



**Georgia Corn Husker Luncheon**  
**Steven Satterfield**  
**19<sup>th</sup> Southern Foodways Symposium**  
***Presented by the Order of the Ossabaw***  
**Saturday, October 15, 2016**

To prepare for the 19<sup>th</sup> SFA Symposium, Steven Satterfield, chef and co-owner of Miller Union in Atlanta, kept a year-long list of corn dishes. For Satterfield, a native of Savannah, Georgia, and the author of the book *Root to Leaf*, the process was a parlor game. How many edible corn forms can a chef showcase in one meal?

He wrote down corn dishes on scraps of paper, in notebooks, on the backs of menus. And he kept writing, thinking, and compiling until he had a surfeit of dishes, a bounty of ideas. The process was constricting—and liberating. “Constraint can help laser-focus thoughts,” he says. “Parameters help me dial in creativity and get lyrical.”

**Libations**

**Corn Cob Iced Tea**

**Corn Cob Tea with Bristow Gin**

Miles Macquarrie, Kimball House, Decatur, Georgia

**Snacks**

“Nixtamalize hominy overnight, cook the kernels eight to twelve hours, marinate in lime juice, lime zest, and Tabasco®. Let it hang out. Then fry.”

That’s how Satterfield goes one better than gas station corn nuts.

**Corn Nuts**

**Paprika Popcorn**

**Pickled Cornlettes**

**1<sup>st</sup>**

A focused chef, Satterfield is an advocate for progressive social and agricultural causes. “But I’m not always serious,” he says of these nachos, made with tortillas created in collaboration with Minero in Atlanta. “This dish shows my snacking side.”

**Anson Mills Blue Corn Nachos with Black-Eyed Peas, Green Tomato Pico, Turnip Greens, Pickled Jalapeño, Radish**

**2<sup>nd</sup>**

“Before last year, I had never cooked Jimmy Red grits. Last spring, I cooked and served them with a braised chicken dish. Multicolored, with a sweet, nutty flavor, they taste like the best possible expression of grits.”

**Smoked Trout, Jimmy Red Grits, Pepper Gravy, Corn & Pepper Relish, Charred Corn, Crispy Trout Skin / Skillet Cornbread & Greens**

**3<sup>rd</sup>**

“If the trout with grits describes a lunch dish from Miller Union, here’s a showcase dinner entrée. A little more dressed-up, reflective of high and low culture, it shows the many facets of Miller Union. Plus, persimmons!”

**Sweet Corn, Field Pea, & Duck Confit Succotash, Cornmeal Spoonbread, Pumpkin-Persimmon Jam, Arugula**

**Dessert**

“This is super corny. We take blondie cookies, fortify them with cornmeal, and stack on sweet corn ice cream. Developed for efficient lunch service, ice cream sandwiches have become everyday Miller Union luxuries, grounded in nostalgia and flavor.”

**Sweet Corn Ice Cream Sandwiches with Cornmeal Cookies**

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Through the years, SFA has hosted a talented cadre of chefs for this Saturday luncheon. We welcome Steven to their ranks.

1998	Frank Stitt	Hugh Acheson, Edward Lee, April McGreger	2007
1999	John Folse	Anne Quatrano	2008
2000	Leah Chase	David Chang	2009
2001	Kathy Cary	Michelle Bernstein	2010
2002	Ben Barker	Mike Lata	2011
2003	John Fleer	Ashley Christensen	2012
2004	Ann Cashion	Vivian Howard	2013
2005	Ken Smith	Chris Shepherd	2014
2006	Linton Hopkins	Sean Brock	2015