

Recipes from Private Dinner

Week of January 1st to January 7th 2024

THE KEWEENAW MOUNTAIN LODGE.

ENJOY THE WORLDLY CULINARY EXPERIENCE.

Recipe by Chef Widad



Chicken Empanadas [Argentinian-influence]

Ingredients & Directions:

Dough: 3 c. Flour; 1 Tsp salt; ¾ c (6 oz) butter, 1 egg beaten; ¼-½ c warm water (as needed); Egg wash (1 egg mixed with 1 Tbsp water).

Mix flour with salt. Grate the cold butter into the flour. Using the tip of your finger, mix and distribute the grated butter into the flour. Start rubbing the butter into the flour using the tips of your fingers. When it is incorporated, add the whisked egg as well as the water. Mix everything together and form the dough. If there is a need for extra flour, add 1 tsp at a time extra.

Filling: Cooked chicken in water (with bay leaf, peppercorn, sprigs of parsley, ½ an onion) , slivered and mixed with diced bell pepper, diced tomato, green onion, 1 hard boiled egg, chopped green olives. Paprika, s+p, cumin, coriander. The quantity of ingredients is contingent with the number of empanadas one intends to make.

Three Cheese Broccoli Dip [American-influence]

Ingredients & Directions: Softened Cream cheese (8 oz) whipped with ¼ c Asiago, & ¼ c parmesan; ¼ c Greek Yogurt; ¼ c mayo. ¼ tsp black pepper, ¼ tsp paprika. Salt ¼ tsp, garlic powder ½ tsp Broccoli floret steamed and chopped fine, 3 -4 strips of bacon, cooked and chopped, Green onion, chopped small and then caramelized on low fire in oil and butter.

Thai Tamarind Chicken [Thailand-influence]

Ingredients & Directions:

3 Chicken breast. 6 Mushrooms medium size. 1 Red Bell pepper, sliced into strips. 3-4 Finely chopped cloves of garlic. Oil for stir fry.

Sauce: 2 tbsp tamarind paste, softened in ¾ c hot water; 1 Tbsp toasted sesame oil; 1 Tbsp canola oil, ½ c soy sauce; 1 tsp grated ginger; 2 tsp brown sugar; 1 Tbsp Fish sauce; ½ serrano finely chopped, 5 sprigs of cilantro finely chopped.

Beef, in Merlot Wine [French -influence]

Ingredients & Directions:

Ingredients & Directions: 2 pounds of cubed beef or chunks from Chuck, 1 cup Merlot wine, medium onion finely chopped; 6 cloves garlic finely chopped, 3 tomatoes finely chopped, 1 Tbsp dry thyme, ¼ c Worcestershire sauce, 6-8 cups beef stock, ½ c sour cream, ½ c heavy cream, 4 Tbsp cornstarch diluted in ½ c water.

Pan sear the beef chunks in hot oil, in batches. Remove the meat and set aside. Add the onions and garlic to the pot; cook and allow them to get some color. Return the beef to the pot, deglaze with red wine, stir all the ingredients. Cover the pot to allow the wine to reduce and flavor the meat. Add the tomatoes, thyme and beef stock. Bring to a quick boil, reduce the heat and let it simmer till the meat is tender. Now and then check the pot to make sure there is enough liquid. When the meat is tender and the liquids have reduced and intensified in flavor, Mix the sour cream and the heavy cream together, with water and corn starch and then stir them into the pot to mix well with the sauce that has formed, allow to simmer a bit longer till the liquids thicken.

Stuffed Bell Pepper [Lebanese-influence]

Ingredients & Directions: 3 Bell peppers, Top cut off and seeded. Prepare a mixture of 1 c .quinoa, 1 c diced zucchini, ½ c mushroom, ½ c carrots, ¼ medium onion chopped , 1 c. cooked garbanzo beans.

Saute the vegetables in Olive oil. When cooled, mix in ¼ c chopped parsley, 1 tsp dried spearmint, ¼ tsp of allspice, ⅛ tsp of cinnamon, s+p

. Mix the cooled vegetables with the quinoa. Fill the bell peppers with the mixture . Cover with the top. Place in a pan, cover mid-way with tomato sauce, thinned with a bit of vegetable stock, s+p.

Chocolate Cake with Berry sauce [French-influence]

Ingredients: 2 c white sugar, 2 c All purpose flour, ¾ c unsweetened cocoa powder; 1 ½ tsp baking powder, 1 ½ tsp baking soda, 1 tsp salt, 2 large eggs, ½ c vegetable oil, 1 c buttermilk, 1 c hot brewed coffee.

