To celebrate the opening of Virgil's Real BBQ in November and the Labor Day Holiday, we wanted to share some of our best grilling recipes!

We are thrilled to welcome Virgil's Real BBQ to the Atlantis family and add a restaurant of this caliber to our already world-class culinary roster of over 20 restaurants, bars and lounges. Steeped in the storied tradition of the South, using the world-famous BBQ styles of Tennessee, Kentucky, Texas, the Carolinas and Missouri, Virgil's Real BBQ will provide guests of Atlantis with a new family-style dining experience at the heart of Coral Towers.

Try these recipes at home or allow us to whip them up for you in the Bahamas - either way is sure to be fun and delicious!

From our kitchen, to yours. Enjoy!

Sincerely,
George Markantonis
President and Managing Director
Kerzner International Bahamas Ltd.
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SALADS &
APPETIZERS
SOPHIE'S CHOPPED SALAD

Serves: 4 to 6

¼ cup balsamic vinegar
1 heaping tablespoon Dijon mustard
1 teaspoon kosher salt
½ teaspoon freshly ground black pepper
½ cup canola oil
3 cups finely chopped romaine lettuce
2 ripe beefsteak tomatoes, seeded and finely diced
½ cup canned red beans, rinsed and drained
½ cup chickpeas, rinsed and drained

½ cup Nicoise olives, pitted and coarsely chopped
¾ cup ½ inch-cubed white cheddar cheese (3 ounces)
¾ cup ½ inch-cubed Monterey jack cheese (3 ounces)
Fried Blue and White Corn Tortilla chips, made with tortillas cut into ½-inch squares
Chopped fresh chives, for garnish (optional)

In a blender, or, if making by hand, in a bowl with a wire whisk, blend the vinegar, mustard, salt, and pepper until smooth. With the motor running, slowly add the oil and blend until emulsified.

Toss the lettuce, tomatoes, beans, chickpeas, olives and cheeses together in a large bowl and dress lightly with the balsamic vinaigrette. Garnish with the tortilla chips and chives.
CRAB MANGO SALAD

Serves: 4-6

Cumin Crisps
10 ounce flour
1 ounce melted butter
400 ml. white wine vinegar
1 ½ tbs. cumin
2 ounce sugar

French Tomato
2 tomato
2 garlic clove
¼ cup olive oil
1 ½ tbs. sherry vinegar
3 Thai basil leaves

Mustard Butter
2 cups butter softened
½ cup grain mustard
½ cup Dijon mustard
3 ½ tbs. shallots fine chop
2 cups white wine
5 tbs. tarragon chopped salt
pepper

Crab Mix
1 lb crab meat
1 tablespoon mayo

To Serve
Mache leaves
Diced mango

Cumin Crisps: Mix together Cumin Crisp ingredients and press onto Teflon sheet pan. Cook until golden brown @ 350 F.

French Tomato: Blanch and peel tomatoes. Rough chop everything and blend until medium smooth consistency. Season with salt and pepper.

Mustard Butter: Reduce shallots, wine and tarragon until dry. Add to butter and mustards. Mix well and reserve.

To Serve: Mix 1 lbs. crab with 1 tablespoon mayo, 1 tablespoon French tomato, chiffonade basil, Thai chili, and salt. Garnish plate with 3 scoops of crab mix with 3 cumin crisps. Drizzle lobster oil on plate; add diced mango, 2 scoops of mustard butter and mache leaves.

Recipe provided by: Jean Georges for Dune
CLASSIC FRENCH ONION SOUP

Serves: 4-6

6 red and 6 vidalia onion, peeled and thinly sliced
Olive oil
¼ tablespoon sugar
2 cloves garlic, minced
8 cups beef stock or chicken stock
½ cup dry white wine
1 bay leaf
¼ tablespoon dry thyme
Salt and pepper

8 slices toasted French bread
1 ½ cups Swiss gruyere, grated
1 teaspoon parmesan cheese grated

In a large sauce pot, sauté the onions in the olive oil on medium high heat until well browned, but not burned, for about 30 minutes. Add the sugar about 10 minutes into the process to help with the caramelization.

Add garlic and sauté for 1 minute. Add the stock, wine, bay leaf and thyme. Cover partially and simmer until the flavors are well blended, about 30 minutes. Season to taste with salt and pepper. Discard the bay leaf.

To serve you can either use individual oven-proof soup bowls or one large casserole dish. Ladle the soup into the bowl or casserole dish. Cover with the toast and sprinkle the cheeses. Put into the oven for 10 minutes at 350° F, or until the cheese bubbles and is slightly browned. Serve immediately.

