



Camacho NBA & ABA Cigar Food and Cocktail Pairings

Recipes created by Chef David Rose

Pairing # 1 "Tacos & Beer"

Tempura fish tacos with collard green slaw & grapefruit vinaigrette, pickled jalapeños, and spicy mayo

Tempura Fish Tacos

Ingredients:

- 1 LB cod filet
- 2 tablespoons kosher salt
- 2 tablespoon white pepper
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1/2 cup flour
- canola oil
- 10 to 12 flour tortillas
- crumble cotija cheese (for plating)

Recipe

- 1.) Cut cod filet(s) into 1" thick strips, season cod strips with salt, white pepper, garlic powder and onion powder.
- 2.) Dredge cod strips in flour.
- 3.) Add canola oil to a medium sized pot, about 3" depth. Bring to medium high heat (375 degrees)
- 4.) Batter cod strips in tempura batter, and immediately fry in canola oil. Make sure cod is completely submerged in frying oil.
- 5.) Fry 6 to 8 minutes until tempura batter is lightly golden brown and fish is cooked thru.

Tempura batter:

Ingredients:

- 1 cup flour
- 1 tablespoon cornstarch
- 1 1/2 cup club soda/seltzer water
- pinch salt

Recipe:

- 1.) Add flour, cornstarch, and pinch salt into medium sized mixing bowl. Whisk all ingredients together.
- 2.) Gradually add club soda, to bowl and whisk until well incorporated and is a smooth batter consistency. *use batter within an hour.

Collard green slaw

Ingredients:

- 2/3 cup finely chopped collard greens (de-stemmed/deveined)
- 1 1/2 cup bagged coleslaw (shredded cabbage/carrots)

Recipe:

- 1.) Mix all Ingredients together in medium sized bowl
- 2.) Toss with grapefruit slaw dressing

Grapefruit slaw dressing

Ingredients:

- 2/3 cup all purpose oil
- 1/3 cup rice vinegar
- 2 tablespoons mayonnaise
- 1/4 c grapefruit juice
- 1 tablespoon grapefruit zest
- pinch salt

Recipe:

- 1.) Add all ingredients into a bowl and whisk together until well incorporated, season to taste with salt.

Pickled jalapeños

Ingredients:

- 2 medium sized jalapeños (sliced in 1/2" thickness)
- 2/3 cup Apple cider vinegar
- 1 1/2 tablespoons sugar

Recipe:

- 1.) In a small saucepan, whisk apple cider vinegar together with sugar. Bring saucepan to a boil.
- 2.) Add thinly sliced jalapeños to pot, allow to cook for 5 mins. Remove from heat and allow to cool to room temperature.
- 3.) Store pickled jalapeños in pickling liquid until ready for service.

Spicy mayo

Ingredients:

- 1 cup mayonnaise
- 1 tablespoon sriracha hot sauce
- juice of half a lime
- pinch salt

Recipe:

- 1.) Mix all ingredients in a small bowl until well incorporated, season to taste with salt.

Yield: About 8 to 10 servings

Grapefruit Beer cocktail:

Ingredients

- 2 oz spiced rum
- 1 oz aperol
- 2 dashes grapefruit bitters
- Top w/grapefruit radler beer
- Garnish: grapefruit twist

Recipe:

- 1.) Add spiced rum, aperol, and grapefruit bitters into tall beer glass, stir well with bar spoon.
2. Fill glass with ice, and top of with grapefruit radler beer.
- 3.) Rub grapefruit twist on rim of glass, and garnish glass with twist.

Yield: 1 cocktail

Pairing #2: Sweet, & spice and everything nice

Sweet n' Spicy apricot chicken

Ingredients:

- 4 chicken thighs
- 2 tablespoons salt
- 1 tablespoons black pepper
- 1 tablespoon paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder

Recipe:

- 1.) Preheat grill to medium high heat, 375 degrees (indirect heat)
- 2.) Season chicken thighs with salt, pepper, paprika, garlic powder, and onion powder.
- 3.) Grill chicken thighs on indirect heat about 20 mins on each side until, chicken skin is crispy and internal temperature of 165 degrees.
- 4.) Glaze chicken thighs with spicy apricot glaze, allowing 1 to 2 minutes on each side of chicken to baste, and caramelized onto the chicken *careful not to burn sauce.

