

Lowcountry Musubi

Yield: 150

Ingredients

5,000 g Carolina Gold rice
7,500 g water
335 g pickled okra brine
170 g furikake
100 g Kosher salt
6,000 g andouille sausage, bias-sliced 8–10 mm (150 pieces)
1,500 g soy sauce
1,125 g mirin
875 g sorghum syrup
125 g brown sugar
75 g grated garlic
75 g grated ginger
50 g porcini powder
40 ea large collard leaves (cut into ~150 strips; buy extra)
900 g pickled okra seeds

Method

1. Combine rice, water, pickled okra brine, and salt. Cook in manageable batches — split across 3–4 hotel pans or rice cooker max; 5 kg in one vessel cooks unevenly. Rest 10 minutes, then fold in furikake. Form 150 rice blocks (80 g each). Press firmly while warm and let set so they hold for the pass.
2. Trim collards and cut into 3–4 cm strips long enough to band a rice block. Blanch 20 seconds at a rolling boil, shock in ice water, and dry.
3. Slice on a bias, 8–10 mm thick, 40 g per piece, into 150 pieces.
4. Sear in a hot pan (400°F surface) with a little oil, pressing lightly for even browning.
5. Simmer glaze ingredients 4–5 minutes until syrupy—pull at nappe; it reduces faster in a wide pan. Brush over the seared sausage after searing and caramelize briefly. Glazing before the sear burns the sugars.
6. Place glazed sausage on each rice block, wrap with a collard strip, and top with pickled okra seeds.

Notes

- Carolina Gold is long-grain—it won't pack as tight as sushi rice. Press firmly while warm and let blocks set so they hold for the pass.
- Rice ratio set at 1:1½ by weight for grains cooked through that still pack firm. Don't go wetter or blocks slump.
- Pickled okra brine in the rice and the okra seeds on top tie the dish together—don't skip the brine.
- Glaze must be brushed on after searing and caramelized briefly; glazing before the sear will burn the sugars.
- Blanch collards just 20 seconds—enough to set color and soften for wrapping without going army-green.

- Sear-to-order breaks down at 150. Sear and glaze in waves timed to the pass, or you'll have cold, congealed sausage. Hold seared/glazed pieces warm and assemble fresh.
- Glaze scales linearly but reduces faster in a wide pan—watch it, pull at nappe.

PROCESS



Trim and strip the collard leaf for wrapping.



Bias-slice and sear the andouille for even browning.



Glazed sausage set on formed Carolina Gold rice blocks.

PLATING REFERENCE



Finished musubi on slate — collard band across, pickled okra seeds on top.

Carolina Grits Arancini

Yield: 200

Ingredients

270 g Johnny Redcorn stone-ground grits
720 g water
576 g whole milk
67 g unsalted butter
9 g Kosher salt
102 g sharp cheddar, grated
2 g black pepper
6 large eggs (bind)
270 g prepared pimento cheese (recipe below)
110 g country ham, finely minced
145 g all-purpose flour (breading)
215 g panko breadcrumbs
72 g fine cornmeal
Peanut or canola oil, for frying, as needed

Method (day 1)

1. Bring water, milk, butter, and salt to a simmer. Whisk in grits slowly; reduce to low and cook, stirring often, until very thick and creamy, about 45 minutes. Use 2 pots if needed.
2. Off heat, stir in cheddar and pepper until melted. Cool 10 minutes, then beat in eggs (2 ea) until fully incorporated. Mixture should be stiff.
3. Spread grits 2 cm thick on parchment-lined sheet pans. Press plastic to surface and refrigerate overnight until firm.
4. Render minced ham in a dry skillet over medium until crisp and fat renders. Drain on towels and cool. Dry moisture and salt punch—taste before seasoning filling.
5. Fold cooled crisped ham into pimento cheese. Portion into 13 g balls (#100 scoop) and freeze solid, 2 hours or overnight.

Method (day 2)

1. Scoop 23 g chilled grits (#40 scoop), flatten in palm, press a frozen filling ball into center, seal grits fully around it, roll smooth. Keep filling frozen until use.
2. 3 stations: flour (lightly seasoned); beaten egg (4 ea); panko mixed with cornmeal. Dredge each ball flour in egg and panko, pressing to coat fully.
3. Freeze breaded balls solid on sheet pans, then transfer to labeled containers. Holds 3 weeks. Do not thaw before frying.
4. Heat oil to 340°F. Fry from frozen in batches of 12–15, keeping oil above 330°F, until deep golden and hot through, 4–5 minutes. Drain on a rack.

Method (event day)

Hold in a 200°F oven up to 20 minutes. Spoon a clean pool of tomato coulis on the plate/spoon and center the arancini on top to pass.

Pimento Cheese Ingredients

Yield: 325 g
170 g sharp cheddar, hand-grated
55 g cream cheese, room temp
70 g Duke's mayonnaise
45 g pimentos/piquillo, drained and minced

20 g green onion, thinly sliced
8 g Texas Pete hot sauce
5 g Dijon mustard
3 g Worcestershire sauce
1 g garlic powder
1 g onion powder
½ g cayenne
1 g black pepper
Kosher salt, to taste

Pimento Cheese Method

1. Beat room-temp cream cheese smooth in a mixer (paddle) or by hand. Add mayonnaise, Dijon, Worcestershire, Texas Pete, garlic powder, onion powder, cayenne, and pepper; mix until uniform.
2. Fold in hand-grated cheddar, minced pimentos, and sliced green onion. Mix just until combined—do not overwork or it turns pasty. Keep some texture.
3. Taste and adjust salt and heat. Pimentos, cheddar, and Texas Pete all carry salt, so add slowly. Refrigerate at least 1 hour to firm up before using as arancini filling.
4. Fold in cooled crisped country ham (per arancini card), portion into 13 g balls, and freeze solid before stuffing the grits.

Notes

- Filling must be frozen solid before forming or the pimento cheese blows out during frying.
 - Grits must be cold and stiff to handle. Bread cold. Fry temp drops with frozen product—work in small batches.
 - Country ham is salty; do not add extra salt to the filling until you taste the crisped ham.
 - Small batch: 1 cook can form and bread 20 pieces in well under an hour.
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PLATING REFERENCE



Soft dollop of train wreck centered on the arancini, finished with a scallion curl. Pass on a white rectangular platter.