

Recipes from Private Dinner

Week of June 3rd to June 9th, 2024

THE KEWEENAW MOUNTAIN LODGE.

ENJOY THE WORLDLY CULINARY EXPERIENCE.

Recipe by Chef Widad

Chicken Fricassee (French influence)

Ingredients:

Chicken breast (x2), sliced mushroom ($\frac{3}{4}$ c) chicken stock (1c) white wine ($\frac{1}{3}$ c), Heavy cream ($\frac{1}{2}$ c), bay leaf, salt and pepper, $\frac{1}{2}$ tsp granulated garlic, $\frac{1}{2}$ tsp thyme (fresh if available, if not $\frac{1}{2}$ tsp), chopped fresh parsley.

Directions:

This is a simple stew of chicken and I chose to use lean chicken breast. Traditionally, chicken thighs are used. The sauce can be enriched with egg yolk if you are comfortable tempering the eggs with the hot liquids (stock, wine, heavy cream). If not, allow it to simmer and reduce some and finish it with a small quantity of slurry (mixture of water and cornstarch). You may also use a roux (flour cooked lightly in butter then diluted into the sauce).

Heat on low- medium fire canola oil and butter and pan sear the chicken enough to give them a light golden color on both sides. Add the stock, S+P, Thyme, garlic and a bay leaf. Bring it to a gentle steady cooking. This will cook the breast without drying it. Once the chicken breast is cooked through, and the liquid has reduced, add the white wine, and the heavy cream. Increase the heat to allow evaporation and thickening of the sauce all together. If you need to thicken the sauce yourself, make a slurry of water and flour; incorporate and simmer while stirring so the starch does not stick and burn on the bottom of the pan.

Recipes from Private Dinner

Week of June 10th to June 16th, 2024

THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Baked Fish, with Sundried Tomato-Olives Tapenade (Mediterranean Influence)

Ingredients:

Grouper fillet, snapper or a firm white fish fillet.

Tapenade's ingredients are black olives (1 ½ c) (kalamata OR sea salt & olive oil cured black olives), olives oil (1/3 c), thyme (½ tsp), oregano (½ tsp), sundried tomato (⅓ c) (softened in hot water, then chopped fine if sundried tomato in oil is not available), 2 cloves of garlic, zest of a lemon and a squeeze of fresh lemon, a sprinkle of black pepper.

Directions:

Blend all the tapenade ingredients to tiny pieces. Of note, this is my style of making a tapenade. You may add green olives and capers if preferred over lemon. Capers are not a favorite to all taste buds thus lemon is it.

The Filet is placed in a two layers parchment paper, spread a layer of the tapenade and left open faced.. Bake it at 350F till the edge of the fish is tested and it flakes. 15 minutes is good and if the fish is too thick then a few minutes more will complete the cooking time.

Flambeed steak, with Dijon mustard-cream- caramelized Onion Sauce (French Influence)

Ingredients:

NY strip steak or Ribeye steak x 2, Dijon mustard(1 tsp), heavy cream (3/4 c), ½ onion caramelized, Whiskey or Brandy (1/4 c).

Directions:

Pan sear the steaks in a hot mixture of butter and a bit of oil (oil prevents the butter from burning on high fire) till the steaks are done to your liking. For these great cuts I prefer to cook it to medium rare. Do so on both sides. Pour the alcohol on the steak and it will flambee (meaning it will create a quick flame in the pan because the alcohol evaporates and its essence will add an extra flavor to the meat. Once the flame subdue, add the heavy cream, onions, dijon, salt and pepper. Work fast to reduce the sauce to half, while stirring it. Serve the sauce on top of the steaks . *Mushrooms could be a welcomed addition to the sauce.*

Recipes from Private Dinner



Week of June 17th to June 23rd, 2024

THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Spiced Beef Cobbler (British-influence)

Ingredients:

Beef shuck cut into small cubes (½ pound), onion (½ yellow onion), garlic (3 cloves finely chopped), tomato puree or crushed (1 c.) , water (1 c.), red wine (⅓ c), worcestershire sauce (½ Tbs), brown sugar (1 Tbsp) peperoncino or cayenne pepper (½ tsp or less based on heat choice), salt and black pepper to taste. Carrots and mushrooms are optional.

Polenta (instant), cook the polenta by following instructions on the box and use milk (in lieu of water), and salt and finish with cheese of your choice, melting kind.

Directions:

Pan sear in oil the small cubes of beef, till browned on all sides. Remove from the pan and set aside. Add the onion and garlic, stir and saute until they soften and get a bit of color. Return the meat to the pot, add the liquids, spices, and sugar. Simmer till the meat is tender on low fire and the sauce has thickened/reduced..

Place the cooked beef in ramekins, top with polenta and bake at 350F enough to get a bit of color on the polenta.

Salmon Tortellini (Italian-influence)

Ingredients:

Flour and Semolina dough for tortellini: Follow this link to prepare the dough.

<https://www.allrecipes.com/recipe/17662/fresh-semolina-and-egg-pasta/>

Wrap and allow to rest in the fridge for 1 hour.

Salmon fillet (½ pound), ricotta (1/2 c) , lemon zest (2 tsp) chives or green onion (2 Tbsp) , egg (1), tomato puree or crushed tomato (1 and ½ c), chicken stock (1 c) , fresh basil (chiffonade to taste), heavy cream (½ c), s+p t.t., white wine (¼ c); 3 Tbsp O.O.

Directions:

Filling: Drizzle a bit of oil on the salmon, sprinkle dried dill, salt and pepper, bake till the fish flakes at 350F (15 minutes or so). Once the salmon has cooled down, flake it and mix it with ricotta, lemon zest, chives or green onion, and 1 egg.

Shape the tortellini following this link on you tube:

<https://www.youtube.com/watch?v=2QPcSCsWpXw&t=11s>

Recipes from Private Dinner



Week of June 24th to June 30th, 2024

THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Lamb Loin Tagine (Moroccan-influence)

Ingredients:

Lamb loin (3 x 6oz), sweet potato (cubed ½ c) butternut squash (cubed ½ c), carrots (½ c) Chicken stock (1 c), Tomato puree (½ c) , diced tomato (1 c), chickpeas (cooked ½ c), onion (½), Garlic (4 cloves), Spices (1&½ tsp of the following spices:Turmeric, cumin, all-spice, cardamom, cayenne,cinnamon - *create a small jar of all the spices listed and use per need*), ginger (1 tsp) freshly grated. 1 lime cut in quarts. Parsley and cilantro (by choice of Widad)

Rice (or couscous if you choose)

Directions:

Heat oil in a dutch oven over medium heat or any thick bottomed pot (stainless steel); pan sear the lamb loins. Remove and set aside. Saute the onion until translucent, followed by the garlic and the grated ginger. Stir in the spices, allow a minute for the spices to mix well and be aromatic. Stir in tomato, puree, chicken stock, potato, carrots, chickpeas and squash. Bring to a quick simmer. Add the loins, cover and simmer till all is tender.

Vegetarian Curry (Indian-influence)

Ingredients:

Quantities are determined by the number of people served.

Unsweetened coconut milk, vegetable stock, brussel sprout (½ c roasted prior in the oven), bell pepper (cut into strips), carrot (cut into sticks), broccoli florets (small size), garam massala , onion (cut small dice), garlic, grated ginger, cilantro *optional but it adds lots of flavor* (chopped and then smashed into a paste with garlic and bit of salt).

Directions:

Heat canola oil in a pot, cook the onion, followed by the paste of garlic, cilantro, and ginger. Add the vegetables and the garam massala. Gently fold all ingredients together, give it a couple of times a stir so the spices and the onion mixture, distribute well among the vegetables.

Add the liquid ingredients, cover the pot and allow all to cook.

