

## Meet our Celebrity chefs



**Joey Altman**  
Chef, Restaurant  
Consultant, Author of  
*Without Reservations*  
San Francisco, California  
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**Joey Altman** makes cooking look fun. Whether it's his natural cooking flair, his easygoing, entertaining teaching style, or his good looks, watching Altman cook is almost as enjoyable as eating his food. This celebrated chef trained across the country and "across the pond" to develop his own unique, multicultural cooking style that has been described as "bold," "colorful," and "sophisticated yet whimsical."

Altman returned to America to work at Harvest restaurant, where he gained an appreciation of the exciting developments in American cooking that emphasized the freshest seasonal and regional ingredients in creative and exciting combinations.

He opened Miss Pearl's Jam House in 1989, and his Caribbean- and African-inspired dishes catapulted Altman to the forefront. Its bright flavors and exciting and spicy combinations of exotic and colorful foods were wildly popular with diners and writers alike.

From 1999 to 2003, Altman was executive chef and owner of the innovative restaurant Wild Hare in Menlo Park, where he offered diners an evocative and inventive menu of a wide variety of meats, poultry, and seafood paired with seasonal and locally grown ingredients.

Altman developed an even larger following with his three-time James Beard Foundation Award-winning food magazine television show, *Bay Café*, and his shows on Food Network. \*

## Crab-stuffed avocado with spicy citrus-mango salad

**SERVES** 4

**8 oz. crab meat**

**2 tbsp. minced chives**

**2 tbsp. olive oil**

**2 tsp. lemon juice**

**Salt and pepper, to taste**

**2 avocados, just ripe, cut in half, pitted and scooped out**

**Citrus-mango salad (recipe follows)**

In a bowl, mix all ingredients, except for avocado, together and set aside. Lay an avocado half on a cutting board cut side down. With a very sharp and thin knife, slice the avocado across into very thin and even slices. Take an 8" long piece of plastic wrap and lay it flat on the board and carefully transfer the avocado to the center of the plastic. With another piece of plastic on top, gently press down on the avocado causing

it to fan out evenly. Remove the top piece of plastic and place 2 oz. of the crab mixture in the middle of the avocado fan. Lift the corners of the plastic wrap to the center above the crab, causing the slices of avocado to wrap around the crab. Lift it off the cutting board and, using your hands, form the avocado into a ball around the crab and twist it into tight ball. Set in the refrigerator until serving.

### Citrus-mango salad

**4 navel oranges, peeled and sectioned**

**1 mango, peeled and cut in small dice**

**2 red Fresno chiles, seeded and minced**

**2 tbsp. minced red onion**

**2 tbsp. chopped chives**

**1 English cucumber, peeled and sliced in very thin circles**

**¼ cup extra-virgin olive oil**

**2 tbsp. lime juice**

**1 tbsp. rice wine vinegar**

**Salt and pepper, to taste**

**Chive flower petals (optional; available in the summer at well-stocked produce and farmers' markets)**

Combine everything in a bowl and season to taste. Let salad macerate for ½ hour.

### PLATING

Using the cucumber slices, make circles 3" in diameter in the center of each plate.

Place a mound of the citrus-mango salad in the middle of the circles. Carefully remove the plastic wrap from each avocado ball and

place on top of the citrus salads. Drizzle the remaining vinaigrette and juices from the salad over and around the avocado and cucumber slices. Lightly sprinkle with fine sea salt and garnish with chive flower petals. \*

## Grilled shrimp with avocado, Texas sweet grapefruit, pink peppercorn, and ginger

**SERVES** 4

**6 (16-20 jumbo sized) prawns, peeled and deveined**

**¼ cup extra-virgin olive oil, divided**

**1 tsp. pimenton, picante (spicy) (smoked paprika)**

**Kosher or gray sea salt**

**2 Texas rio star grapefruits, peeled and sectioned (reserve juice)**

**1 large ripe avocado**

**Freshly ground black pepper**

**1 tbsp. minced shallots**

**½ tbsp. minced fresh ginger**

**½ tbsp. pink peppercorns**

**4 large fresh basil leaves, cut into very thin strips (chiffonade)**

Heat a grill. In a bowl toss the prawns with 1 tbsp. of olive oil, pimenton, and a little salt.

Cut the grapefruit sections into 2 to 3 pieces and place in another bowl. Halve and pit the avocado and scoop out the avocado. Cut each half into large dice and add to the grapefruit. Gently toss with a little salt and pepper to combine.

In a small bowl combine the shallots, ginger, pink peppercorns, remaining oil, and grapefruit juice. Whisk in salt and pepper to taste.

Grill the shrimp on each side for about 1 to 2 minutes. Then transfer to a cutting board and cut each shrimp in half horizontally.

Using a ring mold, form a small tower of the grapefruit-avocado mixture in the center of plate and gently tamp the fruit down. Then place 3 grilled prawn halves on top, slightly overlapping in a concentric configuration.

Repeat this for the 3 remaining plates.

Drizzle some of the pink peppercorn vinaigrette over and around the shrimp and garnish with the basil strips. Serve immediately. \*