

# THIS LITTLE PIGGY

BY STEPHANIE IZARD

SERVES: 4

ACTIVE TIME: 1 HR 15 MIN | TOTAL TIME: 2 HR 15 MIN

## BISCUITS

- 2 ¼ cups all-purpose flour
- 1 tablespoon baking powder
- 1 tablespoon sugar
- 1 teaspoon kosher salt
- ¾ teaspoon baking soda
- 4 ounces cold unsalted butter, plus 1 tablespoon melted butter
- 1 cup buttermilk
- ½ cup shredded cheddar cheese
- ¼ cup thinly sliced scallions
- 1 tablespoon toasted sesame oil

## CHILI MAPLE SYRUP

- ¼ cup pure maple syrup
- 2 ½ tablespoons malt vinegar
- 2 tablespoons plus ¾ teaspoon Asian fish sauce
- 1 tablespoon Pixian doubanjiang or gochujang
- 1 tablespoon toasted sesame oil
- 1 tablespoon chili oil
- 1 ½ teaspoons Szechuan peppercorns, finely ground
- 1 ½ teaspoons toasted sesame seeds
- ¼ cup garlic chives, thinly sliced

## SAUSAGE

- 1 pound ground pork (see Note)
- 2 tablespoons minced shallot
- 1 tablespoon minced garlic
- 1 tablespoon peeled and minced fresh ginger
- 1 ½ teaspoons kosher salt
- 1 teaspoon Sichuan peppercorns, finely ground
- ½ teaspoon gochugaru (Korean chili flakes)
- 1 ½ teaspoons cold water
- ½ teaspoon Shaoxing wine

## TOPPING

- 2 tablespoons extra-virgin olive oil
- 4 large eggs
- ½ cup mayonnaise mixed with 2 tablespoons hoisin sauce
- Hulled and quartered strawberries, for serving

1. Make the biscuits: Line a large baking sheet with parchment paper. In a large bowl, whisk the flour with the baking powder, sugar, salt, and baking soda. Working over the bowl, grate the butter on the large holes of a box grater. Gently toss the grated butter with the dry ingredients; freeze for 10 minutes
2. In a standing mixer fitted with the paddle, mix the buttermilk, cheddar, and scallions on low until combined. Add the dry ingredients and mix on low just until the dough starts to come together. Scrape the dough out onto a work surface, gather any crumbs, and pat into a 2-inch-thick square. Cut the dough into 4 equal squares. Transfer the biscuits to the prepared baking sheet and freeze for 30 minutes. (Once firm, these can be wrapped in plastic and stored in the freezer for up to a month. You can bake them straight from the freezer; just add 5 minutes of baking time.)
3. Preheat the oven to 325°F. In a bowl, mix the toasted sesame oil with the 1 tablespoon of melted butter. Bake the biscuits for 15 minutes. Rotate the baking sheet and bake for about 15 minutes more, until golden and just firm when gently pressed. Remove from the oven and immediately brush with the sesame butter. Reduce the oven to 200°F.
4. Make the syrup: In a bowl, whisk everything together until combined.
5. Make the sausage: In a standing mixer fitted with the paddle, beat the pork with the shallot, garlic, ginger, salt, Sichuan peppercorns, and gochugaru on medium, drizzling in the water and wine, until the sausage comes together. Portion the meat into 4 patties, about ½-inch thick.
6. In a large cast-iron skillet or griddle, cook the sausage patties, smashing them lightly with a spatula, until browned and cooked through, about 8 minutes total. Transfer to a large rimmed baking sheet and keep warm in the oven.
7. Prepare the toppings: In the large skillet or griddle, heat the olive oil over medium heat. Crack the eggs into the skillet and fry until the whites are set and the yolks are runny, about 5 minutes.
8. Carefully split the biscuits in half and spread some of the hoisin mayonnaise on both sides. Fill the biscuits with the sausage patties and eggs. Close the sandwiches and drizzle with the chili maple syrup. Serve with strawberries, passing more chili maple syrup at the table.

## NOTE

Chef IZARD freshly grinds the pork for these sandwiches. To make the sausage patties from scratch, in a large bowl, toss the 1 pound of cubed and frozen pork with 2 ¾ ounces of cubed and frozen pork fat with the shallot, ginger, garlic, Sichuan peppercorns, chili flakes, and salt. In a grinder fitted with a chilled medium plate, gradually add the meat and grind at medium speed into a chilled bowl of a standing mixer; do not force it. Attach the paddle to the mixer, beat the pork mixture, drizzling in the water and wine, until the sausage comes together. Portion the meat into 4 patties, about ½-inch thick.

