

What's Simmering ... With Chef Jack!



Greetings To all!

It's hard to believe we are already halfway through February. Soon the snow drifts will be a memory and the boats will need to be un-winterized! I think having the Packers play in and win the Super Bowl helped us all get through January and early February. The Club will be closed from Valentine's Day to March 16th. We will be open for St Patrick's Day. During shutdown we empty and power wash the kitchens, the bars, touch up the paint and carpets in the dining rooms and try to make things a little more efficient. This year we will do a little remodeling in the Club and freshen up the menus. It's always a challenge to change the menus. Some like our oldtime favorites while others like more change or only eat the specials. Oh well, that's why I wear the tall hat. Please mark your calendars for our opening week.

Our "**Soups and Stews**" class was a great success. We have changed the format and members seem to really enjoy it. We set up some tables and chairs in the kitchen and demonstrate the recipes for all to see and ask questions. It is a bit of a challenge to keep everyone focused after a wine or two, but we have fun. We will have several more before the summer season gets going. The following recipe is from our cooking class and seemed to be one of the favorites.

Enjoy and happy eating.

Chef Jack

Spicy Shrimp Chowder

Adapted from Courtenay High Tyler

Yield: 10 Prep: 1 hour Cooking: 40 minutes

Amt.	Unit	Ingredients
7	cups	Homemade or canned vegetable broth
1	lb.	Medium shrimp, peeled, deveined, shells reserved
3	tbsp.	Olive oil
1	ea.	Large onion, diced
3	med.	Carrots, peeled, diced
3	ea.	Ribs celery, diced
1	tbsp.	Ground coriander
2	tea.	Ground cumin
1/2	tea.	Cayenne pepper or less to taste
		Salt and freshly ground black pepper
2	med.	Baking potatoes, peeled, diced
5	ea.	Plum tomatoes, diced
10	oz.	Frozen corn kernels
1	cup	Cream
1/2	cup	Coarsely chopped fresh cilantro

Method:

1. Heat vegetable broth to simmer in a large saucepan.
2. Add shrimp shells (set shrimp aside in refrigerator); simmer 10 minutes. Remove shells.
3. Heat oil in large medium sauce pan; add onion, carrots and celery.
4. Sauté until onion is translucent, about 5 minutes.
5. Add coriander, cumin, cayenne, and salt and pepper to taste and vegetable broth; heat to boil.
6. Add potatoes, tomatoes & corn.
7. Heat almost to simmer; cook until vegetables are tender, 20- 25 minutes.
8. Remove from heat; allow to cool slightly.
9. Transfer a third of the vegetables to food processor or blender; puree.
10. Return puree to pan; add cream & shrimp.
11. Cook over low heat until shrimp just turn pink, about 1 minute. Do not boil or shrimp will become tough.
12. Serve hot in bowls; garnish with cilantro.

Note: Toss shells in olive oil and toast shrimp in oven for 15 minutes, until fragrant, for extra flavor.