

# Restaurant HOSPITALITY

JANUARY 2014

## FOOD & DRINK [COOKING]

### SIGNATURES

## Crispy Pig Ear Lettuce Wraps

You've probably never had a lettuce wrap like the one chef Jamie DeRosa created for his Miami Beach restaurant, Tongue & Cheek.



**B**EFORE OPENING his hip neighborhood restaurant and watering hole, Jamie DeRosa learned his craft from years of working with legendary California chefs Wolfgang Puck, Mark Peel and Joachim Splichal. He also worked overseas at The Fat Duck in London and in Beijing. Back in the states, he did stints with two other legends—Allen Susser and Geoffrey Zakarian.

To prepare the menu for Tongue & Cheek, he went on a 12-state food crawl with his wife Amy and newborn daughter, Isabela Grace. While traveling throughout the South, specifically in Georgia, DeRosa was inspired by much of the comfort food he found there, particularly some of its fried items.

"For this signature recipe, I fried the pig ears, which gives them a really nice crunchy texture. I also loved the creamy pimento cheese,

which is a Southern favorite, and it inspired me to add pickled vegetables and peanuts to create a dish with bold flavors and a cool combination of textures."

### Crispy Pig Ear Lettuce Wraps

From Jamie DeRosa, Tongue & Cheek, Miami Beach. Yields 12 lettuce wraps.

#### INGREDIENTS:

1 lb. pig ears  
6 oranges, cut in half  
6 cups chicken stock  
1 bunch thyme  
3 lemons, cut in half  
6 garlic cloves  
3 shallots  
10 peppercorns  
vegetable oil for frying

#### GARNISH:

1 head bibb lettuce  
3 spring onion whites, julienned  
orange segments cut into bite size pieces

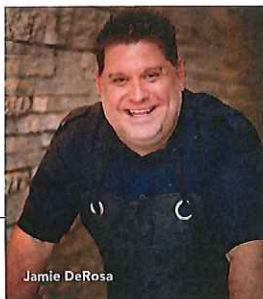
zest of 3 oranges  
1 Tbsp. unskinned peanuts  
1 tsp. chives, brunoise

#### METHOD:

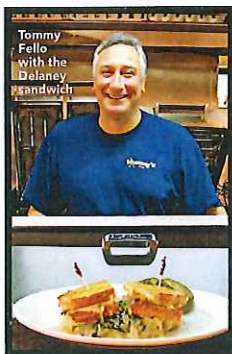
Brine the pig ears for 24 hours in poultry brine; then rinse. Thoroughly simmer the ears with oranges, chicken stock, thyme, lemons, garlic cloves, shallots and peppercorns for 4-6 hours or until tender. Dry.

Fry the ears at 350°F for 5 minutes or until they float and are crispy.

Toss the pig ears with orange segments and place in Bibb lettuce leaves. Place chives, onions and peanuts on top



Jamie DeRosa



STEPHEN BELAMY

### TRENDS

## Green Scene

WITH THE NRA'S 2014 "What's Hot" culinary forecast of menu trends including locally sourced ingredients and environmental sustainability, Tommy's Restaurant in Cleveland Heights, OH, has been way ahead of the curve since its 1972 opening. The menu offers vegetarians as much as it does meat-eaters. Owner Tommy Fello describes their signature Delaney sandwich (\$9.50) as a vegetarian Reuben, made with fried tempeh. Look for the recipe at [www.restaurant-hospitality.com](http://www.restaurant-hospitality.com).

Tommy's recently received a People's Choice 2013 Nature's Plate green restaurant award, sponsored by The Nature Conservancy. "I think we got this most recent award because we try to shop locally for whatever we can—local produce, farm-fresh eggs—and be as green and sustainable as possible," says restaurant manager Stephanie Gruber. "We use recycled products for all our to-go boxes. We recycle our fryer oil for people's cars. And we are part of a neighborhood that has been coming here forever. To be in the running, we had to be nominated by the people of Northeast Ohio." Find other Nature's Plate award winners at [www.nature.org](http://www.nature.org).