

## THE MENU

Inspired by the questions posed in the 1951 poem by the late Mr. Hughes, I've used some ingredients that speak to the stigmas of being Black in America. And to the joys of being Black in America. The notes that follow speak to those inspirations.

Seeking to answer the question "Or does it explode?" I use Tabasco sauce throughout as a metaphor to catalyze thought and amplify flavors.

Watermelon and Cider Reduction with Tabasco Sea Salt is a bright and refreshing appetizer. I have juxtaposed summer deliciousness with the negative, stereotypical assumption that "Colored folk love watermelon."

Smoked Turkey Wraps are petite lettuce packages stuffed with pulled turkey, spiced with the heat that Tabasco sauce affords.

A Salad of Cucumbers is a nostalgic take on salted cucumbers, marinated in vinegar, chilled, and shared with my mother on hot summer Chicago days.

Catfish and Chow Chow with Tabasco Mustard Greens and Honey-Poached Turnips is a progressive take on scrap cookery that challenges misconceptions about premium ingredients. ( See insert for greens recipe. )

Finally, I reject the insults lobbed at African American food choices and channel the age-old combination of chicken and hot sauce with Tabasco-Brined Cornish Hens (see insert for recipe).

Enjoy.



TOP: Chef Erick Williams plates Tabasco-Brined Cornish Hen;  
BOTTOM: Cucumber Salad

This page: Sandy Noto; Opposite: Katie Bailey

SFA FUTURE  
OF THE SOUTH  
2020 FALL SYMPOSIUM

## South by Sur

A BrunsMex stew  
in every pot

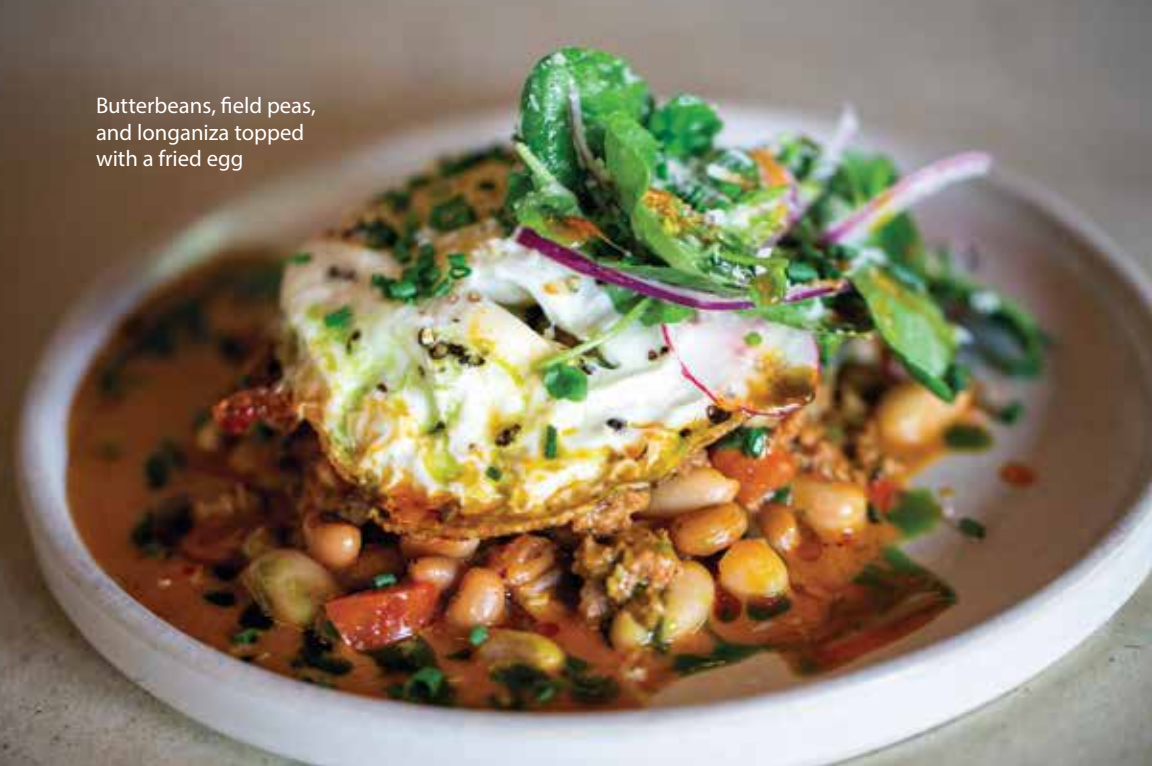
by OSCAR DIAZ



**LODGE**  
• CAST IRON •

Oscar Diaz is the Lodge Cast Iron chef for this year's virtual Fall Symposium. He is the chef of Cortez and Jose and Sons, two Raleigh restaurants that meld his Mexican heritage and his Southern home.

