

## Chef Steve Batur Recipes - TS Steakhouse, Turning Stone, Verona, NY, USA



**Chef de Cuisine Batur** of [TS Steakhouse at Turning Stone Resort Casino](#) in **Verona, New York** is passionate about all things culinary, and his favorite ingredients are bacon and butter. Located atop the Tower, the fine dining restaurant TS Steakhouse features an impressive menu as well as panoramic views. Inspired by the cultural dining history of the Oneida Indians and their practice of "eating the "seasons" through locally sourced and sustainable foods, TS Steakhouse builds on this long-standing tradition to deliver fine dining steakhouse favorites created with seasonal ingredients."

We had dinner at TS Steakhouse in October 2014, and had the opportunity to meet Chef Steve Batur at the end of the evening as the last of the diners were leaving the restaurant. Despite the lateness of the hour, he was as fresh and enthusiastic as if he just started the day, and his passion for all things culinary was evident from the first moment of our conversation.

A graduate of The Culinary Institute of America in Hyde Park, New York, Chef Steve Batur grew up in Upstate New York and said that he had the crazy idea to become a chef, as his grandmother always cooked and he enjoyed cooking with her. While in school he worked in restaurants waiting tables and working as a line cook, and loved the creativity and high energy of the restaurant world.



**Chef Steve Batur in the Kitchen**

Chef Steve's advice to those considering a culinary career is that you must understand that it's tough, it is not an easy field, and it is one that will leave you with little time for a social life. You need to take it seriously, spend a lot of time in the kitchen and start off at the bottom and work your way up through the various stations, learn the job of the person ahead of you, always be open to learning new things, look ahead, and know that it is a different lifestyle, you have to love it or you cannot do the job.

As for culinary inspiration, he likes Chef Grant Achatz as he always twists something which he likes to do at TS Steakhouse, and looking ahead, he would love to be the person who does something a little bit different, like Chef Thomas Keller.

His favorite ingredients are butter, which he likes to put into everything, and some form of bacon whether

Created by: Debra C. Argen and Edward F. Nesta

slab bacon or crispy lardons. As a French-trained chef, he learned that butter always gives a little more depth to whatever it is you are cooking, and bacon adds another layer of flavor.



### TS Steakhouse

On his days off from the restaurant he likes to go out to eat breakfast as he loves breakfast food. An avid hunter, he went duck hunting with his father on the first day of the 2014 hunting season and bagged three ducks. He also loves fishing, has 40 fishing poles in his collection, and said that his biggest catch was a 48-inch Northern Pike.

Chef Steve Batur graciously shares a tasty menu of recipes to tempt your palate to make a visit to dine at TS Steakhouse.

### Menu from Chef Steve Batur of TS Steakhouse

Native Corn and Clam Chowder

Crab Cake

Creamed Corn

Cowboy Steak

#### Native Corn and Clam Chowder

Yield: 1 gallon

#### Ingredients:

4

Ounces

Whole Butter

4

Ounces

Bacon, small dice

0.25

Cup

Shallot, medium dice

0.5

Cup

Celery, medium dice

4

Ounces

All-Purpose Flour

2

Quarts

Canned Clam Juice + fluid from bag

3

Ears

Corn on the Cob, kernels cut off

1

Tablespoon

Fresh Thyme, minced

4

Ounces

Baby Clams

8

Ounces

Fingerling Potatoes

6

Ounces

Heavy Cream, reduced by half

Salt and White Pepper, to taste

Method: In a heavy bottom stock pot, render down the bacon with the whole butter on medium low heat. Once the bacon is rendered and starts to slightly brown, lower the heat to low and then add in the shallots and celery. Sweat the shallots and celery down until translucent. Once they are translucent, add in the flour, and cook it out. When the flour is completely cooked out, add in the clam juice. Let simmer on low for 20 minutes to let the flavors combine. Add in the corn, thyme, clams, potatoes, and heavy cream and cook on low until the potatoes are cooked through. Check seasoning and adjust as needed with salt and white pepper.



### **Creamed Corn**

Yield: 6 servings

#### Ingredients:

4

Cups

Fresh Corn, cut off the cob

2

Cups

Heavy Cream

1

Cup

Milk

0.5

Jalapeno, diced brunoise

2

Teaspoons

Cayenne Pepper

1

Lime, juiced with zest

1

Cup

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Parmesan Cheese, grated

Salt and Pepper, to taste

Method:In a large saucepan, add the fresh corn, heavy cream, milk, and jalapeno and start to cook down on a medium-low flame. This will cook on a simmer for about an hour. When finished, add in the lime and the cayenne, and the cheese. Season accordingly with salt and ground white pepper.



### **Crab Cake**

Yield: 1 serving

#### Ingredients:

3

Ounces

Jumbo Lump Crab

1

Ounce

Shallot, brunoise

0.25

Ounce

Chive

0.25

Ounce

Red Bell Pepper, brunoise

0.24

Ounce

Fennel, brunoise

1

Ounce

Butter

1

Ounce

Oyster Cracker, ground

Salt and Pepper, to taste

Wondra Flour

Method: Sweat the shallot, fennel & red pepper down with the butter. No color. When it's done, toss in the chopped chives, and chill it down.

Once chilled, mix the vegetables with one-quarter ounce of the ground oyster cracker. Gently fold the crab into that mixture without breaking up the crab pieces. Form into a cylinder. Dust with cracker crumbs and sear in a non-stick pan with clarified butter.

Presentation: Serve with a sauce of your choice and garnish.



### **Cowboy Steak**

Yield: 1 serving

#### Ingredients:

1

Piece

Beef, appropriate cut

1

Tablespoon

Kosher Salt

1

Tablespoon

Ground Black Pepper

1

Roasted Bone Marrow

Fried Herbs

Salt and Pepper, to taste

Method: Season both sides with kosher salt and cracked pepper. Cook on the broiler according to the temperature request of the guest. Serve with fried herbs. Serve with roasted bone marrow for steaks with a bone in it.



**Edward and Chef Batur**

TS Steakhouse serves dinner Sunday, Wednesday and Thursday from 5:00 pm until 10:00 pm, and Friday and Saturday from 5:00 pm until 11:00 pm. The restaurant is closed on Monday and Tuesday.

Read about our experience dining at **TS Steakhouse** in the **Restaurants** section.



### **Chef Steve Batur Welcoming Guests**

Read more about our experience staying at **The Lodge** in the **Hotels and Resorts**, about our experience at **Wildflowers** in the **Restaurants** section and **Chefs' Recipe** section where Chef Dustin Tuthill shares a delicious taste of the restaurant, about our experience at **Skana Spa** in the **Spas** section, and about our golf experience at **Shenendoah Golf Club at Turning Stone** in the **Adventures** section.



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