



EVENT SUMMARY

November 13, 2023 Event

by **Dick Odom**

visit our website at skilletandglass.com

By far, our best event yet! We were hosted by Chef Jerry Simonetti at his **Lilly's Bistro** restaurant on Charlotte Highway in Lake Wylie, SC. "**Lilly's**", of which Jerry is also Head Chef, largely specializes in Italian dishes, and Italian was the theme of this event. Jerry also has a lot of small plates on his menu and each team was charged with serving three small plates among some other rules that included limiting meat and fish protein portions, serving gluten free, nuts free and shellfish free.

The teams were led by Chris Morabito and Dick Odom. Chris's partners were David Good and Justin Plotkin, and Dick's partners were Chris Nelson and Whit Moody.

Chris's Menu:

Fresh Burrata with sweet cherry tomato & herb infused spicy EVO (toasted fennel, rosemary, garlic, cayenne, peppercorn, crispy capers pan seared in spicy extra virgin olive oil.

Apulia Region- Spaghetti Assassina (assassin's pasta) light tomato stock, shallots/garlic white wine, evo standard spaghetti (works great vs gluten free), topped with whipped ricotta/cream and pecorino/Romano, cayenne. toast in evo and cooked like risotto.

Unsure of region but Cacciatore was invented by hunters in 14th/15th century made with Braised Pork (normally chicken is used) pork ribs (cacciatore) with evo, garlic/rosemary sauce, small amounts of strained tomatoes, chicken bone broth, white wine salt/pepper.

Southern Italy- Calabrian Potatoes Yukon gold with onion/shallot/garlic & evo. Salt & pepper.

Dick's Menu:

"Bruscettini" - Dubbed such as it started out years ago as bruschetta and grew to take on a look that resembles crostini. Gluten free baguettes sliced on the bias, brushed with extra virgin olive oil, grilled, then rubbed with fresh garlic. Layer: prosciutto, basil leaf, roasted red pepper/mozzarella, quarter outer meat of a medium Roma tomato. Should be placed in an oven at 350 until the mozzarella melts and the skin will pull off the Roma. Then garnish the plate with basil oil to be sopped with pieces of baguette.

Pesce Crudo – Raw fish (don't call it sashimi) was eaten by Italian fisherman and served savory rather than spicy like their Japanese counterparts. Slices of raw fish topped with small peppermint leaves and flying fish roe, add to the side summer pickles, wedges of red grapefruit, and thinly sliced strawberries.

Beef Carpaccio – Beef tenderloin trimmed, rubbed with kosher salt and freshly ground black pepper then seared in a skillet. Sliced to about 1/4" slices and pounded with a meat mallet between plastic sheets until very thin and laid on one side of a small serving plate. Add on the short side a dollop of chilled hollandaise and a smaller dollop of prepared horseradish. On the opposite side of the condiments add a portion of greens prepared with chopped strawberries and spiced evo. Over the greens add a few thin slices of parmigiano Reggiano.

The judges all offered constructive critiques as you will see in the video (soon to be posted on the website), and all was very informative, educational, and entertaining.