

CHEF DARCY BUTLER'S

RECIPES

AGRICULTURE
EXPO 2025



RANCH DRESSING

¾cup	whole-milk plain Greek yogurt
¾cup	buttermilk
3 tbsp	mayonnaise
1 tbsp	finely chopped chives
1tsp	fresh lemon juice
1	garlic clove, finely grated
¼tsp	dried oregano
¼tsp	freshly ground black pepper
¼tsp	mustard powder
¼tsp	onion powder
to taste	Kosher salt

Step 1: Whisk yogurt, buttermilk, mayonnaise, chives, lemon juice, garlic, oregano, pepper, mustard powder, and onion powder in a medium bowl; season with salt. Chill at least 20 minutes to let flavors meld before serving.

Step 2: Do Ahead: Dressing can be made 1 day ahead. Cover and keep chilled.

BLUE CHEESE DRESSING

30ml	white vinegar
2.5ml	Worcestershire sauce
Dash	Hot sauce
125g	blue cheese, crumbled
500ml	mayo
125ml	heavy cream

Step 1: Whisk vinegar, Worcestershire sauce, hot sauce, mayonnaise, and heavy cream in a medium bowl. Stir in crumbled blue cheese. Chill at least 20 minutes to let flavors meld before serving.

Step 2: Do Ahead: Dressing can be made 1 day ahead. Cover and keep chilled.

THOUSAND ISLAND DRESSING

0.5L	Mayo
125ml	ketchup
5ml	tobacco sauce
15g	onion, finely minced
30g	green bell pepper, finely minced
30g	pimento, well drained and finely chopped

Step 1: Combine all ingredients. Chill at least 20 minutes to let flavors meld before serving.

Step 2: Do Ahead: Dressing can be made 1 day ahead. Cover and keep chilled.

GREEN GODDESS DRESSING

1cup	mayonnaise
2/3cup	buttermilk
½ cup	chopped fresh chives
½ cup	coarsely chopped flat-leaf parsley
2tbsp	chopped fresh tarragon
2tbsp	chopped oregano
2tbsp	chopped thyme
2tbsp	fresh lemon juice
2	garlic cloves, chopped until smooth
TT	kosher salt
TT	freshly ground black pepper

Step 1: In a processor, purée all ingredients until smooth but still a little chunky. Season with kosher salt and freshly ground black pepper.

Step 2: Do Ahead: Dressing can be made 1 day ahead. Cover and keep chilled.

RASPBERRY VINAIGRETTE

65ml	red wine vinegar
60ml	rice wine vinegar
15ml	lemon juice
0.5g	thyme, dried
7g	salt
3g	black pepper, ground
5g	garlic, minced fine
30g	honey
60g	raspberry puree, no seeds
90ml	olive oil
125ml	salad oil

1. Whisk together the vinegars, lemon juice, thyme, salt, pepper, and garlic.
2. Slowly whisk in the honey and raspberry puree.
3. Whisk the oils slowly, emulsifying the dressing.

AMERICAN FRENCH (CATALINA)

30g	Onion
90 mL	Cider vinegar
155 mL	Ketchup
30g	Sugar
1mL	Mashed garlic
3.5mL	Worcestershire sauce
pinch	Paprika
to taste	Hott pepper sauce (such as Tabasco)
pinch	White pepper
250mL	Salad oil

1. Grate the onion on a hand grater or grind in food chopper.
2. Combine all ingredients except the oil in a stainless-steel bowl.
3. Mix with a wire whip until well combined and sugar is dissolved.
4. Using a wire whip or a mixing machine, gradually beat in the oil.
5. Beat or stir again before serving.

HONEY GARLIC SAUCE

60ml Brown Sugar

60ml Water

30ml Soy Sauce

30ml Honey

¼tsp Garlic, paste

10ml Water

10ml Corn Starch

1. Use knife to mince garlic and crush until it is a smooth paste.
2. Combine brown sugar, first amount of water, soy sauce, honey, and garlic and bring to a boil.
3. Combine second amount of water and cornstarch.

