



2016 **S&D** Culinary Challenge

Carolina's COOKIN'







2016 **S&D**
Culinary Challenge



GRAND PRIZE
CHEERFUL BLEND OF CAROLINA
CHAINEY KUYKENDALL

GRAND PRIZE CHARITY
THE KING'S KITCHEN



SECOND PLACE
SOUTHERN BELLE
TRACY-ANN MITCHELL

THIRD PLACE
LOW COUNTRY JAMM'IN
JOY TURNER

BEST RUB, MARINADE, SAUCE RECIPE
S&DELICIOUS BBQ SANDWICH
OWEN BEATTY

FACEBOOK FAN FAVORITE
SOUTHERN SHRIMP N' GRITS
MARIA MEACHER & OLIVIA PEDROFF

BEST DEMO PRESENTATION
I'LL TAKE MY COFFEE BLACK ... IN A CHOCOLATE RASPBERRY TORTE CAKE
TAYLOR HUGHES & CHANCE MCWHORTER

2016 S&D Culinary Challenge

In 2010, S&D Coffee & Tea founded the "S&D Culinary Challenge" at Johnson & Wales University, Charlotte. In this unique contest, culinary students are challenged to create original recipes featuring an S&D ingredient. This year's competition utilized ground coffee, espresso coffee extract and green tea extracts.

Johnson & Wales University junior, Chainey Kuykendall took top honors in its highly competitive annual Culinary Challenge held March 15 at the school's Charlotte campus. The student chef, a native of Mount Airy, North Carolina, wowed a distinguished panel of judges and a packed auditorium with her Carolinas-inspired dish titled "Cheerful Blend of Carolina," coffee-marinated beef ribs with sweet potato and congee mixture, and walked away with the grand prize of \$5,000.

Students submitted original recipes embracing the Carolinas Cookin' theme and using S&D coffee and tea extracts, with ultimately 10 submissions making it through to the final round.

The finalists were paired with some of Charlotte's most notable chefs who mentored and helped them polish their culinary and presentation skills in preparation for the finale. The chef mentors were also competing for dollars - vying for a protégé win to receive a \$5,000 donation to benefit the mentor's charity of choice.

Kuykendall's chef mentor Cody Suddreth, executive chef of The King's Kitchen & Bakery, received the donation on behalf of his restaurant, a nonprofit serving southern-inspired cuisine with proceeds feeding the poor and operating an on-site job-training program.

"Participating in this competition alongside Chainey was an inspiration," said Suddreth. "Her drive, commitment and attention to detail got her to where she needed to be. She's extremely talented, creative, filled with a passion for cooking and will excel at any culinary path she chooses."

In the past six years, more than 50 chefs and culinary leaders have judged, mentored and inspired the student competitors. The 2016 S&D Culinary Challenge students' dishes and presentations were judged by an expert panel of culinary insiders - Chris Aquilino, corporate executive chef for Compass Group North Carolina; Heidi Billotto, food expert and restaurant critic; Jenny Brulé, NBC Charlotte chef and cookbook author; Brian Foye, president of Seasons 52; and Eric Nakata, vice president of culinary innovation at S&D Coffee and Tea. WCCB Charlotte's resident funny man Jon Wilson, host of "Wilson's World," emceed the event.

For more event information, please visit facebook.com/sndcoffee.

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About S&D

S&D Coffee & Tea is the nation's largest custom coffee roaster and the supplier of iced tea to the foodservice industry. S&D is also a leading producer of liquid extracts. In continuous operation since 1927, the company serves over 110,000 customers through national distribution and direct store delivery.

Part of Cott Corporation, S&D is headquartered in Concord, NC, a suburb of Charlotte.

For more information about S&D Coffee & Tea, visit sdcoffeetea.com.





S&D Extracts

As you're looking for ways to reinvigorate your menu, you should consider the use of extracts to take your recipes to the next level. The S&D Extracts and Ingredients Division customizes coffee and tea extracts and concentrates, botanical flavorings supported by turn-key, personal service.

At S&D Coffee & Tea, we create natural extracts from the same source as our beans or tea leaves used in our wide variety of coffee and tea products. Once in-house, we blend, roast and process extract prototypes to meet your specific requirements. When the final extract is determined, we are able to scale production to meet your needs. In our Extracts & Ingredients Division, this field-to-cup integration helps ensure the highest levels of quality and consistency, as well as cost savings and faster turnaround for our customers.

We understand the demand of the food, beverage and dairy industries and offer unique products and services. From our commodities team to our food scientists, you will discover that S&D can help bring your food and/or beverage ideas to life.





S&D's Culinary Partnership

In 2010, S&D Coffee & Tea founded the "S&D Culinary Challenge" at Johnson & Wales University in Charlotte. Now in its 6th year, S&D has added a new element to the challenge - a mentoring component wherein student finalists are paired with some of Charlotte's most notable chefs. Chef mentors invited finalists into their restaurants' kitchens where they helped their student mentees practice, refine and perfect their dishes to prepare for the day of the challenge in a professional setting.

In 2016, chef mentors included Clark Barlowe, owner of Heirloom; Jon Fortes, owner of Flipside Café; Cody Suddreth, executive chef at The King's Kitchen; Luca Annunziata, owner of Passion8; and Blair Cannon, sous chef at Forsyth Country Club and the winner of the first S&D Culinary Challenge in 2012. Along with Chef Cannon, Chefs Barlowe and Fortes are proud JWU graduates.

This year's theme, "Carolinas Cookin'," challenged students to create original recipes featuring an S&D ingredient while incorporating the foods and flavors of the Carolinas.

Johnson & Wales junior Chainey Kuykendall took the \$5,000 grand prize in the 2016 S&D Culinary Challenge with her dish, "Cheerful Blend of Carolina" - cheerwine and coffee-marinated beef ribs with sweet potato and congee mixture, topped with sweet potato chips. Judges were impressed by the "East meets West" combination inspired by Chainey's Southern and Filipino roots. Chainey made the top 20 in last year's competition but felt that this year's "Carolinas Cookin'" theme played to her strengths. "[This year's theme] was easier for someone like me, with a mixed background, to put my experience into a dish."

As Chainey's mentor, Cody Suddreth also received \$5,000 to donate to his charity of choice. His \$5,000 winnings will go to support his restaurant, The King's Kitchen, which is a non-profit itself, and the restaurant's work with the Charlotte Mecklenburg Dream Center.



JOHNSON & WALES
UNIVERSITY



CODY SUDDRETH

Executive Chef - The King's Kitchen

TEAM SUDDRETH



Chainey Kuykendall



Owen Beatty

What did the S&D Culinary Challenge mean to you?

The S&D Culinary Challenge meant a lot to me. It was good to help students along their way in the culinary world while at the same time watching their growth, sitting back, listening and helping.

How did you help your students prepare for the challenge?

I spent a few sessions at The King's Kitchen with both mentees, and helped them practice cooking their dishes, create balance and contrast, and refine their techniques.



What is your favorite memory from the challenge?

During the sessions at The King's Kitchen, the students had free reign to do what they wanted to do, and I helped them tweak the dishes and offer new techniques. It was great to see their individual styles and to help them refine their styles.

How do you think a challenge like this helps prepare students for the real culinary world?

Challenges like this help give students the confidence they need in the industry by encouraging them to become forward thinking, rise to the occasion and gain a sense of personally accomplishing something.

What advice would you give to students in culinary school or someone looking to enter the culinary industry?

If you want to stay in the culinary field and make it a career, never stop learning; be willing to sacrifice the time and effort it takes to continuously learn. There's a lot to this industry - you have to have love for learning about food but you also have to understand that there's a lot more to it including communication and relationships with vendors and coworkers.

What is the charity you selected if your student won? Why did you choose that charity?

The King's Kitchen. When I moved back to Charlotte after living in Atlanta, I wanted to return not only to be a chef, but to give back to the community by helping to feed the homeless and acting as a mentor. Chainey pulled off her dish, and the donation will help to overhaul things in the kitchen.

Read more about The King's Kitchen & Bakery on page 12.

What is your favorite thing to make using coffee or tea as an ingredient?

Red eye gravy at The King's Kitchen

How do you take your coffee?

I'm not a big coffee drinker, although I love it. I can take it black or with cream and sugar.

Sweet or unsweet tea?

Sweet

What is your favorite city for culinary?

Leon, France, Atlanta and Charlotte

What is your favorite food TV show?

