

SENSATIONAL SERVINGS



Energy Park 2011



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Thursday, August 4

WISCONSIN COBB SALAD WITH DRIED CRANBERRY BBQ GLAZED PHEASANT

Serves 4

BBQ Sauce

3 bacon slices, diced small
3/4 cup small-diced Vidalia onion
1/2 Tbs. oven-roasted garlic
1/2 cup ketchup
Juice from two oranges
1/2 cup chicken broth
1/4 cup packed brown sugar
1/3 cup chopped dried cranberries
2 Tbs. malt vinegar
1 chipotle chili, minced
1 tsp. paprika
1 tsp. Dijon mustard
1 tsp. Tabasco sauce
Salt and freshly ground black pepper to taste

Sauté bacon in large pan over medium heat until almost crisp. Add onions and sauté until browned. Add garlic and continue cooking until aromatic. Add all remaining ingredients; simmer until cranberries are very soft, about 10 minutes. Season to taste with additional salt and pepper, if needed. Transfer mixture to food processor; puree until smooth. May be refrigerated, covered, for up to 7 days.

Salad

2 8-oz. boneless, skinless pheasant breasts
2 Tbs. extra-virgin olive oil
Salt and freshly ground black pepper to taste
4 large eggs, hard boiled and diced
8 bacon slices, cut into 1/2-inch pieces and cooked crisp
12 oz. mixed greens
Juice of 1 lemon
2 Tbs. extra-virgin olive oil
Salt and freshly ground black pepper to taste
1 ripe avocado, halved, skinned and medium-diced

2 vine-ripened tomatoes, peeled, seeded and medium-diced
1/2 red onion, medium-diced
2 cups blue cheese, crumbled

Preheat grill to medium-high heat. Coat pheasant breasts with oil, salt and pepper; grill breasts to an internal temperature of 150 degrees. Remove from heat; brush liberally with BBQ sauce, return to grill and continue cooking for 1 to 2 minutes until sauce caramelizes. Remove from grill and keep warm. Dress mixed greens with lemon juice and olive oil; season with salt and pepper. Slice breast meat and arrange in rows on plate along with chopped egg, bacon, avocado, tomato, red onion and blue cheese.

WISCONSIN SHEPHERD'S PIE

Serves 6 - 8

2 lbs. russet potatoes, peeled and large-diced
2 Tbs. cream cheese, softened
1 egg yolk
1/2 cup mascarpone cheese
Salt and freshly ground black pepper to taste
1 Tbs. olive oil
1 lb. ground venison or beef
1 lb. ground pork
1 carrot, peeled and medium-diced
1 medium-diced onion
2 Tbs. clarified butter
2 Tbs. all-purpose flour
1 cup beef broth
1/2 cup dark beer
2 tsp. Worcestershire sauce
1/2 cup frozen peas
1 cup shredded smoked Wisconsin cheddar cheese
Paprika for dusting
2 Tbs. chopped fresh parsley leaves

Preheat oven to 400 degrees F. Boil potatoes in salted water until tender; drain, dry and place into mixing bowl. Mash potatoes until almost smooth; add sour cream, egg yolk and mascarpone. Continue creaming mixture until potatoes are smooth; adjust seasoning.

While potatoes boil, preheat large sauté pan over medium-high heat. Add oil to hot pan and add meats. Season with salt and pepper; brown and crumble for 3 to 4 minutes until fully cooked. Add diced carrot and onion; cook until vegetables are soft. In another small pan over medium heat, cook butter and flour together for 2 minutes. Whisk in broth, beer and Worcestershire sauce; allow to simmer for 5 minutes. Add flour mixture to meat and

vegetables. Stir in peas; set aside and keep warm. Using large, oven-safe dish, or 6 to 8 individual dishes, assemble pie(s) by placing meat mixture in first, then evenly distribute potatoes over top of meat. Sprinkle with cheese and lightly dust with paprika. Place in oven until bubbling and hot. Garnish with chopped parsley.

Friday, August 5

OVEN-ROASTED SALMON WITH EDAMAME AND CELERIAC PUREE

Serves 6

6 5-oz. fresh boneless, skinless salmon fillets
1/2 tsp. whole black peppercorns
1/2 tsp. cumin seeds
1/2 tsp. coriander seeds
1 tsp. mustard seeds or dry mustard
1-1/2 tsp. brown sugar
1-1/2 tsp. sea salt
Olive oil

Preheat oven to 350 degrees F. Toast peppercorns, cumin and coriander seeds in pan until fragrant; cool. Combine with remaining ingredients and pulse in spice or coffee grinder until smooth. Lightly coat salmon to taste; bake on lightly oiled pan until done to medium. Place portion of celeriac puree in center of a dinner plate; lean piece of warm salmon on half of it. Drizzle with sauce. Serve immediately.

Sauce

1 lime, zested and juiced
1 oz. balsamic vinegar
2 oz. Zinfandel wine
1 Tbs. minced fresh ginger
2 oz. light soy sauce
1 cup light brown sugar

Combine lime juice, vinegar, wine, ginger and soy sauce in a medium saucepan; bring to simmer. Whisk in brown sugar and reduce to pourable glaze; garnish with lime zest.

