

CHEF JON BONNELL opened Bonnell's Fine Texas Cuisine in 2001, which has been hailed as the premier restaurant of both Fort Worth and Texas. His dishes exhibit regional influences with spices that fuse Southwestern, Creole, and Mexican flavors with a truly Texas style at heart. His newest restaurant, Waters—Bonnell's Coastal Cuisine, is inspired by his love for all things seafood. Jon Bonnell has appeared on NBC's *Today*, ABC's *Good Morning America*, CBS's *The Early Show*, the Food Network's *BBQ with Bobby Flay*, and countless other local and national television and radio spots. His kitchens all share his "open book" policy of keeping absolutely no secrets, meaning that Chef Bonnell will happily give kitchen tours and share recipes without charge, even helping customers source rare ingredients. In addition to being an award-winning chef, Jon is also an avid outdoorsman, a triathlete, teacher, very active philanthropist in his community, husband and father of two. He is the author of *Jon Bonnell's Fine Texas Cuisine* and *Jon Bonnell's Texas Favorites* and resides in his native Fort Worth.

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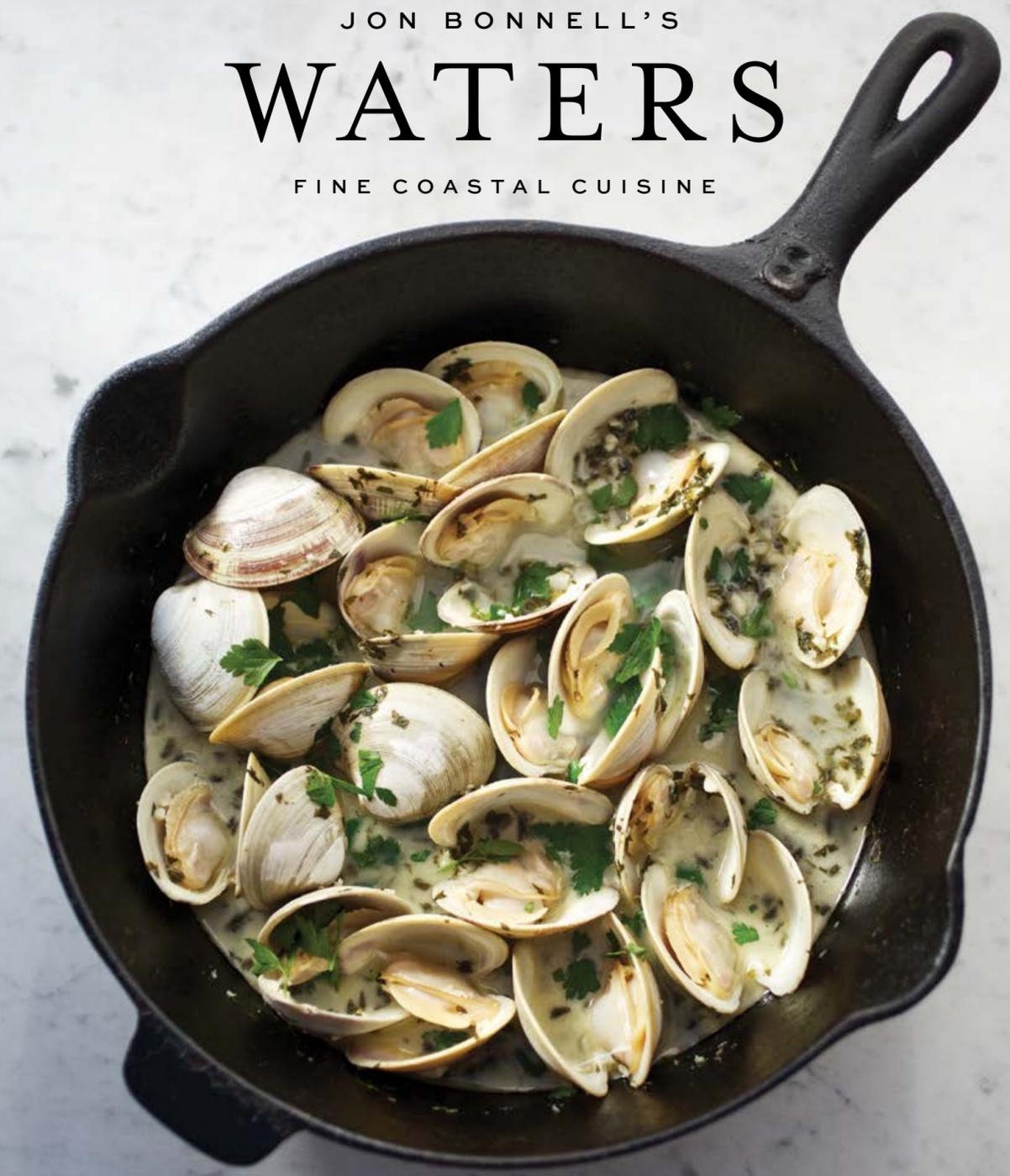
Cookbook

JON BONNELL'S
WATERS
FINE COASTAL CUISINE



\$35.00 U.S.