Anthony Bourdain's shows





LUCA ANNUNZIATA

Executive Chef and Owner - Passion8 Restaurant

TEAM ANNUNZIATA



Brittany Plant



Taylor Hughes
Chance McWhorter

What did the S&D Culinary Challenge mean to you?

The S&D Culinary Challenge was an unbelievable, amazing experience. I had great students who were passionate and determined. I wanted them to be who they are, and I tried to help them take their ideas and creativity to the next level.

How did you help your students prepare for the challenge?

My students already knew what they wanted to do; I helped with plating ideas, and challenged them to refine their ideas and make them work while still reflecting their own styles.

What is your favorite memory from the challenge?

My students were passionate and determined for a victory, and it reminded me of when I was growing up and learning to become a chef. In them I saw the same openness, determination, willingness to try new things and be better.

How do you think a challenge like this helps prepare students for the real culinary world?

My students learned a lot - how not to give up, how to put a lot of heart and dedication into their dishes, and to get feedback and make it better next time.

What advice would you give to students in culinary school or someone looking to enter the culinary industry?

Keep challenging yourself to be better, never stop learning and put heart and passion into everything that you do.



What is the charity you selected if your student won? Why did you choose that charity?

The Piedmont Culinary Guild (PCG). It's an organization where local chefs and farmers come together to share resources and products, and raise money for educational opportunities within the community intended to help the new generation to learn and gain access to mentoring opportunities. I've traveled the world, been on TV and had the glory - now it's the next generation's turn.

What is your favorite thing to make using coffee or tea as an ingredient?

Infusions, rubs, sauces and reductions

How do you take your coffee?

More milk, less coffee

Sweet or unsweet tea?

Sweet

What is your favorite city for culinary?

Amsterdam

What is your favorite food TV show?

Iron Chef America





BLAIR CANNON

Executive Sous Chef - Forsyth Country Club

TEAM CANNON



Ashley Cutrona



Willard Baker

What did the S&D Culinary Challenge mean to you?

The S&D Culinary Challenge was a rewarding experience that allowed me to give back to the students - because at one time I was them. I was able to see their interests, teach them new techniques and help them discover that even simple dishes can be executed and plated nicely.

How did you help your students prepare for the challenge?

We met twice at the Charlotte Country Club where I worked previously and we practiced the components of the challenge. I helped them to keep in mind that the plate is their canvas - it is a culinary art after all - and remember to always appreciate the food.



What is your favorite memory from the challenge?

Seeing the students perform live on stage, and seeing their confidence because they practiced and could bring their best foot forward.

How do you think a challenge like this helps prepare students for the real culinary world?

Challenges like this teach pressure. As a chef, you always have an audience, and people are always critiquing your food. With the Carolina-inspired theme, students had to look more into their dishes and think critically. They also learned speed and how to set themselves up for success by working fast and being prepared.

What advice would you give to students in culinary school or someone looking to enter the culinary industry?

Test different areas or sectors of the industry. I've worked at convention centers, restaurants, private clubs and catering companies. Find your niche as you have to be passionate, love what you do and learn every day or you're not living.

What is the charity you selected if your student won? Why did you choose that charity?

The Careers Through Culinary Arts Program (CCAP). It's a program that provides high school students with the opportunity to earn scholarships, opens doors to other scholarship opportunities, and gives students the tools to compete in competitions as well as provides exposure to other chefs who help to develop future chefs. They helped me when I was in high school.

What is your favorite thing to make using coffee or tea as an ingredient?

So many different things, like coffee creme brulee, or with gamey meats like wild boar or venison.

How do you take your coffee?

3 sugars, 3 creams

Sweet or unsweet tea?

Unsweet

What is your favorite city for culinary?

San Francisco

What is your favorite food TV show?

Top Chef





CLARK BARLOWE

Chef and Owner - Heirloom Restaurant

TEAM BARLOWE



Joy Turner



Brandon Staton

What did the S&D Culinary Challenge mean to you?

It was very exciting to work with the next generation of cooks. They can always learn cooking techniques in a classroom, but it's exciting to share ideas and visions for dishes. They're still learning their style, and to be able to help them develop their style is exciting and rewarding.

How did you help your students prepare for the challenge?

My students had two different approaches to their dishes. I helped them with technical details like plating as well as some of the flavors.

What is your favorite memory from the challenge?

Getting to work with the students in Heirloom restaurant in preparation for the challenge. There's a lot of stress associated with these types of challenges, and it was nice to take the pressure of competition away and do what we loved.

How do you think a challenge like this helps prepare students for the real culinary world?

Students can learn dishes in class, but the challenge helps them think like chefs and not like cooks - meaning they learn how to critically think about and construct dishes and also handle pressure and stress.

What advice would you give to students in culinary school or someone looking to enter the culinary industry?

Find the best restaurant you can to work for - one that reflects what you want to do and what you want to be - and work there whether it's for a day, week or month, and even it's for little or no money. Think of it as a learning experience rather than a way to make money. If I had done that at 18 years old, I think I'd be further along than I am now. Don't be afraid to put yourself in an uncomfortable situation for the sake of learning.

What is the charity you selected if your student won? Why did you choose that charity?

Sow Much Good - it's an organization that is inspiring to me. It provides access to fresh and affordable food and teaches sustainable farming as a lifestyle.

What is your favorite thing to make using coffee or tea as an ingredient?

Fried Chicken with a sweet tea brine at Heirloom

How do you take your coffee?

Black

Sweet or unsweet tea?

Unsweet

What is your favorite city for culinary?

Charlotte

What is your favorite food TV show?

Top Chef





JON FORTES

Chef and Owner - Flipside Cafe

TEAM FORTES



Tracy-Ann Mitchell



Maria Meacher
Olivia Pedroff

What did the S&D Culinary Challenge mean to you?

It is always a great opportunity to mentor people - especially students who are looking to make an impact in the culinary world. I have actually hired on one of the students who I mentored. Each student within the competition puts so much time and effort into their recipes, it inspires me to see them drive to further their education.

How did you help your students prepare for the challenge?

I wanted to approach each of my students differently and allow them to come up with the idea on how to make their recipes better by talking to them, hearing their vision and then having a conversation and guiding them through the process. I offered ideas, but made sure that ultimately the recipe got better because of our conversation.



What is your favorite memory from the challenge?

Honestly, the compassion. I saw the emotions of those in first, second and third place as well as those who did not place - including the smiles of the winners and the determination of others to succeed next year.

How do you think a challenge like this helps prepare students for the real culinary world?

R&D is a big thing in the culinary world today. These students are learning to be under pressure, while also speaking in public and developing ideas that are really inspired.

What advice would you give to students in culinary school or someone looking to enter the culinary industry?

Hard work will get you places, and sense of urgency will put you in a better position to succeed. Pay attention to everything you see, smell, hear and touch. You can learn from everyone and everything.

What is the charity you selected if your student won? Why did you choose that charity?

Share our Strength/No Kid Hungry. As a father it pains me to see a hungry child. Food does more than nourish the body, it affects how they behave in school thus allowing for a better education.

What is your favorite thing to make using coffee or tea as an ingredient?

5 spice! I love the addition of coffee with 5 spice and a killer flank steak with pickled carrots and roasted mushrooms.

How do you take your coffee?

Black, iced and a drop of simple syrup

Sweet or unsweet tea?

Unsweet - I like the bitter nature of tea.

What is your favorite city for culinary?

Chicago

What is your favorite food TV show?

I love to watch Jacques Pepin and his simple approach using great techniques.



2016 S&D Culinary Challenge - Charity

THE KING'S KITCHEN

This year, not only did the S&D Culinary Challenge student grand prize winner receive \$5,000, but the student winner's chef mentor also received \$5,000 to donate to a charity of choice. This year's student winner, Chainey Kuykendall, was mentored by Cody Suddreth, Executive Chef at The King's Kitchen. Cody chose to donate the \$5,000 to The King's Kitchen, which is a non-profit itself. Established in 2010, The King's Kitchen is managed by Jim Noble Restaurants and operates as a public restaurant that serves local, healthy Southern cuisine. Founded by Jim Noble, a High Point, NC native with the goal to give hope to those without hope, The King's Kitchen donates 100% of profits toward feeding the poor in the Charlotte region.

The King's Kitchen also partners with the Dream Center and other local area ministries to provide job-training, life-skills training, social etiquette workshops, financial management guidance and employment internship opportunities to Charlotteans who face life challenges including poverty, homelessness, and recovery from substance abuse or incarceration.