Recipe provided by: Bahamian Club
## VIRGIL'S CHICKEN WINGS

**Serves: 4 - 6**

<table>
<thead>
<tr>
<th>Wings and Marinade</th>
<th>Sauce</th>
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<tbody>
<tr>
<td>4 lb Large Chicken Wings</td>
<td>2 floz Franks Hot Sauce</td>
</tr>
<tr>
<td>½ cup Butter (melted)</td>
<td>2 floz White Vinegar</td>
</tr>
<tr>
<td>6 tbsp Frank’s Hot Sauce</td>
<td>2 floz Butter (melted)</td>
</tr>
<tr>
<td>6 tbsp Virgil’s Dry Rub</td>
<td>Pinch Cayenne Pepper</td>
</tr>
<tr>
<td>1 tsp Granulated Garlic</td>
<td></td>
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<tr>
<td>1 tsp Granulated Onion</td>
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**Wings and Marinade:**

Combine the butter, hot sauce, onion, garlic, and dry rub in a bowl. Add chicken wings and coat thoroughly. Place wings and any remaining sauce mixture in a container. Cover and place in the refrigerator overnight.

On a grill (gas or charcoal) on medium, begin to cook the marinated chicken wings over direct heat for approximately 3 — 5 minutes on each side. Move the wings to an indirect part of the grill, dust with an additional 1 oz of Virgil’s Dry Rub and continue to cook, covered, for the remaining 20 minutes or until the juices run clear.

**Sauce:**

Combine all of the ingredients together and set aside. When the wings are ready to come off the grill, place the sauce and the cooked chicken a large bowl and toss until evenly coated.

Serve hot with Blue Cheese Dressing.

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Recipe provided by: Virgil’s Real Barbecue
Virgil’s Ribs

Serves: 6 - 8

4 ea. Pork Spare Racks of Ribs (2lbs and down)
1 ½ cup BBQ Dry Rub
2 cup BBQ Sauce
S&P to taste
Disposable foil roasting pan (approx. 10 X 12 X 2 ½)
Small bag of Hickory wood chips

Preparing the Ribs:
Place the racks of ribs on a cutting board and remove the majority of fat leaving approximately a 1/8 inch on the meat.

Flip each rack over to the underside and remove the thin layer of membrane by gently pulling it up, first from the edge of the first bone, and then gradually peeling it off as you would a label from a package.

Liberally dust both sides of each rack with your BBQ dry rub.
Grilling:
Set all of the burners on your gas grill to high and close the cover. Wait 15 minutes, turn off the gas, raise the cover and using a wire brush, thoroughly clean the grill grates.

Remove a few handfuls of hydrated wood chips and place them in the foil roasting pan and cover the pan with aluminum foil. Punch a number of holes in the foil to allow the smoke from the wood to escape. Remove the center grill grate (be careful… It’s probably hot) and place the pan directly on top of the gas burner and replace the grate.

Preheat the grill by lighting all the burners and setting them to medium-low and close the cover. This will allow the chips to begin to smoke and the temperature to reach approximately 275 to 325 degrees.

Open the grill. When you see the smoke from the pan with the chip in it fill the grill compartment, place the ribs on the grate. Close the cover and begin to cook. Turn the ribs every 15 to 20 minutes and be sure to check on the ribs to ensure that they do not burn.

Open the grill after 30 minutes have elapsed, and remove the ribs, and then the grill grate. Remove the pan with the chips and replace the grate and ribs.
Continue to regulate the temperature so it does not exceed 325 degrees. Most ribs should be completely cooked through in approximately 1 ½ to 2 hours. The smoking process should only be 30 minutes of the total cooking time.

After 1 ½ hours, test the ribs. First, observe that the meat has slightly drawn up exposing a bit of the bone on each side. You should then gently bend the largest rack and observe the meat beginning to pull away. When this occurs, they ribs are done.

Baste the Ribs on each side with BBQ sauce and cook for an additional 15 minutes to allow the sauce to form a nice glaze on the meat. Remove the ribs from the grill and allow them to rest for 10 minutes. Serve with additional sauce of desired.
Virgil's Spice Rub

11 tbsp Sweet Paprika
5 tbsp Granulated Sugar
3 tbsp Chili Powder
3 tbsp Dried Onion Flakes
3 tbsp Dried Garlic Flakes
3 tbsp Dried Parsley Flakes
2 tbsp Kosher Salt

Combine all the ingredients in a small bowl.
SPICE CRUSTED NEW YORK STRIP STEAK WITH MESA STEAK SAUCE

Serves: 4

**Spice Rub:**
- 2 tablespoons ancho chile powder
- 1 tablespoon Spanish paprika
- 1 tablespoon freshly ground black pepper
- 1 tablespoon dry mustard
- 1 tablespoon kosher salt
- 1 tablespoon ground coriander
- 1 ½ teaspoons dried oregano
- 1 ½ teaspoons ground cumin
- 1 ½ teaspoons chile de arbol

Combine all ingredients in a small bowl.

