

cooking at home

Story by AMANDA FLATTEN

All American

SIMPLY DELICIOUS RECIPES FROM VICTORY TAVERN



Jumbo Shrimp & Crab Claw Cocktail
With Gazpacho Cocktail Sauce

Open for just more than a year now

with a prime location next to the American Airlines Center in Victory Park, Victory Tavern has a sleek, sophisticated look with dark woods and contemporary circular chandeliers. Victory Tavern joins Restaurant Works' (created by President Patrick G. Colombo in 2001) list of unique restaurants, including Ferré Ristorante e Bar, Steel Restaurant & Lounge and Cru – A Wine Bar.

With hot, new hotels, such as the W Dallas and the soon-to-open Cirque, downtown has undergone some dramatic changes recently. "This is going to be one of the hot spots in Dallas in the next few years," says Victory Tavern's Corporate Chef Jim Oetting.

A computer programmer (with an MBA) turned chef, Oetting was professionally trained at the Scottsdale Culinary Institute in Arizona and worked as executive chef at YiaYia's Eurocafe and Bistro Adde Brewster in Denver before moving to Dallas almost two years ago. He spent eight months at Alberto Lombardi's Toulouse before joining Restaurant Works more than nine months ago as corporate executive chef for Victory Tavern, Ferré and Steel. "I've been at the executive chef level for about 10 years, and I wanted to take a step up to the corporate level where I have more involvement on a multi-restaurant level," he says.

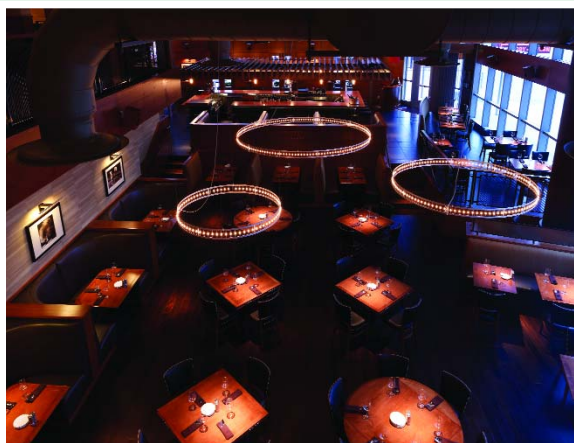
Oetting says Victory Tavern offers straightforward American food and has a chophouse feel. "We offer something for everyone," he says.

The restaurant has a diverse crowd. Many stop in before a concert or sporting event at the American Airlines Center. "On Stars nights, people come in before the game and have fish and chips or a hamburger. On Mavericks nights, we sell more of the steak or fish entrees," he says. "We have a well-rounded menu where anybody who walks through the door is going to find something on the menu they can enjoy."

The pre-game atmosphere at Victory Tavern is lively and fun. After pre-game, the music tones down a bit and the atmosphere becomes an upscale dining environment, according to Oetting. ▶



Jim Oetting is the corporate executive chef of Victory Tavern, Ferré and Steel. "Victory Tavern offers straightforward American food with an updated twist," he says.



See Page 28 for recipes. Visit houseandhomeonline.com to download or print recipes.

Jumbo Shrimp & Crab Claw Cocktail With Gazpacho Cocktail Sauce

Serves 4

- 16 JUMBO TIGER SHRIMP**
(smaller or freshwater shrimp can substitute)
- 16 PRECOOKED SNOW CRAB CLAWS**
- 1 1/2 CUPS RED CABBAGE, SHREDDED**
- 1/2 CUP GREEN ONIONS, SLICED THIN**
- 1 CUP RADISHES, SLICED THIN**, cut into matchsticks
- 1 CUP CILANTRO, CHOPPED**
- 1 TEASPOON CAYENNE PEPPER**
- 2 TEASPOONS DARK CHILI POWDER**
- 1 CUP OLIVE OIL BLEND**
- 1 TEASPOON KOSHER SALT**

FOR GAZPACHO COCKTAIL SAUCE:

- 1 RED BELL PEPPER**, seeds removed and small diced
- 1 RED ONION, SMALL DICED**
- 1 JALAPENO**, seeds removed and small diced
- 1 CUCUMBER, PEELED**, seeds removed and small diced
- 1 AVOCADO**, pit removed and small diced
- 1/2 CUP SPICY BLOODY MARY MIX**
- 1/2 CUP KETCHUP**
- 2 CUPS CHILI SAUCE**
- 1 LIME, ZEST AND JUICE**
- 1 CUP WATER**
- 2 TEASPOONS KOSHER SALT**

Cook shrimp in salted boiling water until just cooked through. Drain off water and cool shrimp. Toss shrimp, crab claws, cabbage, onion, radish and cilantro together in a mixing bowl. In a small bowl, mix cayenne, chili powder, oil and salt. Drizzle over shrimp mixture and toss to marinate. Let stand for 5 minutes to infuse flavor.