Edamame and Celeriac

2 lbs. celeriac
1/2 cup chicken broth
Whole milk to cover
1 Tbs. butter, softened
Salt and freshly ground black pepper to taste
1 cup fresh or frozen edamame, cooked and shelled
1 tsp. chopped fresh oregano

Peel and cut celeriac into 1/2-inch cubes (do this just before cooking to prevent browning). Place celeriac cubes and chicken broth in large skillet; add enough milk to almost cover. Bring to simmer over medium-high heat; cook covered until very tender, about 20 to 25 minutes. Place into a food processor and puree until smooth. Return mixture to pan; add butter and stir gently to completely incorporate. Adjust seasonings; add oregano and warm edamame.

BAKED COD ROMESCO WITH GARLIC-BASIL MAYONNAISE

Serves 4

1 cup Romesco Sauce
1/2 cup clam broth
1/4 cup white wine
Salt and pepper to taste
1/2 lb. small red potatoes
1/2 lb. Swiss chard, separated into stems and leaves and roughly chopped
1 Tbs. oven-roasted garlic cloves
1 Tbs. fresh basil chiffonade
1/4 cup mayonnaise
2 Tbs. stock or water
4 5-oz. fresh or frozen cod loin portions
1 tsp. chopped fresh parsley

Preheat oven to 400 degrees F. Combine Romesco Sauce, clam broth and wine; season with salt and pepper. Parboil potatoes in water until just tender; drain. When cool, cut into thin slices. Bring a small pot of water to boil; blanch chard until tender but still brightly colored. Run under cold water; squeeze out most of excess liquid and reserve. In a separate bowl combine garlic, basil and mayonnaise; reserve. In shallow, oven-proof dish, add 1/3 of the sauce; fan out a circle of potato slices over sauce. Place small bed of chard on top of potatoes. Season fish with salt and pepper and place over chard. Pour remaining sauce over top of fish. Bake about 15 to 20 minutes or until fish is firm throughout and sauce is hot and bubbling. Remove from oven, top with spoonful of mayonnaise and sprinkle with parsley. Serve immediately.

Romesco Sauce

1 whole ancho chile
3/4 cup extra-virgin olive oil
1 thick slice crusty white bread
2 garlic cloves, peeled and minced
1 tsp. Spanish paprika
1/2 cup lightly toasted hazelnuts
1 tomato, roasted, peeled, seeded and diced
1 red pepper, roasted, peeled and seeded
Balsamic vinegar to taste
Salt and pepper to taste
1/2 tsp. ground red pepper flakes, or to taste
Tomato juice as needed

Toast chile in a dry pan until aromatic with a smoky flavor; remove seeds and stems. Place in hot water and allow to steep for 20 minutes. Heat 2 tablespoons olive oil in a small sauté pan and fry bread until golden brown on both sides. Process chile, garlic, paprika, nuts and bread in food processor until paste-like consistency is reached. Add roasted tomatoes, red peppers (along with any accumulated juices) and vinegar to processor; continue to process until a smooth puree forms. Season mixture with salt, pepper and ground red pepper flakes. With food processor running, add remaining olive oil in a slow, steady stream to emulsify. Adjust seasonings to taste. Thin sauce with tomato juice to desired consistency.

Saturday, August 6

JUNIOR CHEF BANANA BUBBLE BREAD SUNDAE

Serves 12

1/2 cup brown sugar, divided
1/4 cup granulated sugar
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg
2 tubes refrigerated biscuits
1/4 cup melted butter
1 tsp. water
1 tsp. ground cinnamon

Preheat oven to 350 degrees F. Combine 1/4 cup brown sugar, granulated sugar, cinnamon and nutmeg in a resealable plastic bag. Cut each biscuit into 4 pieces; place in bag with sugar mixture and shake to coat well. Place biscuits into a 9x9-inch square pan that has been lightly coated with cooking spray. In separate bowl, combine butter, water, remaining brown sugar and cinnamon; pour over biscuits. Bake 18 to 20 minutes, or until caramelized and bubbly. Remove from oven and allow to cool slightly. Cover top of pan with a large platter; invert to remove bread from pan.

Sundae

6 bananas, halved lengthwise and each half cut crosswise into 4 equal pieces
12 scoops vanilla ice cream
Chocolate sauce to drizzle
Chopped toasted pecans
12 maraschino cherries

Place 2 banana pieces in each of 12 individual serving bowls. Top with a portion of the bread. Add a scoop of ice cream; drizzle with chocolate sauce. Garnish with pecans and a cherry.