Directions: Measure and sift together the flour, cocoa powder, baking powder and baking soda, salt. Whip the sugar with the eggs, until they become fluffy and light in color. While the mixer is running, slowly add the vegetable oil and the buttermilk. Mix in the dry ingredients to the wet ingredients by hand to incorporate, followed by the hot coffee.

Bake at 350 F in a greased pan till a toothpick comes clean

***Berry Sauce:** Blueberries, strawberries and raspberries are simmered with sugar (ratio is 1 pound of fruit to ¼ pound sugar), orange peel, grated ginger and a sprig of fresh thyme . When the mixture has reduced, remove from fire, allow to cool completely. Blend it. If it needs further simmering to get to the consistency of pourable yet thick sauce , do so on low fire, and stir it so it does not scorch.*

Recipes from Private Dinner

Week of January 8th to January 14th, 2024

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Recipe by Chef Widad



Fish Fatayer [Lebanese-influence]

Ingredients & Directions:

Dough: 3 c. bread flour, 1/4 c butter rubbed into the flour till incorporated; ¼ c vegetable oil. Enough water is added slowly and mixed with the remaining ingredients till a dough forms. Wrap the dough and allow it to rest.

Filling: 2 white fish filet baked with a drizzle of olive oil and dill. Flake the fish. Chop 8 mushrooms and saute. Boil 2 idaho potatoes, dice into small cubes. Chop cilantro and parsley, 4 sprigs of green onions (white and green parts), 1 diced tomato, 1 small lemon zest, ¼ cup lemon juice, ½ tsp paprika, ½ tsp cayenne pepper, s+p.

House made ranch dipping sauce: ¾ c plain yogurt (or greek yogurt thinned down with water), ⅓ c mayo, salt, ½ tsp garlic powder, ½ tsp onion powder, 2 tsp lime or lemon juice, 2 tsp dried parsley or fresh parsley, dried chives or chopped green onions, ¼ tsp dill

Pork Loin Rolls [Asian-influence]

Ingredients & Directions:

Pork loin 6 thick slices, pounded thin with a mallet

Filling: 3 apples sliced and roasted with butter, 6 bacon slices cooked semi-crispy, 1 large onion sliced and caramelized in oil, and pistachio roughly chopped.

Pound the pork slice till thin, distribute evenly the filling among the pork slices. Roll and secure with a toothpick. Pan sear on all sides to get color. Place the rolls in the oven, glaze with a mixture of 1 Tbsp sesame oil, 1 Tbsp vegetable oil, 1 Tbsp rice vinegar (2 Tbsp), soy sauce (1/2 c), Maple syrup (2 Tbsp), grated ginger (2 tsp), smashed garlic (3 cloves), red pepper flakes (¼ tsp), cover and bake till it cooks through

Lamb Kofta Curry [Pakistani-influence]

Ingredients & Directions:

Meatballs: 2 pounds ground lamb, 1 medium onion finely chopped, ½ bouquet of parsley, finely chopped and ¼ of bouquet of finely chopped cilantro, 2 tsp crushed garlic, 2 tsp crushed ginger, 1 tsp cumin, 1 tsp coriander, 1 tsp allspice, ½ tsp cinnamon, 1 tsp black pepper, 2 tsp salt. 1 Tbsp dry mint leaves (optional), 4 Tbsp flour, 2 eggs.

Sauce/curry: Crushed tomato, water, 1 Tbsp ginger peeled and diced then mashed with 1 serrano (stem removed and roughly chopped), 4 large cloves garlic, ⅓ c chopped cilantro (leaves and stems); 2 tsp coriander, 2 teaspoon cumin, 1 ½ tsp turmeric, finely chopped onion (1 large), 4 bell pepper, cut into strips, 1 ½ tsp paprika, 2 tsp curry powder or garam masala, ¼ tsp ground cardamom, ½ tsp cinnamon, 1 ½ tsp Aleppo pepper. Chickpeas cooked.

Directions: Mix the ground lamb with spices, herbs, flour and egg. Form the meatballs, place on a sheet tray and par-bake them in a 350F oven until they get some color but not fully cooked as they will finish cooking with the remaining ingredients.

Place the meatballs and the juice that formed in the pan in a pot, add all the ingredients of the curry.

Simmer till the meatballs are cooked and the sauce reduces. You can adjust the spices to your liking.

