

Food

If you still want to grill, try these top chefs' tailgating recipes

Chefs James Briscione, Kelsey Nixon, Mary Giuliani and Kamal Rose have a great game plan for your pregame meal: pork chops, sausage dogs, mushroom chili and veggie kebabs

BY [JEANETTE SETTEMBRE](#) / NEW YORK DAILY NEWS
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Chef Kamal Rose brings the heat to the tailgate this season with his Forest Mushroom Chili. The Tribeca Grill executive chef, known for his New Orleans inspired specialties like grilled creole shrimp, is no stranger to the tailgate. He's teaming up with New York Giants alum Bill Ard for the Taste of the NFL's "Party with a Purpose" in Brooklyn this February (on the eve of the Super Bowl) — a food benefit showcasing NFL pros and all-star grill masters.

"As the weather gets cold, the cayenne spices served in the chili are the perfect way to keep warm," says Rose, who recommends elevating the familiar chili dish with spices like paprika and cocoa powder. When it comes to outdoor prepping, Rose says tailgaters should invest in a crockpot to keep chili piping hot in the parking lot.



Kamal Rose prepares and plates Forest Mushroom Chili with Huitlaloche Cornbread.

Forest Mushroom Chili

- 1/2 pound chanterelle mushrooms, finely chopped
- 1/2 pound portobello mushrooms, finely chopped
- 1/2 pound shiitake mushrooms, finely chopped
- 1/2 pound oyster mushrooms, finely chopped
- 1/2 pound Hen of the Woods mushrooms, finely chopped
- 3 medium carrots, finely chopped
- 1/2 bunch celery, finely chopped
- 1 white onion
- 4 ounces grapeseed oil
- 1 tablespoon cayenne pepper
- 1 tablespoon paprika
- 2 tablespoons smoked paprika
- 2 tablespoons cumin
- 1 tablespoon garlic powder

1 tablespoon cocoa powder
1 48 ounce can of tomato juice
1 16 ounce can Sweet Action beer
Salt & Pepper to taste

Directions:

1. Heat sauce pot over high heat.
2. Add chopped mushrooms and oil. Cook until moisture from the mushrooms has evaporated.
3. Add mirepoix (carrots, celery onion). Cook until onions become translucent.
4. Stir continuously. Add spice to toast and release flavor.
5. Cook for 2 minutes, then deglaze pan with beer. Reduce heat by half.
6. Add tomato juice, adjust seasoning with salt, lower heat and let simmer for an hour.

Huitlacoche Cornbread

(Yields 14 servings)

1 quart buttermilk
8 ounces huitlacoche
4 eggs
3 cups cornmeal
1 cup all-purpose flour
1 cup sugar
1 tablespoon baking powder
1 teaspoon baking soda
1/2 pound butter (melted)

Directions:

1. Mix all dry ingredients and stir until smooth. Add wet ingredients and stir to mix.
2. Place in a baking pan and bake at 350 degrees till straw or toothpick comes out clean.



Forest Mushroom Chili with Huitlacoche Cornbread from Tribeca Grill chef Kamal Rose