgets or locations. So, if these wild mushrooms aren't available to you, use portabella or white button mushroom or shiitake, or whatever you can find. It doesn't have to be fancy or expensive to be good. Use what you have. This recipe requires advanced preparation – soak the beans the night before. A 3 1/2-quart Dutch oven makes a perfect baking vessel for the cassoulet; however, any oven-proof casserole dish will work.

Serves 6

Ingredients:

### Beans

- 1 1/2 cups (1/2 lb.) dried cannellini beans, picked over and rinsed
- 1 onion, unpeeled and sliced in half lengthwise
- 1 head garlic, unpeeled, rinsed, and sliced in half through the center
- 2 springs rosemary
- 4 to 6 sprigs parsley
- Cheesecloth
- 2 bay leaves

6 cups water  
Salt and freshly ground black pepper

### **Wild Mushroom Ragout**

2 tablespoons olive oil  
4 cloves garlic, finely chopped  
1 medium onion, finely chopped  
1 medium carrot, peeled and diced  
1 celery stalk, diced  
4 ounces (100 g) lion's mane mushrooms, cut into 1-inch squares  
2 ounces (50 g) chanterelle mushrooms, roughly chopped  
4 ½ to 5 ounces (125 g) cremini mushrooms, roughly chopped  
2 tablespoons dry white wine  
1 tablespoon tomato paste  
14-ounce can crushed tomatoes  
1 cup vegetable broth

Herb Breadcrumbs (recipe below)

Method:

1. For the beans: In a large pot, add the beans and enough water to cover by 2 inches. Let soak for minimum of 8 hours or overnight. Drain the beans then return to the pot.
2. Tie both the garlic halves and the rosemary and parsley sprigs in cheesecloth, making 2 separate parcels. Add to the beans along with the onion halves, bay leaves, water, and salt and pepper to taste. Bring to a boil then reduce the heat, cover the pot, and simmer the beans until tender but not falling apart, 1 to 1 ½ hours. If the cooking liquid reduces too much before the beans are cooked, add more water.
3. Once the beans are cooked, discard the onion, garlic, herbs, and the bay leaves. Cover the beans partially and set aside without draining.
4. To make the ragout: In a large skillet, over medium heat, warm the oil and add the onion, garlic, carrot, and celery. Cook until softened, about 5 minutes. Add all the mushrooms, season with about half the salt you think you'll need and cook until lightly browned and the moisture from the mushrooms has almost evaporated, 5 to 6 minutes. Taste and finish seasoning with salt and pepper.
5. Deglaze the pan with the wine, making sure to scrape up the brown bits from the bottom of the pan. Add the tomato paste, crushed tomatoes and vegetable broth.

Bring to a boil then reduce the heat and simmer for 10 minutes, or until thickened slightly.

6. Using a slotted spoon, remove the beans from their cooking liquid and transfer them to the mushroom ragout. Add one or two ladles of the bean cooking liquid to the skillet. Bring the mixture to a boil and simmer until reduced and thickened, 10 to 15 minutes. It should have the consistency of not-too-thick stew. If it is too thick, add more vegetable broth or cooking liquid from the beans.
7. To assemble: Preheat the oven to 350°F. Add the mushroom and bean mixture to a 3 1/2-quart Dutch oven or a shallow casserole dish, then top evenly with the Herb Breadcrumbs (recipe below).
8. Bake for 20 to 25 minutes, or until thickened and bubbling around the edges. Remove and let cool slightly before serving.
9. Toast the breadcrumbs.
10. Assemble and bake.

### **Herb Breadcrumbs**

1 tablespoon olive oil  
1 tablespoon pine nuts (chopped or kept whole – I prefer them whole)  
2 cups fresh breadcrumbs (gluten-free breadcrumbs work)  
4 to 6 sage leaves, finely chopped  
Salt and freshly ground black pepper  
¼ cup finely chopped fresh parsley

1. In a medium skillet over medium heat, warm the oil.
2. Add the breadcrumbs and toast, stirring frequently, until they start to brown.
3. Add the pine nuts and sage to the pan for the last one minute of toasting.
4. Remove from the heat, season lightly with salt and pepper, and stir in the chopped parsley.