**Steak:**
- 4 New York strip steaks, 12 ounces each
- 2 tablespoons canola oil
- Salt and freshly ground black pepper
- Spice rub
- Mesa Grill Steak Sauce

**Mesa Grill Steak Sauce:**
- 1 cup ketchup
- ½ cup horseradish
- 3 tablespoons honey
- 2 tablespoons Dijon mustard
- 2 tablespoons maple syrup
- 2 teaspoons Worcestershire sauce
- 2 tablespoons ancho chile powder
- Salt and freshly ground white pepper

Steak:
Preheat grill or grill pan over medium-high heat. Brush both sides of the steaks with oil and season with salt and pepper. Rub one side of each steak with about 2 tablespoons of the rub.

Place the steaks on the grill/grill pan rub-side down and cook until lightly charred and a crust has form, about 3-4 minutes. Flip the steaks over and continue grilling for 5-6 minutes more for medium-rare doneness.

Spoon some of the Mesa Grill steak sauce into the center of the plate and place a steak on top and serve additional sauce on the side.

Mesa Grill Steak Sauce:
Whisk together all ingredients in a small bowl until combined and season with salt and pepper.

Cover and refrigerate for at least 1 hour to allow flavors to meld. Bring to room temperature before serving.
NEW MEXICAN SPICE RUBBED PORK TENDERLOIN WITH BOURBON ANCHO CHILE SAUCE

Serves: 4-6

New Mexican Spice Rub
- 3 tablespoons ancho chile powder
- 2 tablespoons light brown sugar
- 1 tablespoon pasilla chile powder
- 1 tablespoon kosher salt
- 2 teaspoons chile de arbol
- 2 teaspoons ground cinnamon
- 2 teaspoons allspice

Bourbon-Ancho Sauce
- 2 tablespoons olive oil
- 1 medium red onion, finely chopped
- 2 cups plus 2 tablespoons bourbon
- 3 ancho chiles, soaked, seeded, stems removed and pureed
- 6 cups homemade chicken stock
- 1 cup apple juice concentrate, thawed
- 8 whole black peppercorns
- ¼ cup light brown sugar

Pork Tenderloin
- 2 tablespoons olive oil
- 1 2 lb pork tenderloin
- Salt
- New Mexican Spice Rub

Recipe provided by: Bobby Flay’s Mesa Grill Cookbook: Explosive Flavors from the Southwestern Kitchen: Clarkson Potter/Publishers, 2007
Preheat oven to 400° F. Heat olive oil in a medium saute pan over high heat. Season pork with salt on both sides.

Combine spice rub ingredients in small bowl. Dredge pork in the spice rub and tap off any excess. Sear the pork on both sides until golden brown.

Cook in the oven to medium doneness, about 8-10 minutes.

Heat olive oil in a medium saucepan over medium-high heat. Add the onions and cook until soft. Add the bourbon and cook until completely reduced. Add the remaining ingredients and cook until reduced by half.

Strain through a fine mesh strainer, return mixture to the pan and cook to sauce consistency, add the remaining 2 tablespoons of bourbon and cook for 2 minutes. Season with salt.
SIDE DISHES

ATLANTIS PARADISE ISLAND, BAHAMAS
VIRGIL'S CORNBREAD

Serves: 8 - 10

<table>
<thead>
<tr>
<th>Dry Mix:</th>
<th>Wet Mix:</th>
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<tbody>
<tr>
<td>1 cup Yellow Cornmeal</td>
<td>2 cup Buttermilk</td>
<td>¼ lb Mild Cheddar Cheese (shredded)</td>
</tr>
<tr>
<td>½ cup All Purpose Flour</td>
<td>½ cup whole Milk</td>
<td>2 ears Yellow Corn (6oz of kernels)</td>
</tr>
<tr>
<td>½ cup Granulated Sugar</td>
<td>2 ea Whole Large Eggs (lightly beaten)</td>
<td>4 ea Green Onions (green tops only)</td>
</tr>
<tr>
<td>1 tbsp Kosher Salt</td>
<td>6 tbsp Butter (melted)</td>
<td>4 tbsp Cilantro (chopped)</td>
</tr>
<tr>
<td>1 tbsp Baking Powder</td>
<td></td>
<td>1 tsp Frank’s Hot Sauce</td>
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<tr>
<td>1 tsp Baking Soda</td>
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</tbody>
</table>

Shuck the two ears of corn and lightly butter. Lightly Coat green onions with 1 Tbsp of oil. On a grill (gas or charcoal) over medium heat, place both the corn and onions and grill until evenly marked (approximately 5 — 7 minutes turning occasionally). Remove vegetable from the grill and allow to cool.