# DISCO FRIES WITH COCONUT CARAMEL MAYO

BY STEPHANIE IZARD

SERVES: 4

TOTAL TIME: 1 HR 30 MIN PLUS COOLING TIME

## COCONUT CARAMEL MAYO

- 7 ½ ounces coconut cream, whisked until smooth
- 3 tablespoons packed brown sugar
- Kosher salt
- 1 ½ teaspoons fresh lime juice
- 1 ½ teaspoons sambal oelek or other Asian chile sauce
- 1 ½ teaspoons Thai seasoning, such as Golden Mountain brand
- 1 teaspoon Asian fish sauce
- ¾ cup Kewpie mayonnaise

## FRIES

- Canola or vegetable oil, for frying
- 1 ½ pounds fingerling potatoes
- Crumbled Cotija cheese, sliced hot pickled peppers, cilantro sprigs, and Tajin Seasoning, for garnish

1. Make the coconut caramel mayo: In a small saucepan, combine the coconut cream, brown sugar, and ¼ teaspoon of salt. Bring to a boil over medium, whisking to combine, and cook for 1 minute. Reduce the heat and simmer over medium-low, stirring occasionally, until the caramel has thickened slightly, about 15 minutes; lower the heat if it's simmering too rapidly. The consistency should be similar to caramel sauce, but lighter in color. Remove from heat and stir in the lime juice, sambal oelek, Thai seasoning, and fish sauce until smooth. Let the coconut caramel cool completely.
2. In a medium bowl, whisk the Kewpie mayonnaise with ½ cup of the cooled coconut caramel sauce. Season with salt and more caramel, if desired. Set aside until ready to use. Reserve the remaining coconut caramel for another use.
3. Make the potatoes: In a large saucepan, heat 2 inches of oil to 325°F on a deep-fry thermometer. In batches if necessary, fry the potatoes until tender and begin to float to the surface, 12 to 15 minutes. Using a slotted spoon, transfer to a paper towel-lined baking sheet to cool. Once cool, using your palm or the bottom of a mug, lightly smash the potatoes.
4. Heat the oil in the saucepan to 375°F on a deep-fry thermometer. In batches if necessary, fry the smashed potatoes, turning occasionally, until golden and crisp, 3 to 4 minutes; adjust heat accordingly to maintain the temperature. Using a slotted spoon, transfer to a rack or paper towel-lined baking sheet to drain. Immediately sprinkle with salt.
5. In a large bowl, combine the potatoes with ⅓ to ½ cup of the coconut caramel mayonnaise; toss well. Transfer to a serving bowl or platter and drizzle more mayonnaise on top. Garnish with the Cotija, pickled peppers, cilantro, and Tajin Seasoning. Serve right away, passing more coconut caramel mayo at the table.

# CARAMEL BOURBON SHAKE

BY STEPHANIE IZARD

SERVES: 4

ACTIVE TIME: 30 MIN | TOTAL TIME: 40 MIN PLUS COOLING TIME

## CARAMEL SAUCE

- 1 ½ cups granulated sugar
- 1 ½ cups heavy cream
- ¾ teaspoon kosher salt
- ¾ teaspoon pure vanilla extract

## SALTED CARAMEL WHIP

- 1 cup heavy cream, warmed
- ½ teaspoon kosher salt

## SHAKE

- 2 cups high-quality vanilla ice cream, slightly softened
- 1 cup heavy cream
- 4 ounces rum or bourbon

1. Make the caramel sauce: In a medium saucepan, add one-fourth of the sugar and cook over medium heat, without stirring, until just starting to melt, 3 to 4 minutes. Continue to cook, adding a little more sugar at a time, swirling the pan, until all the sugar is melted, about 7 minutes. Continue to cook, gently swirling, until the caramel is amber, 1 to 2 minutes. Immediately remove from the heat and carefully stir in the warm heavy cream, salt, and vanilla; the mixture will bubble. Let cool completely before using.
2. Make the salted caramel whip: In a small bowl, mix 1 cup of heavy cream with 1 cup of the caramel sauce and ½ teaspoon salt until blended. Transfer to a 1-pint iSi Gourmet Whip Plus siphon (or similar). Charge the siphon with one iSi cream (N2O) cartridge according to the manufacturer's instructions. Shake the siphon well and refrigerate until well chilled, at least 30 minutes. Shake before using.
3. Drizzle the inside of 4 serving glasses with caramel sauce and set aside. In a blender, combine the ice cream with the heavy cream and rum or bourbon, if using, and blend until smooth. Transfer the shake to the prepared glasses. Top with the salted caramel whip and more caramel sauce. Serve right away.