Fish Fatayer (Tunisian-influence)

The word "Fatayer" is Lebanese and means small triangular shaped pies. The Tunisian influence is due to the use of Ras Al Hanout " a medley of spices that I replicate in our kitchen

Ingredients:

Dough: AP flour (3 c.), vegetable oil (½ c), melted butter (¼ c), warm water (1 c. add more bit by bit to get to the consistency of a pizza dough). Mix all ingredients together, place in a container and allow to rest for 1 hour or so.

Filling: baked 2 fish fillet, then flaked, corn sauteed with a bit of oil along with small diced carrots until tender. Sprinkle with 1 tsp of the following mixture (**Mix** salt, cumin, ginger, turmeric, cinnamon, black pepper, white pepper, coriander, cayenne, allspice, nutmeg, and cloves in a small bowl until evenly blended.)

Directions: Roll dough, cut out small circles, place 1 tsp of filling. Close and seal, brush with egg wash. Bake at 350 till ready.

Recipes from Private Dinner



Week of July 1st to July 7th, 2024

THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Salmon en Croute (French-influence)

Ingredients:

2 salmon fillets, (10-12 button Duxelle mushroom, boursin cheese, spinach, butter crust (3 cups flour, 1 1/2 stick butter, ice water); (2 x small shallots finely chopped), heavy whipping cream (1 c) , white wine (1/2 c), dill (1 tsp) , S+P.

Directions:

Prepare the crust the way you would a pie crust (without sugar).

Duxelle: 10-12 button mushrooms, finely chopped . Saute with butter till soft; add a sprinkle of granulated garlic, a splash of white wine, s+p; cook till liquid evaporates. Remove from heat and set aside.

Use the same pan, add a touch of butter and saute the spinach till wilted.

Roll the dough to a rectangular shape. Place the salmon fillets, top with wilted spinach, and spread the boursin cheese and mushroom. Close the crust and pinch the two sides together. Brush with an egg wash and bake till the crust is golden.

Saute the shallots in butter till translucent, add white wine, reduce to half, add cream and dill. Allow the sauce to simmer till it thickens. Serve the sauce with the fish pockets.

Chicken Tenderloin in a Tomato-Cream sauce (Italian-influence)

Ingredients:

(1 pound) Chicken tenderloins, (4) thinly sliced prosciutto, (10) mushrooms sliced, sauteed till tender, (2 c.) tomato puree, (2 c) chicken stock, (4 cloves) fresh garlic,(1/2 medium) onion, (1/2 tsp) oregano, (1/2 tsp) thyme, (1/2 c.) white wine, (1/4 c.) greek yogurt.

Directions:

Pan sear chicken tenderloins. Place sauteed mushroom, followed by a tenderloin, on a slice of prosciutto.

Roll it up and secure it with a toothpick.

Saute the onion in olive oil, followed by finely chopped garlic, add a splash of white wine, the herbs, the tomato puree and chicken stock. Place the roll ups of chicken tenderloins. Finish cooking them in the sauce in a simmer style. The sauce thickens because of reduction. Finish with a dollop of greek yogurt

Recipes from Private Dinner



Week of July 1st to July 7th, 2024

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Recipe by Chef Widad



Lentil soup (Lebanese-influence)

Ingredients:

1 c. lentils, ½ medium onion, 1 c. chopped Swiss chard or Baby spinach leaves, 4 cloves garlic, 2Tbsp chopped cilantro, 2 Tbsp fresh lemon juice, ¼ tsp coriander powder, ⅛ tsp of allspice (i.e. half of a quarter teaspoon), Olive oil to saute the onion, S+P to taste.

Directions:

Cover the lentils in enough water to allow the grain to cook and soften without breaking. Cover the pot with a lid so the water does not evaporate. Using a pestle and a mortar smash the garlic with a bit of the salt along with the chopped cilantro to a paste consistency. Heat olive oil in a skillet, saute the onion till translucent, followed by the garlic and cilantro paste which you will stir in the onion and cook till it is fragrant. Meanwhile, when the lentils are ready, incorporate the onion mixture, stir it in, add the two spices, and the chopped Swiss chard or spinach leaves. If more water is needed, add one cup or so. When all the flavors have developed, finish the soup with the fresh lemon juice.

White Bean asparagus dip - Romesco sauce topping (Spanish-influence)

Ingredients:

1 c. navy bean or cannellini bean, 2 sprigs of green onions, 2 cloves of garlic, juice of ½ lemon, 2-3 spears of asparagus steamed. Olive oil to taste.

Directions:

Soak overnight the beans in water. Next morning change the water and cook on low fire until the beans are tender. Chop the green onion, smash the garlic with a bit of salad, chop the asparagus into small pieces. Rough smash the beans. Mix all the ingredients together. Plate and top with the Romesco sauce. *Romesco Sauce (Spanish influence): remove the stem and seeds of 3 red bell peppers, cut in half or in quarters; toss with a bit of virgin olive oil, roast in the oven till they soften and get a bit of color. Roast the same way ¼ onion (you can caramelize them on low fire in a skillet with olive oil instead), Saute 4 cloves of garlic finely chopped.*

Soak in boiling water ½ c of sundried tomato till they soften, chop them and set aside. Use sundried tomato in olive oil from a jar if available. ½ tsp sweet paprika, ¼ tsp Aleppo pepper, 1 Tbsp cherry vinegar, s+p

Blend all the ingredients together with a ⅓ c extra virgin olive oil (approximately), till you get a thick, spreadable sauce.

Recipes from Private Dinner



Week of July 8th to July 14th, 2024

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Recipe by Chef Widad



Shrimp Mini-pies [Asian-influence]

Ingredients:

1 c. hopped shrimp or baby shrimp; ½ c shredded cabbage, ¼ c. carrot sticks, 1-2 green onions thinly sliced (white and green parts), 2-3 cloves garlic finely chopped, 1 tsp. grated ginger.

Crust: 3 c all-purpose flour; 6 oz unsalted butter, 1 large egg, ¼-½ c water or milk (add in portions and as needed to get a soft and smooth dough). Form a dish, wrap and allow the dough to rest so the gluten develop

Directions:

Heat oil in a skillet, add the chopped garlic to fragrant the oil, immediately followed by the grated ginger stir and add the shrimp, followed by the vegetables. Stir fry the ingredients, finish with little bit of soy sauce. Set aside till cooled completely before shaping the pies in half moons.

Brush with egg wash and bake at 350F till golden brown.

Beef Bulgogi [Korean-influence]

Ingredients:

1 pound beef sirloin very thinly sliced; 2 stalks of green onions (white and green parts) thinly cut; 2 carrots cut into matchsticks; 1Tbsp toasted sesame seeds; cooking oil.

Marinade for the meat: 6 Tbsp soy sauce, 3 Tbsp brown sugar; 2 Tbsp Mirin (rice wine); 1 finely chopped onion, 1 Tsp grated ginger, 1 Tbsp minced garlic, 1 rated red apple or Asian pear (if available); 2 Tbsp toasted sesame oil

Directions

Blend the marinade ingredients in a mixer or food processor until smooth. Set aside.

Mix the thinly sliced meat with the marinade while gently massaging the meat with your hands. The sesame oil is added separately and not as part of the marinade sauce because oil coats the meat and prevents it from soaking in the flavors of the marinade. Grill or pan sear. When ready for serving, toss in toasted sesame seeds, green onions and carrots.

