

What's Simmering ... With Chef Jack!



Greetings to all!

Well, I write this as we are getting our first real snow fall of the season. They say 8-12" inches of snow when it's all done. It may end up being a dusting or two feet of snow; it must be nice to be a weather person. With all this snow our next cooking class of homemade soups and stocks should be just the thing. We will cover the basics of stocks and make a variety of soups from simple broths, vegetable purees and stews. They really are easy, tasty and nutritious. If our first class fills up, we will offer a second class the following Wednesday. If all goes well, we can try some homemade beer. I haven't made beer in awhile, but am going to give it a go.

This is just a reminder for the winter season. Regular dining hours are set for the winter, but we are always happy to help you with any private, business or social parties you may be planning. The Ballroom, Courtroom and Dockside are available for your next gathering.

Thanks and happy eating.

Chef Jack

Here is the recipe for the dish we served on the Holiday Buffet.

Winter Potato and Squash Gratin

Amt.	Unit	Ingredients
1	lb.	Winter squash, peeled, halved, seeded and sliced thin
1	lb.	Potatoes, peeled, sliced thin
3	tbsp.	Butter
2	cups	Thinly sliced red onion
1/2	tsp.	Salt
1/2	tsp.	Black pepper
1	cup	Stock
1	cup	Heavy cream
1/2	cup	Cheddar or Gruyere
2	tbsp.	Freshly chopped parsley

Method:

1. Slice squash and potatoes 1/8" and lay in buttered baking dish along with cheese, if using.
2. Place 2 tbsp. butter in sauté pan; melt; add onions; season and cook till lightly browned.
3. Add stock to onions; bring to boil and pour over squash; loosely cover and bake 30 - 40 minutes.
4. Taste broth for seasonings; add cream and return to oven for 15 minutes.
5. Top with parsley and serve.