Cut the kernels from the corn and slice the green onions to a medium dice. Set aside in a small mixing bowl, combine all of the “dry mix” ingredients. In another larger bowl, combine all of the “wet mix” ingredients. Add the dry mix into the wet mix and very gently fold together with a spatula (do not over mix). Fold in the grilled corn and green onion.

Using a muffin pan with 4oz compartments, evenly coat with non-stick spray. Fill each compartment ¾ of the way to the top with the cornbread mix. Place pan in a pre-heated, 400 degree oven and bake for approximately 18 to 20 minutes.

After 10 minutes, turn the pan 180 degrees and continue to bake the remainder of the time until golden brown. Allow muffins to cool and remove from the pan.
**Virgil's Coleslaw**

Serves: 2 - 4

**Dressing:**
- 10 tbsp Granulated Sugar
- 7 tbsp Apple Cider Vinegar
- 1 tsp Ground White Pepper
- 1 tbsp White Vinegar
- ¼ tsp Celery Seeds
- 1 tbsp Yellow Mustard (French’s)
- 10 tbsp Hellman’s Mayonnaise

**Cabbage:**
- 2½ lb Pre Chopped Green Cabbage
- ½ cup Grated Carrots
- ½ cup “Bread and Butter” Pickles (chopped)

Combine all the “Dressing” ingredients in a small mixing bowl and whisk until incorporated.

In a large bowl, combine cabbage, carrots and pickles.

Add dressing mixture and gently toss until evenly coated. Cover and place in the refrigerator until thoroughly chilled.

Mix before serving.
Island Baked Macaroni

Serves: 4

- 2 eggs
- 2 ounces butter
- 8 ounces macaroni - 1 box, cooked
- 3 cups grated yellow cheddar cheese
- 16 ounces evaporated milk
- 1 ½ cups milk

Preheat oven to 350° F. Cook macaroni according to directions on the box, rinse and drain. Slice up the butter and mix with macaroni. Shred the cheeses and stir into the macaroni.

Mix the milks and the eggs. Pour the mixture into the macaroni, until you can see it but not completely covering the macaroni. Season with salt and pepper to taste.

Pour into a greased baking dish. Cover with foil and bake 2 hours. Remove foil during last 15 minutes, allowing top to become golden brown.

Recipe provided by: Bimini Road
MANGO SALSA

Serves: 6

2 mangos, peeled, pitted and cut into ¼ cubes
¼ cup freshly squeezed lime juice
1 jalapeño, seeds, membranes, removed, minced
½ each red onion, finely diced
½ cup fresh cilantro leaves, lightly packed, coarsely chopped
¼ red bell pepper diced

Combine all the ingredients in a bowl and mix thoroughly with a fork. If possible, allow to sit at room temperature for two hours to allow flavors to blend.

Recipe provided by: Bimini Road
**SWEET POTATO TAMALE WITH CRUSHED PECAN BUTTER**

**Serves: 4**

**Pecan Butter**
- 1 stick unsalted butter, softened
- ¼ cup toasted pecans, finely chopped
- 3 tablespoons maple syrup
- Pinch of cinnamon
- Salt and freshly ground pepper

Combine all ingredients in a bowl. Scrape into a ramekin and refrigerate until solid, about 2 hours.

**Sweet Potato Tamales**
- 20 dried corn husks

**Masa**
- 1 ½ cups fresh corn kernels
- 1 medium onion, coarsely chopped
- 1 head roasted garlic, cloves removed
- 2 cups chicken stock or water
- 6 tablespoons unsalted butter
- 6 tablespoons vegetable shortening
- 1 ½ cups yellow cornmeal
- 1 tablespoon honey
- Salt and freshly ground pepper
- 1 cup unsweetened pumpkin puree
- 1 teaspoon ground cinnamon
- ½ teaspoon ground cloves
- 1 teaspoon ground allspice
- 3 tablespoons maple syrup

About 2 hours before you plan to form the tamales, clean the husks under running water. Soak them in warm water for 2 hours, or until softened. Puree the corn, onion, roasted garlic and stock in a food processor. Transfer the mixture to a mixing bowl and cut in the butter and shortening.
Using your fingers, mix in the cornmeal, honey, and salt and pepper to taste until there are no visible lumps of fat. Fold in the pumpkin puree, cinnamon, cloves, allspice and maple syrup. The mixture will be a lot looser than you think it should be, but when the tamales are steamed it will dry out.

