Oyster stew				
Ingredient	**amount:**	**unit:**		
Heavy cream	2	Cups		
worcestershire	1	Tablespoon		
Tabasco	1.5	Tablespoon		
Onion	0.5	Diced		
Pork belly	2	Oz		
Garlic	1	table spoon minced		
Oysters	3	Oz		
Baguette	0.25	whole bagutte		
Oil	2	Tablespoons		
Procedure:				
Add oil to pan add diced pork belly to pan once oil has reached smoking point, sear pork belly on both sides then add onions .. sauté on medium heat until onions have started to carmalize then add garlic and toast gently in oil .. turn heat up high and add oysters (will flame up so be prepared) add cream and Worcestershire and Tabasco reduce down for 10 mins at medium heat .. while reducing toast baguettes slices and set aside				

Pickled peppers				
Ingredient	**amount:**	**unit:**		
Sweet pepper	2	Oz		
Jalapeño	1	Oz		
Apple cider vin	1	Cup		
Sugar	0.5	Cup		
Garlic	1	Tablespoon		
Procedure:				
Rough cut peppers and add all ingredients to pot and bring to boil then cut heat and cool				

Tequila poached catfish				
Ingredient	**amount:**	**unit:**		
Catfish	6	Oz		
Tequila	1	Cup		
Garlic	1	Tablespoon		
Butter	0.15	Pound		
Procedure:				
Pre heat oven to 300 degrees then add all ingredients in pan put in oven for 15 mins or untip catfish is cooked thoughout				

Dirty slaw				
Ingredient	**amount:**	**unit:**		
Cabbage	2	Oz		
Red onion	1/2	Onion		
Carrot	2	Oz		
Fennel seed	1	Teaspoon		
Salt	2	Teaspoon		
Pepper	1	Teaspoon		
Mustard	3	Tablespoons		
Mayo	1/2	Cup		
Lemon	1	Juiced		
Sugar	5	Tablespoons		
Cheyanne	1	Teaspoon		
White vinegar	1/4	Cup		
Procedure:				
Cut all vegetables then add vinager and salt then let sit till cabbage has softened then drain and add the rest of the ingredients				

Wild rice				
Ingredient	**amount:**	**unit:**		
Wild rice	1	Cup		
Water	3	Cups		
Salt	1	Teaspoon		
Garlic	1	Teaspoon		
Procedure:				
Add all ingredients to the pan and once water comes to boil reduce to medium heat				

Pumpkin fritter			
Ingredient	**amount:**	**unit:**	
Pumpkin puree	1/2	Cup	
Flour	1/2	cup	
Baking powder	1	Teaspoon	
Sugar	1	Tablespoon	
Egg	1	Whole	
Cinnamon	1	Teaspoon	
Nutmeg	1/4	Teaspoon	
Milk	2	Table spoons	
Salt	1	Pinch	
Oil for frying	1	Cup	
Cream cheese stuffing			
Cream cheese	1	Oz	
Ginger	1	Teaspoon	
Sugar	3	Teaspoons	
Procedure:			

Mix all dry in a bowl then in another bowl mix all wet then slowly add dry to wet while mixing, sit aside after to let dough rest ... make the cream chees mixture then take some dough and flatten in your palm of your hand then add cream cheese mixture to the middle and start to form dough around it ... heat pan and fry until crispy and hot

Orange gastrique				
Ingredient	**amount:**	**unit:**		
Oranges	2	Juiced		
Vinager	1/4	Cup		
Sugar	1/2	Cup		
Procedure:				
Add all ingredients to the pan and bring to boil then reduce and cool				