JUNIOR CHEF ITALIAN PINWHEEL CALZONES

Serves 16

1/2 cup ricotta cheese
1 tsp. pizza seasoning
1/4 tsp. salt
1/4 cup grated Parmesan cheese
1/2 cup shredded mozzarella cheese
1/2 cup chopped pepperoni
1/2 cup cooked Italian sausage
1/4 cup diced onions, caramelized
Additional pre-cooked ingredients (mushrooms, peppers, etc.) as desired
1 tube refrigerated crescent roll dough
1 jar pizza sauce, warmed for dipping

Preheat oven to 350 degrees F. In a medium bowl, stir together ricotta cheese, pizza seasoning, salt, Parmesan, mozzarella, pepperoni, sausage and onions. Unroll crescent roll dough; separate into 4 rectangles. Press perforations to seal. Spread filling evenly onto each rectangle of dough. Starting with the short side of each dough piece, roll into a log; slice each into 4 pieces and place cut side down onto baking sheet. Bake for 10 to 12 minutes, or until lightly browned and puffy. While pinwheels are baking, warm pizza sauce for dipping.

Sunday, August 7

BREAKFAST CORN POLENTA WITH CHORIZO, QUESO FRESCO AND POACHED EGGS

Serves 6

4 oz. crumbled queso fresco cheese
2 Tbs. chopped fresh cilantro
Chili powder to taste
1-1/2 cups chicken broth
1-1/2 cups milk
1 cup polenta (course-ground yellow cornmeal)
1 lb. fresh roasted sweet corn, kernels removed
Salt and pepper to taste
1 lb. fresh link chorizo sausage, casings removed
1 lb. grape tomatoes

In small bowl, toss together cheese, cilantro and chili powder; set aside. In a heavy-bottomed saucepan bring broth and milk to a boil. Slowly pour in polenta while stirring with wooden spoon or spatula until polenta is entirely incorporated. Reduce heat; simmer mixture for about 20 minutes until smooth. Remove from heat; stir in corn kernels. Adjust seasoning with salt and pepper; set aside and keep warm. In a separate pan, sauté sausages over medium heat until fully cooked; drain fat from pan, reserving small amount of pan juices. Return meat to pan. Add tomatoes; lightly cook until warmed through; set aside and keep warm.

Divide polenta mixture into six mounds on warm plate; making small indentation in center of each. Fill each with sausage mixture. Place a poached egg on top of sausage mixture. Top with reserved cheese mixture; drizzle perimeter of plate with reserved pan juices from cooked sausages. Serve immediately.



Poached Eggs

6 eggs
Water
Pinch of salt
Lemon juice

Bring a shallow pan of water to boil; add pinch of salt and squeeze of lemon juice. Keep water simmering. Crack eggs into separate bowl, being careful not to break yolk; gently place eggs into water. Spoon simmering water over eggs as they cook to medium, about 3 to 4 minutes. Remove eggs from water with slotted spoon; place onto paper towel.

BRAISED LAMB SHANKS WITH GOAT CHEESE GRITS

Serves 4

2 lbs. (4 pieces) lamb shanks
Salt and pepper to taste
1/4 cup olive oil, divided
3/4 cup medium-diced red onion
1/2 cup medium-diced celery
1 Tbs. oven-roasted garlic paste
2 medium plum tomatoes, peeled, seeded and chopped
1/2 cup medium-diced wild mushrooms (shitake, oyster, chanterelle, etc.)
1/2 cup medium-diced button mushrooms
1/2 fennel bulb, medium-diced
1 sprig fresh thyme
1 sprig fresh oregano
1 cup bourbon whiskey
3 cups chicken broth
1/2 Tbs. balsamic vinegar
3 dashes each of Worcestershire, soy and hot sauce
1/2 Tbs. honey

Preheat oven to 350 degrees F. Pat lamb shanks dry; season with salt and pepper. Heat 2 tablespoons of oil in heavy-bottomed, oven-proof pan over medium-high heat until oil shimmers. Caramelize shanks on all sides; remove from pan. Add remaining oil to pan; sauté onion, garlic, tomatoes, celery, mushrooms and fennel until tender. Season with thyme and oregano. Deglaze pan and flambé with bourbon; return shanks to pan. Add broth, vinegar, sauces and honey; bring to a boil. Reduce heat to a very low simmer; cover pan tightly and place in oven for approximately 2-1/2 to 3 hours, or until the meat is very tender. Remove meat from sauce; skim fat and adjust seasonings to taste.

Goat Cheese Grits

3 cups chicken broth
3/4 cup whole milk
3/4 cup quick-cooking grits
1/2 lb. goat cheese, crumbled
1 Tbs. sour cream
Salt and freshly ground black pepper to taste
Freshly grated Parmesan cheese
Fresh herb sprigs of choice

Bring broth and milk to boil in 2-quart heavy saucepan; slowly add grits. Cook over low heat, uncovered, stirring frequently, until grits are tender and thickened to consistency of loose oatmeal, about 20 minutes. Near end of cooking, stir in cheese and sour cream; season with salt and pepper. If grits are too thick, add milk.

Spoon portion of grits in center of serving plate; top with portion of sauce. Place one lamb shank atop sauce and grits. Garnish with freshly grated Parmesan cheese and sprig of fresh herb.

