

DELTA

M A G A Z I N E

the
boutique
guide
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DELTA
DINNERS



**GRAMMY
FEVER**

+ Beatlemania!



breaking bread

Pop-up dinners,
Delta style

PHOTOGRAPHY BY ROY DOYLE

The name **DELTA SUPPER CLUB** conjures images of a socially elite gathering in fine homes across the Mississippi Delta with exquisitely designed tablescapes of fine china, sterling silver and fresh flowers, sport coated men shaking hands, and excessive drinking with passed hors d'oeuvres, followed by the blessing and the requisite Delta "cocktail buffet." Well think again. This members-and-guests-only kind of club is all about locally-sourced foods with guest chefs, an eclectic and diverse guest list and a let-loose, foodie vibe set in some authentic Delta place—the inaugural dinner in the fall inside the service station at Dockery Farms followed by a no-central heat, open-air wintertime soiree in a old dilapidated theatre in downtown Clarksdale. These pop-up style dinners announced via email jump from town to town (next up, Greenwood in an airplane hangar), serves you family style and guests bring their own wine. You may be seated next to one of the many purveyors present, such as Clarksdale gelato maker Hugh Balthrop, who custom created dessert flavors for the first two dinners or, say, the founder of Jefferson's Bourbon, liquor sponsor at the Dockery dinner, who supplied tastes and lore of its Kentucky lineage. Membership, however, does not guarantee a seat at the table, only notification and a hyperlink (good luck), but it does support unique culinary scholarships for aspiring chefs and restaurant staff with room and board needs, established by the club's founders, chefs David Crews and Stewart Robinson and food enthusiast Kimme Hargrove. No, not your parent's '60s-era supper club, but there is an underlying vibe—a movement celebrating the richness of Delta culture, a converging of passionate people for sharing farm-to-table-to-mouth experiences by breaking bread and clinking glasses with friends old and new. - Melissa Townsend

Sample recipes from guest chefs and Delta Supper Club chefs from the Clarksdale DSC dinner at The New Roxy.





THE MISSISSIPPI MANHATTAN

Mississippi-distilled Cathead Vodka featured this riff on a Manhattan made with their pecan-flavored vodka.

- 1 ounce simple syrup
- 1 twist of blood orange (remove a section of the blood orange peel about 1/2 wide and 2 inches long)
- 1 maraschino cherry
- 3 ounces Cathead Pecan Vodka
- 1 large 2x2-inch ice cube

Add scoop of ice, simple syrup and vodka to the shaker, shake vigorously for 5 to 10 seconds add the large ice cube to a rocks glass along with the cherry and twist of blood orange strain the shaker of the ice cube and serve.







SALT-ROASTED LOUISIANA SHRIMP WITH HARISSA LIME YOGHURT SAUCE

Chef Cory Bahr from Monroe, Louisiana, wowed guests with this simple preparation of fresh Gulf shrimp.

- 5 pounds Louisiana Shrimp, shell on**
- 10 pounds coarse rock salt**
- 5 cinnamon sticks**
- 5 whole star anise**
- 10 bay leaves**
- 1/4 cup mustard seeds**
- 1/2 cup black peppercorns**
- 8 ounces dried chilies**

Combine all the spices with the rock salt and toss to make sure that the spices are spread evenly throughout; add the shell-on-shrimp and toss. Once the shrimp are spread out, cover with foil and cook directly on coals or a grill on high heat until the shrimp turn pink and begin to curl, about 5 to 7 minutes. - Chef Cory Bahr

For a great tailgating idea serve them in the pan with Harissa Lime Yoghurt Sauce



Harissa Lime Sauce

- 1/4 cup Harissa Juice**
- Zest and juice of 1 lime**
- 1 cup Greek yoghurt**
- 1/2 cup sour cream**

Combine all ingredients in a bowl and whisk until all are incorporated. Store in a tight fitting jar in the refrigerator for up to 4 days.



PINEAPPLE AND BACON GUACAMOLE

Chef David Crews spooned this delicious guac over hoe cakes for a passed hors d'oeuvre. Cinco de Mayo, anyone?

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| 2 whole avocados | 1 Roma tomato, seeded and diced |
| 1 lime, juiced | 1 tablespoon garlic |
| 1 teaspoon salt | 1/4 cup diced pineapple |
| 1/2 yellow onion, finely diced | 4 pieces bacon, cooked and crumbled |
| 2 tablespoons cilantro, rough chopped | 2 ounces Cotija cheese |

Using a sharp knife cut the avocado lengthwise until you hit the seed then continue around the seed until you have made a complete turn, twist the avocado until it comes apart. Using a knife remove the seed and then take a spoon to remove the flesh of the avocado. Rough chop the avocado.

In a medium-sized bowl add the fresh avocado, lime juice, pineapple, salt, onion, cilantro, tomato and garlic. Gently mix and refrigerate. Once chilled, add guacamole to a small cast iron pan. Top with crumbled bacon and Cotija cheese and place under a broiler for 30 seconds to a minute, or until cheese is melted. Serve with chips and margaritas. **DU**