

**Tarleton State University's
Dora Lee Langdon Cultural & Educational Center,
the *Pan Handle*,
&
*Inn on Lake Granbury***

Present

Chef Lance Smith
Of Tillman's Roadhouse in Fort Worth
With Lange Twins Winery & Vineyards
of Lodi, California

Tuesday, June 15, 2010

*Heather Cleveland & Val Hibbeler, Décor
Cathy Casey & Jim Leitch, Owners of Inn on Lake Granbury*

**Chef Lance Smith
of Tillman's Roadhouse in Forth Worth
June 15, 2010**

The Menu

Hors d'ouerves

Dominion farm's smoked chicken tacos with shaved radish-carrot slaw
Served with Lange Twins Sauvignon Blanc

First Course

Tassione Farms arugula, pickled fennel, grilled Cooper Farm's peaches,
Canton black berries and Brazos Valley havarti
with sherry vinaigrette and smoked almonds
Served with Lange Twins Viognier

Second Course

"Texas red clay" spiced burgundy pasture beef flat iron steak
with Latte Da goat cheese "barlotto",
grilled asparagus, smoked tomato demi-glace
Served with Lange Twins Zinfandel

Third Course

Texas Blueberry Buckle with Kim's buttermilk ice cream
Served with Lange Twins Midnight Reserve

Tillman's Roadhouse – Fort Worth
Chef Lance Smith

Sherry Vinaigrette

- 1 Shallot
- 2 Garlic cloves
- ¼ C Sherry vinegar
- 1 T Honey
- 1 C Olive oil

homestead farms - Brazo Valley Creamery
grits b grist ~~mill~~ MILL / Waco

Procedure

In a blender, place all ingredients minus the olive oil. Turn blender onto medium speed, and gradually drizzle in the olive oil to emulsify the dressing. Season the vinaigrette with salt and pepper, then store in the refrigerator. Mix very well before each use.

Mac
Japanese - Mack Knives
Global

Smoked Almonds

- ½ lb Unblanched almonds (slivered or whole)
- 1 T Oil
- 1/8 tsp Cayenne pepper
- ¼ tsp Garlic powder
- ½ T Kosher salt
- 1 tsp Chili powder
- ½ tsp Freshly ground black pepper
- ½ T Brown Sugar

Procedure

Toss nuts with all the other ingredients in a large mixing bowl until evenly coated. Then place seasoned nuts on a perforated pan in the smoker at 200 degrees for 20 minutes. Remove from the smoker and toast in a 350 degree oven until golden brown.

fresh thyme + peaches - grice

Tillman's Roadhouse – Fort Worth
Chef Lance Smith

Toasted Barlotto

1 C	Barley
¼ C	Onions, diced
¼ C	Celery, diced
¼ C	Fennel, diced
¼ C	White wine
1 ½ pint	Chicken stock
½ C	Parmesan cheese, grated

Procedure

Toast the dried barley on a sheet tray in a 350 degree oven until golden brown then set aside. Sauté the onions, celery, and fennel in olive oil. Once caramelized, add the toasted barley back in, stir to coat the barley with oil. Then deglaze with the white wine and cook down au sec. While stirring constantly, slowly add Chicken stock in small amounts (risotto style) until cooked. Season with salt and pepper to taste then chill for service. To order reheat with chicken stock stirring constantly add 3 Table spoons of parmesan at the end just to melt through. Season with salt and pepper to taste.

**Tillman's Roadhouse – Fort Worth
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Chipotle Buttermilk Dressing

- 1 Dried chipotle chili
- ½ Cup buttermilk
- 2 ½ cups mayonnaise
- 3 T granulated sugar
- 1 T Champagne vinegar
- 1 tsp roasted garlic puree
- 1 ea orange zest/juice

Procedure

In a small sauté pan, toast chili in the over until puffed and golden brown. Place the chili in the blender with buttermilk and puree until smooth, then pour into a bowl with all other ingredients and mix until combined. Season with salt, pepper and sugar to taste. Store cold below 41 degrees.

Carrots
+ radishes - slaw

**Tillman's Roadhouse – Fort Worth
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Smoked Chicken for Tacos

- 2 T Chili powder
- 1 T Cumin
- 1 T Coriander
- ½ Onion
- 4 Garlic cloves
- ½ Bunch of cilantro
- ¼ C Olive oil
- 2 ea Lime, juice & zest
- 1 Chicken (preferable free range)

Procedure

Place chili powder, cumin, coriander, onion, garlic, cilantro, olive oil lime juice and zest in a blender and blend until smooth, season with salt and pepper to taste. Place chicken in a large mixing bowl, pour contents of blender over chicken. With your hands massage the marinade into the chicken, inside and out. Then place it in the refrigerator for at least 4 hours no more than 8 hours. After the chicken has marinated, remove from bowl let any excess marinate drip off then place in your smoker at 250 degrees for approximately 2-3 hours, until it reaches an internal temperature of 165 degrees. Once the chicken is cooked pull all of the meat into bite sized pieces (this is easiest when the meat is still hot) and set aside to stuff tacos.

Lance

**Tillman's Roadhouse – Fort Worth
Chef Lance Smith**

Texas Red Clay Spice Rub

4 fl oz	Paprika
2 fl oz	Cumin
½ fl oz	Chipotle
1 ¼ fl oz	Ancho
5 fl oz	Fort Worth Light chili powder
3 fl oz	Coriander seed
2 ea	Star anise
1 ea	Cinnamon stick
5 ½ fl oz	Sesame seed
2 T	Onion salt
2 T	Garlic salt
1 ¼ T	Pepper
¼ T	Celery seed
2 T	Smoked salt

Procedure

Combine the first 5 ingredients in a mixing bowl, toast the next three ingredients then grind and mix together with everything else. Also toast the sesame seeds separately, grind and mix with the rest of the ingredients. Fully incorporate all the components being sure to break up all salt or spice clumps. Store in a dry cool place for up to six months.