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With a focus on fresh, sustainable ingredients, Chef Jon Bonnell shares his passion for seafood. Here are easy recipes for fancy dining on more than 35 varieties of fish and seafood, along with a group of tried-and-true side dishes to round out a soul-satisfying meal. Bonnell's superb and easy techniques take the intimidation out of cooking seafood just right. Whether chilled or raw, in a soup or salad, or poached, steamed, sautéed, pan-seared, crispy fried, on the grill, roasted, or baked, Bonnell's recipes are sure to tantalize every palate and make the most of delectable offerings from the world's waters.

Included are dishes that are visual show-stoppers like Braided Poached Arctic Char, and classics like Seared Crab Cakes with Scallion Lime Aioli. Taste something new with Jon's recipe for Seared Tilefish with Tarragon Cream Sauce, or try a twist on a trendy favorite in Crispy Catfish Tacos with Spicy Slaw. Even the pickiest of dinner guests will be full of praise when you whip up a side of Crawpuppies or Lobster Mac and Cheese. A wide range of recipes makes this book a great choice for the seafood novice and aficionado alike, and stunning color photos for every recipe make this book a treat to browse through and great for gift giving.



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FRIED OYSTERS WITH JALAPEÑO RÉMOULADE SAUCE *Serves 2–4*

Raw oysters on the half shell are still my favorite, but it's obviously not a dish for everyone out there. Even the squeamish can be swayed to try oysters when fried properly, though. The key to great fried oysters is to have flavor, such as the hot sauce and seasoning, and to get them crispy in a hurry without overcooking the oysters. I fry oysters at 375 degrees to achieve this balance. Oysters are over 90 percent water, so if they cook very long, the end product becomes shrunken and chewy. A good fried oyster should be plump, crisp and bursting with flavorful juices on the inside, still tasting of the briny ocean just a bit.

Fresh oysters are seasonal, of course, and for frying, you cannot beat wild Galveston Bay oysters from the Texas Coast. But many companies sell pasteurized oysters as well. I have found that Jeri's Oyster Company near Galveston, sells an outstanding pasteurized oyster in jars, and I've used them many times when the season is tight.

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|---|--------------------------------------|
| 12 Texas oysters, freshly shucked | 2 cups flour |
| 2 tablespoons hot sauce | Vegetable oil for deep-frying |
| 3 tablespoons buttermilk | Jalapeño Rémoulade Sauce (see below) |
| 1 tablespoon Texas Red Dirt Rub, Creole Blend (see page 11) | |

Marinate the oysters in a mixture of hot sauce and buttermilk overnight in the fridge. Combine 1 tablespoon of the Creole seasoning mix with the flour, and dredge the oysters in the seasoned flour until well coated. Fry in vegetable oil at 375 degrees until golden brown. This should only take about 1½ minutes. Remove and drain on paper towels. Serve with Jalapeño Rémoulade Sauce.

JALAPEÑO RÉMOULADE SAUCE

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| 2 jalapeño peppers | 2 teaspoons hot sauce |
| 2 tablespoons freshly chopped Italian parsley | ¾ cup mayonnaise |
| 1 tablespoon capers, chopped | Pinch of hot smoked paprika |
| 1 teaspoon lemon juice | 1 teaspoon Texas Red Dirt Rub, Creole Blend (see page 11) |

Roast the jalapeños on the grill or over an open flame (like a gas burner) until charred black on all sides. Once charred, place in a zip lock bag or brown paper bag and allow to sweat for 8–10 minutes. When cool enough to handle, peel and seed the jalapeños then place them in a smoker for 20–25 minutes. Finely dice the smoked jalapeños and combine with the rest of the ingredients in a mixing bowl. Whisk all ingredients together well.



GRILLED MAHI WITH BLACK BEAN, CORN AND CACTUS SALAD Serves 2

Mahi, also called mahi mahi, dorado or dolphin fish (no, not the Flipper kind of dolphin) is an extremely prolific fish with a huge global range. It's also one of the easiest fish to find fresh all year long. I've heard boat captains refer to these as the chickens of the sea. This is one of my go-to dishes when cooking by the pool in the summer. Having the salad made a few hours before mealtime will make this an easy dish to finish. Simply put on a grilling show and place the fish over the colorful salad and you are all set. And it's quite a healthy meal to boot.

2 6–8 ounce mahi fillets,
boneless and skinless

1 teaspoon canola oil

1 teaspoon Waters Bay
Blend (see page 11)

Black Bean, Corn and Cactus
Salad (see page 197)

Clean the mahi fillets well, then pat dry with paper towels. Coat each with a thin layer of canola oil on all sides then sprinkle all over with Waters Bay Blend. Cook over high heat on a wood grill until done, approximately 3–4 minutes per side, then remove and serve immediately over a heaping spoonful of Black Bean, Corn and Cactus Salad.