"When I moved back to Charlotte after living in Atlanta, I wanted to return not only to be a chef, but to give back to the community by helping to feed the homeless and acting as a mentor," says Cody. "When I got the opportunity to be a part of The King's Kitchen, I ran with it. It's about more than just being a chef. I've had times of struggle myself, and to know that someone is out there struggling and to be able to help them regardless of their situation - it's about being human. There are a lot of grateful people who appreciate what The King's Kitchen does. And if we're doing good, that's all that matters. Chainey pulled off her dish, and the donation will help to overhaul things in the kitchen."

To learn more about The King's Kitchen, visit kingskitchen.org.



MISSION

Far too many of our fellow Charlotte residents suffer from extreme life-challenges such as poverty, homelessness and the slow, uphill battle of recovering from substance abuse or incarceration. Our vision and goal each day at The King's Kitchen is to raise funds to feed the spiritual and physical needs of those who have the least in our community and to train and equip those previously unemployable in the restaurant trade.

TRANSFORMING THE CITY WE LOVE ONE PLATE AT A TIME

*A nonprofit serving southern-inspired cuisine from Carolina farms and purveyors
located in the heart of Uptown Charlotte*

EACH PLATE WE SERVE HELPS FEED OUR NEIGHBORS

And while every penny of profit at The King's Kitchen has a higher calling, each bite of the food served to patrons, features Chef Jim's signature "New Local Southern Cuisine." Specialties include premium Carolina organic produce paired with fine meats like our famous Aunt Beaut's Pan Fried Chicken.



A CHEERFUL BLEND OF CAROLINA

Coffee-marinated beef ribs with
sweet potato and congee mixture.



GRAND PRIZE WINNER

JUNIOR CHAINEY KUYKENDALL

Recipe Preparation

BEEF

Prepare beef by searing ribs in a pan until browned on all sides. After ribs are browned, add in coffee extract, water, soda, soy sauce, ginger and garlic. Simmer for two hours, or until tender. Season with salt and pepper.

SWEET POTATOES

While the beef is cooking, prepare the sweet potatoes by covering them with salted water in a pot. Boil for ten minutes or until tender. Strain and pass through a tami or ricer to get eliminate lumps. Combine with butter, milk, cheese, jalapeno and bell pepper. Mix until smooth. Set aside.

CONGEE

Prepare congee by toasting rice and onion in large sauce pan with 1 tbsp. of oil. Stir for 2-3 minutes, making sure no color forms on the rice. Add stock and S&D Green Tea Extract. Simmer on medium and stir every five minutes, scraping the bottom. After rice is cooked, turn off heat and add sweet potato mix, make sure the cheese melts. Season to taste and serve immediately.

To plate, add a garnish of sweet potato chips seasoned with paprika and garlic.

Ingredients

YIELD: 4

PREP & COOK TIME: 3 HOURS

BEEF

- 3 tbsp. S&D Espresso Coffee Extract
- 1 lb. beef ribs
- ¼ cup water
- ¾ cup Cheerwine soda
- ¼ cup soy sauce
- 2 tbsp. ginger
- 3 cloves garlic, smashed

SWEET POTATO MIX

- 1-2 sweet potatoes, peeled and diced
- 4 tbsp. butter
- ¼ - ½ cup milk
- 1 red bell pepper, charred, deseeded and diced
- ½ - ¾ cup sharp cheddar
- ½ jalapeno, deseeded and finely minced

CONGEE

- 2 tbsp. S&D Green Tea Extract
- 3 cups pork stock
- 1 cup long grain rice
- 2 tbsp. mayonnaise
- ½ onion, finely chopped
- 1 tbsp. oil
- Salt and pepper - to taste

SOUTHERN BELLE

Baked stuffed apples with sweet potato ice cream, coffee praline and a ginger caramel sauce.

S&D
9102
Culinary Challenge

Ingredients

YIELD: 8

PREP & COOK TIME: 13 HOUR 30 MINUTES

SWEET POTATO ICE CREAM

1 (15 oz.) can sweet potato puree
1 fresh sweet potato, steamed
and peeled
1 ½ cups of cream
¼ cup dark beer
¾ cup light brown sugar
½ tsp. cinnamon
¼ tsp. ground ginger
½ tsp. ground all spice
¼ tsp. salt

COFFEE PRALINE

1 ½ tbsp. S&D Colombian coffee
grounds
2 tbsp. S&D Espresso Coffee Extract
¾ cup pecans, toasted and chopped
¾ cup white sugar
2 ½ tbsp. butter
¼ cup brown sugar
½ tsp. vanilla extract

BAKED STUFFED APPLES

10 Fuji apples
8 tbsp. butter
¾ cup brown sugar
1 tsp. cinnamon
½ cup flour
¼ cup oats
¼ tsp. salt

GINGER CARAMEL SAUCE

4 tbsp. butter
4 oz. sugar
½ cup heavy cream
2 oz. fresh ginger



Recipe Preparation

The day before, at least 12 hours, make the sweet potato ice cream and coffee praline so they have adequate time to set and hold shape.

SWEET POTATO ICE CREAM

In a medium bowl, combine sweet potato puree, cream, light brown sugar, cinnamon, ground ginger, all spice and salt. Chill for 1 hour before churning. Churn, then freeze until ready to use.

COFFEE PRALINE

Line a half baking sheet with foil. In a large saucepan over medium heat, combine all ingredients for coffee praline and heat until candy thermometer says 234° to 240°F. Spread onto baking sheet and let cool completely.



SECOND PLACE WINNER

SENIOR TRACY-ANN MITCHELL

BAKED STUFFED APPLES

Peel and dice two of the apples. Add diced apples, butter, brown sugar and cinnamon to a medium sauté pan. Sauté over medium-high heat for 8-10 minutes or until apples are tender. Add oatmeal and let cook for another 2 minutes; remove from heat and set aside. Chop the tops off the remaining apples and use a spoon to scoop out the flesh and fill with apple filling. Place stuffed apples on a baking sheet and bake for 10-15 minutes until topping is crispy.

GINGER CARAMEL SAUCE

Make ginger caramel sauce by melting the butter in a sauce pan over medium heat, add sugar and whisk to combine. Add heavy cream and allow to reduce, add grated ginger to finish sauce.

Plate and serve dish.



THIRD PLACE WINNER

SENIOR JOY TURNER

Recipe Preparation

GRITS

Bring stock and salt to a boil. Whisk in stone ground grits and cook approximately 20 minutes until thick. Pour grits into a half sheet pan lined with parchment paper; refrigerate to cool grits enough to be able to cut into squares. Cut the grits into squares and hold for assembly.

COFFEE BACON ONION MARMALADE

Cut bacon into medium pieces and place into a large pot. Over medium heat, cook bacon until the fat has rendered and the bacon is starting to brown. Using a slotted spoon, remove bacon to drain. Pour off all but ¼ cup of the bacon fat. Add the onions and garlic and sauté in the bacon fat until it is translucent. Add bacon back to the pot with extract, brown sugar, vinegar, mustard, salt and pepper. Bring to a simmer and then lower heat. Continue to simmer uncovered until thick and jam-like, stirring occasionally. Allow the jam to cool for 5 minutes, then transfer to food processor. Pulse the mixture 8-10 times or until it reaches your desired texture.

SHRIMP

Sauté shrimp in a hot sauté pan with olive oil and butter as needed. When the shrimp are cooked, deglaze the sauté pan with chicken stock and S&D Green Tea Extract to make a simple pan sauce, finishing with unsalted butter until a thickened sauce is achieved (it should look like melted butter). Add 1 tbsp. of minced parsley to the cooked shrimp to give an herbaceous flavor and green speckled look to the shrimp.

ASSEMBLY

Dredge grit cake in corn starch to coat. Deep fry coated grit cake in a 350°F deep fryer until golden brown, approximately 5 minutes. Remove grit cake and place on cooling rack. Season grit cake with popcorn salt when it comes out of the fryer. Spread 1 tbsp. of marmalade and place 1 corkscrew shrimp on the grit cake.

Serve warm.

Culinary S&D 2016 Challenge

LOW COUNTRY JAMM'IN

A refined take on the Southern staple shrimp and grits.