Remove the corn husks from the water and set aside the best 20 husks. Drain and pat dry. Tear the remaining husks into 1-inch wide strips to be used for tying. Lay 2 husks flat on a work surface with the tapered ends facing out and the broad bases overlapping by about 3 inches. Place about 1/3 cup of Masa mixture in the center. Bring the long sides up over the Masa, slightly overlapping, and pat down to close. (If the Masa drips out a little at the seam, that is no problem.) Tie each end of the bundles with a strip of corn husk, pushing the filling toward the middle as you tie. Trim the ends to about ½ inch beyond the tie.

Arrange the tamales in a single layer on a steaming rack, cover tightly with foil, and steam over boiling water for 45 minutes. To Serve: slice a slit on top of each tamale and push both ends of the tamale toward the middle to expose the Masa. Top each with 1 tablespoon of Pecan Butter.
**BIMINI CHOCOLATE MANGO RUM CAKE**

**Chocolate Cake:**
- 1 fresh egg
- ½ cup granulated sugar
- 3 ½ tablespoons oil
- ⅓ cup full fat milk
- ¼ cup sour cream
- ½ cup cocoa powder
- ¾ cup all-purpose flour
- ½ teaspoon baking soda

**Rum Syrup:**
- ½ cup water
- ½ cup granulated sugar
- 4 tablespoons dark rum

Combine all wet ingredients together using hand whisk. Add sifted dry ingredients slowly while combining, until smooth and lump free. Pour into greased Individual Bundt molds ¾ full. Bake at 340 degree F until firm and when tested with skewer, comes out clean. While still warm pour over ¼ cup of rum syrup into each cake and allow to cool in mold before unmolding.

**Serving Suggestions**
Peel and curt fresh mangos into ⅛" cubes and fill inside of bundt cake and serve with coconut sauce and tamarind syrup of fresh passion fruit and garnish with freshly picked mint.

Recipe provided by: Paul hayward, Senior Executive Pastry Chef
Virgil's Grilled Sweet Potato Pie

Serves: 4 - 6

**Graham Cracker Crust:**
- 5 tbsp Unsalted Butter (melted)
- ½ lb Graham Cracker Crumbs

**Sweet Potato Filling:**
- 1 ¾ lb Grilled Sweet Potatoes
- 3 ½ tbsp All Purpose Flour
- 1 ¼ cup Dark Brown Sugar
- ½ cup Granulated Sugar
- 2 tbsp Dark Molasses
- ½ tsp Ground Cinnamon
- 1 cup Heavy Whipping Cream
- 3 ea Whole Eggs
- ¼ tsp Ground Nutmeg
- ¼ tsp Ground Allspice
- ¼ tsp Ground Ginger
- ½ tsp Kosher Salt

Melt butter. Place crumbs in large mixing bowl. Mix in butter with hands to incorporate well. Using a 10 inch pie pan, gently press the crumb mixture along the inside and on the bottom. Use a second 10 inch pan to press crumb mixture down to firm mixture to pan. Place in a 300 degree oven for approximately 5 minutes.

Remove from the oven and allow to cool. Mix all the dry ingredients together. In another bowl, mix all of the wet ingredients. Combine the wet and the dry mixtures. Add the puréed sweet potatoes to the mix and incorporate.

Pour all of the filling into the graham cracker pie shell and bake for 45 minutes at 325 degrees.
PECAN PIE

2 Pies

6 eggs each
3 cups sugar, granulated
1 ½ teaspoons salt
½ cup butter
3 ¾ cups corn syrup, dark
2 cups pecan halves
1 teaspoon vanilla extract
2 each 9 inch pie crust

Beat the eggs with the sugar and salt until foamy. Add the butter and stir in the corn syrup gradually. Fold the pecan halves into the mixture and add the vanilla.

Pour the mixture into prepared pie shells and bake at 350° F for about 40-50 minutes or until the filling is set.
COME AND GET IT!

Thank you for being a part of our Atlantis Family.
We look forward to seeing you again soon!

ATLANTIS
PARADISE ISLAND, BAHAMAS