Monday, August 8

GARDEN SQUASH PANCAKES WITH TZATZIKI SAUCE

Serves 8

1/2 cup coarsely grated zucchini
1/2 cup coarsely grated yellow squash
1/2 cup finely grated carrot
1/2 cup small-diced scallions
4 large eggs, lightly beaten
1/4 to 1/2 cup all-purpose flour
1 Tbs. chopped fresh mint leaves
1 Tbs. chopped fresh flat-leaf parsley
1 tsp. chopped fresh tarragon
Salt and freshly ground black pepper to taste
1/2 cup crumbled feta cheese
1/4 cup chopped toasted pine nuts
2 cups peanut oil

Diced red pepper for garnish
Dill sprigs for garnish

Preheat oven to 300° F (to keep the pancakes warm as you work). Place a baking sheet in oven.

Place grated vegetables in colander, sprinkle with salt and set aside for 30 minutes. Squeeze out as much liquid as possible and dry by pressing between several layers of paper towel. In large bowl, combine zucchini, yellow squash, carrots, scallions, eggs, flour, mint, parsley, tarragon, salt and pepper; blend well. Gently fold in feta cheese and pine nuts.

Add enough oil in large skillet to depth of about 1/8-inch. Heat oil over medium-high heat until surface of the shimmers. Working in batches, drop heaping tablespoonfuls of mixture into hot oil, leaving enough room for pancakes to spread as they cook. Fry until golden brown and cooked through, about 3 minutes per side. Transfer each batch of pancakes to heated baking sheet to keep warm. When serving, top each pancake with dollop of tzatziki sauce; sprinkle with diced red pepper and dill sprig.

Tzatziki Sauce

1/2 cup plain yogurt
1/2 cup sour cream
1/2 cup unpeeled grated cucumber, squeezed dry
1 tsp. minced garlic
1 Tbs. extra-virgin olive oil
1 Tbs. chopped fresh dill
1/2 tsp. lemon juice
Zest from one lemon
Salt and freshly ground black pepper to taste

In food processor, combine yogurt, sour cream, cucumber and garlic; puree until smooth. Transfer puree to a bowl; fold in olive oil, dill, lemon juice and zest. Stir until combined. Season to taste with salt and pepper. Keep refrigerated until ready to serve.



SHRIMP AND CRAB ÉTOUFFÉE WITH BROWN RICE

Serves 6

3 Tbs. bacon fat or clarified butter
1 small-diced Vidalia onion
1 cup small-diced celery
1/2 cup small-diced green bell pepper
1/2 cup small-diced red bell pepper
3 cloves minced garlic
1 Tbs. paprika
1/8 tsp. ground cayenne pepper
1 sprig fresh oregano
Salt and pepper to taste
1/4 cup all-purpose flour
2 cups clam broth, and as needed
1-1/2 lb. (16/20) shrimp, peeled and deveined
1/2 lb. lump crab meat
3 Tbs. butter
1 cup thinly bias-sliced scallions
2 Tbs. basil chiffonade
2 Tbs. chopped flat-leaf parsley
1 cup cooked brown rice

Heat bacon fat or butter in heavy-bottomed pan over medium heat until oil shimmers. Add diced onions; lightly caramelize, stirring frequently. Reduce heat to low. Add celery, bell peppers and garlic; cover and cook over low heat, stirring occasionally, until tender and translucent. Stir in paprika, cayenne and salt and pepper; sauté, stirring constantly, until aromatic, about 1 minute. Sprinkle flour over vegetables and continue to cook, stirring constantly, until mixture is thick and paste-like, about 3 minutes. Vigorously whisk in broth until smooth. Bring mixture to simmer over medium heat for 10 to 15 minutes. Add shrimp and crab meat and return to simmer. Turn off heat; swirl in butter, scallions, basil and parsley. Garnish with brown rice.



Tuesday, August 9

GRILLED DUCK, EGGPLANT AND FIGS WITH MINTED PEPPER JELLY

Serves 6

1 Tbs. whole cumin seeds
1 Tbs. whole coriander seeds
1/4 cup olive oil
2 Tbs. oven-roasted garlic paste
1-1/2 lbs. boneless duck breast, trimmed of fat and cut into 1-inch cubes (18 pieces)
9 soft dried figs, halved vertically
2 medium eggplants, unpeeled, cut into 18 pieces
Salt and freshly ground black pepper to taste
6 metal skewers

Toast cumin and coriander seeds in sauté pan over medium heat until fragrant; allow to cool slightly. When cooled, pulse in spice grinder until finely ground. Blend ground spices in a bowl with olive oil and garlic. Add duck breast cubes and allow to marinate for at least one hour. When ready to cook, skewer duck alternately with figs and eggplant (3 pieces of each). Season with salt and pepper. Grill skewers over medium heat until medium-rare. Remove from grill; brush with Minted Pepper Jelly Glaze. Return to grill to reheat. Again remove from grill; brush liberally with Glaze. Serve with Mediterranean cous cous or rice pilaf.