Spicy apricot glaze

Ingredients:

- 1 cup apricot preserves
- 1/3 c sweet chili sauce
- 1 Tablespoon teaspoon teriyaki sauce sauce
- 1/2 teaspoon sesame oil
- 2 tablespoons gochugang
- 1/3 cup Apple cider vinegar

Recipe:

- 1.) Add all ingredients to a medium sized sauce pot. Whisk all ingredients together.
- 2.) Bring to a boil, then simmer for 5 minutes.
- 3.) Remove from heat and cool to room temperature.

The Sunset

Ingredients:

- 2 oz Anejo rum
- 1 oz apricot liqueur
- 1/2 oz lime juice
- 1/2 oz agave nectar
- garnish: orange wheel

Recipe:

- 1.) Fill rocks glass with ice.
- 2.) Fill shaker with ice, add rum, apricot liqueur, lime juice, and agave nectar to shaker.
- 3.) Shake vigorously, about 15 seconds and strain into rocks glass.
- 4.) Stick orange wheel into glass for garnish.

Pairing #3: "The Southern Gentleman"

Bourbon BBQ shrimp w/white cheddar & charred corn grits

Ingredients:

- 12 jumbo shrimp/prawns (U-14/16)
- 1 tablespoon kosher salt
- 1 tablespoon white pepper
- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon paprika

- 1.) Season shrimp with salt, pepper, garlic powder, onion powder, and paprika.
- 2.) Preheat grill to 375 degrees direct heat.
- 3.) Grill shrimp 3 to 5 mins until lightly golden brown.
- 4.) Glaze shrimp with bourbon bbq sauce, and allow bbq sauce to set on shrimp, about 30 to 45 seconds each side *careful not to burn.

Bourbon bbq sauce

Ingredients:

- 1/3 cup bourbon
- 3 tablespoons brown sugar
- 2/3 cup ketchup
- 1 teaspoon black pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- 2 teaspoon worchestire sauce

Recipe:

- 1.) Add bourbon to small sauce pan and reduce by 1/3.
- 2.) Add ketchup, brown sugar, pepper, garlic powder, paprika, and worchestire sauce. Whisk until well incorporated.
- 3.) Bring to a boil, and reduce to simmer for about 8 to 10 mins.
- 4.) Remove from heat and allow to cool to room temperature.

White cheddar & charred corn grits

Ingredients:

- 1/2 cup yellow grits
- 2 cups water
- 1/2 cup heavy cream
- 1/2 teaspoon salt
- 1 teaspoon white pepper
- 1 ear corn
- 1/2 cup shredded white cheddar cheese
- 1 tablespoon butter

Recipe:

- 1.) Preheat grill to 375 degrees direct.
- 2.) Soak corn in cold water for 10 mins.
- 3.) Place corn on grill, and grill until slightly charred; about 8 to mins.
- 4.) Remove corn from grill and remove kernels from corn.
- 5.) Bring 2 cups of water to a boil, add salt, white pepper, and grits to boiling water.
- 6.) Whisk until well incorporate and lumps are gone, reduce heat to low simmer.
- 7.) Continue to cook for 5 to 6 minutes until grits are cooked.
- 8.) Whisk in white cheddar cheese, charred corn kernels and butter. Serve immediately with BBQ shrimp.

The Downtown

Ingredients:

- 2 oz Kentucky bourbon
- 1 oz vermouth
- 1 orange twist
- 1/2 oz black cherry juice
- 1 dash rhubarb bitters
- Garnish: orange twist/black cherry

Recipe:

- 1.) Place one large ice cube in rocks glass.
- 2.) In a shaker muddle orange twist and 1/2 oz black cherry juice
- 3.) Add bourbon, vermouth, and rhubarb bitters, top with ice and stir well for 12 to 15 seconds with bar spoon.
- 4.) Strain over large ice cube
- 5.) Rub orange twist on rim of glass, and place in glass. Garnish with black cherry.

Yield: 1 cocktail

Pairing #4: "The Spice Market"

Moroccan Spiced Beef Ribs w/herb oil

Ingredients:

- 5 # beef back ribs (cut)
- Mediterranean Rub
- 32 oz beef broth
- 2 yellow onions (chopped)
- 3 stalks of celery (chopped)

- 1.) Rub beef ribs down liberally with Mediterranean rub, place in a large baking dish, wrap with plastic wrap. . Allow to marinate at least 8 hours over night in fridge.
- 2.) Set grill to 400 degrees high heat direct heat.
- 3.) Brown ribs on all sides on grill. Once beef ribs are browned (not burnt) Remove from heat
- 3.) Set oven to 375 degrees.
- 4.) Bring beef stock to a boil, add chopped onion and celery to a large baking pan.
- 5.) Add hot beef stock to baking pan, and spread out beef ribs on top of chopped vegetables. Wrap with aluminum foil.
- 6.) Roast ribs in oven for 1.5 hours, remove from pan and serve immediately with herb oil.

