**2023 WILSON IRON CHEF WINNING RECIPE**

**GRILLED CHEESE AND TOMATO SOUP**

**Bouillabaisse (soup/stew):**

* Cod
* Mussels
* Clams
* Shrimp
* Fennel
* Tomatoes
* Onion
* Saffron
* Orange peel
* Thyme
* Clam juice

**Tartine (open faced sandwich):**

* Grilled sourdough bread
* Compound butter
* Sundried tomato and caper spread
* Brie cheese
* Gruyere cheese
* Caramelized shallots
* Bacon lardons

**Pickled Watermelon Radish, Roasted Beet, & Goat Cheese Salad (extra side):**

* Baby greens
* Pickled watermelon radish
* Roasted beets
* Bruleed goat cheese
* White balsamic & honey Dijon vinaigrette

*If you are feeling daring and want to try something new & out of the ordinary………*

*\*\*The secret ingredient for the event was Fruit Loops cereal.  We used it in each of the parts of the dish to utilize the cereal three different ways.*

*- In the bouillabaisse we used it as a thickener by grinding it up very fine and adding it to the broth.*

*- In the tartine, we used the sweetness of the fruit loops to blend into the saltiness of the sundried tomato and caper spread.*

*- In the salad, we boiled out the fruit flavor into the white balsamic vinegar that we eventually used to make vinaigrette with.*

A special THANKS to our chef Mike Martino and his team for creating and executing this unique recipe that resulted in winning the 2023 Wilson Iron Chef competition.