

CPS CHEF COUNCIL

Chef Brian Jupiter of Pioneer Tavern Group



Born and raised in New Orleans, Louisiana, Executive Chef Brian Jupiter has always believed that Southern comfort food is a true art form. Pulling inspiration from closely held family secrets and recipes, Jupiter spent his childhood alongside his grandmother in her kitchen. After beginning his professional career at the age of 16 in the kitchen of New Orleans' famed Aurora Steak-house, Jupiter eventually moved to Miami, Florida to pursue degrees in Culinary Arts and Food & Beverage Management. In 2003, Jupiter made the move to Chicago to fill the role as Chef de Cuisine, and eventually Executive Chef, at Narcisse Champagne and Caviar Salon. He later became an integral part of the menu development for the opening of Frontier in 2010 and Ina Mae Tavern & Packaged Goods in 2018, as Executive Chef of Pioneer Tavern Group.

Chef Jupiter's accolades and television appearances include 2019 & 2020 James Beard Awards Semifinalist for "Best Chef: Great Lakes," 2020 Michelin Bib Gourmand, Cooking Channel's "America's Best Bites," NBC Chicago News, NBC's "1st Look," Fox 32 Chicago News, WGN-TV News, Food Network, and "Check, Please!"



FRONTIER
WEST TOWN ★ CHICAGO



Pan-Seared Salmon with Shrimp and Bacon Butter Sauce

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INGREDIENTS

2 4-6oz portion salmon
10 pcs shrimp
¼ cup bacon, cooked and diced
1 T butter
1 cup heavy whipping cream
4 T lemon juice
2 T chives, minced
2 T chimichurri sauce (recipe on right)
½ tsp Cajun seasoning
Salt and pepper to taste
Olive oil for cooking

INSTRUCTIONS

Season salmon fillets with Cajun seasoning

Heat olive oil in a pan over medium-high heat, once oil shimmers, add the salmon skin side up. Cook without moving until golden and crisp, around 4 minutes. Carefully flip the fillets, reduce heat to medium, and cook for 4-5 more minutes. Remove from pan to rest.

While the salmon rests, add 2 T of butter to the same pan on medium heat. Add the shrimp and cook for 2-3 minutes. Add in your diced bacon and saute for 1 minute.

Add heavy cream, lemon juice, and chives and cook for 2-3 minutes until sauce starts to thicken; add salt and pepper to taste as needed

To plate, top salmon with shrimp and sauce. Drizzle chimichurri sauce.

Chimichurri

INGREDIENTS

¾ cup olive oil
3 T Sherry wine vinegar
2 medium shallots
3 T lemon juice
1 jalapeno, seeds removed
3 garlic cloves
1 C mint
2 C packed fresh cilantro
2 C packed fresh parsley
1 C basil
Salt and pepper to taste

INSTRUCTIONS

Combine in a food processor or blender until smooth