Minted Pepper Jelly Glaze

1 cup apricot jam
1/3 cup white balsamic vinegar
1 Tbs. red pepper flakes
Zest of 1 lemon
Zest of 1 lime
1/4 cup fresh mint, roughly chopped

In small saucepan over moderate heat, stir together jam, vinegar, red pepper flakes and zests. Bring to boil; lower heat to simmer, stirring occasionally until slightly thickened, about 10 minutes. Remove from heat and allow to cool 5 minutes. Stir in chopped mint. May be stored in refrigerator up to 2 weeks.

CONTEMPORARY TUNA NOODLE CASSEROLE

Serves 4

Tuna

4 4-oz. pieces of Ahi tuna
Salt and freshly ground black pepper to taste
Olive oil for searing
Fried fingerling potatoes
Chopped fresh parsley for garnish

Heat heavy-bottomed sauté pan to near smoking. Add just enough oil to coat bottom of pan. Season tuna with salt and pepper; place into oiled pan. Brown tuna on both sides; remove from pan and cut each into 5 slices.

Pasta

1/2 cup bread flour
1/2 cup semolina flour
Pinch of salt
2 eggs, beaten
Drizzle of olive oil
Boiling salted water

On flat surface, combine flours and salt; form into mound and make well in the center. Place eggs and oil in center of well; draw in flours with your hand until well combined (dough should be firm and dry, not sticky). Knead dough for about 5 minutes, until smooth. Divide dough into four equal parts; wrap each in plastic wrap and allow to rest for 20 to 30 minutes. Roll out dough and cut as desired. Cook in boiling salted water; drain.

Mushroom Sauce

2 Tbs. butter
8 oz. sliced wild mushrooms
3 roasted garlic cloves, crushed into a paste
3 cups heavy cream
1 cup whole milk
1 cup freshly grated Parmesan cheese
Salt and freshly ground black pepper to taste

Melt butter in heavy-bottomed saucepan; add mushrooms and cook until tender. Add garlic paste; sauté until aromatic. Add cream and milk and reduce until sauce-like. Blend in cheese; adjust seasoning. Keep warm.

Heat cooked pasta in hot Mushroom Sauce; place a serving in center of a small bowl or casserole dish. Overlap tuna slices atop pasta; top with fried fingerling potatoes and garnish with parsley.

Wednesday, August 10

FRESH SPINACH AND RICOTTA GNOCCHI WITH BACON AND BASIL

Serves 6

1 cup ricotta cheese
2 cups fresh spinach, cooked and squeezed dry
1 cup loosely packed fresh flat-leaf parsley leaves
1 tsp. sea salt
1/2 tsp. freshly ground black pepper to taste
2 egg yolks
3/4 cup all-purpose flour, more if needed
1 cup finely grated Parmigiano-Reggiano cheese, divided
1/4 cup butter
4 bacon slices, finely diced
Basil chiffonade for garnish
6 quarts of lightly salted water

Place ricotta in fine-mesh strainer over bowl; place bowl in refrigerator and allow to drain for at least 2 hours. Puree spinach and parsley to fine puree in food processor. Transfer mixture to bowl; add salt, pepper, egg yolks and ricotta. Stir until mixture is smooth; blend in flour and 3/4 cup grated Parmigiano-Reggiano. Using well-floured hands, roll dough into 1/2-inch balls; place on lightly floured rimmed baking sheet.

Bring 6 quarts of lightly salted water to boil. Working in batches of 10 to 12, cook gnocchi in boiling water until tender throughout, about 4-6 minutes. Remove from water with slotted spoon; drain. Set aside and keep warm.

Melt 1/4 cup butter in sauté pan over medium heat; add bacon and cook, stirring often, until bacon is crisp and butter is lightly browned. When gnocchi are cooked, toss gently in skillet; season with salt and pepper. Garnish with basil chiffonade and remaining Parmigiano-Reggiano.

DRIED CHERRY ROAST RACK OF LAMB WITH SPICY SWEET POTATO FRIES

Serves 4

1 cup cherry juice
1/4 cup dried cherries
1 clove oven-roasted garlic
3 Tbs. chilled butter, cut into 1/2-inch cubes
1/4 tsp. ground cumin
2 racks of lamb, French trimmed, seasoned and seared
1/4 cup unsalted pistachio nuts, roasted and chopped
1/4 cup Panko bread crumbs

Preheat oven to 400°F. In small saucepan, bring cherry juice, dried cherries and garlic to a boil, cooking until mixture is reduced to about 1/4 cup; let cool. When cool, transfer liquid to a food processor; add butter and cumin and puree. Place processor bowl in freezer for 10 minutes to firm butter. Place lamb racks, bone side down, on a large-rimmed baking sheet. Spread cherry butter evenly over meat; sprinkle butter with pistachios and pat with Panko bread crumbs. Roast lamb to an internal temperature of 125 degrees; transfer to cutting board and allow to rest 10 minutes. Cut lamb between every other bone and reserve drippings.