Recipes from Private Dinner



Week of July 15th to July 21st, 2024

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Recipe by Chef Widad



Vegetarian Moussaka [Greek-influence]

Ingredients:

2 x Large eggplants, peeled while leaving vertical skin, i.e creating stripes of cream color and black,
2 x medium zucchini sliced, baby spinach, 2 x roasted red bell pepper cut into strips; ½ c feta crumble,
2 c fresh diced tomato, 1 c. tomato sauce; 1 finely diced medium onion, 4 finely chopped cloves of garlic,
1 tsp oregano, ½ tsp cinnamon, 3 Tbsp Olive oil

Bechamel sauce: 3 cups whole milk, 1 large egg whisked, 3 Tbsp all-purpose flour, ½ tsp salt, ¼ tsp ground white pepper, ⅛ tsp grated nutmeg; ½ cup grated mozzarella and 2 Tbsp parmesan cheese.

You may either whisk the milk, egg, flour, salt and spice together and cook while constantly stirring to prevent scorching the sauce until it thickens and coats the back of a spoon. The butter is mixed in to incorporate when the mixture is hot. The cheeses are mixed in when the bechamel sauce is ready.

Or, make a roux with the butter and the flour; allow to cook for a few minutes while stirring with a wooden spoon till it forms a paste, followed by incorporating the milk while whisking so the mixture becomes smooth. Cook the sauce until it thickens and coats the back of a spoon.

Important note about Bechamel sauce: use cold milk if roux is hot and ready. Use warm milk if roux is ready and allowed to cool completely before whisking in the milk.

Directions:

Slice the eggplants in rounds, sprinkle with salt and place in a strainer so they sweat and expel the excess water in them. Dab dry. Cook on both sides in hot oil until they semi-cook and get a bit of color, place on napkins to soak the excess oil.

Roast the red bell peppers. Cut into strips. Saute the zucchini with oil till they get a golden color

Heat the olive oil, add the onion, cook until translucent, add the garlic and cook till fragrant, add the diced tomato, allow to cook for a few minutes; add the tomato sauce with oregano, cinnamon, salt and pepper.

Simmer the tomato sauce till it cooks through.

In an oiled glass pan, spread some tomato sauce, layer the eggplants, zucchini, bell pepper, and top with tomato sauce and feta crumble. Add a second layer of eggplant, top with tomato sauce and bechamel . wrap with foil and bake at 350F.

Recipes from Private Dinner



Week of July 22nd to July 28th, 2024

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Recipe by Chef Widad



White Fish, Diced Scallops, Grenoble-style [French-influence]

Ingredients:

2 x White fish fillet, Scallops (depending on their size), 1 chopped medium size tomato, small dollop of butter, 2 Tbsp Olive oil, capers (few and optional), 2 x half moon sliced lemon, sprinkle of dried thyme or ½ tsp per each fillet, 2 tsp chopped parsley.

Parmesan-herb gnudi (Italian Dumpling): Read this article to understand the different methods and differences between a gnudi and a gnocchi

<https://www.theguardian.com/lifeandstyle/2018/jun/27/how-to-make-the-perfect-gnudi-recipe#:~:text=Gnudi:%20the%20word%20is,the%20wind%20and%20dive%20in>. OR

<https://www.serious-eats.com/ricotta-and-black-pepper-gnudi-spotted-pig-april-bloomfield-recipe>

Directions:

Place the fish on a parchment paper with all the topping. Form a pocket and bake it at 350F for 15-17 minutes.

Elk Salisbury Steak, with onion gravy [American-influence]

Ingredients:

¼ pound Ground elk, ¼ pound ground beef, ¼ pound ground pork, 1 medium onion finely chopped, 5 cloves garlic finely chopped, ½ cup panko bread crumb, 1 large egg, 3 Tbsp ketchup, 1 Tbsp Dijon mustard, 1 tsp worcestershire sauce, s+pp to taste.

Directions:

Mix all the ingredients and shape into patties. Parbake them in the oven and finish them in the Onion beer gravy

Ingredients & Directions:

Onion beer gravy: 3 tbsp olive oil, 2 garlic cloves (minced); 1 onion (finely chopped); 1 cup mushroom (sliced), 1 c onion (thinly sliced), ½ c beer (stout), 1 tsp sugar, 2 Tbsp unsalted butter; 4 Tbsp All purpose flour; 2 c. low sodium beef broth, 3 Tbsp heavy cream

Caramelize the onion in olive oil till soft and translucent and semi-golden, add the garlic and the mushroom; allow the mushrooms to cook, add the beer, raise the fire to intensify the flavor of the beer and evaporate the alcohol from it. Place the parbaked elk patties with the onion mix, Add the beef broth, allow to simmer so all the flavors come together, the patties to cook and the liquid reduces.

Mix the flour with the cream and stir it in the sauce along with the butter. Cook for five minutes or so until it bubbles gently; the sauce thickens and the taste of raw flour is cooked off.

Recipes from Private Dinner



Week of July 29th to August 4th, 2024

THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Lamb Kofta Kebab [Turkish-influence]

Lamb Kofta Kebab [Turkish-influence]

Ingredients:

1 pounds ground lamb, ½ pound ground lean beef, ¾ c finely chopped parsley, ¼ c. chopped cilantro (optional and non-traditional), 1 large yellow onion finely chopped, 1 ½ tsp allspice, ½ tsp cinnamon, 2 Tbsp dried mint, 2 tsp Sumac.

Directions:

Mix all ingredients and form into a slim oblong. Cook in oil in a pan or on the grill

Coq Au Riesling and Cognac [Alsatian- Influence]

Ingredients:

Chicken breasts or whole chicken portioned into parts, ½ c cooked bacon, 2 c. mushroom, 6 cloves garlic chopped, 1 c. chopped onion, 1 c heavy cream, 1 c. medium dry riesling wine, 2 c. chicken stock, ¼ c cognac or Brandy, 1 tsp dried thyme, 2 bay leaf .

Directions:

Heat oil, cook the chicken portions till golden on all sides. Move the chicken pieces, remove the excess grease (if any) and leave 2 tbsp or so in the pot, cook the bacon, followed by the onions and the garlic and the mushroom. Return the chicken to the pot, add the cognac or brandy, cover and let the alcohol evaporate. Uncover , add the bay leaves, the riesling wine, chicken stock and cover and let the chicken cook. When tender, add the cream and reduce the sauce on low fire.

Recipes from Private Dinner

Week of August 5th to August 11th, 2024

THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Ribeye Steak with Gorgonzola Alfredo Sauce [Italian & French -influence]

Ingredients:

Ribeye steak x 2 , gorgonzola cheese ½ c (Italian cow's milk blue cheese), roasted garlic 3-4 cloves , heavy cream (2 c) , grated parmesan cheese (¼ c), chopped parsley; ¼ tsp Dijon mustard.

Directions:

Chop finely the garlic, cook gently in butter, add heavy cream; simmer on low fire till it reduces. Stir in the crumbled gorgonzola, mustard and parmesan and parsley.

Serve on cooked ribeye steak.

Sockeye Salmon, with Citrus Sauce [Mediterranean- Influence]

Ingredients:

Salmon fillets x 2; melted butter (3 Tbsp), canola oil (1Tbsp) ; lemon juice (3-4 Tbsp), smashed garlic (3 cloves), grated ginger (1 tsp), chopped parsley (1 Tbsp).

Directions:

Place the salmon fillet on parchment paper. Mix/whisk the melted butter with canola oil, lemon juice, smashed garlic, ginger and parsley. Bake until salmon flakes easily.

Recipes from Private Dinner

Week of August 12th to August 18th, 2024

THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Stuffed Pork Tenderloin [Italian- Influence]

Ingredients:

Pork tenderloin cut into thick medallions (6 slices), pounded lightly and gently; finely sliced mushroom (½ c), apple (1 sliced in thin wedges), onion (½ yellow onion), goat cheese (3 slices), cranberry (sundried ¼ c), brandy (¼ c), apple cider juice (1 c); thyme (dried 4 tsp, fresh 1 tsp) rosemary (¼ tsp dried) Butter and oil (per need)

Directions:

Heat oil and butter and cook the thinly sliced onions on low fire till they get a nice golden color. Add the mushroom to the onions, cook until they soften followed by the thinly sliced apple, give a stir and cook the apple's slices for a few minutes. Pour the brandy over the mixture and let it flame, as the alcohol cooks off, the flame will subdue and extinguish fully.