Ingredients

YIELD: 4
PREP & COOK TIME: 1 HOURS 30 MINUTES

GRITS

- 4 oz. stone ground grits
- ½ pound corn starch
- 1 pint chicken stock
- 2 tsp. salt

COFFEE BACON ONION MARMALADE

- 2 tbsp. S&D Espresso Coffee Extract
- 1 lb. Applewood bacon
- 1 medium onion, diced
- 2 cloves garlic, minced
- ½ cup light brown sugar
- ¼ cup apple cider vinegar
- 1 tbsp. Dijon mustard
- ½ tsp. freshly ground black pepper
- 1 tsp. coarse salt

SHRIMP

- ¼ cup S&D Green Tea Extract
- 1 lb. 16-21 count shrimp, cleaned, deveined and cut lengthwise
- ½ lb. unsalted butter
- 1 bunch parsley, minced
- ¼ cup chicken stock
- 1 tbsp. kosher salt
- 1 tbsp. black pepper
- ¼ cup olive oil

S&DELICIOUS BBQ SANDWICH

Smoked and brined pork belly with Carolina cheery BBQ sauce and coleslaw dressing.

S&D
2018
Culinary Challenge

Ingredients

YIELD: 3-4 SANDWICHES

**PREP & COOK TIME: 1-3 DAY BRINE
2 HOURS 15 MINUTES**

BRINE

3 tbsp. S&D Espresso Coffee Extract
2 lbs. pork belly
½ qt. water
½ qt. ice
4 tbsp. dark brown sugar
4 tbsp. molasses
½ cup salt
1 cinnamon stick
1 tsp. black pepper corns
2 lbs. wood chips- preferably cherry wood for smoking

CAROLINA CHERRY S&D BBQ SAUCE

1 cup strong brewed S&D Colombian coffee
¼ tsp. S&D Espresso Coffee Extract
½ cup ketchup
¼ cup dark brown sugar
¼ cup apple sauce
½ cup dried cherries
½ cup apple cider vinegar

CAROLINA

COLESLAW DRESSING

½ cup apple cider vinegar
3 oz. dark brown sugar
3 oz. vegetable oil
2 ½ tsp. dry mustard
1 tbsp. honey
1 tsp. celery seed
Salt and pepper to taste

COLESLAW

2 cups green cabbage
1 Fuji or Gala apple
¼ cup pecans
2 oz. dark brown sugar
1 loaf ciabatta bread



Recipe Preparation

BRINE

Combine all ingredients and bring to a boil. Add ice to cool rapidly. Submerge pork belly for up to 3 days, no less than 24 hours for best results. After brined, smoke pork belly in a smoker to an internal temperature 145° F. This can also be done on a stove top using a hotel pan and a perforated or wire rack with a lid. Be cautious for proper ventilation. Heat wood in hotel pan with a torch until smoldering, then place on medium heat. Place perforated or wire rack over wood chips with pork belly; cover and cook for about 1-2 hours or until 145° F. After smoked, slice ½- 1 inch thick slices and sear in a pan on all sides until crispy and golden brown.

CAROLINA CHERRY S&D BBQ SAUCE

Coarsely chop dried cherries into small pieces. Add dried cherries and vinegar in a small saucepan and simmer for two minutes. Add S&D Espresso Coffee Extract, ketchup, dark brown sugar and apple sauce to the saucepan and simmer on medium- low heat for 25-30 minutes or until desired consistency is reached.

CAROLINA COLESLAW DRESSING

Combine all dressing ingredients in a small pan and bring to a boil to dissolve sugar. Take off heat and chill.

COLESLAW

Lightly toast pecans in a small pan or in the oven. Place the brown sugar in a pan and add a small amount of water to make a wet sand consistency. Heat until caramel color is reached. When sugar has caramelized, add pecans, remove from heat and coat carefully. Allow to cool, then coarsely chop. Thinly slice cabbage (about 1/16-inch thick) by hand or using a mandolin. Slice apple in quarters, remove seeds and core from each quarter. Slice apple 1/8-inch thick. Add pecans to apple and cabbage slaw mixture and toss with dressing.

SANDWICH ASSEMBLY

Slice ciabatta in desired size and toast in same pan as pork belly. Spread BBQ sauce over toasted bread. Place pork belly first then top with 3-4 oz. coleslaw. Enjoy!



**RUB, MARINADE
& SAUCE WINNER**

JUNIOR OWEN BETTY



Recipe Preparation

FRIED CHICKEN

Season the chicken thighs with hot sauce, buttermilk, garlic powder, thyme, salt and pepper. Refrigerate for at least an hour if not overnight.

RED EYE JAM

Combine water, brown sugar, lemon juice, diced ham, Worcestershire sauce, black pepper and cayenne pepper. Bring the mixture to a simmer until the sugar is dissolved, then remove from heat and add in S&D Espresso Coffee Extract. Whisk in the gelatin and cool to allow a jam consistency to set. Season to taste.

SOPHOMORE BRANDON STATON

BISCUITS

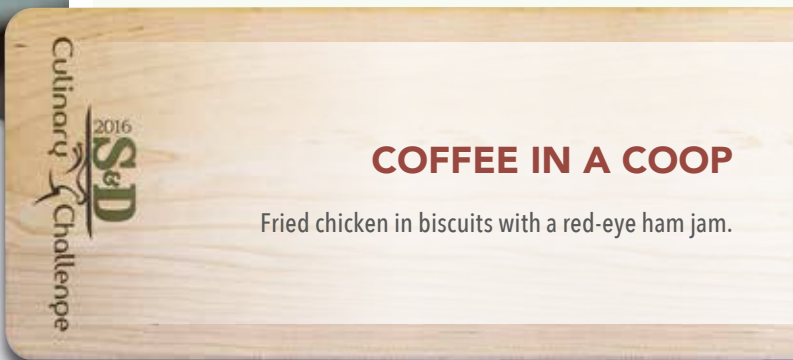
Whisk together salt, sugar, and self-rising flour. Grate the frozen butter into the flour mixture. Place the mixture in the freezer for 5 minutes to make sure everything is cold. Remove from freezer and add buttermilk, stir until combined. On a lightly floured surface, knead and fold 4 times to create the flaky layer. Roll out to ¼ inch and cut and bake for about 15 minutes.

DREDGE

Grind the S&D Colombian coffee grounds to a fine consistency. Mix coffee grounds with flour, garlic powder, paprika, salt and pepper. Place the chicken thighs in the dredge until well coated, fry until the internal temperature reaches 165°F.

ASSEMBLY

Pull apart a flaky biscuit, smear one side with the red eye jam. Add chicken, top with the other side of the biscuit. Enjoy!



COFFEE IN A COOP

Fried chicken in biscuits with a red-eye ham jam.

Ingredients

YIELD: 6

PREP & COOK TIME: 1 HOUR 30 MINUTES

FRIED CHICKEN

3 lbs. chicken thighs
1 ½ cups hot sauce
1 pint buttermilk
1 tbsp. fresh thyme
1 tbsp. garlic powder
1 tbsp. paprika
Salt and pepper

BISCUITS

4 ½ cups self-rising flour
1 tsp. salt
1 tsp. sugar
2 ½ sticks of butter, frozen

DREDGE

¼ cup S&D Colombian coffee grounds
4 cups all-purpose flour
½ tbsp. garlic powder
1 tbsp. paprika
Salt and pepper

RED EYE JAM

¼ lb. ham, diced
¼ tsp. cayenne pepper
1 ½ cups brown sugar
1 tbsp. lemon juice
1 tbsp. S&D Espresso Coffee Extract
1 tsp. Worcestershire sauce
1 pack gelatin
4 cups water
Pepper to taste

SOUTHERN SHRIMP N' GRITS

Shrimp and grits with an added kick of chorizo-coffee gravy.

S&D
2018
Culinary Challenge

Ingredients

YIELD: 6

PREP & COOK TIME: 1 HOUR 30 MINUTES

GRITS

1 qt. vegetable stock
1 qt. heavy cream
4 oz. butter
2 cups stone ground grits
¼ cup chardonnay
3 tbsp. fresh thyme
2 tbsp. salt
2 tsp. fresh ground pepper

CHORIZO COFFEE GRAVY

2 cups brewed S&D Colombian coffee
1 medium yellow onion
6 oz. chorizo
8 oz. ground pork sausage
3 tbsp. crushed garlic
2 tbsp. Sriracha
2 oz. butter
3 tbsp. flour
1 qt. heavy cream
1 tbsp. salt
2 tsp. fresh ground pepper

SHRIMP

1- 1½ lbs. fresh uncooked/peeled shrimp
1 lemon, juiced
¼ cup Old Bay seasoning
Salt and pepper to taste
Butter to sauté

GARNISH

Scallions, thinly sliced
Fresh lemon wedge
Crème fraiche



Recipe Preparation

GRITS

In a large pot, add butter, vegetable stock, heavy cream, chardonnay, salt, fresh ground pepper and fresh thyme, bring to a boil. Add grits and stir on low heat until thick and creamy, about 20-30 minutes.