Sweet Potatoes

2 lbs. sweet potatoes, peeled and cut into wedges
2 Tbs. olive oil
1 Tbs. brown sugar
1/4 tsp. cayenne pepper, or to taste
Salt and freshly ground black pepper to taste

Preheat oven to 450° F. In small bowl, combine oil, sugar, cayenne pepper, salt and pepper. Place potato wedges in large bowl; pour oil mixture over potatoes and toss to coat. Spread potatoes in single layer on large rimmed baking sheet. Bake potatoes for 15 minutes; turn potatoes and continue baking until tender and slightly caramelized, about 15 more minutes.

Divide potatoes onto center of dinner plate. Place two interlocked pieces of lamb atop potatoes. Drizzle with small amount of reserved meat drippings.



Thursday, August 11

CRANBERRY CHUTNEY-STUFFED FRENCH TOAST

Serves 4

8 1-inch thick slices of French bread
1/2 cup cranberry chutney
4 large eggs
1/2 cup milk
2 Tbs. clarified butter
Powdered sugar for garnish
Wisconsin pure maple syrup

Put bread slices, cut side down, on cutting board; cut a pocket in each slice of bread by starting from bottom crust and cutting horizontally to, but not through, top crust. Spread 1 tablespoon of Cranberry Chutney into each opening; gently press to close. Combine eggs and milk. Carefully place toast slices into egg mixture; turn to coat both sides. Heat clarified butter in large, non-stick pan over medium heat. Place toast pieces into hot butter; brown both sides. Remove to paper-towel lined plate; sprinkle with powdered sugar.

Overlap two pieces of toast in center of plate and drizzle with Wisconsin pure maple syrup.

Cranberry Chutney

1 orange, peeled, segmented and diced
1/4 cup orange juice
1 cup fresh cranberries
3/4 cup brown sugar
1 ripe red pear, peeled, cored and diced
1/4 cup golden raisins
1/4 cup toasted pecans
1/2 Tbs. apple cider vinegar
1/4 tsp. ground ginger
1/4 tsp. ground cinnamon

Combine all ingredients in large, nonreactive saucepan; bring to boil, reduce to simmer and cook, stirring occasionally, for 8 to 10 minutes, or until cranberries begin to burst. Cool completely. May be stored in refrigerator up to 7 days.

MAPLE-GRILLED PORK PORTERHOUSE WITH BLACKBERRY KETCHUP

Serves 6

6 thick-cut pork loin chops (also known as pork porterhouse)

Brine

1 quart water
1/4 cup Wisconsin pure maple syrup
3 Tbs. kosher salt
1 Tbs. brown sugar
3 Tbs. peeled, sliced ginger
3 Tbs. crushed garlic
1 sprig fresh sage
3/4 cup sliced red onions
5 whole bay leaves
1 Tbs. whole peppercorns

At least 24 hours before cooking, combine all the brine ingredients in large pot; bring to boil for 3 to 5 minutes. Cool to room temperature and submerge pork chops in brine; cover and refrigerate overnight. Remove chops from brine; wipe dry with paper towel. Grill chops over medium heat to an internal temperature of 140 degrees. Allow chops to rest for 5 minutes. Serve with Blackberry Ketchup.

Blackberry Ketchup

1/2 lb. fresh or frozen unsweetened blackberries
1/4 cup red wine vinegar
1/4 cup apple cider vinegar
1/2 cup water
3/4 cup packed brown sugar
1/4 tsp. ground ginger
1/2 tsp. ground cinnamon
1/2 tsp. cayenne pepper
Pinch of ground cloves
1/4 tsp. salt
1 Tbs. butter

In medium saucepan over medium heat, combine berries, vinegars, water, brown sugar, spices and salt; bring to boil. Reduce heat to simmer. Simmer, uncovered, until juices in pan thicken slightly, about 15 to 20 minutes. Remove pan from heat and allow to cool slightly. Puree in food processor until smooth; whisk in butter.

Friday, August 12

FRESH-WATER BLUEGILL PO' BOY WITH REMOULADE SAUCE

Serves 8

2 lbs. fresh boneless, skinless bluegill fillets
1/8 tsp. curry powder
1/2 tsp. lemon pepper
1/2 tsp. seasoned salt
3 cups white self-rising cornmeal
Hot sauce to taste
Canola oil for frying
8 5-inch long pieces of crusty French bread
2 cups crisp arugula leaves
Remoulade Sauce

Rinse fillets in cold water; place on paper towels to dry. In large bowl, combine curry powder, lemon pepper, salt and cornmeal; mix well and put into resealable plastic bag. Heat oil to 375 degrees in deep, heavy frying pan. Season fillets with hot sauce and shake 2 or 3 fillets at a time in cornmeal mixture; place on plate. When all fillets are breaded, slowly place in hot oil. Fry for 2 to 3 minutes on each side, or until fish flakes easily and is deep golden brown. Remove from oil; drain on paper towels and keep warm. Divide fillets evenly among French bread pieces. Dollop with Remoulade Sauce as desired; garnish with arugula.