Vegetarian Lasagna [Italian-influence]

Ingredients & Directions:

Lasagna noodles, cooked in boiling water with a bit of salt. Sliced zucchini or yellow squash and carrots in circles, sliced mushroom, sauteed in olive oil and set aside.

Marinara sauce: 3 Tbsp Olive oil, ½-1 medium onion, chopped, 9 large tomatoes peeled and cut into big chunks (boil water, cut very lightly an X on the bottom of the tomatoes, drop them for 1 minute in boiling water, remove and chock them immediately in an ice bath (ice + water). This allows you to peel the skin off. Another option would be to buy crushed tomatoes. Cut the tomatoes in chunks and set aside.

7 cloves of garlic, minced; 2 tsp dried basil (can use fresh, cut in thin ribbons “chiffonade”, 1 tsp oregano, 1 tsp thyme or dried marjoram, 1 tsp salt, ½ tsp black pepper, ¼ tsp red pepper flakes, ½ c red wine, 2 tsp balsamic vinegar, 2 tsp sugar.

Heat olive oil in a stockpot over medium heat. Add onion; cook and stir until translucent and softened on medium heat. Stir in tomatoes, garlic, and bay leaf. Bring to a boil, reduce heat to medium-low and simmer until tomatoes are soft, about 30 minutes. Stir in red wine, sugar, spices; simmer and cook until herbs have flavored the sauce, about 30 minutes more. Add balsamic vinegar; stir well to combine.

Remove the bay leaf. Allow to cool completely so you can blend it.

Chocolate Cake with candied orange slices [Italian-influence]

Chocolate cake (see menu of January 1st, 2024 for the cake)with candied orange slices.

Candied orange slices :

In a medium deep skillet, mix 1 ½ c water with 1/2 c white sugar. Bring to a boil. Add the orange slices and cook over moderate heat, turning them occasionally, until the liquid is reduced to a thin syrup and the orange slices are translucent, about 20 minutes. Reduce the heat to low and allow to simmer, turning the slices occasionally, for about 10 more minutes. When you see that the syrup has thickened (almost all water has evaporated) but not brown (i.e. sugar did not caramelize) and the slices are tender but still intact, the slices are ready. Transfer the orange slices to a rack to cool.

Reserve the syrup for another use.

Recipes from Private Dinner

Week of January 15th to January 21st, 2024



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Roasted Cauliflower Dip [American-influence]

Ingredients & Directions:

1 c. cauliflower floret and then chopped small and cooked on low fire with a mixture of oil and butter, until softened and browned a bit.

Softened Cream cheese (8 oz) is whipped with ¼ c mayo, ¼ c sour cream; ½ c shredded cheese .

Cauliflower, 3 sprigs chopped green onions, 1/4 tsp black pepper, ¼ tsp granulated garlic, ¼ tsp cayenne pepper, ¼ tsp paprika, ¼ tsp salt, are all folded with the cream cheese mixture.

Sockeye Salmon with Shrimp-Potato Pierogi [French & Polish - influence]

Ingredients & Directions:

Baked Sockeye Salmon filet (8 oz x 2). Chardonnay wine, chopped parsley (2 Tbsp) and butter (2 Tsp. Served with house made Shrimp-potato pierogi (Dough: 2 cups AP flour , 1 egg, ½ c room temperature water 1t salt, 2 Tbsp oil - Direction: mix all ingredients together, allow the dough to rest covered),. (Filling of pierogi is mashed potatoes, sauteed shrimp) (Direction: cook pierogi in boiling water for 5 minutes until they float, don't crowd them) (Herbal Pesto: parsley, cilantro, garlic, lemon, olives oil, blended together)

Curried Chicken Mughlai [Indian-influence]

<https://myfoodstory.com/mughlai-chicken-recipe/Stewed chicken in warm spices, tomato, stock and finished with sour cream. Served on rice with a side of vegetables.>

Quinoa Pasta [Italian & Peruvian-influence]

Ingredients & Directions:

Quinoa pasta with house-made tomato-carrot-white-wine sauce, sauteed mushrooms, and olives Served with house-made cheese bread rolls & a side of sauteed green beans and Maitre D'hotel herb butter. (Tomatoes (2 pounds) are roasted in the oven with a drizzle of extra virgin olive oil, ½ onion, 6 cloves of garlic; rosemary, thyme and oregano (1 tsp each)- tomato is pureed, once it cools down) (mushroom: 8 oz , carrots shredded and sauteed lightly in a bit of canola oil with the mushroom)) (black olives ⅓ of a cup rough chopped). Add the sauteed vegetables to the blended tomatoes. Simmer together till the sauce thickens. Add the chopped olives.

