



This Summer, Go To School at BBQ "U"

The Woodlands Resort's executive chef offers a cooking demonstration free to hotel guests, featuring outdoor grilling techniques, every Saturday through the summer.

By Rebecca MacDonald

Chef Brazie is executive chef at The Woodlands Resort and Conference Center, overseeing the daily operations of the Houston resort's five full-service restaurants. Born and raised in Lenox, Massachusetts, his interest in food began while cooking with his father, a self-proclaimed chef of Sunday afternoons. In 1981, Brazie enrolled at the highly acclaimed Culinary Institute of America, embarking on a career highlighted with achievement and world-class cuisine.

For the year following, Brazie apprenticed under Olympic Gold Medalist Chef Gerhard Schmidt at the 5-star Gateways Inn. In 1984, young Chef Brazie relocated to San Diego, California, going to work with Hotel Intercontinental as saucier of their signature restaurant, Maison Ann Marie, where he eventually became Chef de Partie.

Next on the path was Aspen, Colorado, where he spent nearly eight years as Executive Chef of Grand Champions Club. Here he developed his individual style and cuisine at center stage in a world-class facility.

A wife and three children later in life brought Brazie to Texas. Returning to the hotel business, he joined the 5-star 5-diamond Four Seasons Inn on the Park as Sous Chef of the nationally recognized hotel. In 1995, an offer came to be chef of the 1,000 room Hyatt Regency in downtown Houston, a job Chef Brazie held for three years before accepting his present position at The Woodlands Resort & Conference Center. "I have been blessed to work in extraordinary places with very talented, nice people, allowing me the chance to learn and grow in a profession I have always loved."

Beer Steamed Banana Leaf Snapper

- 1 3-4 lb. Red snapper, whole, scaled and cleaned
- 3 Banana leaves*
- 1 Onion, medium, diced large
- 1 stalk Celery, diced large
- 1 Jalapeno (optional) seeded and chopped fine
- ¼ bunch Cilantro, whole sprigs
- Kosher salt and Peppermill
- Olive oil
- 2 oz. Beer, "the one you're drinking"
- 1 Lemon, cut into wedges
- *If using fresh picked banana leaves, remove center stem. Store-bought leaves are already cut.

Heat grill to high temperature. Slowly pull banana leaves one at a time over grill, allowing leaf to soften; it will discolor but become pliable. Lay out banana leaves to wrap fish like a package, two leaves vertical and one horizontal. Place fish in center of leaves and fill body cavity with vegetables. Rub entire fish with olive oil and season well with salt and pepper. Douse with beer and fold in leaves from the end then roll up in remaining leaf. Try not to allow package to leak by tying package completely with string.

On grill, cook covered on low heat turning once after 15 to 20 minutes, cook an additional 15 minutes. Remove from heat and allow to rest for five minutes. Serve on large platter. With scissors, cut open string and leaves, folding back to expose fish. Garnish with grilled lemon wedges. Serves 6 to 8.

Black Bean Bread

1 pack Fast rising yeast
¼ cup Tepid water, about 110 degrees
1 tablespoon Honey
3 cups All-purpose flour
1 teaspoon Salt
¾ cup Water
¼ cup Olive oil
1 can Black beans—drained and rinsed

For the topping:

¼ cup Olive oil (combine with garlic)
1 tablespoon Fresh garlic, chopped
¼ cup Basil, chopped loose pack

¼ cup Parmesan Cheese, shredded
Kosher salt
Crushed red pepper

Combine honey and ¼ cup water. Sprinkle yeast over water mixture and lightly stir, allowing yeast to bubble approximately five minutes. Combine flour and salt in a mixing bowl, forming a well in the middle. Add remaining water and oil to yeast, then mix with flour mixture with a wooden spoon until ball forms. Turn out on floured surface and knead until smooth.

Work black beans in near the end of kneading. Place in greased bowl and allow dough to double in size. Turn dough onto floured surface, divide dough in half and roll into two balls. Using a rolling pin, evenly roll into an oblong shape ¼” thick, let rest 5-10 minutes. Place on medium heat and grill until lightly brown, then turn. Brush

with garlic oil and top with remaining ingredients. Close lid to finish cooking, approximately four minutes.

Fire-Roasted Peach Salsa

3 Fresh peaches, halved and pitted
½ Onion
2 Jalapeno peppers, halved and seeded
1 Tomato, diced small
1 tablespoon Ginger, finely chopped
1 tablespoon Mint, chopped
2 tablespoon Cilantro, chopped
2 Limes, juice of
Kosher salt and Peppermill

Place peaches, onion and jalapeno halves on a hot grill. Allow all to char on the outside. Remove from heat and chop to medium dice. In a mixing bowl, combine with remaining ingredients and chill. Serve chilled with fish. Makes 2 cups. 🍴

