Wind Down Wednesdays

February 10, 2021

Chef Max Hardy

Tampa-born Chef Hardy is an accomplished chef, clothing designer, cookbook author, and philanthropist. He is currently the head chef and owner of COOP Detroit at the Detroit Shipping Company, a Caribbean & Asian Fusion grilled chicken concept.

CURRY SHRIMP & RICE

Ingredients
2 pounds jumbo shrimp
2 tablespoons curry powder
2 cups coconut milk
2 tablespoons butter
1 tablespoon fresh ginger
1 tablespoon red pepper flakes
1/4 cup cilantro
3 cloves garlic
1 tablespoon honey
2 tablespoon coconut oil
Salt & pepper

2 cups jasmine rice
1/4 cup cilantro
4 cups water
1 teaspoon salt
2 teaspoons olive oil

Optional Garnish
Parmesan cheese
Sliced radishes

Preparation
Season shrimp with half the curry powder and half the cilantro, garlic, and ginger. Marinate for 15 minutes. In a large sauté pan, heat the coconut oil to medium heat. Sauté shrimp for 2 minutes, then add remainder of ingredients. Lower the heat to a simmer for 5 minutes.

Meanwhile, bring 4 cups of water to boil, add salt, olive oil, and rice and reduce to simmer for 15-20 minutes until rice is tender. Fold in cilantro.

When plating, serve coconut shrimp over cilantro infused jasmine rice, garnish with parmesan cheese and radish - if you’d like.
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Detroit Mixologist Melanie Mack

Melanie Mack has a celebrated 20 years of experience in neighborhood bars, fine dining staples and high-volume venues and a passion for creating craft cocktails and mocktails in approachable settings.

CAVA KISS

Ingredients
3 dashes of Peychaud's bitters
.75 ounces of fresh squeezed lemon juice
1.5 ounces of apricot liqueur
Segura Viudas Cava Brut

Garnish
Lemon twist

PREPARATION
Combine bitters, lemon juice and apricot liqueur in a shaker tin. Add ice and shake vigorously for 30 seconds. Strain into a champagne flute and top with Segura Viudas Cava Brut. Garnish with a lemon twist.

THE HIGH SEAS

Ingredients
1 dash of Fee Brothers Celery Bitters
.25 ounces of caper juice
.5 ounces of Salers Aperitif
2.5 ounces of Plymouth Gin

Garnish
Scallion cream cheese-stuffed olives

Preparation
Combine all ingredients in a shaker tin, add ice and stir with bar spoon for 60 seconds. Strain into chilled martini glass. Garnish with a scallion cream cheese-stuffed olive on a toothpick.