Add the apple cider juice, thyme and rosemary, s+p to taste. Simmer until the liquid reduces and the flavors are developed.

Pan sear the pork medallions and when serving, layer the vegetable/fruit mixture in between along with a slice of goat cheese and a few sundried cranberries.

Broccamole Dip [Mexican- Influence]

Ingredients:

Steamed florets of broccoli chopped fine and sauteed in butter (1 c.); cream cheese softened at room temperature (½ c), sour cream (⅓ c), shredded cheese (½ c) green onion finely chopped (3 stalks - white and green parts), jalapeno finely chopped (1 Tbsp), cilantro finely chopped (1 Tbsp), lemon juice (3Tbsp), paprika (¼ tsp), coriander (¼ tsp).

Directions:

Mix everything together. Refrigerate

Cuban style pollo a la plancha [Cuban- Influence]

Ingredients:

4 boneless and skinless chicken breast, (¼ c) lemon, (1 each) lime juice ,(¼ c) orange juice, (4 sprigs) fresh cilantro, (3 sprigs) parsley, (1 ½ tsp) ground cumin, (1 ½ tsp) dried oregano, (½ tsp) all spice, s+p (t.t.), (½ tsp) coriander ground, (6 cloves) garlic. ¼ cup canola oil for the chicken. 1 yellow onion sliced crosswise into ¼ inch thick rings. Canola oil to cook the onion

Directions:

Blend the citrus juices, garlic, herbs and spices along with the oil to create a marinade. Place the chicken breast in the marinade and refrigerate for a couple of hours or overnight. Grill the chicken till done. Cook the onion rings in oil till wilted and serve it on the cooked chicken.

Recipes from Private Dinner

Week of August 19th to August 25th, 2024

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Recipe by Chef Widad



Angus Beef Paprikash [Hungarian-Polish Influence]

Ingredients:

Angus beef ground (1 pd), onion (½ medium chopped small dice and 1 whole julienned), garlic (4 cloves chopped fine), mushroom (6-8 medium size chopped fine, crushed tomato or tomato puree (2 ½ c), sweet paprika (2 tsp), Yogurt (plain whole milk 1 c), red bell pepper or green bell pepper (1 large cut in strips);

Directions:

Sweat the chopped onion in oil till translucent; stir in the garlic and allow to cook till fragrant, add the mushroom and saute till softened and some of the juices evaporates. Remove from heat.

Add salt and pepper to the beef. Form patties and fill with onion/mushroom mixture. Close the patties and shape into an oblong (football shape). Brown the patties lightly in hot oil. Sweat the julienned onion and the bell pepper in the same oil. Add paprika, tomato puree and stir in 1 cup of water. Place the patties in the sauce. Let them cook on medium low heat till the meat is cooked through. When ready to serve, mix a bit of corn starch with yogurt (this will help it from breaking), stir it in the tomato sauce and allow to heat up without boiling, till it thickens.

Tenderloin Chicken Tikka [Indian Influence]

Ingredients:

4 boneless and skinless chicken breast, (¼ c) lemon, (1 each) lime juice, (¼ c) orange juice, (4 sprigs) fresh cilantro, (3 sprigs) parsley, (1 ½ tsp) ground cumin, (1 ½ tsp) dried oregano, (½ tsp) all spice, s+p (t.t.), (½ tsp) coriander ground, (6 cloves) garlic. ¼ cup canola oil for the chicken. 1 yellow onion sliced crosswise into ¼ inch thick rings. Canola oil to cook the onion

Directions:

Blend the citrus juices, garlic, herbs and spices along with the oil to create a marinade. Place the chicken breast in the marinade and refrigerate for a couple of hours or overnight. Grill the chicken till done. Cook the onion rings in oil till wilted and serve it on the cooked chicken.

Recipes from Private Dinner

Week of August 26th to September 1st, 2024



THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Duck Breast, with Blueberry Sauce [American - influence]

Ingredients:

Duck Breast (2 ea), s+p, blueberries (1 c), cranberry (¼ c fresh or frozen), apple juice (½ c), orange peel (2 strips), rosemary and thyme (½ tsp each), sugar (⅓ c). Kale (2 c), garlic (3-4 cloves chopped very fine), bacon (2 strips), mushroom (4 medium size, sliced).

Directions:

Simmer all ingredients of the berry sauce and stir frequently, till a semi jam forms. Let cool

Score the skin of the duck breast into diamond shape. Cook the duck breast skin side down on low to medium-low heat to allow the fat to render properly from the skin. This will result in a crispy skin and tender meat without over cooking the actual meat. If you overcook the breast, it will be tougher so center of the breast has to remain pinkish in color.

Cuban Shrimp Creole (Cuban & Creole - influence)

Ingredients:

Shrimp (1 pd), Red bell pepper (1 L, sliced), onion (1 medium sliced), Olive oil (¼ c), garlic (1 Tbsp finely chopped), 1 bay leaf, tomato sauce (8 oz), white wine (¼ c), Ketchup (¼ c); Worcestershire sauce (1 Tbsp), white vinegar or lemon juice (1 tsp), cumin (½ tsp), paprika (smoked if available, ½ tsp), chili powder (½ tsp), oregano (1 tsp), fresh parsley (2 Tbsp chopped)

Directions:

Sweat the onion, bell pepper and garlic in the heated olive oil until they soften. Add all ingredients except the parsley, stir all, cover and let cook for 10 minutes. Add the shrimp, cover and allow the shrimp to cook. Uncover, sprinkle and stir in the fresh parsley.



Recipes from Private Dinner

Week of September 2nd to September 8th, 2024

THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Lamb Shank in Red Wine Sauce [French - influence]

Ingredients:

2 lamb shanks, olive oil (2 tbsp), onion (1 finely chopped), carrots (2 diced), celery stalks (2 diced), garlic (4 cloves minced), Tomato puree (1 c), red wine (1 c), beef stock (2 c), diced tomatoes (14 oz), fresh rosemary (2 sprigs), fresh thyme (2 sprigs), salt (1 tsp), black pepper (½ tsp).

Directions:

I prefer to braise the lamb shanks on stove top though most recipes require braising on low in the oven. Brown the lamb shanks on all sides. Remove off heat. Drain excess fat (if any), saute the carrots, celery, onion and garlic in the little fat left in the pot, deglaze with red wine, give it a stir, add the beef stock, the lamb shanks and the remaining ingredients. Cover the pot and allow the the lamb to braise (cook it on low and slow) till fork tender.

The remaining courses in that menu are pretty self-explanatory



Recipes from Private Dinner

Week of September 9th to September 15th 2024

THE KEWEENAW MOUNTAIN LODGE.

ENJOY THE WORLDLY CULINARY EXPERIENCE.

Recipe by Chef Widad



Scallops and Shrimp in Romesco Sauce [Spanish - influence]

Ingredients:

Romesco Sauce: Bell Pepper (4 large cut in quarters), onion (1 medium cut in large cubes), garlic (6 cloves whole), sundried tomato (½ c soaked in very hot water to soften), Olive oil (⅓ c), almond flour (or almond meal ¼ c), smoked paprika (1 tsp), Sherry vinegar (1Tbsp), s+p. Aleppo pepper (or use cayenne for lack of a particular chili from Spain - ¼ tsp to add a bit of heat and it is optional)

Directions:

Blend all ingredients to create a paste. If the blender is not turning for lack of liquids, you may use some of the hot water in which you soaked the sundried tomato.

