



George W. Brown, Jr.

Seventeen Seventeen, Dallas

Age 31

Background Actuelle, The Mansion on Turtle Creek and Baby Routh, Dallas; Cafe Maxx, Pompano Beach, Florida

Culinary hero James Beard

Mentor Kent Rathbun, The Dani Group, Dallas

Favorite cookbook *Nuevo Latino* by Douglas Rodriguez

Dish he could eat every night Catfish taco with cream corn

Food forecast "I think that tasting menus will get more popular."



Favorite low-brow food Fried chicken

Food vice "I can't pass up a good lamb chop."

Favorite food city New York

What he eats at 1 A.M. New York strip steak rubbed with garlic, rosemary and basil and grilled and a baked potato loaded with bacon bits, sour cream, the works

First food memory "My grandma's black-pepper fried chicken with cream-cheese mashed potatoes, country gravy, biscuits and sweet peas"

What he'd do if he hadn't become a chef Drive race cars

Favorite equipment Wolf Range convection oven

Hobbies Scuba diving

Tip for his F&W recipe Roast jalapeños before adding them to dishes; this gives the chiles a rich, smoky flavor.

oven and roast the salmon for about 4 minutes, or until barely cooked through. Transfer to a large plate, skin side up, and let rest for about 5 minutes.

6. Gently rewarm the sunchoke puree over low heat. Rewarm the balsamic glaze over moderate heat. Whisk the remaining 5 tablespoons of butter into the glaze, 1 tablespoon at a time; don't let the sauce boil.

7. Spoon the sunchoke puree and the fennel onto 6 large plates. Set the salmon, skin side up, on the puree. Spoon the balsamic sauce around the fish and garnish with the fennel fronds.

GEORGE W. BROWN, JR.'S CATFISH TACOS WITH TEQUILA CREAM CORN

▼ 1995 *Dry Creek Dry Chenin Blanc* from California

8 SERVINGS

JALAPENO REMOULADE:

- 1 small red bell pepper
- 4 medium jalapeños
- ½ cup mayonnaise
- 1 tablespoon minced shallot
- 1 tablespoon finely chopped fresh cilantro
- 1 tablespoon fresh lime juice
- Kosher salt
- Cayenne pepper

CATFISH TACOS:

- 2½ pounds catfish fillets, cut lengthwise into 4-by-1-inch strips
- 2 cups buttermilk
- 8 flour tortillas
- ¾ cup *masa harina* or yellow cornmeal
- ⅓ cup yellow cornmeal
- 3 tablespoons cornstarch
- Kosher salt
- Canola oil, for frying
- ¼ head of iceberg lettuce, finely shredded
- 1 tablespoon fresh lime juice
- 2 cups *pico de gallo* or good-quality tomato salsa
- ¼ cup grated *cotija* cheese or crumbled feta cheese
- ¼ cup fresh cilantro leaves
- ½ cup sour cream

Tequila Cream Corn (recipe follows)

1. Make the jalapeño remoulade: Pre-heat the broiler. Broil the red pepper and jalapeños until charred all over. Transfer to a bowl, cover with plastic wrap and let cool. Remove the skin, cores and seeds and finely dice the red pepper and jalapeños. Transfer to a bowl and stir in the mayonnaise, shallot, cilantro and lime juice. Season with salt and cayenne and refrigerate for at least 1 hour or overnight.

2. Make the catfish tacos: In a large bowl, cover the catfish with the buttermilk and refrigerate for 1 hour. Heat a large cast-iron skillet. One at a time, cook the tortillas over moderate heat until warmed through, about 15 seconds per side. Stack the tortillas, wrap in foil and keep warm. On a large plate, combine the *masa harina*, cornmeal, cornstarch and salt. Remove the catfish strips from the buttermilk, shaking off any excess, and coat them with the cornmeal mixture.

3. Heat ½ inch of canola oil in the large skillet. Working in batches, fry the catfish over moderate heat, turning occasionally, until golden brown and cooked through, about 4 minutes. Transfer the catfish to a wire rack set over a baking sheet to drain.

4. In a medium bowl, toss the lettuce with the lime juice and ¼ teaspoon of kosher salt. Spread a generous tablespoon of the jalapeño remoulade on half of each tortilla and top with the catfish and lettuce. Fold the tortillas. Spoon the creamed corn onto 8 large plates and set a taco on top. Garnish with the *pico de gallo*, cheese, cilantro leaves and sour cream and serve at once.

TEQUILA CREAM CORN

ABOUT 2 CUPS

- 1 tablespoon unsalted butter
- 1 tablespoon minced shallot
- 1 tablespoon minced garlic
- 2½ cups fresh or frozen corn kernels
- ½ small red bell pepper, finely chopped
- ¾ cup heavy cream
- 2 tablespoons tequila
- ½ cup thinly sliced scallions
- ¼ cup finely chopped fresh cilantro
- 1 tablespoon fresh lime juice
- Kosher salt

Melt the butter in a large skillet. Add the shallot and garlic and cook over moderate heat, stirring, until softened, about 1 minute. Add the corn and red pepper and cook over moderately high heat just until tender, about 4 minutes. Add the cream and tequila and cook, stirring, until slightly thickened, 3 to 4 minutes. (MAKE AHEAD: The corn can be refrigerated for up to 4 hours.) Just before serving, reheat the corn and stir in the scallions, cilantro and lime juice; season with salt.

"I can't pass up a good lamb chop."