



CHEF KAT WEATHERS™

Zucchini Fritters with Lemon Basil Cream

Yield: 4 servings, about 12 fritters

Lemon Basil Cream

1 cup sour cream
2 tablespoons lemon juice
1 tablespoon chopped basil
Salt and pepper to taste

2 medium zucchini, coarsely grated
1 small garlic clove, minced
1 medium shallot, minced
1 teaspoon lemon zest
1/2 teaspoon kosher salt, plus more for seasoning
1/4 teaspoon freshly ground black pepper
1 egg, beaten
1/2 cup unbleached all-purpose flour
1/2 teaspoon baking powder
3 tablespoons extra-virgin olive oil
1 recipe basil aioli (recipe follows)

To prepare the lemon cream: In a medium bowl, combine sour cream, lemon juice, and basil. Season with salt and pepper. Set aside.

To prepare zucchini fritters: In a large bowl, combine the zucchini, garlic, shallots, lemon zest, salt and pepper. Stir in the egg and thoroughly combine. Using a silicone spatula, add the flour and baking powder and mix until just incorporated.

Line a large plate or baking sheet with paper towels. Place a large, nonstick skillet on the stove over medium-high heat; add the olive oil and heat until shimmering. Working in batches, add 2 tablespoons of the batter, spreading to form 3-inch fritters. Fry until golden-brown, turning fritters halfway through, about 3 minutes. Using a small spatula, transfer the cooked fritters from the skillet to the paper towels, drain to remove excess oil. Season fritters lightly with salt.



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To serve: Arrange the warm fritters on a large platter and top with lemon cream. Serve immediately.



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Grilled Herbed Chicken with Red Pepper and Olive Relish

Yield: 4 servings

1/4 cup minced thyme leaves
1/4 cup minced rosemary
2 tablespoons olive oil
1 tablespoon minced garlic
1 tablespoon lemon zest
2 tablespoons fresh lemon juice
1-1/2 pounds skinless, boneless chicken breasts
Kosher salt and freshly ground black pepper

Red pepper and olive relish:

2 tablespoons olive oil
2 medium shallots, peeled and minced
1 medium garlic clove, peeled and minced
1 medium red pepper, cut into 1/4-inch dice
1/4 cup finely chopped drained capers
1/2 cup finely chopped pitted Kalamata olives
2 tablespoons balsamic vinegar
1/4 cup thinly sliced basil leaves
Kosher salt and freshly ground black pepper

To prepare chicken: In a medium bowl, use a silicone spatula to combine the herbs, oil, garlic, lemon zest and juice and set aside. Generously season chicken with salt and pepper and coat with the herb mixture. Set aside to marinate at room temperature for 30 minutes.

To prepare relish: Place a medium skillet on the stove over medium heat and add the oil. When the oil is shimmering, add the shallots and cook until tender, about 3 minutes. Stir in the garlic and cook until fragrant, about 1 minute. Add the red pepper and cook, stirring occasionally, until tender, about 4 minutes. Stir in the capers, olives, vinegar, and basil. Taste and adjust the seasoning with salt and pepper. Set aside and keep warm.



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To cook chicken: Prepare a medium-high charcoal fire, preheat a gas grill to medium-high or heat a large grill pan over medium-high heat. Using a silicone brush, lightly coat the grill plate with oil.

Using tongs, place the chicken on the grill, cooking until dark grill marks appear. Turn over and finish cooking until an instant-read thermometer inserted into the thickest part of the meat registers 165 degrees, about 12 minutes total. Transfer to a plate, tent with foil and let rest for 5 minutes.

To serve: Slice the chicken into 1/2-inch thick slices, divide evenly among four warmed dinner plates, top with red pepper-olive relish and serve immediately.



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Cherry Tomato and Basil Risotto

Yield: 4 servings

6 to 8 cups chicken stock
3 tablespoons unsalted butter, divided
1/3 cup finely chopped shallots
1 cup Arborio or Carnaroli rice
1/2 cup dry white wine
Sea salt and freshly ground black pepper
3/4 cup (1-1/2 ounces) finely grated Parmigiano-Reggiano cheese
1 cup cherry tomatoes, halved
1/4 cup fresh basil leaves, cut into ribbons

Pour chicken stock into a large saucepan and bring to a boil over high heat. Reduce heat to low, cover, and keep hot.

