

Grilled Roasted Pork Loin

by Patrick Callagy of Radio-Coteau

1 Pork Loin Roast (10-12 pounds)
¼ cup Olive Oil

Brine:

½ gallon Apple Cider
1½ cup Brown Sugar
1½ cup Kosher Salt
1 head Garlic
10 Allspice berries
¼ cup whole Black Peppercorns
1 tablespoon Chili Flakes
2 bunches fresh Sage

Mix all brine ingredients in deep bowl until dissolved and submerge pork loin in brine. Cover and refrigerate overnight. Remove pork loin from brine and return to room temperature, approximately 1 hour. Pre-heat grill to high heat. Dry the pork and rub it with olive oil. Sear on all sides over open flame. Remove pork from direct heat, cover grill and cook until internal temperature of pork reaches 140°F, about 1h15m. Remove from heat, cover with foil and allow pork to rest in platter for 15m. Slice, moisten with juices and serve immediately.



Ceviche

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1 pound Shrimp, cleaned, deveined, dice
1 cup lime juice
1 clove garlic, minced
1/2 cup diced red onion
1 cup diced tomatoes
1 serrano chile, seeds and ribs removed, diced
1/4 cup roughly chopped cilantro
1 cup peeled and diced cucumber
Salt & pepper to taste
1 avocado, peeled, seed removed, Diced
4 Large Artichokes, Cooked, Leaves Removed

In a non-reactive dish, such as a glass bowl, toss together the Shrimp, lime juice, and garlic. Marinate for 30 minutes in the refrigerator. Once marinated, add remaining ingredients except avocado to the Shrimp. Refrigerate 15 minutes. Just before serving add avocado, toss. Serve ceviche on artichoke leaves, serve chilled.

Fennel Root and Apple Slaw

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2 large fennel bulbs
5 Gravenstein or Pippin apples
1 small red onion
2 cups plain yogurt (unflavored)

Salt and pepper to taste

Shave fennel bulbs thin with either knife or mandolin. Chop remaining fronds. Shave red onion. Core and slice apples 1/8 in. thick. Combine shaved fennel, onion, apples and 1/2 of fronds in a mixing bowl and toss with the yogurt. Season with salt and pepper to taste. Top with remaining fronds and serve immediately.

Roasted Pepper and Mushroom Salad

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4 large Portobello Mushrooms
2 pounds Oyster Mushrooms
1 cup Red Wine
1½ cups Extra-Virgin Olive Oil
6 cloves Garlic
2 Red Bell Peppers
2 large Lemons
1 bunch Flat Leaf Parsley
3 heads Butter Lettuce
Salt and Pepper to taste

One hour before cooking, place trimmed Portobello mushrooms gills up on a sheet pan, and oyster mushrooms in a small bowl. Sprinkle both with 5 cloves chopped garlic. Mix ½c EVOO and red wine, and pour into caps of Portobellos and over oyster mushrooms. Season with salt and pepper. Set both aside to marinate. Pre-heat grill to high heat. Place peppers directly over flames of active grill, over the burner of a gas range, or under broiler in oven. Turn often, until skin is blackened. Remove from heat and set aside to cool. Peel, stem and seed, but do not rinse. Small dice. In a small bowl, combine juice and zest of lemons, 1 clove of minced garlic, EVOO, parsley leaves (not chopped) and diced roasted peppers. Season with salt and pepper. Rinse lettuce, drain and tear into bite-sized pieces. Toss with roasted pepper dressing mixture, and season with salt and pepper. Set aside. Grill Portobello mushrooms over high heat for 5 minutes per side. Grill oyster mushrooms in a “vegetable basket” or sauté over high heat. Water will begin to evaporate from oyster mushrooms after a few minutes. Once water evaporates and mushrooms begin to brown, remove from heat. Top salad with sliced mushrooms. Serve immediately while mushrooms are still warm.