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CHICKEN SALAD ON BUTTERMILK BISCUIT & PICKLED STRAWBERRY SALAD

Chicken Salad Yield: 6 Biscuits, *Ingredients*

½	C	Duke's mayonnaise
1	T	Fresh lemon juice
2	C	Grilled Chicken Breast, chopped
1	ea	Celery Stalk, chopped
½	C	Yellow Onion, small diced

As Needed Kosher Salt & Fresh Ground Black Pepper



Preparation: In a medium bowl, mix together mayonnaise, lemon juice, and pepper. Toss with chicken, onion and celery.

Kimchi Makes 1 to 1½ quarts, *Ingredients:*

1	ea	small to medium head Napa cabbage, discard loose outer leaves
2	T	Kosher or coarse sea salt
1/2	C	Sugar
2	T	Sugar
20	ea	Garlic cloves, minced
20	slices	Peeled fresh ginger, minced
½	C	Kochukaru (Korean chile powder)
¼	C	Fish sauce
¼	C	Usukuchi (light soy sauce)
2	tsp	Jarred salted shrimp
½	C	1-inch pieces scallions (greens and whites)
½	C	Juliened carrots

Preparation

1. Cut the cabbage lengthwise in half, then cut the halves crosswise into 1-inch-wide pieces. Toss the cabbage with the salt and 2 tablespoons of the sugar in a bowl. Let sit overnight in the refrigerator.
2. Combine the garlic, ginger, kochukaru, fish sauce, soy sauce, shrimp, and remaining ½ cup sugar in a large bowl. If it is very thick, add water 1/3 cup at a time until the brine is just thicker than a creamy salad dressing but no longer a sludge. Stir in the scallions and carrots.
3. Drain the cabbage and add it to the brine. Cover and refrigerate. Though the kimchi will be tasty after 24 hours, it will be better in a week and at its prime in 2 weeks. It will still be good for another couple weeks after that, though it will grow stronger and funkier.

Pickled Strawberries

Ingredients: For brine:

- 1 cup very hot tap water
- 1/2 cup rice-wine vinegar
- 6 tbsp sugar
- 2 1/4 tsp kosher salt
- (Optional: 1 tsp coriander seeds)

1. Combine all ingredients. Let cool before using.
2. Pour liquid over strawberries and allow to sit for 2 days.

Strawberry Vinaigrette, Ingredients

2	C	Fresh Strawberries (I used fresh, but frozen may work too)
3	T	Strawberry Vinegar
1	T	Fresh lemon juice
1	ea	Garlic clove
¼	tsp	Dijon mustard
1	C	Olive Oil

1. In a blender, combine strawberries, vinegar, lemon juice, garlic, and mustard. Turn blender on.
2. Slowly stream in oil while blender is running to emulsify the vinaigrette.
3. Season with salt and pepper and serve.