





In the Chef's Corner

Huntington Prime

BY MIKE BOWE **HUNTINGTON PRIME** opened in February 2010 in the West Virginia Building located in downtown Huntington. The objective in opening the restaurant was to take a fine dining approach to local West Virginia grown and raised foods. In the mid-summer months, at least half of all of our produce is grown locally, while we source winter and fall vegetables as best we can. Our rainbow trout is another West Virginia product and is farmed from Wilson Mills. We source all of our pork from Mason County farms. Huntington Prime specializes in hand-cut steaks and an array of fish and shellfish, as well as vegan and vegetarian entrees. Day-to-day

kitchen operations are overseen by Chef Jared Bradley. Our artisan breads and desserts use local eggs from Mason County, and our pastry chef, Cheri Godfrey, only uses made-from-scratch ingredients in her baking.

My vision for Huntington Prime has always been to create a dining room where guests feel like they are coming home. The stone and wood décor, woodstone hearth oven located at the bar and our homemade breads and desserts help us meet this goal. Through every element of our restaurant—the décor, friendly service and unique yet cozy foods—we strive to make our customers comfortable so that they can enjoy their dining experience. We also boast a unique array of wines, offering our guests more than 105 bottles to choose from.

In January 2012 we expanded to the 15th floor of the West Virginia Building where we now operate Huntington Prime's Penthouse & Piano Bar. We are open for dinner in the penthouse Thursday through Saturday, 4 p.m. to 10 p.m. This new venue offers floor-to-ceiling windows and breathtaking views of the Ohio River, Marshall University and downtown Huntington. Our guests take a non-stop ride 15 stories up our privately operated freight elevator to the tallest dining room from the ground up in the State of West Virginia. Diners will enjoy the same menu as our main dining room while enjoying live piano music on our baby grand piano by pianist Michael Campbell.

This expansion has given us more room for the everyday diner as well as plenty of space for private events, large or small, including banquets, rehearsal dinners, wedding receptions, business meetings and presentations, family reunions and birthday parties.

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Braised Pork Belly

- 1 pork belly, lightly trimmed
- 8 cloves garlic
- 1 bunch fresh thyme
- 2 quarts chicken stock
- ½ cup Dijon mustard
- ⅓ large yellow onion
- 2 tbsp olive oil

Combine the Dijon, onion and halved garlic cloves in a blender to make the filling. Cut the whole pork belly into two equal pieces. Spread the filling on the meat side of half of the belly, roll and tie with butcher's twine. Pan-sear the rolled, tied pork belly in a cast iron skillet with olive oil until browned on all sides. Place the pork in a six-inch baking pan and add the other half of the crushed garlic cloves, one bunch of thyme and two quarts of stock to cover the belly three-fourths of the way up before covering with foil.

Braise at 350° in a non-convection oven for approximately three and half hours.

Roasted Red Pepper Grits

- 2 cups water
- 2 cups milk
- 1 cup raw corn grits
- 2 roasted red peppers, diced
- ½ pound smoked Gouda cheese

Combine the liquids and heat until a near boil. Add the remaining ingredients and whisk continuously until the mixture is slightly al dente and smooth. Plate the grits and place the braised pork belly on top for an attractive presentation.

Braised Kale Greens

- 5 bunches of cleaned fresh kale
- 6 slices of bacon, chopped
- ⅓ large yellow onion, julienned
- 1 tsp olive oil
- 1 quart chicken stock
- 1 quart beef stock

Lightly simmer the bacon and onions in one tablespoon of olive oil. Add the chicken and beef stock and bring to a boil. Add the kale and braise. Salt and pepper to taste.



Italian Cream Cake

- 1 cup butter
- 2 cups sugar
- 1½ tsp pure vanilla extract
- 5 brown eggs, separated
- 1 tsp baking soda
- ½ tsp kosher salt
- 2 cups all-purpose flour
- 1 cup buttermilk
- 1 cup pecans
- 2 cups shredded coconut

Whip the butter until fluffy and then add the sugar. Continue beating before adding the vanilla and egg yolks to the butter mixture. Combine all dry ingredients and add half of the butter mixture and all of the buttermilk. Whisk the egg whites until stiff peaks form and fold into the cake batter. Chop the pecans with coconut and fold into the cake batter. Bake at 325° for 40-45 minutes in two nine-inch buttered and floured cake pans. When the cakes are cooled, spread the cream cheese icing on the cakes, using the icing as the filling between the two cakes. Cover the tops and sides with toasted pecans and shredded coconut.