CHORIZO COFFEE GRAVY

In a large sauté pan, combine butter, onion, garlic, chorizo and pork. Sauté on medium heat until fully cooked. Add flour and deglaze with brewed S&D Colombian Coffee. Stir in heavy cream and add Sriracha to taste along with salt and fresh ground pepper.

SHRIMP

Marinate shrimp with lemon juice, Old Bay seasoning, salt and pepper. Sauté marinated shrimp in butter until light pink in a medium sauté pan. Do not overcrowd shrimp.



SOPHOMORE MARIA MEACHER
SOPHOMORE OLIVIA PEDROFF

PLATING

Place grits at the bottom of bowl; top with gravy and shrimp with a scoop of crème fraiche, scallions and fresh lemon juice.





Recipe Preparation

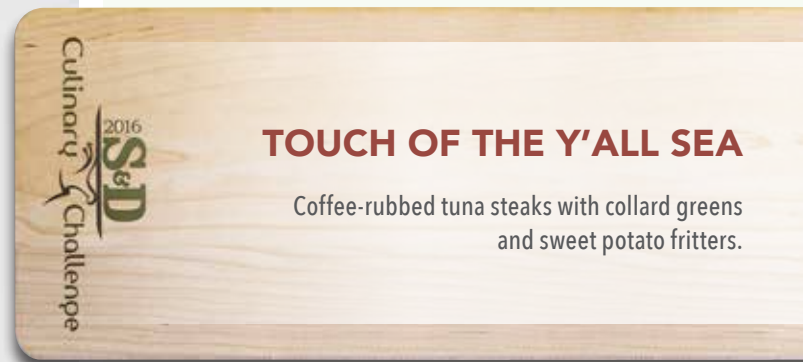
In a bowl, combine ¼ cup S&D Colombian coffee grounds with ¼ cup brown sugar. Mix and add tuna steaks to the bowl. Ensure tuna steaks are covered with mixture. Cover bowl and put in refrigerator for three hours. Cut the sweet potato in small cubes after peeling skin off, then boil until soft. Put on parchment-lined sheet pan, then put in fridge to cool.

In mixer bowl, combine mayonnaise, cayenne pepper, paprika, salt, ½ cup brown sugar, olive oil and S&D Espresso Coffee Extract. Mix until blended well. Put in container and store in fridge. On parchment-lined sheet pan, lay out washed collard greens. Sprinkle with salt, pepper and coconut oil. Bake for 5 minutes at 400°F. In small bowl, mix together S&D Espresso Coffee Extract, maple syrup and molasses. Stir and set aside. As soon as the collard greens come out of the oven, drizzle with the molasses sauce and cool on speed rack.

JUNIOR BRITTANY PLANTE

Slice the peach and put into a small skillet with brown sugar and S&D Espresso Coffee Extract. Bring to a slight boil and place in 400°F oven for 7 minutes. Heat oil in a small skillet on high. When the pan is very hot, sear the tuna steaks for about 20 seconds on each side. Let rest on cutting board. While resting, mix flour, baking soda, baking powder, salt, cayenne pepper and paprika, set aside. In another mixing bowl, add two eggs, sweet potato and buttermilk until just combined, then fold the wet mixture into the dry mixture. Scoop mixture into hot oil and fry for 3 minutes total, then put on paper towel. While cooling, slice the tuna steaks into ½-inch thick pieces.

When plating, place collard greens slightly forward while putting sliced tuna in front and balancing three sweet potato fritters on right side. Using a spoon, place a circle of thin sauce and using the back on the spoon, move sauce into a curve. Place sliced peaches on the circle part of the thin sauce.



TOUCH OF THE Y'ALL SEA

Coffee-rubbed tuna steaks with collard greens and sweet potato fritters.

Ingredients

YIELD: 1

PREP & COOK TIME: 3-4 HOURS

- ½ cup S&D Espresso Coffee Extract
- 1 cup S&D Colombian coffee grounds
- 2 lbs. tuna steaks
- 2 collard leaves
- 1 sweet potato
- 1 peach
- 4 cups brown sugar
- 3 cups flour
- ½ cup buttermilk
- 1 cup mayonnaise
- ½ cup maple syrup
- ¼ cup baking soda
- ¼ cup baking powder
- ½ cup olive oil
- ¼ cup salt and pepper
- 2 tbsp. coconut oil
- 2 tbsp. molasses
- 1 tbsp. cayenne pepper
- 1 tbsp. paprika
- 2 eggs
- 1 egg yolk
- 3 qt. oil for frying

NOT YOUR MAMMA'S BISCUIT

A coffee and cinnamon biscuit with sweet potato ice cream.

S&D
2018
Culinary Challenge

Ingredients

YIELD: 6-8

PREP & COOK TIME: 1 HOUR 30 MINUTES

BISCUITS

.13 oz. S&D Espresso Coffee Extract
1 tbsp. S&D Colombian coffee grounds
3.3 oz. milk
.1 oz. cinnamon
5.25 oz. all-purpose flour
.3 oz. baking powder
1.25 oz. sugar
1.85 oz. unsalted butter
Pinch of salt

SWEET POTATO ICE CREAM

4 oz. S&D Green Tea Extract
½ vanilla bean
8 oz. milk
4 oz. heavy cream
2 oz. egg yolks
4.7 oz. sugar
1 whole sweet potato
1 tsp. cinnamon
1 tbsp. ground coriander



Recipe Preparation

BISCUITS

Preheat oven to 400°F. Mix flour, salt and cinnamon; cut in butter until butter is pea sized. Add S&D Colombian coffee grounds; mix. Add cold milk and S&D Espresso Coffee Extract; form into a flat disc. Roll out on a floured surface to one inch. Cut out biscuits and put on lined cookie tray. Bake for 12-15 minutes.

SWEET POTATO ICE CREAM

Bring S&D Espresso Coffee Extract, coriander and 2.6 oz. of sugar to a boil and blend into sweet potato. Set aside. Bring milk, cream and vanilla bean to a scald. In a separate bowl, mix yolks and 2.10 oz. of sugar. Temper milk mixture into egg. Put back onto stove and cook to a nappe, add sweet potato. Let cool and run through ice cream machine.



FRESHMAN ASHLEY CUTRONA





Recipe Preparation

BREAD PUDDING CRUST

Preheat oven to 350°F. Place bread in greased 2 qt. baking dish. Combine water and brown sugar; pour over bread. Combine eggs, milk, sugar, vanilla, cinnamon and salt and pour over bread. Bake for 50-60 minutes or until knife inserted in center comes out clean.

CHEESECAKE

Turn oven temperature down to 300°F. Line the cups of a muffin pan with liners. Fill each muffin liner with a heaping tbsp. of the bread pudding mixture and press into the bottom of the liner. In a bowl with a hand mixer, beat the softened cream cheese until it is smooth. Add sugar, S&D Espresso Coffee Extract and flour; beat until well-combined. Add egg and mix until just combined. Fill the muffin cups to within ¼-inch of the top of the liners. Bake for 18-22 minutes until the centers of the cheesecakes are just slightly jiggly. Cool the cheesecakes on a wire rack for about 30 minutes before placing in refrigerator.

WHIPPED CREAM TOPPING

In a bowl with a hand mixer, beat the cream, coffee extract and brown sugar until stiff peaks form. Pipe the whipped topping onto the chilled cheesecakes before serving.

COFFEE SYRUP

Combine extract, sugar and water in a sauce pan over low-medium heat and stir until the sugar is dissolved. Drizzle the top of the cheesecakes with coffee syrup.

SENIOR WILLARD BAKER



MINI COFFAMEL CHEESECAKE

Mini cheesecakes with whipped cream topping and coffee syrup.

Ingredients

YIELD: 12
PREP & COOK TIME: 2 HOURS 30 MINUTES

BREAD PUDDING CRUST

- 3 slices day old bread, cut into ½-inch cubes
- ½ cup hot water
- ½ cup brown sugar
- 2 eggs, lightly beaten
- 1 cup warm milk
- ¼ cup sugar
- ¼ tsp. vanilla extract
- ¼ tsp. ground cinnamon
- Pinch of salt

CHEESECAKE

- 1 tbsp. S&D Espresso Coffee Extract
- 6 oz. cream cheese, softened
- ⅓ cup sugar
- 1 tbsp. flour
- 1 egg

WHIPPED CREAM TOPPING

- 2 tsp. S&D Espresso Coffee Extract
- 1 cup heavy cream
- ¼ cup packed light brown sugar

COFFEE SYRUP

- ½ cup S&D Espresso Coffee Extract
- 2 cups sugar
- 3 cups water

I'LL TAKE MY COFFEE BLACK... IN A CHOCOLATE RASPBERRY TORTE CAKE

Chocolate coffee cake with a raspberry reduction and silky chocolate-rum ganache.

