

Popcorn Grits

¼ c canola oil
5 c popcorn kernels
1 gal milk
3 c polenta
12 c water
½ lb butter
3 tbl salt

Heat oil in pot on high heat. Add kernels and stir into oil. Cook until almost all kernels have popped. Add milk and cook until popcorn has cooked down completely. Push mixture through china cap and set aside.

In another pot bring water to a boil and add polenta and cook thru. Once polenta is cooked, stir in popcorn mixture, butter and salt. Serve warm.



Chef Jeff White, Boiler House Texas Grill & Wine Garden

Brussels Sprouts w/ Chorizo:

2 lbs brussels sprouts
¼ c olive oil
Salt and pepper to taste
1 tbl canola oil
1 tbl chopped garlic
1 tbl minced shallots
1 c sliced cured Spanish chorizo
¼ c white wine
¼ c chicken stock
1 tbl butter
Salt and pepper to taste

Preheat oven to 450 degrees.

Cut brussels in half length-wise and toss with olive oil and salt and pepper. Spread out on sheet pan and roast in oven until charred, around 10 min.

In a sauté pan heat up canola oil and sauté garlic, shallots and chorizo until garlic is tender and shallots translucent.

De-glaze pan with white wine and reduce. Add chicken stock and reduce by ¼ and mix in butter.

Season with salt and pepper.



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Prime Rib

1 whole rib roast
2 tbl chopped garlic
1 tbl chopped thyme
2 tbl chopped parley
½ tbl chopped aregano
½ tbl chopped roemary
Salt and pepper to taste
2 tbl onion powder
½ c canola oil
1 c Dijon mustard

Pre heat oven to 300 degrees.

Mix together herbs, garlic, onion powder, salt and pepper.

Rub rib roast w herb garlic rub.

Spread Dijon mustard over rib roast.

Marinate for 24 hours.

Place on roasting rack and roast in oven until internal temperature reads 135 degrees.

Pull from oven and let rest in a warm place for 30 min before serving.

Reserve juice for au jus.



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Eggnog Crème Brûlée

8 c water
2/3 c eggnog
¼ c heavy cream
1/8th tsp fresh ground nutmeg
5 large egg yolks
1/3 c + ¼ c sugar

Preheat oven to 300.

In a medium saucepan, combine eggnog, cream and nutmeg and bring to a boil.

While eggnog mix is coming to a boil, whisk together egg yolks and 1/3 C sugar until creamed & smooth.

When egg nog mix has reached a boil, remove from heat and slowly add 2oz of liquid at a time to yolk sugar mix until yolks have tempered. At this point, while whisking, pour all yolk mix into eggnog mix and combine thoroughly.

Pour mix into 8 ramekins and place in baking dish with the 8 c water. Place in oven and cook until custard has set. About 30 min.

Let cool to room temperature; refrigerate overnight. When ready to serve, sprinkle ¼ c sugar evenly over crème brûlées and burn with a blow torch.



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