Remoulade Sauce

2 Tbs. fresh lemon juice
1/4 cup canola oil
1/4 cup chopped green onions
1/8 cup diced celery
1 Tbs. chopped garlic
1 Tbs. prepared horseradish
2 Tbs. whole-grain mustard
1 Tbs. prepared yellow mustard
2 Tbs. ketchup
1 Tbs. chopped fresh parsley leaves

1 tsp. salt
Pinch freshly ground black pepper
Cayenne pepper to taste
1 hard-boiled egg, diced small

Combine all ingredients except egg in bowl of food processor; process for 30 seconds. Remove to bowl and stir in egg.

SEARED SEA SCALLOPS WITH CRANBERRY REDUCTION AND BLACK-EYED PEA STEW

Serves 6

Scallops and Mascarpone Cream

1/2 cup dry white wine
2 Tbs. minced shallots
1/4 cup heavy cream
1/4 cup mascarpone cheese
1 tsp. lemon zest
1 tsp. chopped fresh chives
18 large sea scallops, patted dry
1/4 cup clarified butter
Salt and freshly ground black pepper to taste
12 fresh chives

Place wine and shallots in small, heavy-bottomed saucepan; simmer until almost dry. Add cream; reduce by one-half. Stir in mascarpone, lemon zest and chives; set aside and keep warm. Season scallops with salt and pepper. Melt butter in large skillet over medium-high heat until almost smoking. Carefully place scallops into pan, flat side down; cook until golden brown, about 2 minutes per side. Place even portion of Black-Eyed Pea Stew in center of plate; pour small ring of the Mascarpone Cream around it. Place three scallops onto the plate; drizzle with Cranberry Reduction. Garnish with fresh chives.

Cranberry Reduction

2 cups 100% cranberry juice
1 cup apple cider vinegar
1 Tbs. brown sugar
2 Tbs. chopped shallots

Place cranberry juice, vinegar, sugar and shallots in medium-sized saucepan. Simmer rapidly until reduced to about 1/2 to 3/4 cup, about 15 minutes. Strain; discard solids. Return mixture to pan and keep warm.

Black-Eyed Pea Stew

6 bacon slices, diced
1/4 cup small-diced red onion
1/4 cup small-diced celery
1/4 cup small-diced red pepper
1 jalapeno pepper, minced
1 lb. collard greens, washed and chopped
2 cups chicken broth
1 tsp. granulated sugar
Salt and freshly ground black pepper to taste
Hot sauce to taste
2 cups black-eyed peas, cooked and drained

Sauté bacon in heavy-bottomed pan until almost thoroughly cooked. Add onions, celery and peppers; continue cooking until tender. Place greens on top of vegetable mixture; cook until greens are wilted. Add broth and sugar; simmer until the greens are tender. Adjust seasoning. Add beans; heat until hot.

Saturday, August 13

LOBSTER ASIAGO FRITTATA

Serves 6

1 large potato, baked, cooled and sliced 1/2-inch thick
1 1-1/2 lb. live lobster
8 large eggs, beaten frothy
1/2 cup heavy cream
1/4 cup butter, divided
Salt and freshly ground black pepper to taste
1/4 cup small-diced red onion
Kernels from 2 ears of roasted corn
1/2 Tbs. fresh dill, chopped
1/2 Tbs. fresh parsley, chopped
1/2 cup freshly grated Asiago cheese

Set a colander in bottom of deep, wide stockpot; fill stockpot with salted water to depth of about 1-1/2 inches. Bring water to boil over high heat. When water boils, place lobster into colander; cover. Lower heat to simmer; steam lobster for about 10 minutes.

Plunge lobster into ice water to stop the cooking process. Cool completely; remove meat from shell and cut into bite-size pieces; set aside.

Frittata

Preheat oven to 400 degrees F. Combine eggs and cream. Heat 2 tablespoons of butter in large nonstick, oven-proof skillet over medium heat; add potato slices. Season with salt and pepper; cook potatoes by continuously but gently turning until lightly browned. Add onions and cook until translucent. Add corn and heat thoroughly. Add lobster meat and sauté until warm; season with herbs. Gently pour egg mixture into pan, making sure potatoes and lobster are evenly distributed; sprinkle with cheese. Place pan in oven and bake until cheese melts and begins to brown. Remove from oven and slide the frittata out of pan onto cutting board. Slice into eight pie-shaped portions. Serve with fresh seasonal fruit.

MAZATLAN BEEF TENDERLOIN WITH GARLIC, CHIPOTLE AND WHITE CHEDDAR MASHED POTATOES

Serves 6

6 5-oz. beef tenderloin steaks
Olive oil for grilling

Dry Rub

1 tsp. ground cinnamon
1 tsp. ground coriander
1 Tbs. paprika
1/2 tsp. cayenne pepper
1 Tbs. brown sugar
1 tsp. salt
1 tsp. freshly ground black pepper

Preheat grill to medium high. Combine ingredients for dry rub in small bowl; evenly coat steaks with mixture. Allow to marinate 10 to 15 minutes. Lightly drizzle steaks with olive oil; grill on each side to desired doneness. Let rest for 5 minutes before serving.

