

## New Jersey Wines Culinary Series

Chef "Drew" Araneo  
Drew's Bayshore Bistro

# FOIE GRAS DIRTY RICE

### INGREDIENTS

- 4 tablespoons unsalted butter
- 1/2 pound (8 ounces) foie gras, cut into 1/2-inch dice
- 1 cup onion, chopped into small dice
- 1 cup poblano chile, chopped into small dice
- 1 cup celery, chopped into small dice
- 2 tablespoons, garlic, minced
- 1/2 pound duck liver, ground or finely chopped
- 2 tablespoons Creole seasoning
- 2 tablespoons ancho chili powder
- 1/2 teaspoon cayenne pepper, optional

### DIRECTIONS

In a large heavy bottomed skillet, melt butter; add diced foie gras.

Render fat from the foie gras until it cooks down and begins to crisp; set aside. Do not drain the pan; the star of the show is the foie fat.

Stir in the onion, poblano, celery and garlic. Then add the rendered foie gras fat and sauté until the vegetables soften and begin to caramelize.

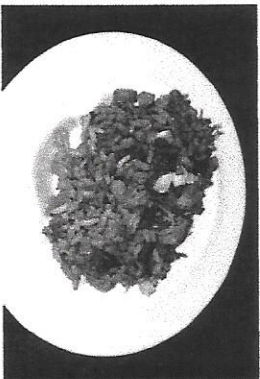
Add to the skillet the ground duck liver, stirring constantly to cook liver, and to keep it from sticking.

When liver is cooked through, add Creole seasoning, chili powder and cayenne, stirring for 60 seconds to cook seasonings.

Stir in duck stock and the duck confit, scraping bottom of pot to release any browned bits.

Stir in cooked rice, stirring to mix ingredients through, season with salt and pepper. When heated through, add chopped parsley, sliced green onions and reserved crisp pieces of foie gras.

Serves 6 to 8 as a side dish.



2016 Syrah - Deep, dark and delicious, this wine is smooth, peppery, with dark berries and hints of asphalt. Medium body, fine tannins and a solid finish.

## About The Restaurant

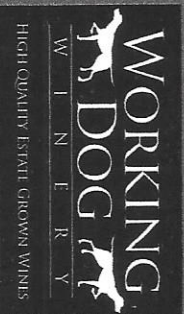


### Chef "Drew" Araneo and Drew's Bayshore Bistro

Drew's Bayshore Bistro was opened in 2005 by Chef Andrew Araneo in his home town of Keyport, NJ. Opening a restaurant located just blocks from where he grew up was a "dream come true" for Drew. Intimate, friendly, and focused on good cooking, the Bistro has become the region's go-to place for great food inspired by Gulf Coast and Low Country cuisines. Chef Drew has been into cooking since childhood and received his professional culinary training at Brookdale Community College in Lincroft, NJ. He honed his skills at several prominent NJ restaurants, including Joe and Maggie's in Long Branch and Whispers in Spring Lake. Drew achieved national fame when he won a 'throwdown' with Bobby Flay in 2013 with his Voodoo Shrimp.



## About The Winery



### Mark Carduner and Working Dog Winery

A dream of five friends to one day plant a vineyard became a reality in 2003 when Working Dog Winery, known then as Silver Decoy Winery, opened its doors. Mark Carduner, who had owned wine stores in nearby Hightstown, teamed with his friends to launch the vineyard.

Straddling the border of East Windsor and Robinsville in Mercer County, Working Dog Winery has become one of the most acclaimed wineries in NJ. With over 20 acres of grapes under cultivation, Working Dog Winery produces wine from Cabernet Franc, Merlot, Cabernet Sauvignon, Syrah, Sangiovese, Chambourcin, Marechal Foch, Chardonnay, Viognier, Pinot Gris, Riesling, and Traminette grapes as well as fruit wine from blueberries. Working Dog is a member of the GSWG and Winemakers Co-Op.