



“Debate has been so important to me. Learning to research, to care about my craft, and to speak about it in ways that are approachable and yet still describe my passions for cooking have been indispensable. Most importantly, I learned about myself and how to connect with others.”

— Jim Smith

Jim Smith is the Executive Chef of the State of Alabama, Chairman of the Alabama Seafood Marketing Commission, and an alum of the National Speech & Debate Association. As the state chef, he has placed an emphasis on using the best local ingredients and has made strides to encourage support of local farmers and Alabama fishers. Smith is not only responsible for the daily preparation of food for the First Family, but also plans and prepares menus for events sponsored by the state. He uses his position as ambassador of food to promote farmer's markets and events that support Alabama food products.

In 2011, he was crowned the King of American Seafood by winning The Great American Seafood-Cook-Off and became the national spokesperson for Alabama Seafood, American Sustainable Seafood, Gulf Seafood, and the NOAA. As the winner, he traveled the country educating Americans about the benefits of sustainable seafood. As Chairman of the Alabama Seafood Marketing Commission, Chef Smith is proud to be a part of the great work being done to promote Alabama Seafood.

In 2017, Chef Smith represented himself and Alabama in the acclaimed Bravo television cooking competition show, Top Chef. With a top ten finish and great fan support, he is proud of his competitive efforts and has high hopes for the future.

Before becoming a professional chef, Jim Smith was a successful debater and assistant debate coach in Alabama. As a competitor for Henderson High School, he was a 3 time Alabama State Champion, a National Tournament qualifier, and received special distinction in the Honor Society. As a debater for Samford University, he was ranked as the #11 debater in the nation.



Pickled Shrimp with Sweet Potato Pecan Quinoa and Aioli

Chef Jim Smith

Pickled Shrimp:

1 Pound shrimp boiled	10 Sprigs fresh thyme	.25 Cup vegetable oil
1 Sweet onion sliced	1 t Celery seeds	.25 Cup white wine vinegar
2 Lemons sliced	1 t Fennel seeds	.5 Cup lemon juice
3 Cloves garlic sliced	1 t Coriander seeds	Salt and white pepper to taste
8 Fresh bay leaves	2 Whole dried chili peppers	

METHOD:

In a large pot bring 2 gallons of salted water to a boil with one rough chopped onion, 2 chopped stalks of celery, one large peeled and chopped carrot and the juice of 2 lemons. Reduce and simmer for 20-30 minutes before adding raw shrimp. Add shrimp to the simmering liquid and poach for 3-5 minutes until shrimp are cooked. Do not bring to a hard boil; shrimp are very easy to overcook. Remove from water and let cool.

In a large bowl mix all ingredients and store in a non-reactive container several hours or overnight before serving.

Aioli:

2 Raw egg yolks	2 Cloves blanched and cleaned garlic	Salt and white pepper to taste
1 Poached egg	2 Cups vegetable oil	Tabasco to taste
1 T Dijon mustard		

METHOD:

In a blender place the yolk, poached egg, mustard and garlic and pulse until a smooth consistency is reached. Turn the blender to medium low and in a steady stream slowly pour in the oil until emulsified. Be careful not to break the emulsion, add salt, pepper and Tabasco to taste.

Sweet Potato:

2 Medium sweet potatoes	3 Cups room temp. water	1 T salt
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METHOD:

Peel and dice the sweet potatoes into .25 inch cubes. Place the diced potatoes into a medium sauce pot with the room temperature water, add the salt and bring to a boil. Once the water boils the sweet potatoes will be almost done, 1 to 2 minutes at full boil should be enough time. It is best to taste a couple of the cubes to gauge the consistency. They should be firm but not crunchy. Remove from heat, strain and spread out onto a lined sheet pan. If the dice is larger than .25 inch it will take longer to reach to reach desired consistency.

Quinoa:

1 Cup quinoa	1 Teaspoon butter	chopped toasted pecan
1.75 Cups vegetable stock	Blanched sweet potato	1 T chopped parsley
.25 Cup diced onion	3 Tablespoons roughly	Salt and white pepper to taste

METHOD:

Rinse quinoa using a fine strainer; they are coated in saponin which is a natural defense film to protect against insects. It has a bitter taste and should be rinsed off prior to cooking. In a small-medium sauce pot use the half the butter to sauté the onions in the onions until translucent. Add the quinoa and stir to evenly coat the quinoa in the butter onion mixture. Add the vegetable stock, bring to a boil, reduce heat to simmer and cover. Simmer for 15-20 minutes until tender. Fluff the quinoa with a fork.