Filet Mignon

Blackberry Balsamic Reduction

- 1 cup balsamic vinegar
- ½ cup brown sugar
- ½ cup fresh blackberries

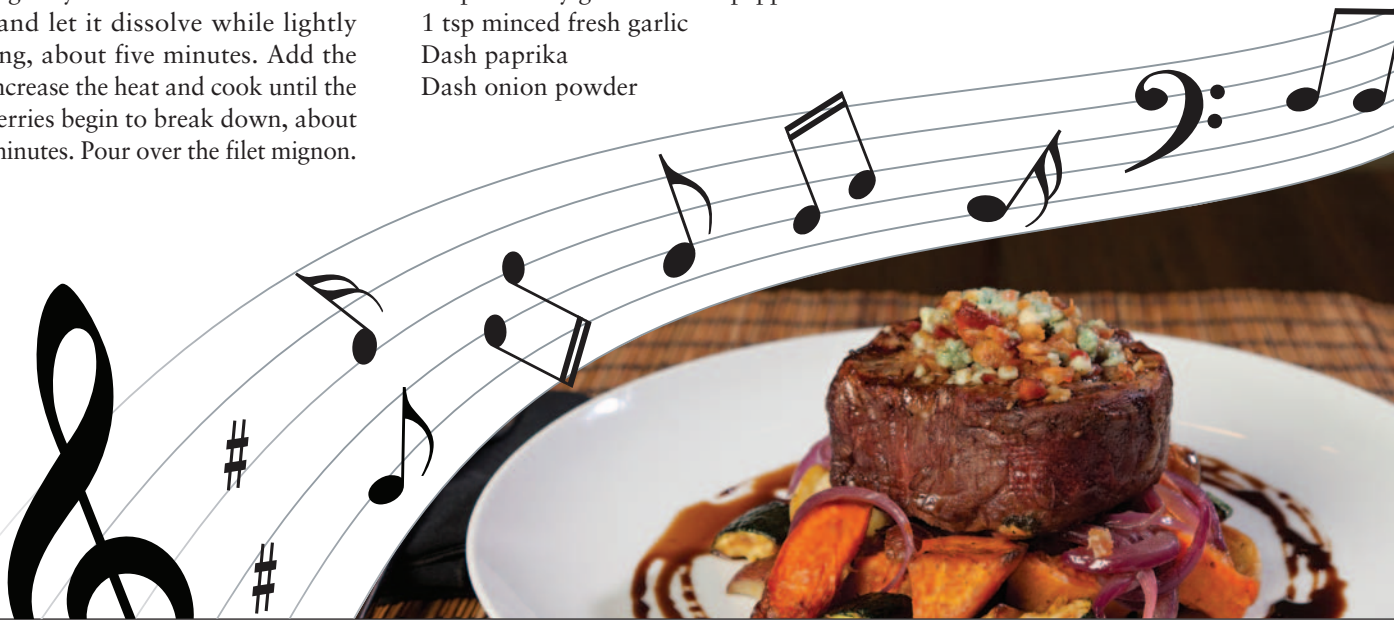
Prepare a one-half pound filet mignon in your favorite way. Over low heat reduce the vinegar by one-third. Add the brown sugar and let it dissolve while lightly whisking, about five minutes. Add the fruit. Increase the heat and cook until the blackberries begin to break down, about seven minutes. Pour over the filet mignon.

Roasted Root Vegetables

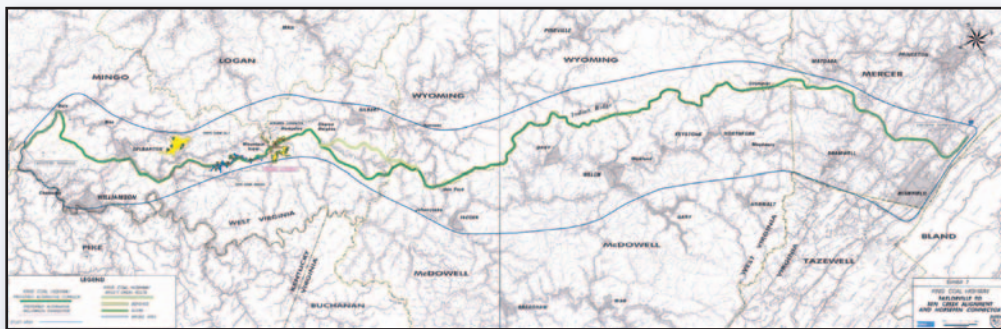
- 5 red potatoes
- 1 sweet potato
- 2 turnips
- 1 zucchini
- 1 bunch fresh oregano
- 1 sprig fresh rosemary
- 3 baby heirloom carrots
- ½ cup melted butter
- 1 tsp kosher salt
- 1 tsp coarsely ground black pepper
- 1 tsp minced fresh garlic
- Dash paprika
- Dash onion powder

Peel the turnips, carrots and sweet potatoes; leave the red potatoes and zucchini unpeeled. Dice all of the vegetables and place in a large dish before tossing with butter and the other ingredients. Lay all of the ingredients out on a sheet-style tray and bake at 350° for 25-30 minutes. ■

Photography by Tracy Toler



From Vision to Reality



As completion of I-73/74 nears, Southern West Virginia's economic development is expecting a sizeable boost.

The King Coal and Tolsia Highways, which extend from Bluefield to Huntington, will provide a more efficient route from Sault Ste. Marie, MI to Myrtle Beach, SC as well as easier access to Cincinnati, Indianapolis, Chicago and Iowa, reaching 63 million people or 22 percent of the U.S. population.

I-73/74 will replace one of the most dangerous two-lane roads in West Virginia, increasing safety and decreasing travel time.

West Virginia's McDowell, Mercer, Mingo, Wayne and Wyoming counties, according to a study by Chmura Economics & Analytics,

estimate an economic impact from the new highways of \$220 million with the means to maintain 2,020 local jobs. An annual cost savings of \$23.6 million to current businesses has also been estimated as a result of improved travel efficiency.

Sections of I-73/74 in Mercer and Wayne counties and a 13-mile section in Mingo County have been completed.



For more information on the King Coal and Tolsia Highways or to find out how you can contribute to these projects, contact the King Coal Highway Authority at (304) 664-6200.

