

What's Simmering ... With Chef Jack!

Greetings to all!

Well, spring is a great time of the year. We celebrate "Mothers Day"; morels will start mysteriously popping up, along with rhubarb and asparagus. Speaking of asparagus, on May 21st the *Wisconsin Gardener* which is on public TV will be coming to the Club to do a taping of "*Cooking Asparagus*". I will prepare several of my favorite recipes. During asparagus season we use about 50 - 70 lbs. of local asparagus per week. I am hoping one of the farmers from the farm will also be able to come. Local food is local farms! Last fall *Wisconsin Gardener* did a feature on planting asparagus and now they will follow it up with a cooking lesson. I think it's really great to see all this interest in local food, whether it's from local farmers or growing it yourself. As I talk with members I am always surprised and encouraged by the number of members who garden themselves. It's funny how "gardening" went out of style, but eating never did. My hat or toque is off to all you gardeners.

It's hard to believe Dockside will be opening in two weeks. There will be one major change this year - locally grown and hullless popcorn for all - thanks to Terry Walsh and family. They have been eating this popcorn for years and have now shared their source with me. So, this year we will be using local- hullless popcorn in Dockside. Thank you, Terry and family.

Chef Jack



This recipe comes from our Ladies Luncheon – Earth Day Celebration. We used locally grown greens tossed in the following vinaigrette, sliced heirloom apples, dried cherries, and match stick cut grass fed cheddar cheese. Enjoy!

APPLE CIDER VINAIGRETTE

Amt.	Unit	Ingredients
1/4	cup	Apple cider vinegar, preferably raw
1/2	ea.	Apple, peeled and cut up
1/4	cup	Honey
5	oz.	Salad oil
	To taste	Pepper
	To taste	Salt

Method:

1. Combine vinegar, apples and honey in small bowl.
2. Add oil and blend with electric hand blender or regular blender until well emulsified.
3. Season vinaigrette to taste with salt and pepper.
4. If too tart, add more oil; if too oily, add more vinegar.