Use the sauce to cook the shrimp and scallops

Mongolian Beef [Mongolian - influence]

Ingredients:

Beef sirloin cut in very thin strips (1 pound), Green and red bell pepper (1 of each, broccoli cut in florets (1 c.), mushrooms sliced (½ c), green onion sliced thin green and white parts (⅓ c), oil for stir frying.

Asian sauce (KML): Soy sauce, Teriyaki, grated ginger, mashed garlic with cilantro in a mortar and pestle, tamarind paste without seeds, gochujang chili paste, rice vinegar, toasted sesame oil and little bit of salad oil, black pepper.

Directions:

Blend all ingredients and hold in a jar at room temperature.

Heat the wok with oil, stir fry the beef, remove and keep warm, add the vegetables and stir fry. Return the meat to the wok with the vegetables, ladle some of the Asian sauce and stir so the ingredients grasp all the sauce without over cooking the vegetables.

Recipes from Private Dinner

Week of September 16th to September 22nd, 2024



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



Strip Loin in Gorgonzola Alfredo Mushroom [Italian - influence]

Ingredients:

Gorgonzola Alfredo Sauce: This is my interpretation of what this sauce should taste like by using the following additional ingredients:

Heavy cream (1 1/2 c.), blue cheese (1/4 c), Parmesan (1/4 c), roasted garlic paste (1 tsp), Riesling wine (1/4 c, provides a hint of sweetness to offset the saltiness of the cheeses), mushroom (sliced 1 c.), Thyme (sundried 1/2 tsp), 1/8 tsp white pepper, a sprinkle of nutmeg, onion powder (1 Tbsp), baby spinach (1 c), sundried tomato (soaked in very hot water to soften, 1/2 c)

Strip Loin steak (2)

Directions:

Cook the strip loin steak to your liking.

Using the same pan, saute the mushroom with roasted garlic (if needed add a small amount of butter), deglaze with wine, add the cream, thyme, white pepper and nutmeg allow the sauce to partially thicken by simple reduction, stir in the cheese, baby spinach and sundried tomato. Allow the sundried tomato to heat through and incorporate.

Roasted Turkey Breast with Beer Gravy [American - influence]

Boneless turkey breast (double lobe average 4 - 5 pounds), dried herbs and spices mixed together (1 tsp rosemary, 1/2 tsp ground sage, 1 tsp oregano, 1 tsp granulated garlic, salt, black pepper), olive oil (1/4 cup).

Beer Gravy: KML Ale beer (1 1/2 c), yellow onion (3 medium julienned), garlic (6 gloves - chopped) - canola oil for caramelizing the onion, White sugar (1 1/2 tsp) - Grey Poupon mustard (2 tsp) pan juices from roasting the turkey breast.

Caramelize the onion in oil on low fire - till they soften and get a golden brown color. Add the pan juices, the beer and the sugar (if you use port beer - the sugar will reduce the natural bitterness of the beer). Allow to simmer to thicken by reduction. If the pan juices are not enough, you may use chicken stock instead.

Directions:

Gently separate the skin off the meat of the turkey breast without detaching it completely, distribute the mixed herbs and drizzle the oil. Replace the skin over the breast, using your palms spread the herbs all over the meat. The olive oil will facilitate the distribution of herbs. Place the breast in a deep roasting pan. Pour 1 cup of chicken stock in the pan prior to covering the pan with foil, I follow this approach for the 1st half of cooking time. The liquid will keep the breast from drying and all the juices will remain in the pan and they will be added to the beer gravy at a later stage. Towards the end of the roasting process, lift the foil completely and drain the juices. This last part will allow the skin to brown properly.

Recipes from Private Dinner

Week of September 30th to October 6th, 2024

THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



KML Salmon Dip (American-Influence)

Ingredients:

Smoked salmon filet (10 oz), cream cheese (8 oz or 1 block), sour cream ($\frac{1}{2}$ c), mayonnaise ($\frac{1}{4}$ c), green onions (3 sprigs), lemon juice and zest (1 small), paprika ($\frac{1}{2}$ tsp), cayenne ($\frac{1}{2}$ tsp or less), Dill (1 tsp)

Directions:

Flake the salmon filet, soften the cream cheese, and slice the green onions. Mix thoroughly the cream cheese, sour cream, mayonnaise, and the spice. Fold in the salmon and the cream cheese.

Beef Strip Loin Steak, with a Dijon-Cream-Mushroom Sauce (French- Influence)

Ingredients:

Strip Loin steak or Ribeye steak x 2, Dijon mustard(1 tsp), heavy cream ($\frac{3}{4}$ c), ($\frac{1}{2}$ medium) onion caramelized, Whiskey or Brandy ($\frac{1}{4}$ c), mushroom ($\frac{1}{2}$ c sliced), Thyme ($\frac{1}{4}$ tsp sundried, or 2 sprigs fresh)

Directions:

Pan sear the steaks in a hot mixture of butter and a bit of oil (oil prevents the butter from burning on high fire) till the steaks are done to your liking. For these great cuts I prefer to cook it to medium rare. Do so on both sides. Pour the alcohol on the steak and it will flambee (meaning it will create a quick flame in the pan because the alcohol evaporates and its essence will add an extra flavor to the meat). Once the flame subdues, add the heavy cream, onions, dijon, thyme, salt and pepper. Work fast to reduce the sauce to half, while stirring it. Serve the sauce on top of the steaks . *Mushrooms could be a welcomed addition to the sauce.*

Recipes from Private Dinner

Week of October 7th to October 13th, 2024

THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



White Bean, Sausage, & Broccoli Dip (American-Influence)

Ingredients:

Cannellini beans (1 c.), broccoli cut into very small florets (½ c), garlic (chopped fine, 2 tsp), Lemon juice (fresh to taste), extra virgin olive oil (2 Tbsp). KML breakfast sausage (ground pork, fennel, rosemary, cinnamon, nutmeg, all spice).

Directions:

Soak the beans overnight in cold water. Cook them in new water on low fire till tender. Once cooled to low temperature, blend them with garlic, lemon and olive oil, salt.

Mix the ground pork with the spices mentioned above. Cook the sausage completely till no pink color show (in bulk. No need to stuff it in casings) (.).

Sautee the broccoli florets in olive oil till it softens but don't allow it to get mushy.

Place the cannellini puree on the bottom, top it with broccoli and sausage.

Cider Pork Tenderloin with Bacon and Apples (French-Influence)

Ingredients:

Pork Tenderloin (1 ½ pounds or so), onion (1 sliced and cooked in oil), apples (1 medium sliced in thin wedges), bacon (cooked and chopped, 3 strips), apple cider (1 ½ c), white wine (¼ c), herbs (sage and rosemary, each ½ tsp), s+p.

Directions:

The tenderloin is frenched, i.e. sliced into thirds, horizontally, to open it like a flat rectangle. Give a very light pounding just so that the thickness is somewhat uniform. Layer the slices of onions, apple's wedges, and bacon. Roll and secure with a cotton twine (short of it, you can use multiple tooth picks to hold the seam together).

Andalusian Fish Stew (Spanish-Influence)

Ingredients:

Sole Filet or any white fish filet, preferably firm (1 pound), shrimp (6-8 large), scallops (6), crushed tomato (3 cups), chicken broth (2 c.), dry white wine (½ c), onions (½ chopped fine), garlic (chopped fine 5 cloves), bell pepper (2 large, cut into strips), potato (1 large, washed clean and cubed), zest of 1 lemon, juice of ½ lemon, sweet paprika (2 tsp used if a pinch of saffron is not available),, Aleppo pepper (½ tsp) or Cayenne (½ tsp), olive oil per need to cook the vegetables.

