

# Chef Robert Carter

As Executive Chef of Peninsula Grill, Robert Carter has received widespread acclaim for his sophisticated Low Country cuisine. The restaurant opened in 1997 at Planters Inn, a Relais & Chateaux property situated at the corner of Charleston's Meeting and Market Streets. Under Carter's direction, it quickly became a household name within the city's competitive culinary landscape both on a local and national level.

After his 1989 graduation from Charleston's prestigious Johnson & Wales University, Carter charted a gastronomic journey that included an apprenticeship with certified master chef Victor Gielisse in Dallas and a stint at Tennessee's Relais & Chateaux member property, The Inn at Blackberry Farm, before docking in Key West in 1991 as executive chef for Café Marquessa. During his tenure there, Carter met hospitality industry entrepreneur Hank Holliday and the two began developing plans for a fine dining restaurant at Holliday's historic Planters Inn.



Carter returned to Charleston in 1997 to take the position of Executive Chef at Peninsula Grill, which opened to rave reviews. In fact, *Esquire* named it one of the “Best New Restaurants in America” in its annual seminal list. Since that time, Carter has garnered eight “Best Chef” and “Best Restaurant” titles in the ten-year history of *Charleston City Paper's* annual “Best of Charleston Readers Poll.” Peninsula Grill has also earned the Mobil Four-Star rating, induction in the “Fine Dining Hall of Fame” in *Nation's Restaurant News* and a distinction by *Food & Wine* magazine as one of “America's 50 Best Hotel Restaurants.”

# Croissant Breakfast Bread Pudding With Brown Butter-Cinnamon Glaze

Serves 8-10: This can also be served as Dessert

## Ingredients:

5ea.	Croissants, cut into 1/2"
2ea.	Dinner rolls, cut into 1/2"
2ea.	Oranges, zest
8ea.	Eggs
1 1/4 C.	Sugar
1 1/2 C.	Heavy Cream
1tsp.	Vanilla Extract
1/4tsp	Nutmeg
1 C.	Blueberries
1 C.	Raspberries
1 C.	Blackberries
1 C.	Strawberries, sliced
2T.	Butter, room temperature

1. In medium mixing bowl, toss bread and orange zest together.
2. Set aside
3. In separate medium bowl, whisk eggs, sugar, cream and vanilla together well.
4. Pour egg mixture over bread mixture...fold together.
5. Fold in berries.
6. Spread soft butter around inside of slow cooker
7. Pour bread pudding mixture into Alto Sham Slow Cooker
8. Cook for 4 hours on low...or 2 hours on high
9. Serve with Brown Butter Cinnamon Glaze on side

## **BROWN BUTTER-CINNAMON GLAZE:**

Glaze may be made in advance and reheated on low heat in microwave just till softened

1/2#	Brown Butter (or substitute 10 oz. milk and call it Cinnamon Glaze)
1/2 C.	10xxxSugar, sifted
2 tsp.	Cinnamon

1. In medium sauce pan, heat butter over medium heat till golden brown, remove from burner to cool.
2. Add sugar and cinnamon till thickened slightly
3. Serve warm with Bread Pudding

# Lemon-Garlic Chicken with Shiitake Mushroom, Farro and Sweet Potato Pilau

Serves 6

## Chicken:

<b>6ea.</b>	<b>Chicken Breast, bone in skin removed</b>
<b>2T.</b>	<b>Garlic, minced</b>
<b>2T.</b>	<b>Chives, minced</b>
<b>3T.</b>	<b>Lemon Juice</b>
<b>1T.</b>	<b>Lemon Zest</b>
<b>to taste</b>	<b>salt and pepper</b>

1. Place chicken breast in 1 gallon Ziploc bag...
2. Pour remaining ingredients into bag...zip shut and refrigerate for 4-12 hours, turning occasionally.

## Pilau:

<b>2C.</b>	<b>Shiitake Mushrooms, stemmed and sliced 1/4"</b>
<b>2C.</b>	<b>Domestic Mushrooms, sliced 1/4"</b>
<b>2C.</b>	<b>Sweet Onions, medium diced</b>
<b>2C.</b>	<b>Farro (may substitute Quinoa or Barley)</b>
<b>3C.</b>	<b>Sweet Potatoes, peeled and diced 1/2"</b>
<b>3T.</b>	<b>Thyme, fresh</b>
<b>2 ea.</b>	<b>Bay leaf</b>
<b>3 C.</b>	<b>Chicken Broth</b>
<b>1C.</b>	<b>White Wine</b>
<b>2T.</b>	<b>Tomato Paste</b>
<b>2T.</b>	<b>Worcestershire Sauce</b>
<b>1T.</b>	<b>Hot Sauce (cholula or Texas Pete or your favorite)</b>
<b>1T.</b>	<b>salt</b>
<b>1tsp</b>	<b>white pepper</b>
<b>1tsp</b>	<b>black pepper</b>

1. In All Clad Slow Cooker place mushroom, onions, faro, sweet potatoes, thyme and bay leaf.
2. In medium bowl add chicken broth, white wine, tomato paste, Worcestershire, hot sauce, salt and peppers...whisk well.
3. Pour into All Clad Slow Cooker.
4. Remove marinated chicken from Ziploc bag and place atop pilau mixture in All Clad Slow Cooker. Do not submerge chicken.
5. Replace lid on top of All Clad Slow Cooker and set timer for 2 hours at HIGH or 4 hours at LOW.