

Presented by:

**DOWN
TOWN**
ALLIANCE

DINE AROUND DOWNTOWN

COOKING
AT HOME
EDITION



A Cook-Along Series Hosted by Rocco DiSpirito

BLUE SMOKE

Thursday, July 15, 4:00pm ET

We are excited for you to join Rocco DiSpirito as he chats with Executive Chef Bret Lunsford of **Blue Smoke**. Chef Bret will show participants how to make his granny Erma Jean's Fried Chicken with a Creamy Coleslaw.

PLEASE DONATE

This event is **FREE** and we encourage you to support **God's Love We Deliver**, a food-security charity chosen by Blue Smoke.



ABOUT BLUE SMOKE

Blue Smoke (255 Vesey Street) serves New York City's original barbecue, inspired by the South and updated for the dynamic city we call home. Named for the curl of smoke that rises from the pit, Blue Smoke cooks up soulful barbecue and sides like Five Pepper Brisket, Chipotle Chicken Wings and Buttermilk Biscuits. Blue Smoke is located in Battery Park City.

ABOUT CHEF BRET

Executive Chef Bret Lunsford – Born in Atlanta and raised in Texas and Mississippi, Bret grew up eating a variety of flavors native to the American South. Whether grilling with his father, making a pot of seafood gumbo with his granny or watching Julia Child and Emeril Lagasse on television, Bret's love for food drove him to pursue a career in the hospitality industry. Bret studied at the University of Southern Mississippi, earning a Bachelor of Arts degree in music. Following college, he sought formal culinary training in New York at The Culinary Institute of America. After graduating from CIA in 2013, Bret joined Union Square Hospitality Group as a line cook at Gramercy Tavern before joining the opening team of Untitled in 2015. In 2016, he transitioned to Blue Smoke as a sous chef and was quickly promoted to Executive Sous Chef. In March 2018, he became Culinary Director of Blue Smoke and in September 2019 was named Executive Chef.

ENTER TO WIN

POST YOUR PLATE! Participants are encouraged to make the dishes themselves and post a picture of their plates via **Instagram** with **#DineAroundAtHome** and tag **@DowntownNYC** to enter to win a personal 30-minute private virtual cooking class with Chef Bret Lunsford. Be sure to tag **@BlueSmokeNYC** and **@Bret_Lunsford** too! The entry window for posting begins at the end of each Cooking at Home demonstration and is open until the following Monday at 11:59pm ET.

For more details, visit DowntownNY.com/DineAround

[Terms & Conditions may apply.]

This project is part of a continuing effort by the Alliance to support businesses that are being adversely impacted by the spread of COVID-19. From educating local business owners about available funding opportunities and convening working groups, to communicating which businesses are currently open and spotlighting essential workers who are making a difference, the Alliance is actively working to help Lower Manhattan's business community. Efforts will continue through the recovery phase with dedicated marketing programs and initiatives to help turn the lights back on across the neighborhood.

About the Alliance for Downtown New York

The mission of the Alliance for Downtown New York is to provide service, advocacy, research and information to advance Lower Manhattan as a global model of a 21st century Central Business District for businesses, residents and visitors. The Downtown Alliance manages the Downtown-Lower Manhattan Business Improvement District (BID), serving an area roughly from City Hall to the Battery, from the East River to West Street. For more information, visit DowntownNY.com or follow us on Facebook, Instagram and Twitter @DowntownNYC.

Erma Jean's Fried Chicken + Creamy Coleslaw



Fried Chicken Buttermilk Marinade

NOTE: Chicken should be marinated for 3-8 hours in advance – please see recipe below and plan accordingly.

INGREDIENTS:

- 1 whole chicken cut into 8 pieces (2 leg, 2 thigh, 2 wing, 2 breast)
- 2 cups buttermilk
- 3 Tbsps hot sauce
- ½ tsp onion powder
- ½ tsp garlic powder
- ½ tsp Kosher salt

METHOD:

In a large non-reactive bowl, whisk all ingredients together and add chicken pieces. Cover and marinate for a minimum of three hours or overnight in the refrigerator.

Fried Chicken Dredge + Cook

SERVES: 4

INGREDIENTS:

- 8 pieces of buttermilk marinated chicken (*see recipe above*)
- 2 cups all-purpose flour
- 1 ½ Tbsps Kosher salt
- 2 tsps black pepper
- ½ tsp cayenne pepper
- ¼ tsp paprika
- ¼ tsp garlic powder

METHOD:

Fill a large heavy pot with a neutral oil no more than halfway full and slowly bring it to 310°F. Meanwhile combine the flour and spices in a bowl or large zip top bag. Remove chicken from the buttermilk marinade and give a little shake to remove excess liquid – the remaining clinging marinade will help the dredge to coat the chicken. Coat each piece completely with the dredge. Gently shake off any residual flour.

Working in batches, carefully lower the chicken into the hot oil ensuring that there is always a 25% rim above the oil as a safety buffer, after the chicken is fully submerged. Note that adding too many pieces at one time lowers the temperature too much.

Fry the chicken for about 16 minutes or until it reaches an internal temperature of 165°F. Gently remove fried chicken from oil and place on a rack or paper towels to cool and allow excess oil to drain away from chicken. Continue to cook until all pieces are done.

Creamy Coleslaw

SERVES: 4

INGREDIENTS:

- 1 lb green cabbage, julienned
- 4 oz carrot (or 2 to 3 medium carrots), grated
- 2 oz poblano pepper (approx ½ medium pepper), seeded + julienned
- 1 cup mayonnaise
- 2 Tbsps Dijon mustard
- 2 Tbsps cider vinegar
- 1 ½ Tbsps granulated sugar
- 1 tsp celery salt
- 1 ½ tsps onion powder

METHOD:

Prepare vegetables accordingly and set aside.

In a large bowl, combine the mayonnaise and flavorings, mixing well until completely incorporated. Add in the vegetables. This is ready to be enjoyed right away or you may set aside in the refrigerator to set and soften to your desired texture.