



Rosemary Raisin Chicken Patties

With White Wine Lemon Sauce

Mirai Corn Pudding, and Turkish Spiced Graffiti Eggplant Compote

Camine Pappas / August 2018 / Serves 4

ROSEMARY RAISIN CHICKEN PATTIES

INGREDIENTS:

1 lb. organic ground chicken
1 egg
3 T plain bread crumbs
2 T heavy cream
1/3 C golden raisins
1 heaping t fresh chopped rosemary
2 medium cloves of garlic finely chopped
2 heaping T finely chopped white onion
1 t kosher salt
½ t cracked black pepper
2 T butter
2 T light oil
1/3 C white wine
1 T fresh squeezed lemon juice
2 T heavy cream



METHOD:

Combine all ingredients in a bowl and mix well. Form into 6-7 large patties. Make sure meat is at room temperature before cooking. Bring a large saucepan to high heat, add the butter and oil. Sear patties about 3-4 minutes on each side. Remove. Deglaze with the white wine and the lemon juice, and let reduce by half. About 3-4 minutes. Add heavy cream, taste and season with more salt and pepper if needed, and serve over the patties.

MIRAI OR SWEET CORN PUDDING

INGREDIENTS:

(Tee's Corn Pudding Recipe for Southern Living – <https://www.southernliving.com/recipes/tees-corn-pudding-recipe> I reduced ingredients by two-thirds and it still worked beautifully. Also cooked in casserole dish, not ramekins or custard dishes)

2 C fresh Mirai or sweet corn cooked and cut off the cob, and drained of all liquid (*Can use frozen corn as well but adjust sugar as noted.*)

1 T sugar (sweet Mirai corn doesn't need sweetening!)

1 tablespoons all-purpose flour

1/2 t baking powder
½ t salt
2 large eggs
2/3 C whipping cream
3 T salted butter, melted
Butter a small casserole dish well on bottom and up sides

METHOD:

Preheat oven to 350 degrees F. Prepare corn and set aside. Whisk eggs until well blended, add melted butter, and heavy cream. In another small bowl add dry ingredients. Sprinkle the dry into the egg mixture whisking until smooth. Fold in corn. Pour into baking dish and redistribute corn evenly. Bake in oven for 40 minutes. Remove with browned slightly. Serve immediately.

TURKISH SPICED GRAFFITI

EGGPLANT AND HEIRLOOM TOMATO COMPOTE

INDREDIENTS:

1 medium graffiti eggplant (I love the white dense flesh. Although any eggplant can be used.)
2 large heirloom tomatoes cut into ½" cubes
2 T finely chopped white onion
1 large clove of garlic finely chopped
1 t hot pepper flakes (more if you desire)
1 t good cinnamon (I used Ceylon cinnamon. I recommend you use a high quality cinnamon as the heat and complexity is key to this side dish.)
1-2 t kosher salt
½ t cracked black pepper
3 T light oil
Basil to garnish

METHOD:

Put cut tomato, onion, and garlic in a large bowl. Cut eggplant into ¼ inch slices, lay on a paper towel, salt generously, then cover with moist paper towel. Let sit for 10 minutes. Rinse, pat dry and cut into ½" cubes. Add to tomatoes. Add the chili pepper, salt, pepper, and cinnamon. It should be about 4 full cups of vegetables. Heat a large saucepan to hot and add oil. Sauté until soft and they become a bit thick. About 8 minutes. Can serve warm or cool. Garnish with fresh basil cut chiffonade style.

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