OVEN BAKED BUFFALO CHICKEN WINGS

3lb.	chicken wings
½tsp.	baking soda
4tsp	salt
½tsp	cayenne (optional)

Procedure:

1. Mix baking soda with salt, and if you enjoy a little extra heat, the cayenne pepper. If you have a spice grinder, you can grind into a fine powder.
2. Pat chicken wings dry with paper towels and add with salt mixture in a bowl Toss with your hands until evenly coated.
3. Place in the fridge for 3-4 hours to allow the salt to fully penetrate the wings.
4. Place a rack in upper third of oven; preheat to 250°F.
5. Line a baking sheet with a double layer of foil, then set a wire rack over foil.
6. Arrange wings on prepared rack, spacing evenly apart.
7. Bake wings 30 minutes.
8. Increase the temperature to 450°F and continue to bake for about another 25–30 minutes. The wings should be golden brown and look like they have been deep fried.
9. Transfer wings to a large bowl, pour your favourite sauce over, and toss until evenly coated.
10. Serve and enjoy.

CREAM OF TURNIP SOUP

Part 1

90g	Butter
60g	onion, chopped fine
30g	celery, chopped fine
30g	carrot, chopped fine
350g	turnip, rough chopped
70g	Flour
1.2L	Stock (chicken or vegetable would be best)
as needed	Milk or white stock, hot
to taste	Salt
to taste	White pepper
120mL	Heavy cream, hot, See Note

1. Heat the butter in a heavy saucepot over moderate heat.
2. Add the vegetables. Sweat the vegetables without letting them brown.
3. Add the flour and stir to make a roux.
4. Cook the roux for a few minutes, but do not let it start to brown.
5. Gradually beat in the stock. Bring to a simmer, stirring with a whisk as it thickens.
6. Simmer until vegetables are very tender.
7. Skim the soup carefully.
8. Purée with an immersion blender.
9. For a finer texture, pass the puréed soup through a fine china cap or cheesecloth.
10. Add enough hot milk to the soup to bring it to the proper consistency.
11. Heat the soup again, but do not let it boil.
12. Season to taste.
13. Just before you serve the soup, add the cream. Add the garnish, if desired.

*** Note: cold cream or milk can curdle when add to hot liquid. You can gently heat in a pot before adding it to the soup or you can temper it. To temper, place the milk or cream in a bowl and add a small amount of hot soup at a time, mixing well as you do this. Continue to add small amounts at a time until the bowl feels very hot in your hand, at which point you can slowly add it into the pot of soup.

BEEF BOURGUIGNON

Ingredients

0.75kg	Beef chuck, boneless and well trimmed of fat,
30mL	Oil,
125g	Onion, fine dice
2.5mL	Garlic, chopped fine,
30g	Flour,
65g	Tomato purée,
250ml	Brown stock,
300ml	Dry Red wine
1	Bay leaf,
pinch	Thyme,
125g	Celery,
200g	Carrots
125g	Small pearl onions
65g	Tomatoes, canned, drained, and coarsely chopped,
65 g	Peas, frozen, thawed,
to taste	Salt,
to taste	Pepper,

1. Cut the meat into 1-in. (2.5-cm) cubes.
2. Heat the oil in a brazier until very hot. Add the meat and brown well, stirring occasionally to brown all sides. If necessary, brown the meat in several small batches to avoid overcrowding the pan.
3. Add the onion and garlic to the pan and continue to cook until onion is lightly browned.
4. Add the flour to the meat and stir to make a roux. Continue to cook over high heat until the roux is slightly browned.
5. Stir in the tomato purée, red wine, and stock and bring to a simmer. Stir with a kitchen spoon as the sauce thickens.
6. Add the bay leaf and thyme. Cover the pot and place in an oven at 325°F (165°C). Braise until the meat is tender, 1.5–2 hours.
7. Cut the celery and carrots into large dice.
8. Cook the celery, carrots, and onions separately in boiling salted water until just tender.
9. When meat is tender, adjust seasoning, and skim any excess grease from the sauce.
10. Add celery, carrots, onions, and tomatoes to the stew.
11. Immediately before service, add the peas. Alternatively, garnish the top of each portion with peas. Season with salt and pepper.

queso

250g	cheddar cheese
250g	Monterey Jack or Mozzarella
2tbsp	unsalted butter
500ml	whole milk, divided
1tbsp	cornstarch
2tsp	ground cumin
½ tsp	cayenne pepper
½ tsp	Kosher salt

