



Norman Van Aken

*Executive Chef & Director of Restaurants
Miami Culinary Institute
Chef/Owner NORMAN'S at the
Ritz Carlton, Grande Lake, Orlando*

Legendary Chef Norman Van Aken is known internationally as “the founding father of New World Cuisine,” a celebration of Latin, Caribbean, Asian, African and American flavors and for introducing the concept of “fusion” to the culinary world in a symposium on American cooking in 1988. He is the only Floridian inducted into the prestigious James Beard list of “Who’s Who in American Food and Beverage.” Van Aken is the Chef and Director of Restaurants at The Miami Culinary Institute as well as the Chef/Owner of NORMAN'S at the Ritz-Carlton, Grande Lake, Orlando. *The New York Times* deemed his fine dining restaurant, NORMAN'S, “the Best Restaurant in Florida and Norman Van Aken its best Chef.” His fifth book is titled *My Key West Kitchen*. Van Aken recently opened TUYO, a restaurant at the Miami Culinary Institute.



Florida Strawberry-Ancho-Asian Plum Sauce

Contributed by Executive Chef Norman Van Aken, Miami Culinary Institute–TUYO/
NORMAN'S at the Ritz-Carlton

- 4 *dried ancho chilies*
- 1 *quart water*
- 12 *cloves fresh garlic*
- 1 1/2 *cups Asian plum sauce*
- 3 *tablespoons Spanish sherry wine*
vinegar
- 1/2 *teaspoon kosher salt*
- 1 *tablespoon cracked black pepper*
- 1 *pound fresh Florida strawberries,*
washed, hulled and thinly sliced

Remove stems and seeds from chilies. In a heavy large skillet, over high heat, toast until color darkens slightly and chilies are fragrant, about 30 seconds per side. Remove from heat, cool slightly and roughly chop.

In a medium saucepan add water, garlic and chilies. Bring to a medium-high boil. Reduce until only a small amount of liquid remains.

Place chilies and garlic mixture into a food processor fitted with the metal blade and pulse until smooth. Add the plum sauce, vinegar, salt and pepper. Pulse until well blended. Gently fold in sliced strawberries. Return mixture to sauce pan and heat through. Remove from heat and cool. Divide into jars with tight-fitting lids and keep refrigerated until needed.

Makes about 1 quart of sauce.

CHEF NOTES:

A blender may be used instead of a food processor. This sauce is excellent on any cut of pork, chicken, duck, beef or fish. Asian plum sauce may be purchased in most supermarkets, Asian specialty food stores or online.