In another large saucepan, heat 2 tablespoons butter over medium-low heat until butter foams. When foaming subsides, add shallots and cook until softened, stirring frequently with a wooden spoon, 3 to 4 minutes. Add rice and cook, stirring constantly until evenly coated with butter and heated through, about 3 minutes.

Increase heat to medium and add the wine, stir until almost all the wine is absorbed. Using a ladle, add about 1 cup of hot stock to the rice. Cook, stirring constantly with a wooden spoon, until the stock is almost fully absorbed. Continue adding stock, 1 cup at a time, stirring constantly, and adding more stock after the previous addition has been absorbed. The risotto is done after about 20 minutes of cooking, when it is creamy and the grains are tender with a slight resistance to the bite.

Taste and adjust the seasoning with salt and pepper. Remove from heat and stir in the remaining butter and parmesan. Stir in tomatoes and basil ribbons. If risotto is thick, use any leftover stock to thin as needed.

To serve: Ladle risotto into 4 warmed shallow serving bowls and serve immediately.



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Plum and Blackberry Crostata

Yield: 1 (10-inch) crostata, or 8 to 10 servings

1 recipe flaky pie dough

1 pound fresh plums, pitted and cut into 1-inch pieces

3/4 pound fresh blackberries, picked over

1/3 to 1/2 cup granulated sugar, plus 1 tablespoon sugar (or turbinado or sanding sugar) for sprinkling

1-1/2 tablespoons unbleached all-purpose flour

2 tablespoons lemon juice

1 egg

Preheat oven to 400 degrees and place a rack in the lower third.

Line a rimmed baking sheet with parchment paper or a silicone mat. Remove dough from the refrigerator about 15 minutes before you are ready to roll it to allow it to soften slightly. Generously flour a work surface and place the chilled dough disk on the flour. Dust the top of the dough with flour. Using a rolling pin, roll chilled dough into a circle, turning and flipping the dough as needed with a bench scraper to prevent sticking, until the circle measures 14 inches wide and 1/8-inch thick. Starting at one edge, roll the dough around the rolling pin and transfer to baking sheet. Chill for 1 hour.

Place plums and blackberries in a medium mixing bowl and sprinkle 1/3 to 1/2 cup sugar (depending on the tartness of your berries), flour and lemon juice over the top. Toss the fruit until it is evenly coated. Mound the fruit in the center of the chilled dough round, leaving a 2-inch border at the edge. Fold the border up around the fruit, pleating it to make a pretty, circular enclosure and leaving the center open. In a small bowl, scramble the egg and brush the top of the pleated dough with the egg wash using a silicone pastry brush. Sprinkle with remaining sugar.

Bake until crust is deep golden brown and fruit is juicy and bubbling, about 40 to 45 minutes. Use a metal spatula to lift the crostata slightly and check the underside of the crust, which should be a beautiful brown color. Transfer to a rack to cool for 15 minutes.

To serve: Transfer the crostata to a serving plate.



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Flaky Pie Dough

Yield: 1, 9" pie crust

1-1/4 cups all-purpose flour

1/4 teaspoon kosher salt

1 stick (4 ounces) unsalted butter, cold, cut into 1/2-inch cubes

1/4 to 1/3 cup ice water

To make the dough, place the flour and salt in a large mixing bowl. Using a pastry blender, two knives or your fingers, cut or rub the butter into the flour mixture until the butter pieces are the size of peas. Sprinkle ice water, 1 tablespoon at a time, over the flour mixture. Stir and fluff the flour mixture with a fork until shaggy clumps form. Pick up the large clumps and squeeze to test for moisture. If clumps hold together, transfer them to a work surface and continue adding tablespoons of ice water and stirring.

Gather the clumps of dough together on a work surface. Flatten the dough into a disk about 6 inches wide, cover in plastic wrap and refrigerate for 30 minutes before rolling.