

# WHAT'S THE DISH ON, RODNEY BROWN?

When the sun hovers the New York City skyline, solidifying a perfect summer weekend, it is pretty common to spot tons of celebrities and V.I.P.'s around the fashion-forward neighborhood—South of Houston. As a matter of fact, a late Saturday morning scene of Soho New York is guaranteed to display a parade of the rich & famous. So if the residents who occupy this highly styled zone of the city are used to a Who's Who atmosphere, why has Executive Chef Rodney Brown caused a stir on the streets? Lifestyle publicist Susan Hursh shares the dish on Brown's Appeal.

Dashing into Louis Vuitton for the season's latest cufflinks, a pit stop around the corner at Dolce & Gabbana for the new foil-paper-silver sneaker, and a restocking errand to Paul Smith's for their signature men's cologne had all been considered as the typical Saturday morning for Rodney Brown, owner of Kingdom Catering & Events. That's until his creative genius kicks and Brown is struck with the idea to create the latest addition to his roster of insatiable delicatessens. As the new chef-on-the-block makes his way to a near by fruit stand, he is recognized by a few Soho residents who made no apologies about wanting the insider secrets from Kingdom Catering recipes. Being the gentleman that he is, Rodney shares his fantasy about creating his version of banana foster—a native dessert based in New Orleans.

Lately, New York City's demand for personalized catering services has been seized by Kingdom Catering & Events. The six-year-old company had started on its stellar reputation with Bloomingdale's as their first client-affair. Since then, Rodney has been serving New York's elite; solidifying his place among Manhattan's relevant.



## Here's a recipe from Rodney Brown for Blackened Salmon.

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| 1 1/2lbs of Salmon fillets (cut into 4-6 pieces) | 2 cups of brown sugar    |
| 1 1/2 cups of soy sauce                          | 2T. lemon pepper         |
| 2T. Lawry's seasoning salt                       | 1/2 cup vegetable spread |

Rinse and soak salmon fillets in cold water and 2 tablespoons of lemon juice for 15 minutes. Drain fillets; pat dry. Season fillets with Lawry's seasoning and lemon pepper.

In a medium size bowl mix soy sauce and brown sugar. Stir and let sugar dissolve. Place seasoned fillets in a shallow dish; pour sauce mixture over fillets. Cover dish and marinate 3 hours to overnight.

In a large frying pan add vegetable spread over medium high heat. Place salmon in pan cook for 16 minutes (8 minutes on each side). Salmon should have a nice brown coating.

\*Taste great served with dinner grits, or over garden salad.

SIZZLING SALMON FOR THE SUMMER