



GREAT CHEFS® OF THE SOUTH®



EPISODE	APPETIZER	ENTRÉE	DESSERT
Episode 1 On DVD “South” # 1	Yuca-stuffed Shrimp with a Sour Orange Mojo and Scotch Bonnet Tartar Sauce <i>Norman Van Aken</i> <i>Norman’s,</i> <i>Coral Gables FL</i>	Grilled and Braised Rabbit with Molasses, Bourbon, Slab Bacon, and Stone-ground Grits <i>Frank Stitt</i> <i>Highlands Bar & Grill,</i> <i>Birmingham AL</i>	Chocolate Pecan Torte <i>Elizabeth Terry</i> <i>Elizabeth on 37th,</i> <i>Savannah GA</i>
Episode 2 On DVD “South” # 1	* Maine Lobster with Celery Root and Apple Salad <i>Paul Albrecht</i> <i>Pano’s and Paul’s,</i> <i>Atlanta GA</i>	Sea Scallops with Mango and Jalapenos <i>Kathy Cary</i> <i>Lilly’s,</i> <i>Louisville KY</i>	* Aunt Irma’s Banana-Pecan Beignets <i>Larry Gober</i> <i>Criolla’s Restaurant,</i> <i>Grayton Beach FL</i>
Episode 3 On DVD “South” # 1	Spicy Scallops with Chili Sauce <i>Nick Apostle</i> <i>Nick’s,</i> <i>Jackson MS</i>	Whole Sizzling Catfish with Sizzling Black Bean Sauce <i>Thomas Catherall</i> <i>Tom Tom,</i> <i>Atlanta GA</i>	Baked Creams with Orange Custard Sauce <i>Norma Naparolo</i> <i>Magnolia’s,</i> <i>Charleston SC</i>
Episode 4 On DVD “South” # 2	Salad Niçoise <i>Stephen Austin</i> <i>The Hedgerose Heights Inn,</i> <i>Atlanta GA</i>	* Smoked Scotch Bonnet Jerk Spice Mahimahi Stuffed with Christophene, Carrot, and Pepper with Mofongo Broth <i>Marty Blitz</i> <i>Mise en Place,</i> <i>Tampa FL</i>	* Stuffed Strawberries with a Tomato–Cinnamon Confiture, Balsamic Vinegar, and Tomato Liqueur <i>Robert Waggoner</i> <i>Wild Boar Restaurant,</i> <i>Nashville TN</i>
Episode 5 On DVD “South” # 2	Potato Crisp Pizza <i>Cory Mattson</i> <i>The Fearrington House,</i> <i>Pittsboro NC</i>	Herb-cruste d Red Snapper with Pine Nut–Herb Sauce <i>Anoosh Shariat</i> <i>Shariats,</i> <i>Louisville KY</i>	* Galliano Crêpes with Seasonal Berries <i>Frank Caputo</i> <i>The Kiawah Island Club,</i> <i>Charleston SC</i>
Episode 6 On DVD “South” # 2	Stuffed Collard Greens with Roasted Chicken, Carolina Goat Cheese, and Blackeyed Pea Salad <i>Casey Taylor</i> <i>The Rhett House Inn,</i> <i>Beaufort SC</i>	* Barbecued Duck with Wilted Greens <i>Roger Kaplan</i> <i>City Grill,</i> <i>Atlanta GA</i>	Lemon Soufflé <i>Hallman Woods III</i> <i>Le Rosier,</i> <i>New Iberia LA</i>
Episode 7 On DVD “South” # 3	Shrimp and Plantain Torte <i>Guillermo Veloso</i> <i>Yuca Restaurant,</i> <i>Miami Beach FL</i>	Grilled Yellowfin Tuna with Ratatouille Risotto, Grilled Shallots, and Red Wine–Morel Sauce	* Warm Center Chocolate Pyramid Cake <i>Gene Bjorklund</i> <i>Aubergine,</i>