S&D
2018
Culinary Challenge

Ingredients

YIELD: 10-12

PREP & COOK TIME: 1 HOUR 30 MINUTES

CHOCOLATE COFFEE TORTE CAKE

½ cup brewed S&D Colombian coffee, cooled
¼ tsp. S&D Espresso Coffee Extract
2 cups all-purpose flour
1 ½ tsp. baking powder
½ tsp. baking soda
¾ cup cocoa powder
1 ¾ cup granulated sugar
½ cup salted butter, softened
⅓ cup vegetable oil
1 tsp. vanilla
1 cup whole milk
4 eggs

RASPBERRY COMPOTE

3 cups fresh raspberries
3 tbsp. granulated sugar
¼ cup water

GANACHE

8 oz. heavy whipping cream
8 oz. semi-sweet baking chocolate
1 tbsp. coffee-flavored liqueur (Kahlua)



Recipe Preparation

CHOCOLATE COFFEE TORTE CAKE

Put aside two 9-inch cake pans and preheat oven to 350°F. Mix all dry ingredients in a mixer bowl. Slowly mix in softened butter and oil. The mixture should resemble wet sand. Add milk, S&D Espresso Coffee Extract and brewed S&D Colombian coffee. Mix until well blended. Add in one egg at a time, making sure that each egg is fully incorporated before the next. Grease the cake pans and distribute batter evenly between the pans. Bake for 25-35 minutes or until done.

RASPBERRY COMPOTE

Combine the raspberries, sugar and water into a small pot. Smash the raspberries with a spoon and evenly mix in. Heat the mixture (slowly, careful not to burn it). To thicken mixture, reduce heat until a nappe consistency forms. Strain mixture to remove seeds and allow to cool slightly.

SOPHOMORE TAYLOR HUGHES SOPHOMORE CHANCE MCWHORTER

GANACHE

Heat heavy whipping cream to a boil on the stove in a small pot. Remove from heat and pour over chocolate. Wait a minute or two and whisk till the chocolate completely melts and the mixture comes together smoothly. Mix in the chocolate liqueur.

BUILDING THE CAKE

Remove cakes from pans. Place the first layer of the cake on a rack or turntable. Spread about half the raspberry compote on top. Place other cake layer on top and use the rest of the compote to spread on this layer. Pour ganache evenly over cake.





Recipe Preparation

In a bowl, combine garlic, soy sauce, onion powder, chipotle powder, S&D Espresso Coffee Extract, 1 tsp. cumin, granulated sugar, orange juice, water, salt and pepper to taste. Place beef in marinade.

In a separate bowl, combine corn, paprika and remaining cumin. Heat skillet over medium heat and add 1 ½ tbsp. oil and corn mixture for 4-5 minutes. Combine corn, tomato, chopped onion, cilantro, ½ tbsp. lemon or lime juice, salt and pepper. Refrigerate.

In a blender, add avocado, sour cream, ½ tbsp. mayonnaise, S&D Green Tea Extract, salt and remaining lemon or lime juice.

FRESHMAN STEPHANIE MORENO

In a large skillet, add oil and sliced onions. Cook for 3-4 minutes over medium heat. Add beef scaloppini and cook for 12-15 minutes. Lower heat and add brown sugar; cook additional 2 minutes.

Cut French bread in half and spread mayonnaise. Toast the bread over warm skillet and place to the side.

To assemble sub, layer beef scaloppini, green tea/avocado crema, romaine, corn salsa, and crumbled queso fresco.

Culinary
2016
S&D
Challenge

CAROLINA STREET SUB

Coffee-marinated beef scaloppini sandwich
with green tea/avocado crema.

Ingredients

YIELD: 6

PREP & COOK TIME: 45-50 MINUTES

2 tbsp. S&D Espresso Coffee Extract
2 tbsp. S&D Green Tea Extract
1 ½ lbs. beef scaloppini
2 cloves garlic, minced
1 tbsp. soy sauce
1 tbsp. onion powder
1 tbsp. chipotle powder
1 ¼ tsp. cumin
¼ tsp. paprika
1 tbsp. granulated sugar
3 tbsp. brown sugar
1 tbsp. cilantro, chopped
½ cup orange juice
½ cup water
½ cup sour cream
½ cup milk
1 ½ tbsp. mayonnaise
1 tbsp. lemon or lime juice
1 avocado
1 (16 oz.) can sweet corn
2 tomatoes, chopped
½ purple onion, chopped
½ purple onion, sliced
6 romaine lettuce leaves, chopped
4 tbsp. canola oil
Salt and pepper to taste
French bread
Queso fresco (garnish)

(NOT) MY GRANDPA'S MOON PIES

A caffeinated twist on the classic Southern treat.

S&D
2016
Culinary Challenge

Ingredients

YIELD: 30 PIES

PREP & COOK TIME: 45 MINUTES

COOKIES

8.8 oz. pastry flour
2 oz. cocoa powder
1 tsp. baking powder
¼ tsp. salt
6.8 oz. granulated sugar
3 oz. butter
1 egg
2 tsp. vanilla extract
6 oz. milk

CREAM FILLING

1 oz. S&D Espresso Coffee Extract
2.86 oz. egg whites
5.71 oz. granulated sugar
7.43 oz. butter, softened



Recipe Preparation

COOKIES

Preheat oven to 350°F. Cream the butter and sugar. Add in the egg, mix until combined, while scraping down edges of bowl. Alternate adding in liquid & dry ingredients until totally combined. On a lined sheet pan, pipe out quarter sized cookies using a large plain tip. Bake until slightly spongy and firm to the touch, about 8-10 minutes. Cool on a wire rack while you prepare cream filling.

CREAM FILLING

Fill a small saucepan ¼ of the way with water, place on stove and bring to a boil. Combine egg whites and sugar in a small stainless steel bowl. Place bowl on top of saucepan and cook egg whites and sugar until they reach 130°F. Remove from heat. Pour egg white mixture into a mixer bowl, use the whisk beater and whisk until bowl is cool to the touch and the egg white and sugar mixture is bright white and shiny. Add in S&D Espresso Coffee Extract. Mix until combined. Slowly, add in butter. Continue to mix until incorporated and smooth. It may take a few minutes.



FRESHMAN EMMA RAINEY

ASSEMBLY

Take one cooled cookie and turn it upside down. Using a pastry bag fitted with a large plain tip, pipe filling around the edges and into the center, about a tbsp. of filling. Top with second cookie and gently press to adhere. Enjoy!





Culinary Challenge 2016 **S&D**

MONOCHROMATIC

Fried chicken and coffee waffles with a green tea sauce.



 **JOHNSON & WALES**
UNIVERSITY

Recipe Preparation

FRESHMAN VERONICA MARTINEZ

SAUCE

Combine S&D Green Tea Extract, sugar and strawberries in a small sauce pan. Simmer until strawberries are tender. Puree with immersion blender and add orange juice.

WAFFLES

Preheat waffle iron and oven to 250°F. Stir together flour, sugar, baking soda and salt in a large bowl. In another bowl, whisk milk, melted butter, egg, vanilla and brewed S&D Colombian coffee. Add wet mixture to dry ingredients and whisk until combined. Pour waffle batter into waffle iron. Cook until golden brown, about 2 minutes. Hold waffles warm.

CHICKEN

Preheat deep fryer for shallow frying. Set up standard breading procedure with a pan of seasoned flour, a second with beaten eggs and a third with corn meal and panko. Coat chicken completely and fry in oil until golden brown with an internal temperature of 165°F. Place on roasting rack or paper towels. Season with popcorn salt and serve hot.



Ingredients

YIELD: 5
PREP & COOK TIME: 1 HOUR

SAUCE

- ¾ cup S&D Green Tea Extract
- ¾ cup sugar
- ½ cup strawberries, stems removed and halved
- ½ orange, juiced

WAFFLES

- 1 ¾ cups all-purpose flour
- ¼ cup sugar
- 1 tsp. baking soda
- ½ tsp. salt
- 1 ½ cups milk
- ⅓ cup butter, melted
- 1 large egg
- 1 tsp. vanilla extract
- 1 ¼ tbsp. brewed S&D Colombian coffee

CHICKEN

- Frying oil
- 1 ½ lbs. chicken tenders
- 1 ½ cup corn meal
- 1 cup panko bread crumbs
- 2 cups of flour
- 3 eggs, beaten
- Kosher salt
- Popcorn salt
- Pepper

GRANDFATHER MOUNTAIN

NC flavors of stone-ground grits, rainbow trout, roasted vegetables and red-eye gravy.