Butterbeans, field peas, and longaniza topped with a fried egg



## “We are all very excited to have you be part of this event for our Latinx community.”

“We are putting on an event for Hispanic heritage month and we just knew we wanted you. It would be great if you could cook one or two dishes—but like nice dishes, you know. Not Mexican... something more exotic”

As a Brown chef in the South, I am often fortunate to take part in community and corporate pro bono events that champion what makes us great: diversity. The premise seems simple—we come together symbolically and physically to display our embrace of new arrivals to the South through food, one of the region’s strongest cultural products. But what my nine years in the South have

shown me is that what can start off as a simple request can often become a disheartening transaction in which one’s identity gets mutated into a shiny, neatly packaged narrative. I didn’t get into cooking to claim expertise on Latino. I did get into the business to be myself.

We see you, we invite you take part, but we need to package you to our liking for this to work. All too often, immigrants and second-generation Americans hear that refrain.

To envision a better South, let’s start understanding more about the people who live here, respecting where they come from, and reminding ourselves that many

Katie Bailey

voices make up this collective pot of stew. Like a Twitter timeline on steroids, this can be hard to keep up with. But a request for performative work can rob a person’s pride in their food and its meaning. I will not cook in service of drama and spectacle. A request for fetishized food imposes stereotypes. It can feel like being shoved into a box that I never agreed to climb into, and can never climb out of.

Let’s envision a South that is unapologetic about tomatillo potlikker, bulgogi smoked beef ribs, or a BrunsMex stew rich with Mexican goat birria. A South

where you can enjoy a vegan barbecue that pushes boundaries. A South where Black chefs get to redefine the cuisine their ancestors created with dignity. In this new South, cultures and traditions intertwine, unified by a continuous dialogue about differences and commonalities. That South will be a place of deep and intricate beauty, where all voices are heard. The result is growth, both personal and collective. A united South is a better South. A better South is the future South.

Or maybe aliens will invade us and conquer the Earth. 🍷

### THE MENU

#### SHARING PLATES

Okra & Cactus Salad  
With Cherokee Purple tomato, onion, garlic, cilantro, lime, oregano, queso anejo, and tostadas

Butterbeans, Peas, & Longaniza\*  
Butterbeans and field peas, cotija cheese, butter, fried egg, longaniza, lemon juice

Farmer’s Market Ceviche  
With cherry tomatoes, cauliflower, serrano, lime, avocado, leche de tigre, and fried tajin-dusted saltines

Pimento Queso and Heirloom Corn Totopos  
Cheddar cheese, roasted peppers, creamy queso, Southern tortilla chips

Tetelas & Foraged Mushroom  
Local corn masa tetela, huitlacoche, sautéed mushrooms, vegan crema, fresh truffle

Diablo Shrimp & Grits Taco  
Classic grits folded into masa, corn tortilla, guajillo glazed shrimp, sautéed onion, poblano pepper

#### LARGER PLATES

Brunsmex Stew\*  
Smoked goat birria, salsa molcajete, corn, black beans, potato, butter beans, carrot, pickled onion, crema, cornbread

Pulled Cochinita  
Marinated smoked whole hog, local corn tortilla, spicy chow chow, charro style black-eyed peas

Verde Potlikker Tlayuda  
Local corn masa tlayuda, tomatillo salsa braised collards, sautéed mushroom, shredded quesillo, heirloom tomatoes

Chicken & Mole  
Cornmeal fried chicken, Mama’s mole, pickled onions, charred kale, mashed potatoes

#### DESSERTS

Choco-mole taco  
Corn waffle taco, mole ice cream

Omaigaa So Corny  
Grilled pound cake, corn ice cream, cream of corn, blueberry compote

\*See insert for recipes