

What's Simmering With Chef Jack?



Greetings to all!

Well, as usual summer has flown right by. I do love the fall, but I wouldn't mind another month or two of summer. Before we turn our sights to fall, I would like to thank the staff for a great summer. Along with our year round staff members, we hire over thirty people to help us through the summer. Some of these new staff members are also new to the club. Many start out as bussers and dishwashers, working their way up to servers, line cooks, and bartenders. Our "seasoned" staff members really help us out beyond their regular duties in training the new staff, and anticipating challenges that arise over the summer months. They are not only invaluable in their own departments, but many times jump in and help other departments. It really sets an excellent example for the new staff. Either way, they all make the club go! Thank you to one and all!

This fall, as we scale back Dockside, we will be trying different Weekly Specials. Aiming towards a lower price, as well as more family orientated specials. Specials will be styled more like our Dockside steak tacos, build your own salad, and our burger special. We will, however, continue to feature our weekly seafood and meat specials. If you have any thoughts or ideas, please pass them along!

Take Care,

Chef Jack
Executive Chef



Here is a recipe from our Kids Cooking Class. It's very quick and easy to make. It utilizes fresh berries, feel free to mix it up and try it with a variety of fruits.

Blueberry Crumb Bars

Ingredients:

Crust

1 cup all purpose flour; 1 cup whole wheat flour; 1 cup old-fashioned oats; 3/4 cup (packed) golden brown sugar; 1/2 teaspoon salt; 1/4 teaspoon ground cinnamon; 1 cup (2 sticks) chilled unsalted butter, cut into 1/2 inch cubes; 1/2 cup sliced almonds

Preheat oven to 375°F. Butter bottom of 13x9x2 inch metal baking pan. Whisk flours, oats, sugar, salt, and cinnamon in a large bowl. Add 1 cup butter; rub in with fingertips until mixture sticks together in small clumps

Transfer 2 cups to medium bowl; mix in almonds and reserve for topping.

Press remaining crumb mixture evenly onto bottom of prepared pan. Bake crust until golden and just firm to touch, about 22 minutes. Let cool 10 minutes.

Filling

4 cups fresh blueberries (about 20 ounces) or one 16 ounce package frozen blueberries (do not thaw); 1/4 cup sugar; 1 tablespoon all purpose flour; 1 teaspoon finely grated lemon peel

Mix all ingredients in medium bowl. Spread evenly over cooled crust in pan, then sprinkle reserved topping over.

Bake bars until filling bubbles thickly at edges and topping is golden brown, about 40 minutes; cool in pan on rack. Cut lengthwise into 4 strips, then cut each strip into 6 pieces, forming 24 bars.