

Hungry *for* More?

DIG INTO THESE RECIPES
FROM BELOVED LOCAL
RESTAURANTS

By Cindy Brzostowski

It's not hard to find restaurants launched in Austin that have gone on to earn nationwide acclaim. Some have even expanded their presence to other cities in Texas or other states. Three such heavy hitters on the local food scene generously offered to share delectable recipes with Waterways readers so they can make and enjoy their dishes at home.



Chef plating at Uchi/Uchiko

UCHI/UCHIKO

“Austin has become such an amazing food scene over the last decade that it forces you to up your game daily. We have so many great restaurants that we have to push ourselves to innovate and get better each day.”

— TONY MONTERO, CEO, HAI HOSPITALITY



YOKAI BERRY

Serves 1-2

3 ½ cups yuzu vinegar or juice
(such as orange juice)
1 ounce hon dashi (or one fish-stock
bouillon cube such as Knorr)
1 cup sugar
1 cup water
¼ cup red quinoa
2 cups simple syrup
1 tablespoon vegetable oil
2 cups soybean oil
1 cup dry green tea leaves
2 cups + 1 tablespoon extra virgin olive oil
1½ teaspoons garlic, minced
1 cup kale, washed, with stems removed,
in two equal portions
2 ounces sashimi-grade salmon, diced
½ cup Asian (or regular) pear, diced
¼ cup blueberries
Salt to taste



Yokai Berry

1. In a medium bowl, whisk yuzu vinegar, hon dashi and sugar until combined to make yuzu dashi. Refrigerate.
2. Pour water into a small saucepan, bring to a boil. Add quinoa, cook 12-15 minutes until soft.
3. Drain quinoa, mix in simple syrup. Simmer mixture for about 30 minutes, strain and rinse.
4. Heat vegetable oil in a sauté pan. Sauté quinoa for about 5 minutes until golden and crisp. Season with salt.
5. Warm soybean oil over low heat in a saucepan (do not allow it to smoke or bubble).

6. Add green tea to warmed oil, transfer mixture to a quart-size container (such as a Pyrex dish). Allow mixture to steep for 1 hour before adding 1 cup of olive oil.
7. Heat 1 tablespoon of the olive oil in a sauté pan. Sauté a portion of the kale for about 7 minutes until it's tender but still crisp. (Alternatively, make kale chips by tossing kale with olive oil and baking on a cookie sheet covered with aluminum foil at 350 degrees for about 15 minutes until edges are slightly browned.)
8. Blanch the other portion of the kale by adding it to boiling water for 2 minutes

and transferring it to a bowl of ice water. Pat dry with paper towels.
9. Toss salmon-pear mixture with green tea oil, garlic and yuzu dashi. (Set aside unused portions of oil and yuzu dashi.) Toss the blanched kale with the remaining yuzu dashi.
10. Place the salmon-pear mixture on a plate, layer with blanched kale and blueberries. Drizzle with extra green tea oil, garnish with sauteed kale or kale chips. >>

BRUSSELS SPROUTS

1 lb Brussels sprouts
Canola oil for frying
Salt to taste
50/50 sauce:
1 part oyster sauce
1 part Thai sweet chili sauce
Lemon juice to taste

1. Cut Brussels sprouts into halves, or quarters if they're much larger than golf balls.
2. Fry in canola oil at 350 degrees for about 1 minute until crispy.
3. Drain well on an oven tray lined with paper towels. While still hot, season with salt to taste.
4. In a large mixing bowl, coat sprouts with 50/50 sauce and serve!



HAT CREEK BURGER COMPANY

“When I started Hat Creek out of a food truck in 2008, we focused on quality ingredients and quality people. That has always been the foundation of our business. If you can get those two things right in a restaurant, everything else will fall into place.” — DREW GRESSETT, FOUNDER, HAT CREEK BURGER COMPANY



THE FREDERICKSBURGER

Makes 1 burger

Mains

1 bun, toasted
1 packet of Happy Sauce (made locally by ATX Specialty/Zilks)
1-ounce scoop of kraut (made locally by Barrel Creek Provisions)

2 slices American cheese
2 beef patties, cooked to your liking
(we prefer Nolan Ryan Beef)

Add-ons

5-6 slices jalapeño
1 ounce diced onion
3-5 pickle slices (enough to cover the bun)
1-2 lettuce leaves
2 tomato slices

3 avocado slices
1 ounce mushrooms
1 ounce grilled onions
1 bacon strip

Layer the burger from bottom to top in this order: bottom bun, beef patty, cheese slice, beef patty, cheese slice, bacon, kraut, grilled onion, mushrooms, avocado, tomatoes, lettuce, pickles, onions, jalapeño, Happy Sauce and top bun.

THE SOUTHWEST

Makes 1 burger

Mains

- 1 bun, toasted
- 1 swirl Yellowbird Serrano Sauce
- 1 ounce grilled onions
- 5-6 slices jalapeño
- 2 beef patties, cooked to your liking (we prefer Nolan Ryan Beef)
- 2 slices pepper jack cheese

Add-Ons

- Pickle slices (about 3-5, enough to cover the bun)
- 1-2 lettuce leaves
- 2 tomato slices
- 3 avocado slices
- 1 ounce mushrooms
- 1 ounce onions
- 1 cup kraut
- 1 bacon strip

Layer the burger from bottom to top in this order: bottom bun, beef patty, cheese slice, beef patty, cheese slice, bacon, kraut, grilled onion, mushrooms, avocado, tomatoes, lettuce, pickles, onions, jalapeño, Yellowbird Sauce and top bun.



Burgers at the Hat Creek Burger Company



The Southwest Burger



The Fredericksburger



Hat Creek Burger Company

LICK HONEST ICE CREAMS



“We think Lick has been successful because we have stayed true to our mission and vision since we opened almost 11 years ago. We still make every single item that goes into the ice cream, and we still use our own proprietary ice cream base.”

— CHAD PALMATIER AND ANTHONY SOBOTIK, COFOUNDERS, LICK HONEST ICE CREAMS

ORANGE CREAM DREAM FLOAT

Serves 1

1.5 ounces orange juice
2 ounces aged rum
2-4 ounce scoops Hill Country Honey & Vanilla Bean Ice Cream
Honey Vanilla Soda (Southside Soda)

1. Add orange juice, rum and ice cream to a glass.
2. Top off with soda.
3. Garnish with dehydrated orange wheel (or a simple orange wheel) and purple edible glitter.



LEMON LAVENDER LOVE FLOAT

Serves 1

2 ounces light rum
2-4 ounce scoops of Lady Bird Lavender Crisp Ice Cream
Lemoncito Soda (Southside Soda)

1. Add rum and ice cream to a glass.
2. Top off with soda.
3. Garnish with unicorn cookie and whipped cream (or any lemon cookie of your choice).



CLASSIC ROOT BEER LOVE FLOAT

Serves 1

2-4 ounce scoops of Hill Country Honey & Vanilla Bean Ice Cream (Caramel Salt Lick is another good choice, or choose any ice cream)
Root Beer Soda (Southside Soda)

1. Add ice cream to a glass.
2. Top off with soda.
3. Garnish with whipped cream, sprinkles and a smile.