S&D
2018
Culinary Challenge

Ingredients

YIELD: 1

PREP & COOK TIME: 1 HOUR 15 MINUTES

GRITS

1 cup stone ground grits
3 cups water
1 cup milk
1 cup salt

RAINBOW TROUT

2 skin-on rainbow trout filet
2 tbsp. olive oil
2 lemons
Salt and pepper to taste

ROASTED ROOT VEGETABLES

2 turnips
2 carrots
2 parsnips
1 rutabaga
2 shallots
1 cup olive oil
2 tsp. thyme
2 tsp. rosemary
2 cloves garlic
Salt and pepper to taste

RED EYE GRAVY

½ cup brewed S&D Colombian coffee
1 lb. country ham
2 tbsp. butter
Pepper to taste



Recipe Preparation

GRITS

Bring 3 cups of water, 1 cup of milk and 2 tsp. salt to a boil. Slowly stir in 1 cup of grits and cook covered on low to medium heat, stirring often for 12-15 minutes. Remove from heat and keep covered for a couple minutes before serving. Season to taste with butter, salt, and pepper.

ROASTED ROOT VEGETABLES

Preheat oven to 400°F. Peel turnips, rutabaga, carrots and parsnips. Cut them all on a bias, with halved shallots, rosemary, thyme, and olive oil. Place in a single layer in an 11x17 jelly-roll pan. Bake for 25 minutes, stirring halfway through. Add garlic and bake for 30 minutes or until tender, stirring at 10 minutes intervals.

SOPHOMORE IVAN RODRIGUEZ

RAINBOW TROUT

Heat a skillet over medium-high heat and add olive oil. Cook trout filets skin side down, for two minutes, then carefully flip with a thin wide spatula. Cook for another minute or until almost cooked through, then add freshly squeezed lemon juice and continue to cook for another minute or so until the fish is golden brown and the flesh flakes off easily with a fork. Transfer to serving plates.

RED EYE GRAVY

Heat a skillet over medium-high heat. Add the fat from the ham and render. When the fat is rendered, add the ham and pan-fry until golden brown on both sides. Remove the ham. Add to the pan the brewed S&D Colombian coffee and water. Stir with a wooden spoon, scraping up any browned bits from the bottom of the pan. Add the butter and the bouillon cube and stir to incorporate. Serve the gravy over the trout, grits and vegetables.





Recipe Preparation

CAKE

Preheat oven to 350°F. Butter and flour 9 inch round cake pans. Combine all dry ingredients into a bowl and set aside. In a mixer bowl, add the milk, oil, eggs, vanilla and peppermint and mix on high speed. Slowly add the dry ingredients to the wet ingredients with the mixer on low. Add the brewed S&D Colombian coffee. Pour batter into pans and bake 23-27 minutes or until a toothpick comes out clean. When cakes are cooled, cut in half.

PEPPERMINT BUTTERCREAM

Cream butter and shortening with electric mixer; add vanilla. Very slowly, add powdered sugar, one cup at a time, beating well on medium speed. Add water and beat on medium speed until light and fluffy.

MOCHA BUTTERCREAM

Cream butter and shortening with electric mixer; add vanilla. Very slowly add powdered sugar, one cup at a time, beating well on medium speed. Add cocoa powder. Add S&D Espresso Coffee Extract and beat on medium speed. Add the brewed S&D Colombian coffee until light and fluffy.

Place cake onto cake board and stack with peppermint buttercream in between each layer. Then, coat the cake with the mocha icing.

FRESHMAN MAGGIE GOUGE

Culinary
2016
S&D
Challenge

PEPPERMINT MOCHA CAKE

Peppermint and coffee cake with buttercream and mocha icing.

Ingredients

YIELD: 12

PREP & COOK TIME: 1 HOUR 30 MINUTES

CAKE

1 ¾ cups all-purpose flour
1 ¾ cups granulated sugar
¾ cups unsweetened cocoa powder
1 tsp. baking powder
2 tsp. baking soda
1 tsp. salt
1 cup milk
½ cup vegetable oil
2 large eggs
1 tsp. vanilla extract
1 tsp. peppermint extract
⅓ cup S&D Espresso Coffee Extract
1 cup brewed S&D Colombian coffee

MOCHA ICING

⅓ cup S&D Espresso Coffee Extract
1 cup shortening
1 cup butter
2 tsp. vanilla extract
8 cups powdered sugar
1 ½ cups cocoa
4 tsp. brewed S&D Colombian coffee
(more or less depends on how thick you would like it)

PEPPERMINT BUTTERCREAM

1 cup shortening
1 cup butter
3 tsp. peppermint
8 cups powdered sugar
4 tbsp. water

THE SDNC COFFEE BURGER

The ultimate Southern burger with slaw, BBQ sauce and coffee butter.

S&D
2018
Culinary Challenge

Ingredients

YIELD: 4

PREP & COOK TIME: 1 HOUR

BURGER

4 Kaiser buns
2 lbs. ground pork
1 tbsp. onion powder
1 tbsp. garlic powder
½ tsp. salt
1 ½ tsp. pepper
1 tbsp. S&D Colombian coffee grounds
¼ cup onions, chopped
4 slices smoked gouda
4 slices tomato

COFFEE BUTTER

2 tbsp. butter
1 tsp. S&D Espresso Coffee Extract

SLAW

2 tbsp. sugar
1 cup cabbage, shredded
1 tsp. sweet relish juice
½ cup mayonnaise
Salt and pepper to taste

BARBECUE SAUCE

1 tbsp. S&D Espresso Coffee Extract
⅓ cup ketchup
1 tbsp. butter
1 tbsp. Worcestershire sauce
1 tsp. onion powder
1 tsp. garlic powder
1 tsp. pepper
1 tbsp. apple cider vinegar
1 tbsp. brown sugar



Recipe Preparation

BARBECUE SAUCE

In a small pot, melt butter with S&D Espresso Coffee Extract. Add ketchup and stir. Add in the Worcestershire sauce, onion powder, garlic powder, pepper, apple cider vinegar and brown sugar, stir. Simmer for 15 minutes, set aside.

SLAW

In a bowl, add shredded cabbage and mayonnaise; stir. Add sugar, sweet relish juice, salt and pepper, stir; set aside.

COFFEE BUTTER

In a small bowl, add the butter and S&D Espresso Coffee Extract. Mash together until combined, set aside.

BURGER

In a large bowl, add the ground pork, onion and garlic powder, S&D Colombian coffee grounds, salt and pepper. Incorporate the ingredients and form into 4 patties. Cook on frying pan until 165°F. Melt gouda on top of the burger right before it's almost done. Remove burgers. Take Kaiser buns and add coffee butter to top bun. In another frying pan, place all buns face down and toast. Assemble the burgers with slaw, onions and a tomato. Pour barbecue over the slaw and add top bun.

SENIOR AMBER GRISSON



Recipe Preparation

CAKE

Heat oven to 350°F. Cover 2 sheet pans with parchment paper, then grease or spray with baking spray. Whisk together 6 egg yolks and 3.5 oz. of sugar in a small bowl until well combined, set aside. In a stationary mixer, whip 6 egg whites and 5 oz. of sugar to a medium peak, add 1/3 of the egg white mixture to the egg yolk mixture and transfer it all to the egg white mixture folding delicately. Combine the sifted cake flour, milk, melted butter, 1 ½ tsp. S&D Green Tea Extract and honey in portions, folding as you go. Place in oven for 20-25 minutes. In a small bowl, combine water, vodka, orange juice, lemon juice, and 1 ½ tsp. S&D Green Tea Extract for the liquid to soak the cake, set aside

FRESHMAN LORENZO DELGADO

CREAM FILLING

In a medium bowl, place together the cream cheese, heavy whipping cream, S&D Green Tea Extract and honey while slowly adding the granulated sugar. Add honey, lemon zest and orange zest.

GARNISH

Boil 2 cups of water with lemons, drain, repeat twice, add ½ cup of sugar and ¼ cup of water until the sugar is dissolved. Once dissolved, add lemon peels. Take out peels once translucent and coat in granulated sugar.

