

**Bravo's Top Chef Ron Duprat
Latitudes on the Beach
Whole Baked Grouper Marinated In A Light Stella Artois
and Wrapped In Banana Leaves**

Stella Artois Marinated Chicken

Desserts

**Pineapple Upside down Cake with Cinnamon Sugar and Stella Artois
Glazed**

• **Stella Artois Marinated**

- 1ea Vidalia onion, chopped
- 1 tsp fresh thyme
- 1 tsp herb de Provence
- 1 tsp coarse black pepper
- 3/4 cup chopped scallions
- 2 teaspoons Maldon salt
- 2 ea Scotch Bonet
- 1 cup Extra Virgin Olive oil
- Splash Stella Artois
- 1 tsp fresh Basil
- 1 tsp fresh Italian Parsley
- 1 tsp fresh Garlic
- 1 tsp fresh Shallots
- 1 ea fresh lime
- Put all ingredients into a blender mixed very well
- Yield: 2 to 3 cup

Directions

Rub the chicken with the fresh lime and maldon salt. Stella Artois seasoning over chicken
Marinate for about 2 hours.

Preheat oven to 375 degrees F.

Cook the chicken for about 35 to 40 minutes

Light Stella Artois Marinated For Grouper

- 2 cup extra virgin olive oil
- 10 ea fresh garlic cloves, chopped
- 1 cup sour orange juice or lime juice
- 1 cup lime juice
- 1/2 tsp cumin

2 tsp Maldon Salt
2 tsp black

1 cup Stella Artois

Directions

Heat the olive oil in a sauté pan over medium heat. Add the garlic and Stella Artois just about 30 seconds until smooth

Pineapple Upside down Cake Recipe

1 cup of Light brown sugar

1/2 cup unsalted butter

1 ea fresh pineapple

¼ cup Stella Artois

1 1/2 cups all-purpose flour

5 Tbsp cake flour

3 Tbsp of ground almonds

3/4 teaspoon baking powder

1/2 teaspoon salt

1 3/4 cups of sugar

1 cup unsalted butter

4 ea extra large eggs

3/4 teaspoon vanilla extract

METHOD

In a saucepan melt the Brown sugar and butter on medium heat until sugar dissolves and the mixture is smooth, for about few minutes. Pour mixture into a cake pan with 2 inch high sides.

Arrange pineapple slices in a single layer of the Stella Artois mixture.

Order list

1) 6 ea #20 whole Grouper clean

Whole chicken or 8 way cut # 70lbs

2) Vidalia onion # 5lbs

3) Clove garlic # 2lbs

4) Sprigs thyme # 1 lbs

5) Herb de Provence # 1lbs

6) Coarse black pepper # 1 lbs

7) Scallion's # 1lbs

8) Scotch Bonet # 2lbs

9) Maldon Salt # 1 lbs

10) Stella Artois # 2 cs

11) Extra Virgin Olive oil # 2 gal

12) Fresh Basil # 1 lbs

13) Fresh Italian Parsley # 1 lbs

14) Ea fresh lime	# 1 lbs
15) Fresh Shallots	# 1 lbs
16) sour orange	# 1 gal
17) Lime juice	# 1 qt
18) Cumin	# 1 lbs
19) Light brown sugar	# 5 lbs
20) Unsalted butter	# 7 lbs
21) Fresh pineapple	# 4 cs
22) All-purpose flour	# 6 lbs
23) Cake flour	# 6 lbs
24) Ground almonds	# 3 lbs
25) Baking powder	# 6 oz
26) Extra large eggs	# 5 dz
27) Vanilla extracts	# 4 oz
28) Fresh Banana Leaves	# 1 cs