



Recipes from Private Dinner

Week of December 19th to December 25th 2022

THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Chinese Dumpling

Ingredients: chicken, carrots, celery, grated ginger, oil, lemon, cilantro, soy sauce, ginger, and rice vinegar.

Directions: Filling: Finely chopped chicken, carrots and celery, grated ginger, cooked in oil and finished with lemon zest and chopped cilantro. Prepare dumpling dough, fill with stuffing, shape into dumplings, steam and then pan sear the bottom in a non-stick pan. Serve with a dipping sauce of soy sauce- finely chopped garlic and rice vinegar.

Follow the instructions of : “How to make Chinese Dumpling” by Souped Up Recipes” on Youtube.

Duck a l’orange

Directions: <https://honest-food.net/duck-lorange-recipe/>

Follow the steps described in the link provided, in which Hank Shaw simplified the steps of Julia Child duck a l’orange. The accompanying sauce came out really nice (Chef Widad switched the red wine vinegar with a 1 year aged sherry vinegar from Spain. I also learned that Hank put together two concepts: Duck a l’orange and duck bigarade. When watching Julia Child on old PBS episodes, she explains that “Seville/Spain” bitter orange is what is used for the sauce. For lack of it, the vinegar is introduced into the sauce with sugar, fresh orange juice and beef stock and disregarding the duck fat (as Julia roasted the whole duck thus it rendered fat). Thus, in this week's menu, I cooked only the breast with skin on.

Pescado a la Veracruzana

Ingredients: grouper, lime, olive oil, garlic, red bell pepper, tomatoes, green olives, capers, bay leaf, and oregano.

Directions: The topping is the influence of Veracruz, Venezuela. Grouper filet is marinated for 20 minutes in fresh lime juice, salt and black pepper. Meanwhile, prepare the topping/sauce: cook in olive oil, diced onion, finely chopped garlic, add slices of red bell peppers, diced tomatoes,

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green olives, capers, bay leaf and oregano. Once all the ingredients come together as a sauce, allow to cool completely. Remove the fish filet from its marinade. Though, traditionally the fish is cooked pan seared in a pan, I chose to bake it with its topping/sauce, tucked in a pocket made of parchment paper till it blakes and is cooked through.