Mediterranean rub

Ingredients:

- 5 tablespoons kosher salt
- 2 tablespoons black pepper
- 2 teaspoon ground coriander
- 2 teaspoon ground ginger
- 2 tablespoons cumin
- 1/2 teaspoon allspice
- 1 tablespoon white pepper
- 1 teaspoon cinnamon
- 1 tablespoon paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder

Recipe:

- 1.) Add all ingredients in medium sized bowl, mixed until well incorporated.

Herb oil

Ingredients:

- 4 sprigs rosemary (leaves removed from stem)
- 12 sprigs thyme (leaves removed from stem)
- 1/2 bunch Italian parsley
- 6 mint leaves
- 1 cup extra virgin olive oil
- 2 teaspoons salt
- 1/2 teaspoon crushed red pepper
- 1 teaspoon black pepper
- 1/2 lemon zest

Recipe:

- 1.) Place rosemary, thyme, parsley, and mint on cutting board. Chop herbs until finely minced.
- 2.) Add herbs into a medium sized bowl, add olive oil, salt, crushed red pepper, black pepper, and lemon zest.
- 3.) Whisk until well-incorporated.

Yield: About 8 servings

Bourbon Spiced Sour

Ingredient:

- 2 oz Kentucky bourbon
- 1/2 oz ancho chili liquer
- 1/2 oz lemon juice
- 1/2 oz agave nectar
- Garnish: lemon wheel

Recipe:

1. Fill rocks glass with ice.
2. Add ice into shaker, add bourbon, ancho chili liquer, lemon juice, agave nectar.
3. Vigorously shake for about 10 seconds, strain into rocks glass.
4. Garnish with lemon wheel on rim of glass.

Yield: 1 cocktail

Pairing #5: "The Sweet Island Ending"

Grilled pound cake with Myers caramel sauce & blueberry compote

Ingredients:

- 1 yellow pound cake
- Myers Rum Caramel Sauce
- blueberry compote

Recipe:

- 1.) Preheat grill to 375 direct heat.
- 2.) Slice 10 to 12 pound cake slices, 1" thickness.
- 3.) Grill pound cake on grill 30 seconds to a minute on each side until slightly browned for grilled marks.
- 4.) Remove from heat, serve warm with Myers caramel sauce and blueberry compote

Myers Rum Caramel Sauce

Ingredients:

- 1 1/2 cups Myers dark rum
- 2 cups heavy cream
- 2 tablespoons butter
- 1 cup brown sugar
- 1/2 teaspoon kosher salt

Recipe:

- 1.) In a large sauce pan, bring Myers Rum to a boil, and simmer until reduced by 1/2.
- 2.) Add butter, and brown sugar to pan, and whisk until well incorporated.
- 3.) Add heavy cream to pan, and bring to a boil, add kosher salt.
- 4.) Reduce heat to low, and simmer for 10 to 12 mins until sauce thickens and forms into caramel sauce consistency.
- 5.) Serve warm.

Blueberry compote

Ingredients:

- 1 # frozen blueberries
- 1 cup peach schnapps
- 1/2 orange juice
- 1/2 cup sugar
- 2 tablespoons fresh orange zest

Recipe:

- 1.) In a large saucepan, whisk peach schnapps, orange juice, and sugar; bring to a boil.
- 2.) Add blueberries to pan, and reduce to medium heat, add orange zest.
- 3.) Simmer for about 12 to 15 mins, until sauce becomes syrupy and blueberries are glazed in sauce.
- 4.) Cool to room temperature.

Yield: 10 to 12 servings

Jamaican New Fashion

Ingredients:

- 2 oz Myers Jamaican rum
- 1 oz Tia Maria coffee liqueur
- 2 dashes Aztec chocolate bitters
- Garnish: lemon twist/black cherry

Recipe:

- 1.) Place large ice cube in rocks glass
- 2.) Add ice to a shaker, add Myers Rum, Tia Maria, and aztec chocolate bitters and stir well for 12 to 15 seconds with bar spoon.
- 3.) Pour over large ice cube, rub lemon twist on rim of glass, drop twist in glass and garnish with black cherry.

Yield: 1 cocktail



CHEF DAVID ROSE

