



# Recipes from Private Dinner



*Week of March 3rd to March 5th 2022*

THE KEWEENAW MOUNTAIN LODGE.  
ENJOY THE WORLDLY CULINARY EXPERIENCE.  
Recipe by Chef Widad

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## **Pork Schnitzel with Himmel und Erde**

**Ingredients:** pork loin, flour, eggs, panko, apples, potatoes, and onion.

**Directions:** Schnitzel (pounded thin slices of pork loin) battered with flour, egg wash, panko, or in-house bread crumbs (when panko is not available)

Himmel und Erde is a mixture of apples and potatoes cooked gently till tender then mashed, Served topped with caramelized onion.

## **Thai bbq chicken tenderloin**

**Ingredients:** garlic, fresh ginger, mirin, rice vinegar, Tamarind paste, sesame oil, onion, tomato juice, brown sugar, apple cider vinegar, cilantro, lemon grass (if available), and lemon zest.

**Directions:** Bbq sauce: mix garlic, fresh ginger, mirin, rice vinegar, Tamarind paste, sesame oil, onion, tomato juice, brown sugar, apple cider vinegar, cilantro, lemon grass (if available), and lemon zest.

## **Ratatouille**

**Ingredients:** zucchini, yellow squash, eggplant, tomato, tomato sauce, herbs, mushrooms, carrots, onion, and garlic.

**Directions:** A variety of vegetables involving zucchini, yellow squash, eggplant, tomato and tomato sauce, and herbs. (can use an Italian mix or make your own, such as thyme, basil, oregano, Tarragon, and parsley) Traditionally baked in the oven in shingled layers. At KML, we add mushrooms, carrots, onion, and garlic to the vegetables listed above. I cook it all in a stew style.

FUN.JOYOUS.ADVENTURESOME.