Mix all ingredients for cocktail sauce together in mixing bowl, not over mixing to avoid breaking down avocado.

Divide shrimp and crab claws among four plates, piling up with the cabbage and vegetables. Garnish with small amount of the radish and cilantro sprigs. Present the cocktail sauce on the side in a small serving bowl.

Goat Cheese Stuffed Chicken Chop

Serves 4

- 4 SKIN-ON "AIRLINE" CHICKEN BREASTS**, approximately 10 to 14 ounces each (Boneless chicken breast with wing attached, available at most markets. Can use large skin-on boneless breasts as an alternative.)
- 2 ANAHEIM CHILIES**
- 1 POUND (16 ounces) GOAT CHEESE**
- 2 VINE-RIPENED TOMATOES**, seeded and chopped
- 1/2 LIME, JUICED**
- 1 EGG, BEATEN**
- 1/2 CUP BREAD CRUMBS**, preferably panko (available at most markets)
- 2 CUPS CHICKEN BROTH**
- 2 TABLESPOONS BUTTER**

Preheat oven to 375 degrees. Roast chilies on grill or in oven, approximately 10 minutes. Cool, peel, seed and chop.

Combine goat cheese, chilies, tomatoes, lime juice, egg and bread crumbs. Cut a small hole by the wing bone on the chicken breast, opening a small cavity. Cut three-fourths of the way down the length of the breast, being careful not to cut through the skin side of the breast. Fill a small pastry bag with no tip with the goat cheese mixture, insert the bag in the cavity that has been cut in the chicken and fill with the goat cheese mixture.

Season the chicken with salt and pepper and brown the skin side in a large pan on medium high heat. Turn the chicken and place in 375-degree oven for approximately 15 to 18 minutes or until internal temperature is 165 degrees.

Remove chicken, cover to keep warm and add chicken broth and butter to pan, gently scraping the bottom of pan with wooden spoon to extract flavor. Season with a little salt and pepper and gently boil to reduce slightly. Serve with your favorite grilled or roasted vegetables, spooning sauce over chicken breasts.

Molten Lava Cake

Serves 4

- 1 1/3 CUPS MILK CHOCOLATE CHIPS**
- 1 1/3 CUPS SEMISWEET CHOCOLATE CHIPS**
- 1 STICK (1/2 CUP) BUTTER**
- 1/3 CUP SUGAR**
- 2 EGG YOLKS**
- 2 WHOLE EGGS**
- 3 TABLESPOONS ALL PURPOSE FLOUR**
- 3 TABLESPOONS YELLOW CORNMEAL**
- 3 TABLESPOONS HEAVY CREAM**
- 3 TABLESPOONS WATER**
- 1 TEASPOON VANILLA EXTRACT**

Preheat oven to 400 degrees. In a double boiler, melt both chocolates with butter. In a saucepan, heat heavy cream and water until boiling, remove from heat and whisk in cornmeal. In a large mixing bowl, combine egg yolks, whole eggs and sugar. Whisk to dissolve sugar. Slowly whisk in cornmeal mixture, then add flour. Finally, whisk in chocolate mixture and vanilla slowly until batter is smooth.

Generously apply cooking spray on four of the cups on a muffin pan, and fill three-fourths full with chocolate mix. Bake for 6 minutes, rotate, bake another 6 minutes and remove from oven. Cool completely, then remove from molds and store.

To serve, reheat in the microwave for 30 seconds on high. Sprinkle cakes with powdered sugar and serve with your favorite ice cream.

Among the favorite menu items are the Chicken Chop stuffed with Anaheim chilies and goat cheese, the Brine and Marinated Pork Chop that goes through a two-day process before it's prepared, and the fish and chips.

"We take some of the classics and do an updated twist," he says. "For example, we offer shrimp cocktail and do an updated twist by adding crab claws and a gazpacho cocktail sauce." Oetting says the Jumbo Shrimp & Crab Claw Cocktail (see recipe on Page 28) is great to serve at parties. "It's a crowd pleaser and an attention-getter," he says.

The gazpacho sauce adds just the right "wow" factor to a classic dish. This recipe takes only about 10 to 15 minutes to prepare the sauce and can be served with precooked shrimp and crab. It's also an easy dish to prepare ahead of time. "When you are hosting a party, the more you can do ahead of time, the more time you have to enjoy with guests," Oetting says.

And because most people love roasted or grilled chicken, Victory Tavern's Goat Cheese Stuffed Chicken Chop (see recipe on Page 28) is sure to be a hit. "You can serve the dish with mashed potatoes, grilled asparagus or mixed vegetables," Oetting adds. "It's a versatile dish that you can tailor to the event or the season."

All recipes by Jim Oetting, Executive Chef of Victory Tavern, 2501 North Houston St., #100, Dallas, 214.432.1900, www.victorytavern.com.



THIS PAGE: (Above): Goat Cheese Stuffed Chicken Chop
(Below): Molten Lava Cake

