

Chef Inspired Recipes

Vince Bader grew up in Yankton and started his culinary career at the Argo Hotel in Crofton, Nebraska. Vince currently lives with wife Adrienne and two very large cats in Sioux Falls. Executive



Banquet Chef for the District, Vince spends most of his off time (surprise!) cooking for family and friends. Here are a few of his favorite recipes which are staples in his home. All can be easily made in the home kitchen and by the home chef.

Tarragon Chicken Salad

Make ahead-Tarragon Vinegar: Add 2 Tablespoons dried Tarragon leaves to 1 Quart white vinegar and store in cool dry place.

Ingredients:

- 1/2 Cup Chopped Toasted Walnuts
- 1 Cup Halved Green or Red Grapes
- 3 Cups Cooked Chicken (We use leftovers a lot)
- 1 1/2 Cups Mayonnaise
- 3 Tablespoons Tarragon Vinegar (See above)
- 1 Tablespoon Dried Tarragon leaves (If you have fresh use it! but use less, since it's stronger)
- Kosher Salt
- Black Pepper

Combine all ingredients together in a large bowl and mix well. Allow to cool and let flavors infuse for at least 1/2 hour. This chicken salad is great on sandwiches as well as open face with vegetables and crackers too for a quick meal!



Oven Roasted Tomatoes

Roasting tomatoes slowly cooks out the moisture and intensifies their flavor. The tomatoes bring a sweet, tangy flavor to meat, fish, and vegetables. Put them in sandwiches or finely chop them and flavor a sauce or vinaigrette. They're so versatile you can use them as a garnish for a rich meat or in a salad.

Ingredients:

12 Plum Tomatoes (You can use anything you have on hand if necessary)

1/2 Cup Extra Virgin Olive Oil

3 Fresh Thyme Sprigs

Kosher Salt

Black Pepper

Preheat the oven to 200F. Line a baking sheet with aluminum foil. First peel the tomatoes; the easiest way is by blanching them in boiling water and having an ice bath ready. Remove the core and on the bottom slice an X extending the cuts about 2/3 up the sides, this will make the skin peel off easily after blanching them.

Cut the tomatoes in half lengthwise and place them cut side up on the baking sheet. Drizzle olive oil over each one and season with kosher salt and black pepper. Scatter fresh thyme sprigs across tray and place in oven for 5-6 hours, depending on tomato size. The tomatoes will have shrunk but still be moist. Let cool on baking sheet then transfer to a storage container and pour any oil from the pan over them. They will hold for up to a week.

Mac N' Cheese

Ingredients:

- 8 Ounces (Uncooked) Elbow Macaroni
- 8 Tablespoons Unsalted Butter (1) Stick
- 1/2 Cup AP Flour
- 4 Cups Milk (2% works fine)
- 8 Ounces Shredded Aged Cheddar

Cheese

Kosher Salt

Black Pepper

Crushed Red Pepper Flakes

Panko Breadcrumbs

Bring large pot of water to boil, add generous amount of kosher salt. Drop elbow macaroni into seasoned boiling water and cook until done approx. 9 min. Reserve small amount (1 Cup of water pasta was cooked in). Drain remaining water off pasta and cool off in cold water, hold for later use.

In a medium sized pot on low-medium heat melt 8 Tablespoons (1 stick) butter. Once butter is melted add flour immediately and begin stirring, be very careful not to burn mixture and continue cooked 3-5 minutes until its light tan and thick (This is called making a "roux" and can be used as the base for many sauces/soups).

Add Milk to your butter and flour mixture and begin whisking together, once all milk has been added proceed to slowly add cheddar cheese while still whisking. You should have a nice consistency with your cheese sauce, add kosher salt, black pepper, and a pinch of red pepper flakes. Add cooked pasta directly to cheese sauce and taste again, season if necessary. If the sauce or anything gets too thick at anytime use the reserved pasta water to loosen and add liquid.

If you can wait any longer sprinkle panko breadcrumbs on top and bake at 350F until browned on top!



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