Directions:

Heat the olive oil in a pot over medium heat. Add the onions, bell pepper, cubed potato, and garlic. Saute them till onions are translucent. Add the crushed tomato, chicken broth, dry white wine, and spices. Simmer till the sauce comes together and the potatoes are soft. Add the sea food and allow them to cook (7-9 minutes).

Recipes from Private Dinner

Week of October 14th to October 20th, 2024



THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Baba Ghanouj eggplant dip (Lebanese-Influence)

Ingredients:

Eggplant (1 large), garlic (2 cloves mashed with a bit of salt in a pestle and mortar), Lemon juice (2 Tbsp), olive oil, tomato (1 medium diced small), green or yellow bell pepper (1 medium, diced small), parsley (Italian or curly, chopped fine 3 Tbsp).

Directions

Rinse the eggplant, wipe it dry. Cut it into two parts lengthwise . Brush with olive oil, place it face down on a sheet pan, make 2 slits with the tip of the knife (this will allow all the steam to escape). Bake in the oven at 350F until the skin shrivels a bit and there is no resistance or firmness when you squish the eggplant gently to check if it is done. Take the egg plant out of the oven. Scoop the flesh out. If it renders a bit of liquid when sitting in a bowl, that is normal.

Smash the flesh with a fork, add the garlic, lemon juice, olive oil (both are to your taste) s+p. If you like a little heat, you can sprinkle a bit of cayenne pepper

At serving, top the eggplant with all the diced vegetables.

Coq Au Riesling and Cognac (Alsacian-Influence)

Follow exactly the explanation of "creamy chicken cooked with cognac and riesling on [Youtube](#) French cooking academy.

Thai Red Curry, with vegetables (Thai-Influence)

Ingredients:

Brown rice (1c.), water (2c. For rice), Butter, coconut oil or Olive oil (1Tbsp, your choice to cook the rice), olive oil (2 Tbsp) Bell pepper (green, red or yellow, mixture of either two of your choice, julienned), onion (1 medium, diced small), Fresh ginger (grated 1 Tbsp), carrots (2 approx. 1 c., either cut in rounds or in sticks), Thai red curry paste (2 Tbsp), unsweetened coconut milk (1 can or 14oz), kale (1 c. chopped Lacinato Italian Kale if available, or curly kale or spinach leaves), water (½ c.), soy sauce (1 Tbsp.), rice vinegar (2 tsp or, 2 tsp lime juice), brown sugar (1 tsp), pinch of salt, black pepper (¼ tsp).

Directions

Cook the rice as usual.

Heat the olive oil on medium heat, saute the onions until translucent, followed by the garlic and the ginger, cook until fragrant. Add the bell peppers and the carrots, give them a stir, cover and lower the heat (this allows the vegetables to steam and become tender (not mushy), uncover and add the Thai red curry paste, stir and cook for a couple of minutes. Add the coconut milk, the water and the kale, add the veggies, allow to simmer and be cooked to your liking. If using spinach, drop them toward the end of the cooking time (as spinach doesn't need much time to cook unlike kale). Finish with the soy sauce and rice vinegar. Garnish with chopped cilantro.

Recipes from Private Dinner

Week of October 21st to October 27th, 2024



THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Hummus with Harissa dip (Lebanese & Moroccan -Influence)

One of the recipes for making Harissa chili paste at home includes the following ingredients (knowing that on average, four kinds of dried chilies are available in super markets and they range in heat. These are: Guajillo (milder), ancho, pasilla and árbol peppers (hotter), or Red New Mexico Chili . Your choice of chili determines how hot you want to make your harissa.

Follow this link to make Harissa: <https://www.allrecipes.com/recipe/276693/harissa-powder/>

The **hummus** recipe is already explained in previous menus of KML.

Chicken Tenderloin - Mornay and Spinach Sauce (French -Influence)

Basically a Mornay Sauce is a Bechamel sauce, finished with grated cheese (parmesan, Emmentaler, Quality Swiss cheese etc..). I chose to point out the **French Cooking Academy** approach on youtube on making a basic bechamel sauce techniques demonstrating the relation of hot roux with cold milk Or cold roux with warm milk - and beyond that how to flavor your "Bechamel Sauce" which is a white sauce to create a whole difference level of flavors.

*Check this white sauce and how to make it and if you want how to infuse flavors in it and in that case using morel mushroom. **Search for** "This white sauce cannot get any better: Morel infused Bechamel Sauce" on youtube.*

Kirsche Pork Tenderloin (German -Influence)

Ingredients:

Pork Tenderloin sliced into thick medallions (1 ½ pounds), onion (1 large julienned), blue cheese crumble Kirsch Sauce (My version of it):

(½ c), blue berries (fresh or frozen, 2 c.), tart cherries (fresh or frozen ¾ c), OR cranberry (¾ c if tart cherries are not readily available), sprig of thyme (2), Sage (1 leaf or ¼ tsp), ginger (grated 1 tsp), peel of orange (2 strips), sugar (white ½ c.)

Directions:

Cook the onion in oil on low and slow till it gets a golden color.

Mix all ingredients of the kirsch sauce. Place on low fire, stir often. Allow to cook until the consistency of semi-jam, stir often so the sugar melts properly and the fruits don't scorch.

Pasta with Basil, Spinach and Walnut Pesto (Italian -Influence)

Ingredients:

Fresh Basil (2 c.), spinach (1 c.), walnut (½ c), parmesan (4 c.), garlic (2 large cloves), Extra virgin olive oil (½ c or less), lemon juice (fresh 3 Tbsp), s+p to taste

Directions:

Blend all ingredients to the consistency of pesto.

Recipes from Private Dinner

Week of October 28th to November 3rd, 2024



THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Lamb Loin Tagine (Moroccan -Influence)

Ingredients:

Lamb loin chops (5 x 5 oz or so), salt and pepper (½ tsp each), canola oil (4 tbsp or depending on need to pan sear the loins before braising), garlic (5 cloves), yellow onion (2 medium, diced), crushed tomato (2 cups), chicken stock or broth (2 ½ c.), dried apricots (to offset the spices), lemon zest (1 Tbsp - used in place of preserved lemon), grated ginger (1 ½ tsp), cinnamon powder (½ tsp).

Cilantro (fresh, chopped partially used in cooking and the rest for garnishing the plate.

Ras Al Hanout ingredients: is the important mixture of spices to make the tagine and has the following: *Cumin (1 ½ tsp), Coriander (1 ½ tsp), cardamon (1 tsp), turmeric powder (1 tsp), fennel powder (1 tsp), Cayenne pepper (½ tsp), ground cloves (¼ tsp), ground ginger (½ tsp).*

Directions:

Heat the oil, brown the lamb chop on both sides. Set aside. Sweat the onions in the same pan, followed by the garlic and part of the chopped cilantro, add the mixed spices, stir and allow a couple of minutes so they develop their flavors. Return the chops to the pot, followed by the crushed tomato, chicken stock, dried apricots, grated ginger and cinnamon powder. Cover and braise till the meat is tender.

Stir in the lemon zest as a finishing touch,

Vegetarian Moussaka [Greek-influence]

Ingredients:

2 x Large eggplants, peeled while leaving vertical skin, i.e creating stripes of cream color and black, 2 x medium zucchini sliced, baby spinach, 2 x roasted red bell pepper cut into strips; ½ c feta crumble, 2 c fresh diced tomato, 1 c. tomato sauce; 1 finely diced medium onion, 4 finely chopped cloves of garlic, 1 tsp oregano, ½ tsp cinnamon, 3 Tbsp Olive oil

Bechamel sauce: 3 cups whole milk, 1 large egg whisked, 3 Tbsp all-purpose flour, ½ tsp salt, ¼ tsp ground white pepper, ⅛ tsp grated nutmeg; ½ cup grated mozzarella and 2 Tbsp parmesan cheese. You may either whisk the milk, egg, flour, salt and spice together and cook while constantly stirring to prevent scorching the sauce until it thickens and coats the back of a spoon. The butter is incorporated in when the mixture is hot. The cheeses are mixed in when the bechamel sauce is ready.