Potatoes

2 lbs. russet potatoes, peeled, cut into 1-inch cubes
1/4 cup oven-roasted mashed garlic
2 tsp. canned pureed chipotle chilies
12 oz. sharp white cheddar cheese, grated

4 oz. cream cheese, room temperature
1/4 cup butter, room temperature
Salt and freshly ground black pepper to taste

Preheat oven to 250 degrees F. Cook potatoes in large pot of boiling, salted water until tender, about 25 minutes; drain. Place potatoes in oven until very dry and flaky; transfer to large mixing bowl. Add garlic and chilies; blend until smooth. Add remaining ingredients and mash until smooth. Season to taste with salt and pepper.

Sunday, August 14

REAL "HONEST TO GOODNESS" GREEN BEAN CASSEROLE

Serves 8

Onions

1 lb. Vidalia onions, thinly sliced
1/4 cup all-purpose flour
1/4 cup panko bread crumbs
1 tsp. kosher salt
1 tsp. paprika
Pinch cayenne pepper
Olive oil

Preheat oven to 450 degrees F. Combine onions, flour, bread crumbs, salt, paprika and cayenne in large mixing bowl; toss to combine. Lightly coat large-rimmed baking sheet pan with olive oil. Evenly spread onions on pan. Place pan on middle rack of oven; bake until golden brown, about 30 minutes, tossing 2 to 3 times during baking. When done, remove from oven and set aside until ready to use. Lower oven temperature to 375 degrees F.

Green Beans

1 gallon boiling salted water
1 lb. fresh green beans, washed, trimmed and cut in half diagonally
1/4 cup clarified butter
1 lb. mushrooms, trimmed and sliced 1/4-inch thick
1/2 Tbs. oven-roasted garlic paste
2 Tbs. all-purpose flour
1 cup chicken broth

1 cup heavy cream
Dry sherry to taste
Salt and freshly ground black pepper to taste

Add beans to boiling water; boil about 5 minutes. Drain in colander and immediately plunge beans into large bowl of ice water to stop cooking. Drain again and set aside. Melt butter in heavy-bottomed saucepan over medium-high heat; add mushrooms and sauté, stirring occasionally, until mushrooms begin to soften and brown, about 4 to 5 minutes. Add garlic and continue to cook for another 1 to 2 minutes. Sprinkle flour over mixture; stir to combine. Cook for 1 minute.

Add broth and simmer for 5 minutes. Reduce heat to medium-low and add cream; continue to simmer until sauce thickens. Season with salt, pepper and sherry. Remove from heat; stir in 1/4 of the onions and all of the beans. Transfer mixture to baking dish; top with remaining onions. Bake until mixture bubbles, about 15 minutes. Serve immediately.

RHUBARB AND RASPBERRY SHORTCAKES WITH CARDAMOM CRÈME FRAÎCHE WHIPPED CREAM

Serves 8

Shortcakes

2 cups all-purpose flour
1/8 tsp. salt
1 Tbs. baking powder
1 Tbs. sugar
1 whole vanilla bean
1 to 1-1/4 cups heavy cream
1/4 cup melted butter
Powdered sugar for dusting
Fresh mint leaves for garnish

Preheat oven to 425 degrees F. Sift flour, salt, baking powder and sugar into large bowl. Split vanilla bean in half lengthwise; using sharp knife, scrape seeds into flour mixture, stirring to evenly distribute.

Stir 1 cup cream into dry ingredients. Add additional cream, if necessary, to produce firm ball of dough. Turn dough onto lightly floured surface; knead until dough becomes smooth but not shiny. Pat dough into round shape approximately 1/2-inch thick. With 3-inch round cookie cutter, cut 8 circles from dough. Brush both sides of each dough circle with light coating of melted butter; place on ungreased baking sheet. Bake

until puffed and light golden brown, about 15 minutes. Remove to wire rack to cool completely.

Gently split shortcakes in half with fork. Divide rhubarb and raspberry mixture between shortcakes (about 1/2 cup per serving) and top each with dollop of Cardamom Crème Fraîche Whipped Cream. Dust with powdered sugar; garnish with fresh mint.

Filling

1 quart rhubarb, cut into 1/2-inch dice
3/4 cup granulated sugar
1 2-inch piece of ginger, peeled and sliced
2 cups fresh raspberries

Toss rhubarb, sugar and ginger in nonreactive container. Cover and refrigerate for 3 to 4 hours, stirring mixture once or twice to evenly distribute sugar. Strain rhubarb through fine mesh strainer into medium saucepan; remove and discard ginger. Bring rhubarb liquid in saucepan to boil over medium-high heat; cook, stirring gently, until smooth. Add diced rhubarb to saucepan; cook, stirring occasionally, until rhubarb begins to soften, about 3 to 4 minutes. Remove from heat; add raspberries. Cool to room temperature.

Crème Fraîche Whipped Cream

1/2 cup crème fraîche
1 cup heavy cream
1 Tbs. powdered sugar
Pinch of ground cardamom

Place crème fraîche, cream and sugar into freezer-chilled bowl; whip on medium-high speed until soft peaks form, about 2 to 3 minutes. Season with cardamom.