1. Prep the cheese: Grate both cheeses and toss them together in a bowl.
2. Make the slurry: In a small cup, whisk 1 tbsp cornstarch into 125 ml (½ cup) cold milk until fully dissolved. Set aside.
3. Start the base: In a medium saucepan, melt the butter over medium heat. Add the cumin, cayenne, and salt; stir for 30 seconds to bloom the spices.
4. Add milk: Pour in the remaining 375 ml milk, bring to a gentle simmer, and stir often to prevent scorching.
5. Thicken: Stir in the cornstarch slurry and cook for 1–2 minutes, until the milk thickens slightly.
6. Melt in the cheese: Reduce the heat to low. Add the grated cheese a handful at a time, stirring constantly until smooth and creamy. Do not let it boil, or the cheese may separate.
7. Adjust consistency: If the queso is too thick, whisk in a splash of extra warm milk until it reaches your desired texture.
8. Serve: Transfer to a warm bowl or a small slow cooker on the keep warm setting. Serve immediately with tortilla chips, soft pretzels, or as a topping for tacos and nachos.

✦ Tip: For extra flavor, you can fold in diced roasted chilies, sautéed onions, or fresh cilantro at the end.

PORK CUTLET SANDWICH

1kg	Pork cutlets (scaloppine), cut into 8 pieces, 125 g
to taste	Salt,
to taste	Pepper,
60g	Flour,
2	Eggs,
125mL	Milk,
375g	Bread crumbs, dry or fresh,
as needed	Oil or clarified butter, or a mixture of oil and butter
250mL	Tomato sauce
8	mozzarella cheese slices
30mL	Parmesan cheese
8	Kaiser rolls

1. Lightly flatten each piece of veal with a meat mallet. Do not pound too hard, or you may tear the meat.
2. Season the meat with salt and pepper.
3. Blend together the milk and eggs and place in a shallow dish. Add flour to another shallow dish, and the bread crumbs in a shallow dish. These will be your breading station components.
4. Bread each piece of meat by first coating in flour, then dipping into the egg wash and by coating with the bread crumbs.
5. Heat about .25 in. (5 mm) oil or butter in a large sauté pan. Place the cutlets in the pan and pan-fry until golden brown. Turn and brown the other side. Remove from the pan and place on sheet pan.
6. Heat the tomato sauce in a small saucepan.
7. Top the cutlets with tomato sauce, then place a slice of mozzarella on top, and finally sprinkle with some parmasan cheese.
8. Place under the broiler until the cheese has melted and turned golden.
9. Place cutlets on toasted kaiser rolls.
10. Serve and enjoy.

LAMB CURRY WITH COCONUT MILK

15ml	vegetable oil
450g	diced lamb (leg or shoulder)
1	yellow onion, medium size, finely diced
2	garlic cloves, finely chopped
1	red chilli pepper, small, deseeded and finely chopped
1	carrot, sliced
15ml	garam masala
15ml	curry powder
30ml	tomato paste
300ml	brown stock
100 g	frozen peas
400 ml	coconut milk (1 can)
To taste	Salt and pepper

1. Heat the oil in a large, deep pan and add the lamb. Season with salt and freshly ground black pepper and cook for 8-10 minutes over medium heat until brown.
2. Add the onion, garlic and red chilli pepper and continue to cook for 2-3 minutes.
3. Stir in the carrots, then add the garam masala and curry powder and stir to combine. Cook for 1-2 minutes, stirring often.
4. Stir in the tomato paste, lamb stock and frozen peas, then add the coconut milk and bring to a simmer.
5. Lower the heat and simmer for 10 minutes until the sauce thickens.
6. Adjust the seasoning and serve over rice or with your favourite naan bread.

LUSKNIKH

2 cups flour
2 tbsp baking powder
2 tbsp sugar
1/2 tsp salt
1 tbsp oil
1 cup water (or half water/half milk, which is what I used)

1. Preheat oven to 400F
2. Shift dry ingredients together.
3. Add liquid and mix to form a dough.
4. Place in a greased baking dish.
5. Flatten until dough is just under 1" or 2cm thick.
6. Bake 20-25 minutes until golden brown.
7. Enjoy with a bit of butter, or your favourite jam.