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## **Island View Casino Resort culinary team wins Chefs of the Coast awards**

GULFPORT, Miss. (Oct. 15, 2012) – Island View Casino Resort's culinary team continued its recipe for winning at the 2012 Chefs of the Coast, a food and wine walkabout recently hosted by the Gulf Coast Chapter of the Mississippi Hospitality & Restaurant Association.

The event, held on Sept. 29 and 30, marked the 30th year for Chef's of the Coast and Island View's sixth year to participate.

The Stock Pot Cook-Off was held during the first day at the Lynn Meadow's Discovery Center in Gulfport. The Buffet Assistant Room Chef Eric Spencer won first place in the professional division with his sweet potato and roasted poblano bisque with lump crab soup. This was the second year for Spencer to receive the highest honor.

Kristy Byall, a culinary student at Mississippi Gulf Coast Community College - Jefferson Davis who also works in Island View's bakery, won first place in the Stock Pot Cook Off's student division with her hearty tomato and red bell pepper soup with grilled cheese croutons.

The second night of the event featured the annual Chef's of the Coast Half Way to Mardi Gras Gala food and wine tasting. The evening included the annual Food as Art competition, administered by the Mississippi Gulf Coast Chapter of the American Culinary Federation, in which three Island View Casino Resort chefs medaled: Laurice Overstreet, The Buffet line cook, won first place, and Janet Lloyd, C&G Grille line cook, won third place in the vegetable-fruit carving category; and Trey Cowan, The Buffet sous chef, won second place for his ice sculpture in the professional ice category.

Island View was also the winner of the Chef's of the Coast The Hottest Dish Contest, which required nominations and voting before the event. Island View won for Carter Green Steakhouse's crabmeat cocktail, created by Chef Billy Wright, Carter Green Steakhouse room chef.

Chefs of the Coast is the primary fund raiser for the Mississippi Hospitality & Restaurant Association, which was founded in 1981. A portion of the proceeds will provide scholarships to culinary programs in high school and community college. As well, a portion of the funds will benefit a local charity.

### **Sweet Potato-Roasted Poblano Crab Bisque**

First-place award winner, Chefs of the Coast Stock Pot Cook-Off 2012

Recipe by Island View Casino Resort Chef Eric Spencer

Yields approximately 2 quarts

#### **Ingredients:**

3 poblano peppers

2 tablespoons olive oil

2 tablespoons butter

1 cup yellow onion, diced

½ cup celery, diced

2 fresh garlic cloves, sliced

¼ cup cilantro, chiffonade (chopped)

4 tablespoons all purposed flour

½ cups dry white wine (Chardonnay)

1 cups coconut milk

¼ cup Coco Lopez Cream of Coconut

2 cups crab stock

2 cups chicken stock

1 cup heavy cream

2 ounces Brie cheese, no rind, cut in cubes

4 medium fresh sweet potatoes, roasted until soft, cooled, peeled, diced

2 sprigs fresh thyme leaves, chopped

1 tsp ground cayenne pepper

1 pound jumbo lump crab meat

Optional: finish with splash dry sherry

As needed: kosher or sea salt and white ground pepper

#### **Method:**

Place poblano peppers on a skewer and blacken them over an open fire (such as a gas stove top burner) until skins are charred black. Immediately put peppers in a bowl and cover with plastic wrap. Set aside for 5 minutes and easily peel or peel off charred skins under running cold water. Mince the poblano peppers and set aside.

In a six-quart sauce or stock pot, over medium heat, heat oil and butter until hot but not smoking. Add onions and celery, sweating until soft. Add garlic, cilantro and diced poblano

peppers, stir for one minute then add flour, stirring for an additional three minutes. Add wine, coconut milk, Coco Lopez Cream of Coconut, stocks, heavy cream, brie, sweet potatoes, thyme and cayenne and simmer over low heat for 30 minutes. Puree soup using food processor or immersion stick blender until smooth. Add crabmeat and stir gently without breaking lumps. Finish with splash of sherry if desired. Adjust seasoning with pinches of salt and white pepper as needed.

**About Island View Casino Resort:**

Island View Casino Resort opened on Sept. 18, 2006 as the only casino in Gulfport, Miss. The land-based casino, located on 40 acres of waterfront property, currently offers an 80,000-plus-square-foot casino with approximately 1,850 slots and 49 table games. The 520,000-square-foot resort also features a 562-room hotel with a tropical pool and cabanas; Carter Green Steakhouse, the resort's signature restaurant; C&G Grille, offering contemporary, casual dining; The Buffet, a 400-seat restaurant; The Coffee Shop, an upscale deli; and the View Bar, an entertainment lounge. Island View Casino Resort is privately held by Rick Carter and Terry Green, two Gulfport natives and longtime casino executives committed to the post-Hurricane Katrina rebuilding efforts of the Mississippi Gulf Coast.