		Wally Joe KC's Restaurant, Cleveland MS	Memphis TN
Episode 8 On DVD "South" # 3	Wild and Exotic Mushroom Salad with Marinated Tomatoes and Warm Sherry-Bacon Vinaigrette Ben Barker Magnolia Grill, Durham NC	* Nage of Dover Sole Riviera Jean Banchet Riviera Restaurant, Atlanta GA	* Berry Cobbler W. Louis Osteen Louis's Charleston Grill, Charleston SC
Episode 9 On DVD "South" # 3	* Poached Vidalia Onions with Foie Gras and Marmalade Matthew Medure The Dining Room, Ritz-Carlton Amelia Island, Amelia Island FL	Pork Tenderloin au Poivre Frank Stitt Highlands Bar & Grill, Birmingham AL	* Caramelized Bourbon Apples Stephen Demeter The English Grill The Camberley Brown, Louisville KY
Episode 10 On DVD "South" # 4	* Barbecued Spiced Oysters on Creamy Succotash Daniel O'Leary Buckhead Diner, Atlanta GA	Bacon-wrapped Trout Stuffed with Crawfish John Fleer The Inn at Blackberry Farm, Walland TN	* Coffee Cup with Sabayon Shane Gorringer Zoë's Bakery, Covington LA
Episode 11 On DVD "South" # 4	* Gnocchi Stuffed with Fonduta in Parmesan Cheese-Cream Sauce Jamie Adams Veni Vidi Vici, Atlanta GA	* Barbecued Breast of Duck with Crushed Pepper, Plums, and Plum Wine Jonathan Eismann Pacific Time, Miami Beach FL	Chocolate Soufflé James Burns J. Bistro, Mt. Pleasant SC
Episode 12 On DVD "South" # 4	* Duck and Sweet Potato Hash with Quail Eggs, Sunny-side Up Dean Mitchell Morels Restaurant, Banner Elk NC	* Roasted Chicken with Collards, Red Onion, and Sweet Potato Chips Gregory Gammage Bones, Atlanta GA	Chocolate Bananas Foster Cake with Orange Foster Caramel Sauce Will Greenwood Sunset Grill, Nashville TN
Episode 13 On DVD "South" # 5	* Stone Crab Cakes with Curried Potatoes and Thai Butter Michael McSweeney Dux, The Peabody - Orlando, Orlando FL	* Pecan Flour-dusted Soft-shell Crab with Roasted Garlic-Tomato Butter John Currence City Grocery, Oxford MS	Cardamom Cake with Saffron Ice Cream Anoosh Shariat Shariats, Louisville KY
Episode 14 On DVD "South" # 5	* Asparagus Charlotte Guenter Seeger The Dining Room, The Ritz-Carlton Buckhead, Atlanta GA	Roasted Game Hen with Goat Cheese and Spinach Steven Schaefer The Dining Room The Ritz-Carlton Amelia Island, Amelia Island FL	* Lemon Cheesecake Jose Gutierrez Chez Philippe, The Peabody Hotel, Memphis TN
Episode 15 On DVD "South" # 5	Risotto with Bacon, Silver Queen Corn, and Catfish Scott Howell Nana's Durham NC	Shad Stuffed with Shad Roe Elizabeth Terry Elizabeth on 37th, Savannah GA	Havana Bananas with Rum, Chilies, and Chocolate Sauce Norman Van Aken Norman's, Coral Gables FL
Episode 16 On DVD "South" # 6	Grilled Quail Marinated in Hoisin, Sichuan Chilies, and Sesame, with Sweet Potato Polenta	Shrimp with Sugar Cane and Papaya Ketchup Jose Gutierrez Chez Philippe,	Chocolate Crème Brûlée with Sweet Basil-Vanilla Sauce Peter deJong The Beaufort Inn,

	<i>Wally Joe KC's Restaurant, Cleveland MS</i>	<i>The Peabody Hotel, Memphis TN</i>	<i>Beaufort SC</i>
Episode 17 On DVD "South" # 6	<i>Scallop Escabeche Scott Alderson Criolla's Restaurant, Grayton Beach FL</i>	<i>* Coq au Vin Robert Holley Brasserie Le Coze, Atlanta GA</i>	<i>* Fearington House Chocolate Refreshmint Cake Heather Mendenhall The Fearington House, Pittsboro NC</i>
Episode 18 On DVD "South" # 6	<i>* Roasted Portobello Caps Richard Grenamyer The Governor's Club, Tallahassee FL</i>	<i>Spicy Shrimp, Sausage, and Tasso Gravy over White Grits Donald Barickman Magnolia's, Charleston SC</i>	<i>* Mocha Toffee Meringue Kathy Cary Lilly's, Louisville KY</i>
Episode 19 On DVD "South" # 7	<i>Morel-crusted Trout Salad with Apple and Walnut Vinaigrette Dean Mitchell Morels Restaurant, Banner Elk NC</i>	<i>Pan-seared Scallops with Zucchini and Summer Squash, Cheddar Grits Soufflé, and Salmon Roe Butter Sauce Guillermo Thomas The Hermitage Hotel, Nashville TN</i>	<i>Stacked Key Lime Pie Kenneth Hunsberger Oystercatchers, Tampa FL</i>
Episode 20 On DVD "South" # 7	<i>Bayona Crispy Smoked Quail Salad Susan Spicer Bayona, New Orleans LA</i>	<i>* Horseradish-crust Sea Bass with Shiitake Mushrooms and Miso Sauce Clifford Harrison Bacchanalia, Atlanta GA</i>	<i>Bananas Foster Chimichanga Renée Anzalone Bound'ry Restaurant, Nashville TN</i>
Episode 21 On DVD "South" # 7	<i>Crepinette of Turbot and Foie Gras on Salsify Mousseline with White Asparagus and Morel Jus Bob Waggoner Wild Boar Restaurant Nashville TN</i>	<i>* Grouper Pibil Johnny Earles Criolla's Restaurant, Grayton Beach FL</i>	<i>* Lime-Ganache Mousse and Chocolate Tuile Christopher Malta 1848 House, Atlanta GA</i>
Episode 22 On DVD "South" # 8	<i>* Lamb Ribs with Shallot- Pepper Butter Sauce W. Louis Osteen Louis's Charleston Grill, Charleston SC</i>	<i>* Panéed Catfish with Crayfish Stuffing in an Herb Butter Sauce Nick Apostle Nick's, Jackson MS</i>	<i>* White Chocolate-Black Jack Ice Cream Sandwich Allen Rubin White The Hermitage Hotel, Nashville TN</i>
Episode 23 On DVD "South" # 8	<i>Roulade of Salmon with Egg and Capers Joe Castro The English Grill The Camberley Brown, Louisville KY</i>	<i>* Pressed Duck Jamie Shannon Commander's Palace, New Orleans LA</i>	<i>Strawberry Napoleon with Mousseline Cream and Strawberry Coulis Stephen Austin The Hedgerose Heights Inn, Atlanta GA</i>
Episode 24 On DVD "South" # 8	<i>Fruited Cobb Salad Reimund Pitz Disney-MGM Studio, Lake Buena Vista FL</i>	<i>Beef Tenderloin Stuffed with Herb Cream Cheese, with Sauce Bordelaise Susan Spicer Bayona, New Orleans LA</i>	<i>Crème Brûlée Napoleon with Bourbon Crème Anglais Wally Joe KC's Restaurant, Cleveland MS</i>
Episode 25 On DVD "South" # 9	<i>Blackberry-glazed Quail John Fleer The Inn at Blackberry Farm, Walland TN</i>	<i>* Greenhouse Grill Rack of Lamb Daniel Mellman Greenhouse Grill, Sanibel FL</i>	<i>* Praline Mousse with Chocolate Meringue Frederic Monti Brasserie Le Coze, Atlanta GA</i>