Or, make a roux with the butter and the flour; allow to cook for a few minutes while stirring with a wooden spoon till it forms a paste, followed by incorporating the milk while whisking so the mixture becomes smooth. Cook the sauce until it thickens and coats the back of a spoon.

Important note about Bechamel sauce: use cold milk if roux is hot and ready. Use warm milk if roux is ready and allowed to cool completely before whisking in the milk.

Directions:

Slice the eggplants in rounds, sprinkle with salt and place in a strainer so they sweat and expel the excess water in them. Dab dry. Cook on both sides in hot oil until they semi-cook and get a bit of color, place on napkins to soak the excess oil.

Roast the red bell peppers. Cut into strips. Saute the zucchini with oil till they get a golden color

Heat the olive oil, add the onion, cook until translucent, add the garlic and cook till fragrant, add the diced tomato, allow to cook for a few minutes; add the tomato sauce with oregano, cinnamon, salt and pepper.

Simmer the tomato sauce till it cooks through.

In an oiled glass pan, spread some tomato sauce, layer the eggplants, zucchini, bell pepper, and top with tomato sauce and feta crumble. Add a second layer of eggplant, top with tomato sauce and bechamel .

Wrap with foil and bake at 350F.



Recipes from Private Dinner

Week of November 4th to November 10th, 2024

THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Baked Fish with Sundried Tomato-olives Tapenade (Mediterranean -Influence)

Ingredients:

*Tapenade Recipe: black olives (1 c - kalamata or other but not the one in the can), green olives (½ c.)
Garlic (2 large garlic cloves), sundried tomatoes (½ c - either the ones in olive oil or the ones you soak in hot water to soften), Capers (optional, 1 tsp), lemon zest (1 ½ tsp), lemon juice (1 Tbsp), olive oil (½ cup),
Thyme, oregano, rosemary (if fresh 1 tsp of each, if dried ½ tsp each), orange zest (1 tsp - optional).*

Directions:

Blend all ingredients together, allowing the consistency of finely chopped ingredients to form and not a puree (paste) form.

Use a parchment paper to create a pocket for the fish filet (use white fish preferably), put a thin layer of tapenade in the center of the filet and bake in oven till fish is ready.

Ground Elk and Pork Ragout (French -Influence)

For the sake of knowledge: **"ragu" specifically refers to an Italian pasta sauce made with ground meat and vegetables, while "ragout" is a broader French term for a hearty meat or fish stew that can be served on its own or with a starch like polenta, not necessarily meant for pasta;** essentially, "ragu" is a type of "ragout" with a more focused application on pasta dishes.

Though the ingredients are simple, the concept of slow cooking on low flame is key.

Check out this link for one of the most popular Ragù that uses a variety of meats :

<https://www.serious-eats.com/ragu-napoletano-meat-sauce-pork-beef-sausage-recipe>



Recipes from Private Dinner

Week of November 11th to November 17th, 2024

THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Beef Bourguignon (French -Influence)

Ingredients:

Chuck beef cut into large cubes (3 pounds), bacon (6 slices, chopped), carrot (2 sliced into circles), onion (1 c. diced), garlic (6-8 cloves, minced), mushroom (depending on size either halved or quartered, 1 c.) salt and pepper (½ tsp each, flour (2 Tbsp), red wine (2 c. merlot or cabernet sauvignon or chianti), Beef Stock (3 c.), Tomato puree (2 cups), water (½ cp) thyme (1 tsp dried), Bay leaves (2), Fresh parsley (finely chopped, 3 Tbsp)

Directions:

Heat the oil with 2-3 Tbsp of canola oil in a large dutch oven or pot. Cook the chopped bacon until crispy and remove. Pat dry the chunks of beef and sear on all sides in the oil/bacon fat until browned. Remove and place them with the bacon.. Saute the carrots and the onions until softened, followed by the chopped garlic till fragrant. Remove excess fat (if any) leaving 1 Tbsp or so in the bottom of your pot. Return the meat and the bacon, sprinkle the flour, stir all ingredients in the pots. Allow the flour to cook a bit. Add the tomato puree, wine, thyme and bay leaf. Cover and place in the oven for 2-3 hours or until the meat is fork tender.

This process should reduce and thicken the liquids. You can determine this visually and also by dipping a spoon in the liquids and check if they coat the back of the spoon.

Saute the mushroom in 1 tbsp of butter. Add them to the pot and allow the whole to simmer for about 10, minutes. Sprinkle with chopped parsley.

Spicy ginger and Lemon Chicken (Tunisian -Influence)

Ingredients: One (3 ½ pounds chicken, cut into portions), garlic (2 Tbsp minced). Ginger (2 Tbsp grated), green onions (2 sprigs chopped), fresh thyme (2 tsp or dried 1 tsp), salt (1 tsp), black pepper (½ tsp), fresh Lemon juice (5 Tbsp), orange juice (5 Tbsp), olive oil (3 Tbsp), cumin and coriander (¾ tsp each), Aleppo pepper or cayenne (½ tsp - if you don't have access to red chili that you slice small), 1 Tbsp molasses.

Directions:

Blend all ingredients necessary for the marinade. Reserve a ¼ of the marinade because you will need it to baste the chicken portion multiple times during roasting.

Cut the chicken into portions.

Place the chicken portions in a glass pan or stainless steel pan and cover them with the marinade for 24 hours up to 48 hours in the refrigerator. This will allow the development of the flavors together.

Preheat the oven to 350F (though roasting requires 400F).

Take the chicken portion out of the marinade and allow them to be at room temperature for about ½ an hour. This will take the chill out of the chicken. Crack some black pepper and sprinkle some salt.

Grease a hotel pan with a bit of oil. Place the chicken portion skin side up and roast for 20 minutes. Take out and baste with some of the reserved marinade. Roast for 10 minutes more. Take out again and brush with reserved marinade. Roast for another 10-15 minutes (total being 45 minutes) till the chicken is done (there should be no pink color in the juices of the thigh when you test it with a little slit

Recipes from Private Dinner

Week of December 2nd to December 8th, 2024



THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Poulet Fricassée à L'ancienne (French-influence)

Ingredients:

Chicken tenderloin (1 ½ pound), mirepoix (, carrots ½ c, diced small, celery ⅓ c, onion 1 c), mushroom (either small such as cremini (8 oz.) or if large, quartered), dry white wine (⅔ c), chicken broth (4 c). heavy cream (¼ c), parsley (3 sprigs chopped fine), bay leaf (1), lemon juice (2 Tbsp, tarragon (2 tsp dried - if fresh is not available, Egg yolk (2, at room temperature), AP flour (2 Tbsp), butter (1 Tbsp)

Directions:

Traditionally, a large chicken of 3 ½ pound to 4 pounds, are cut into 11 parts (keeping the back part and the tips of the wings to make a chicken stock. Heat oil, give a quick sear for the chicken tenderloin. Set aside, saute the mirepoix till they sweat, followed by the mushroom, stirring them occasionally till the mushroom is cooked (it releases most of its juices, slightly browned and has a tender texture). Sprinkle and mix the flour with the vegetables, allow it to cook until they absorb it and the flour is no more visible. Add the wine, stir and allow it to come to a boil and thicken a bit. Add the chicken stock and stir, lower the heat, add the chicken tenderloin. If you are using fresh herbs (thyme, parsley, and bay leaf) then you need to tie them with a twine. In my case, I am using dried herbs (thyme and tarragon), fresh parsley (finely chopped) so I will be adding them towards the end of the cooking process. Simmer until the tenderloins are cooked. Remove and keep warm. Simmer the liquid to reduce it.

