



From the Kitchen of Chefs Vincent Jones and Gary Lay

Sautéed Red Snapper with a Citrus Beurre Blanc

For the Red Snapper:

- 1 side of red snapper (skin on is optional)
- 2 Tbsps. jerk seasoning

For the Citrus Beurre Blanc:

- 1 shallot, minced
- 1-2 oz. fresh pineapple, diced
- 1 Tbsp. olive oil for sautéing
- 6 cherry tomatoes, diced
- 1 jalapeno pepper, diced
- Juice of 1 lemon
- ½ cup dry white wine
- ¼ cup white vinegar
- Salt and pepper, to taste
- 2-3 Tbsps. unsalted butter, cubed

To serve:

- Radicchio, cleaned and grilled
- 1 bunch cilantro, chopped (optional, for garnish)

Process:

Prepare the Red Snapper:

Season both sides of the snapper liberally with jerk seasoning. Place flesh side down in a large skillet and score the skin side.

Sear the snapper skin side down for 3-5 minutes and then turn onto the flesh side for an additional 1-2 minutes. Remove from pan and put in oven to keep warm.

Prepare the Citrus Beurre Blanc:

Sauté shallots and pineapple in olive oil until soft. Add cherry tomatoes, jalapenos, lemon juice, dry white wine and white vinegar. Let it reduce by half then lower heat. Salt and pepper to taste.

Once the heat is lowered, add cold cubed butter to the reduction and stir until it has been fully incorporated. Add more butter if needed until sauce reaches desired consistency. The key to this step is either removing the sauce from the heat completely or turning it down extremely low. This will prevent your sauce from breaking. If a break occurs, whisk in a touch of cream to help stabilize it.

To serve:

Remove the snapper from the oven and place flesh side down on a cutting board. Gently slice lengthwise and place skin side up over grilled radicchio and beurre blanc. Top with cilantro, if desired.



COOKING WITH
edible WOW

**OAKLAND
COUNTY PARKS**
OaklandCountyParks.com



Regional Executive Chef Vincent Jones



Vincent Jones is a skilled chef, an accomplished leader and a passionate advocate for senior well-being. As the Regional Executive Chef for an upscale senior living community, his dedication to his craft and commitment to enriching the lives of seniors through exceptional dining experiences has earned him widespread recognition.

Born and raised in Detroit, Jones' love for food began with his mother's traditions and watching her in the kitchen. His passion for the culinary arts led him to pursue a Culinary Arts Degree at Dorsey Culinary Academy in Roseville. There, he honed his skills and developed a deep appreciation for the artistry of cooking.

Jones' career trajectory took an innovative turn when he recognized the need to blend his culinary expertise with business acumen to make a meaningful impact in the senior living industry. He embarked on a parallel educational journey, earning a Bachelor's Degree in Business Administration from Davenport University in Grand Rapids.

Jones assumed the role of Regional Executive Chef, responsible for overseeing culinary operations across the expansive territories of southeastern Michigan, Tennessee, Kentucky, Illinois and Massachusetts. In this role, he has raised the bar in senior dining, redefining what it means to serve hot and delicious food to seniors while maintaining the highest standards of quality and nutrition.

During his leisure time, Jones loves discovering the latest culinary trends, organizing enjoyable family barbecues, engaging in basketball matches with his five sons and contributing his culinary talents to assist seniors at nearby centers. He strongly believes that quality food can provide sustenance not only for the body, but also for the spirit.

Chef Gary Lay

Chef Gary Lay is the executive chef at StoryPoint Group of Waterville, Ohio. He has worked with StoryPoint since July 2024 and runs the day-to-day operations as well as assists his fellow chefs within the company.

Lay has lived in the Toledo/Waterville area for most of his life and after graduating high school and contemplating what career he wanted to pursue, he took a job as a dishwasher. It was that job that brought his love and passion for cooking. He worked his way up the ranks of the kitchen to eventually become executive chef.

Years later, he ventured into the healthcare side of the culinary field and did not look back. This type of work enriching the lives of community members became Lay's new passion and joy, and he believes no senior community does it better than StoryPoint.