Goat cheese and chopped parsley.

Maitre d'Hotel butter is a compound butter prepared with butter, salt, pepper, finely chopped parsley and lemon, I add chopped chives and fresh oregano

White Cake Layered with Bavarian Cream [German-influence]

Ingredients & Directions:

<https://www.foodnetwork.com/recipes/michael-symon/bavarian-cream-recipe-1939359>

Recipes from Private Dinner

Week of January 22nd to January 28th 2024



THE KEWEENAW MOUNTAIN LODGE.
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Hummus, with Harissa [Lebanese- & Moroccan-influence]

Chickpea hummus, topped with mild harissa. Served with house-made naan.

Ingredients & Directions

Hummus: follow this link for an authentic Hummus-Lebanese style,

<https://www.mediterraneanliving.com/lebanese-hummus/>

Mild Harissa: My version is mild. Red bell pepper and green bell pepper (2 each, quartered), yellow onion (1 small, peeled and sliced thick), 6 cloves garlic. 1 small lemon, zest and juice, ½ a bunch of cilantro roughly chopped, ½ tsp each of cumin, coriander, paprika, aleppo pepper, s+p to taste

Drizzle a bit of olive oil in a heated cast iron skillet; seat all the ingredients on low fire till softened. Puree with a bit of oil at a time, lemon juice, all the spice and the cilantro is blended at the end. It is all visual, as the machine is running, drizzle the oil to allow it to blend the ingredients.

Chicken Empanadas [Argentinian-influence]

House-made empanada dough, with cooked chicken, diced bell pepper, and spices. Served with a herbal dipping sauce.

Ingredients & Directions

<https://www.laylita.com/recipes/how-to-make-empanada-dough/>

Chicken (3 breasts, finely chopped) Red bell pepper (1 , finely diced) Onion (½ finely chopped), Spices (¼ tsp cumin, coriander, mexican oregano, s+p). Heat the oil, saute the onion, add the chicken, cook it through, add the bell pepper and the spices, allow to soften.

Roll the dough, cut out discs, place the filling in the center, and seal into a half moon shape. The link provides how to shape empanadas.

Mojo Shrimp on Jeweled Rice [Cuban- & Iranian -influence]

Shrimp marinated with orange and lime, cumin, oregano, garlic, and oil. Cooked in skillet. Served on rice with turmeric, almond, onion, sun dried cranberry and with a side of vegetables.

Ingredients & Directions

Mix Shrimp (1 pound, deveined, shelled and cleaned), orange (1) and lime (2) grated and juice extracted, cumin (1 tsp) oregano (1 tsp), garlic (5 cloves, mashed with a bit of salt), canola oil (¼ cup). Allow the mixture to marinate for 1 hour or so. Take the shrimp out of the marinade, Cook in a hot skillet with canola oil (2 - 3 tbsp) till shrimp is cooked through.

Pork Loin in Madeira Sauce [Portuguese -influence]

Pork loin medallion pan seared and finished in a Madeira, Brandy, apples, thyme, and chicken stock sauce. Served with potato fondant and a side of vegetables.

Ingredients & Directions

Pork loin ($\frac{3}{4}$ of a pound, cut into medallion). Heat 2 Tbsp olive oil with 4 Tbsp butter, pan sear the medallions. Transfer to a plate and cover. Cook in the same pan $\frac{1}{4}$ cup finely shallots, till translucent. Saute (2 apples, chopped in large dice till they get some of the flavors in the pan). Return the pork to the pan, flambee with $\frac{1}{4}$ cup brandy, allow the alcohol to evaporate some. Add Madeira wine (1 cup) chicken stock (1 cup), thyme (1 tsp), s+p, allow to cook till pork is done and the sauce reduces.

Clafoutis [French-influence]

Ingredients & Directions

Follow the following link (Chef Jacques Pepin- replaces the apricots with berries)

<https://www.kqed.org/w/morefastfoodmyway/episode211.html> Almond cake, topped with berries.

- 3 tablespoons unsalted butter
- 1 can (8.25 ounces) apricot halves in syrup
- $\frac{1}{4}$ cup all-purpose flour
- 3 large eggs
- 2 tablespoons sugar
- $\frac{1}{4}$ cup sour cream
- 1 tablespoon confectioners' sugar