Once the cakes are done, grab circle-sized cake cutters and cut cake as desired. Alternate by putting in cream filling and cake layers into a martini glass leaving the cream filling as your last layer and don't forget to soak the cake as you go. Finally top with sifted powdered sugar, raspberries and candied lemons.

HONEY CITRUS GREEN TEA-IRAMISU

A green tea twist on traditional tiramisu.

Ingredients

YIELD: 4

PREP & COOK TIME: 1 HOUR 15 MINUTES

CAKE

3 tsp. S&D Green Tea Extract
6 whole eggs
8.5 oz. granulated sugar
7 oz. cake flour
2.25 oz. milk
2.25 oz. butter
1 ½ tbsp. honey
7 oz. water
1.75 oz. lemon vodka
1 oz. orange juice
1 oz. lemon juice

CREAM FILLING

1 ½ tsp. S&D Green Tea Extract
14 oz. cream cheese
5 oz. granulated sugar
7 oz. heavy whipping cream
.75 oz. honey
½ lemon zest
½ orange zest

GARNISH

2 whole lemons
2 ¼ cups cold water
½ cup granulated sugar
Small basket of raspberries

DUCK N' PANCAKES

A refined twist on chicken and waffles- duck breast and buckwheat blinis with a coffee glaze and jus.

S&D
9102
Culinary Challenge

Ingredients

YIELD: 5

PREP & COOK TIME: 2 HOUR 45 MINUTES

DUCK BRINE

2 duck breasts
6 star anise
2 cinnamon sticks
½ orange zest
½ tsp. ginger, chopped
½ tsp. garlic, chopped
1 scallion, chopped
4 oz. sugar
4 oz. salt
1 quart water
1 lb. ice

COFFEE GLAZE

1 cup brewed S&D Colombian Coffee
¼ cup granulated sugar

COFFEE JUS

1 cup brewed S&D Colombian coffee
2 tbsp. celery, diced
2 tbsp. carrots, diced
¼ cup onions, diced
2 tsp. tomato paste
2 sprigs parsley
2 sprigs thyme
2 tsp. peppercorns
1 small bay leaf
¾ cup red wine
1 ½ cup duck stock
2 tbsp. butter
Vegetable oil, as needed
Sugar, as needed
Salt and Pepper, as needed

STIR-FRY CARROTS

2 cups carrots, spiralized
1 cup red onions, julienne
1 red bell pepper, diced
1 tsp. ginger, minced
1 tsp. garlic, minced
1 tbsp. soy sauce
½ tsp. rice vinegar
2 tsp. sesame seeds, toasted
1 scallion, very thinly sliced
Sesame oil, as needed
Fresh mint, chopped as needed

BUCKWHEAT BLINI

7 oz. milk
3 oz. heavy cream
1 egg, separated
.5 oz. melted butter
3.1 oz. whole grain buckwheat flour
2.96 oz. all-purpose flour
.125 oz. yeast dry active
.20 oz. salt
1.25 oz. granulated sugar



SOPHOMORE KENTRELL FRENCH

Recipe Preparation

DUCK BRINE

Place water, anise, cinnamon, salt, ginger, garlic, scallion, sugar and orange zest in a saucepan. Bring to a boil and simmer until salt and sugar has dissolved. Pour brine over ice and chill in refrigerator until completely cold. Fully submerge duck breasts in some of the brine, refrigerate for 6 hours. After breasts have brined, rinse and pat dry.

COFFEE GLAZE

Place ingredients in a saucepan and reduce until syrupy. Reserve for duck.

COFFEE JUS

Preheat a sauté pan and sauté the carrots and celery. Once the carrots and celery have begun to brown, add onions. Cook the onions until browned; stir in herbs and tomato paste. Cook for two minutes. Add wine and reduce until it is almost dry. Add in coffee and stock. Bring to a simmer and reduce by a third. Strain into a clean pan, bring to a simmer and adjust viscosity; may need to add a slurry of cornstarch (1 tbsp. of cornstarch with 1 tbsp. of water). Season with a pinch of sugar and salt and pepper to taste. Swirl in butter off the heat.

STIR-FRY CARROTS

Preheat a sauté pan over high heat. Add one tbsp. of oil and sauté onions until lightly browned. Next, add bell pepper and carrots. Cook until carrots are slightly softened. Add ginger and garlic; cook until fragrant. Deglaze the pan with one tbsp. soy sauce. Reduce to au seq (almost dry). Add in vinegar and sesame oil. Fold in sesame seeds and scallions off the heat. Season with fresh mint to taste.

BUCKWHEAT BLINI

Combine milk and cream and heat until lukewarm. Slowly pour liquid into egg yolk while whisking. This will temper the egg and prevent coagulation. Sift together dry ingredients in a mixing bowl. Whisk egg whites to medium peaks and reserve. Add liquid to dry mixture and combine until lump free. Fold in egg whites and then butter. Allow the batter to proof in a warm location for about 45 minutes to an hour. The batter should resemble very thick cake batter when finished. Preheat pan over medium-high heat. Using a squeeze bottle, pipe batter into quarter-sized circles. Cook pancakes until browned.

ASSEMBLY

Using a sharp knife, gently slice the skin of the duck breast diagonally with each line about ¼-inch apart. Be careful not to cut through the flesh. Season the duck with pepper and place in a cold sauté pan. On low heat, render the fat from the duck breast. This may take up 25 minutes. Once most of fat has rendered from the breast, slightly increase heat to crisp the skin. Flip the duck over and brown the other side. Pour the coffee glaze in with the duck and spoon the glaze over the duck to coat. Remove from pan and allow to rest for 5 minutes. Slice the duck breast into about 8 pieces and serve with buckwheat blinis and stir-fry carrots.





Recipe Preparation

RUB

Mix all ingredients together in a small bowl. Completely cover the pork tenderloin in the rub and allow to sit for at least 2 hours, overnight is better. Cook the pork for 8 hours either in a crock pot on the low setting, or in the oven at 225°F. When fully cooked, shred the pork.

BARBECUE SAUCE

Mix S&D Espresso Coffee Extract, water, chili powder, brown sugar, molasses, Worcestershire sauce, apple cider vinegar, tomato paste, mustard powder, black pepper, salt and cumin, simmer over low heat until ready to serve.

APPLE JICAMA SLAW

Slice apples and jicama into small, thin strips; shred the cabbage. Place in a large bowl with honey, salt, and Greek yogurt. Mix together until well combined.

BRIOCHE BUNS

In the bowl of a stationary mixer, dissolve the yeast in the milk. Once dissolved, add eggs, egg yolks, flour, sugar, and salt. Mix on low for 3 minutes and then on medium for another 3 minutes. Continue to mix on medium and start adding butter in small amounts. Allow the butter to fully incorporate before adding more. The total mixing time should be about 18 minutes. Wrap the dough in plastic wrap and chill overnight. The next day, divide dough into approximately 2.5 oz. portions and shape into a round bun. Proof for about 1 hour or until the rolls have doubled in size. Brush the tops of the buns with eggs wash and then bake at 360°F for 12-15 minutes in a convection oven.

ASSEMBLY

Slice each brioche bun in half. On the bottom half, start with the pulled pork, then drizzle with the barbecue sauce, add the apple jicama slaw and top with the other half of the brioche bun. Serve with a dill pickle spear.



CAROLINA COFFEE-QUE

BBQ pork sandwiches with apple jicama slaw on homemade brioche buns.

Ingredients

YIELD: 8

PREP & COOK TIME: 10 HOUR

3.5 lbs. pork tenderloin
8 dill pickle spears

RUB

3 tbsp. S&D Colombian coffee grounds
1 ½ tsp. paprika
1 tbsp. black pepper
1 tbsp. salt

BARBECUE SAUCE

1 tbsp. S&D Espresso Coffee Extract
12 oz. water
4 tbsp. chili powder
3.25 oz. brown sugar
4.75 oz. molasses
2 tbsp. Worcestershire sauce
10 oz. apple cider vinegar
12 oz. tomato paste
2 tsp. mustard powder
½ tsp. black pepper
1 tsp. salt
½ tsp. cumin

APPLE JICAMA SLAW

1 lb. red apples
1 lb. green cabbage
1 lb. jicama root
2 tbsp. honey
1 ½ tsp. salt
1 lb. plain Greek yogurt

BRIOCHE BUNS

5.5 oz. milk
.5 oz. osmotolerant yeast
3 oz. whole eggs
1 oz. egg yolks
14.5 oz. bread flour
2.25 oz. granulated sugar
0.25 oz. salt
5.5 oz. butter



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