Make a liaison: Whisk together the yolks and the cream in a medium bowl. While whisking constantly, pour ½ cup cooking liquid into the liaison to temper it **1 tablespoon at a time**. Stir tempered liaison back into the pot. Give it a stir. Add the butter and the lemon, stir gently to incorporate.

Recipes from Private Dinner

Week of December 9th to December 15th, 2024



THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Shrimp in Romesco Sauce (Spanish-influence)

Ingredients:

Shrimp (1 pound), red bell pepper (4, seeded and quartered), onion (½ onion julienned), garlic (4- 5 cloves), Sundried tomato (½ c) OR sundried tomato in olive oil (½ c), sweet paprika (1 tsp), Aleppo pepper (1 tsp), sherry vinegar (1 Tbsp). Almond (¼ c), bread or bread crumb (optional, ¼ c)

Directions:

Prepare the Romesco sauce as follows. Cook the shrimp gently in butter, stir in the romesco sauce and allow the sauce to warm up. Serve.

Romesco Sauce (Spanish influence): remove the stem and seeds of 4 red bell peppers, cut in half or in quarters; toss with a bit of virgin olive oil, roast in the oven till they soften and get a bit of color. Roast the same way ½ onion (you can caramelize them on low fire in a skillet with olive oil instead), Saute 4 cloves of garlic finely chopped.

Soak in boiling water ½ c of sundried tomato till they soften, chop them and set aside. Use sundried tomato in olive oil from a jar, instead, if available. 1 tsp sweet paprika, 1 tsp Aleppo pepper, 1 Tbsp cherry vinegar, s+p

Blend all the ingredients together with a ⅓ c extra virgin olive oil (approximately), till you get a thick, spreadable sauce.

*** Blending almond with the above ingredients is traditional, also bread or bread crumbs is used to thicken the sauce.*

Stuffed Pork Tenderloin [Italian- Influence]

Ingredients:

Pork tenderloin cut into thick medallions (6 slices), pounded lightly and gently; finely sliced mushroom (½ c), apple (1 sliced in thin wedges), onion (½ yellow onion), goat cheese (3 slices), cranberry (sundried ¼ c), brandy (¼ c) , apple cider juice (1 c); thyme (dried 4 tsp, fresh 1 tsp) rosemary (¼ tsp dried) Butter and oil (per need)

Directions:

Heat oil and butter and cook the thinly sliced onions on low fire till they get a nice golden color. Add the mushroom to the onions, cook until they soften followed by the thinly sliced apple, stir and cook the apple's slices for a few minutes. Pour the brandy over the mixture and let it flame, as the alcohol cooks off, the flame will subdue and extinguish fully.

Add the apple cider juice, thyme and rosemary, s+p to taste. Simmer until the liquid reduces and the flavors are developed.

Pan sear the pork medallions and when serving , layer the vegetable/fruit mixture in between along with a slice of goat cheese and a few sundried cranberries.

Recipes from Private Dinner

Week of December 16th to December 22nd, 2024



THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad

Potato Croquette with seafood [French- Influence]

Ingredients:

Potato Idaho (1 ½ pound), butter (small cubes, ½ cup), egg yolk (3), egg white (3 + 2 Tbsp canola oil), flour (½ c, add more per need), nutmeg (¼ tsp), salt (1 tsp), black pepper (½ tsp), panko (1 c. add more per need).

Filling: White fish fillet (¾ pound estimate), olive oil (drizzle when baking the fish, dill (1 tsp, dried), lemon zest (1 medium), parsley (chopped fine = 3 Tbsp), Aleppo pepper (½ tsp -¾ tsp), paprika (½ tsp).

Directions:

Bake the fish with a drizzle of olive oil. Flake when ready. Mix the flakes with the remaining ingredients of the filling. Set aside.

Poke the potato (this allows the steam out) in a couple of spot, place on a baking sheet and bake till soft. Peel the skin off and mash the potatoes. Add the cubed butter and mash it in. Once the potatoes cool off completely, stir in the egg yolks, and spices into an homogenous mixture. Cover and place in the refrigerator to cool completely and firm up to some extent. Scoop out potato mixture. Place them on the flour, pat them gently to form a disk, shake off the excess flour, place a spoon of the filling in the middle and enclose it in the potato, forming a ball. Roll gently in flour, followed by (whisked egg whites with canola oil), and then in panko. Shake off the excess, place them on parchment paper and you either deep fry them or bake them until golden brown.

Pork Milanaise [Italian- Influence]

Ingredients:

Pork Loin cut in rounds, pounded very thin (6 slices), panko crumb (1 c.), parmesan (½ c grated), egg (2 large whisked with 2 Tbsp water), lemon (6 wedges), oil (6 Tbsp - mix olive oil and canola oil).

Directions:

Coarsely crush the panko into a large shallow bowl. Stir the cheese into the panko. Lightly beat the eggs in another large shallow bowl. Sprinkle the pork generously with salt and pepper. Dip the pork, 1 piece at a time, in the egg, allowing the excess to drip off, then dredge the pork in the crumb mixture, patting to coat completely. Place the pork on a small baking sheet.

Heat ¼ cup of oil in a heavy large skillet over medium-high heat. Add half of the pork to the hot oil and cook until golden brown and just cooked through, about 3 minutes per side. Transfer to paper towels to drain, then transfer them to a clean baking sheet and keep them warm in the oven. Add the remaining 3 tablespoons of oil to the skillet and fry the remaining pork. Transfer the pork to plates and serve with lemon wedges.

Orange Chocolate Cake

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, 2 oranges well washed and grated , 3 Tbsp orange juice.

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, the orange juice and the orange zest. Stir well to incorporate.

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



Recipes from Private Dinner

Week of December 23rd to December 29th, 2024

THE KEWEENAW MOUNTAIN LODGE.

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Recipe by Chef Widad



Butternut Squash and Goat Cheese Dip [American- Influence]

Ingredients:

Butternut squash (1 - 1 ½ pound), goat cheese (¼ c), sour cream (¼ c), canola oil (1 Tbsp), glazed pecan (⅓ c), onion (1 cup julienned), sage (½ tsp ground).

Directions:

Cut the butternut squash length wise, remove all the seeds, brush with oil on the inside and on the skin. Place on a sheet tray and roast at 350F, face down until the skin shrivels a bit and when you press on it , it feels very squishy (that means the inside is fully cooked). Allow to cool enough so you can touch it and scoop out all the flesh. Place in a blender, add the goat cheese and the sour cream, s+p and sage. Blend until smooth.

Slice the onion very thin, cook slowly in oil until it gets nice and golden. Remove and set aside.

When serving, place the butternut squash on the bottom, top with caramelized onion, followed by the pecan.

Shrimp Rice Balls [Asian- Influence]

Ingredients:

Shrimp peeled and deveined (½ pound), brown rice (1 c), grated ginger (1 tsp), garlic (3 cloves finely chopped), green onion (3 stalks, thinly sliced), red bell pepper (½, cut very small dice), cilantro (1 Tbsp, chopped fine), soy sauce (3 Tbsp), sesame oil (2 Tbsp), red pepper flakes (¼ tsp), lemon zest (1 Tbsp), rice vinegar (1 Tbsp)

Directions:

Cook the brown rice with water and 2 tsp butter. Saute the red bell pepper. Cook the shrimp in a bit of olive oil and when cooled chop it in small pieces. Mix the three ingredients with all the remaining ingredients and compact the rice so it sticks together. Let the mixture sit in the refrigerator for about 1 hour so the flavors blend well together.

Shape the mixture into balls.