# Cornbread "Gulab Jamuns" with Butterfly Pea Flower Glaze & Dried Rose Petals

Chef Priyanka Naik



Priyanka Naik has 99 problems, but a meal ain't one! I am a self-taught Indian vegan cook making globally inspired dishes. What makes me credible in the food space? I am a [Food Network champion](#), [Quibi Dishmantled Winner](#), and have traveled to nearly forty countries – all attributing to my culinary vision and original recipes! I am passionate about food, animals, sustainability (including sustainable fashion), and travel. I have been featured in [CNN](#), [GQ](#), and host an original show on Tastemade called [Dish It Healthy](#), among several other brands, publications, and platforms. I have used the knowledge I've developed in cooking, traveling, and sustainability to develop original vegan recipes for my [blog](#), for [editorial](#) work, and as a [public speaker](#). So, how did I get so cool you ask?!

Born and raised in Staten Island, NY, I am first generation Indian – my parents immigrated to New York in the late 70's. We are a family full of strong women – I have two older sisters and each of them have a daughter now! You can say my dad is one lucky guy. Find out more at [www.chefpriyanka.com](http://www.chefpriyanka.com).

*Serves 2 to 4*

## "Gulab Jamun" Batter:

- ¾ cup- cornmeal
- ½ cup all-purpose flour
- 1 teaspoon baking powder
- 1 tablespoon cane sugar
- ¼ teaspoon salt
- ¼ teaspoon freshly ground cardamom
- ¾ to 1 cup unsweetened almond or coconut milk
- ¼ cup neutral vegetable or coconut oil, plus more for coating the pan
- Ground cardamom, for garnishing
- Dried rose petals, for garnishing
- Coconut oil cooking spray

### Butterfly Pea Flower Glaze:

1 heaping tablespoon dried butterfly pea flowers

½ cup water

½ cup powdered sugar, sifted

1 tablespoon unsweetened non-dairy milk

Tools: aebleskiver pan (preferably cast iron)

1. To make the gulab jamun batter: In a large bowl, place the cornmeal, flour, baking powder, cane sugar, salt, and cardamon. Use a wooden spoon to mix together until combined. Add the ¾ cup coconut milk and oil and stir until blended, with no visible lumps or streaks. Do not over mix! Consistency should be similar to a pancake batter. Add a little more coconut milk if needed.
2. Cook em' up: Place the aebleskiver pan over medium heat. This pan will take a minute to heat up. Spray the pan generously with coconut oil cooking spray and add a ¼ teaspoon of oil into each mold in the pan - we need the pan well oiled! You can test to see if the pan is hot enough by dropping in a little droplet of batter to see if it sizzles up.
3. Pour or spoon batter into each mold about three-quarters full. Cook for 3 to 5 minutes on one side and turn, using a spoon or thin knife. They should be golden brown. If not, turn back around and allow the gulab jamuns to cook. If there is a lot of smoke coming off the pan, reduce the heat to medium-low. Cook on the other side for another 2 to 3 minutes until golden brown. Remove to a wire rack and let cool. Repeat with the remaining batter.
4. For the butterfly pea flower glaze: In a small pot, put the butterfly pea flowers and water and bring to a simmer over medium heat. The natural blue dye from the flowers should bleed into the water. Continue to simmer for 2 to 3 minutes until the flowers have been completely drained of their colors. Strain to remove the flowers and place the blue water into a bowl to cool to room temperature. In a separate bowl, mix together the powdered sugar and non-dairy milk until smooth - it will be thick. Add in about 1 tablespoon of the blue water and mix until bright blue. Keep mixing and adding 1 tablespoon blue water at a time until the glaze is bright blue – like the ocean – and it should be thick. Allow to cool completely.
5. To finish: Pile the Gulab Jamuns high into individual serving dishes. Drizzle with butterfly pea flower glaze, garnish with ground cardamom and dried rose petals. Serve immediately.



**Graphic design and event production provided by:**

[www.enterthecity.com](http://www.enterthecity.com)

**Recipe editing by Miriam Rubin.**