

What's Simmering ... With Chef Jack!



Greetings to all!

With all this snow and cold weather, our upcoming cooking class featuring **comfort foods** should be just the ticket. We will prepare several soups, entrées and, of course, desserts. Also, we will make homemade mozzarella cheese and pasta from scratch. This is a “hands on” class and should be a lot of fun! Please make your reservations early.

We have two special guests joining us for our cooking class, Tammera and Brandon Dykema of Dominion Valley Farm. They raise pastured Galloway beef, turkeys (broad breasted and heritage), ducks, chicken and pork. We have been buying our turkeys from them for the last 5 years. They will be on hand to answer any questions you may have on locally raised meats. When you start with quality ingredients, it makes cooking and eating so much easier and enjoyable.

www.dominionvalleyfarm.com

Happy cooking and eating!

Chef Jack

Okay so this doesn't include meat, but it may help you with your new year's resolution. We did this for our kids cooking class this past summer and they were enjoyed by all. Well, almost all. I know the “moms” really enjoyed them.

This was adapted from the Tra Vigne Restaurant cookbook.

Vegetable Burger with Roasted Garlic Paste

Yield: 4

Amt.	Unit	Ingredients
2	oz.	Extra virgin olive oil
1	med.	Leek, white only, julienne
1	tea.	Minced garlic
1/2	lb.	Mixed mushrooms, sliced
1	ea.	Tomato, concassé
1	cup	Peas
1	ea.	Red bell pepper, roasted and skinned
6	ea.	Spinach, washed, dried and stripped
2	tbsp.	Basil, chopped
1	tea.	Fresh thyme
1/2	cup	Bread crumbs
1/2	cup	Grated parmesan
4	slices	Focaccia
4	oz.	Fontina or Grass fed gouda cheese
		Salt and pepper
		Garlic aiola

Method:

1. Heat oil in sauté pan over medium heat.
2. Add leeks and garlic; sauté one minute.
3. Increase heat to medium-high, add mushrooms, season and sauté for 5 minutes.
4. Add tomatoes, season and cook until most of the liquid has evaporated.
5. Add peas, red bell peppers, spinach, basil and thyme. Cook until heated through.
6. Remove from heat and place mixture in bowl.
7. Add parmesan and bread crumbs. Season and cool mixture.
8. Form into 4 6-oz., 1” thick patties and refrigerate.
9. Cook as needed.
10. Top with fontina or Grass Fed Gouda and garlic aiola and serve.