<p>Episode 26 On DVD “South” # 9</p>	<p>* Crawfish Spring Rolls with Root Vegetables and Crawfish Beurre Blanc <i>Hallman Woods III</i> <i>Le Rosier,</i> <i>New Iberia LA</i></p>	<p>Rice Paper-wrapped Tuna Loin with Ginger Sauce <i>Cory Mattson</i> <i>The Fearrington House,</i> <i>Pittsboro NC</i></p>	<p>Tropical Tiramisù <i>Pascal Oudin</i> <i>The Grand Bay Hotel,</i> <i>Miami FL</i></p>
<p>Episode 27 On DVD “South” # 9</p>	<p>Grilled Vegetable Terrine with Lobster and Red Pepper Coulis <i>Jean Banchet</i> <i>Riviera Restaurant,</i> <i>Atlanta GA</i></p>	<p>Grilled Barbecued Tuna <i>Frank Lee</i> <i>Slightly North of Broad,</i> <i>Charleston SC</i></p>	<p>Cuban French Toast <i>Guillermo Veloso</i> <i>Yuca Restaurant,</i> <i>Miami Beach FL</i></p>
<p>Episode 28 On DVD “South” # 10</p>	<p>* Spicy Crawfish and Black Bean Phyllo Burritos with Cilantro Cream and Fresh Salsa <i>Jeffrey Tuttle</i> <i>Pawleys Plantation Golf & Country Club,</i> <i>Pawleys Island SC</i></p>	<p>Salmon South-by-Southwest <i>Debra Paquette</i> <i>Bound’ry Restaurant,</i> <i>Nashville TN</i></p>	<p>Lemon Parfait with Fruits and Sauces <i>Chris Northmore</i> <i>Cherokee Town & Country Club,</i> <i>Atlanta GA</i></p>
<p>Episode 29 On DVD “South” # 10</p>	<p>Sugar Cane-speared Gulf Shrimp with Tamarind–Orange Honey Glaze <i>Wilhelm Gahabka</i> <i>The Registry Resort,</i> <i>Naples FL</i></p>	<p>* Guinea Hen “Souva roff” Modern with Foie Gras, Truffles, and Morels <i>Paul Albrecht</i> <i>Pano’s and Paul’s,</i> <i>Atlanta GA</i></p>	<p>Strawberry–Apple–Cheese Strudel <i>Shane Gorringer</i> <i>Zoë’s Bakery,</i> <i>Covington LA</i></p>
<p>Episode 30 On DVD “South” # 10</p>	<p>Tempura-battered Frog Legs with Arugula Creamy Tartar Sauce <i>Gene Bjorklund</i> <i>Aubergine,</i> <i>Memphis TN</i></p>	<p>Pan-fried Rainbow Trout with Green Tomato and Lime Brown Butter Salsa on Sweet Potato, Artichoke, and Crayfish Hash <i>Ben Barker</i> <i>Magnolia Grill,</i> <i>Durham NC</i></p>	<p>Chocolate Genoise Truffle Torte <i>Libby Strich</i> <i>Slightly North of Broad,</i> <i>Charleston SC</i></p>