

What's Simmering ... With Chef Jack!



Greetings to all!

Well, we are now into our fall schedule. We will be having regular dining on Thursday night, Friday lunch and Friday dinner in the Main Dining Room; Saturday dinner in Dockside and Sunday brunch will be returning to the Main Dining Room. When possible we will also have Saturday night dining in the Main Dining Room. We have added some of our more popular Dockside sandwich items to our regular menu to expand your casual food options this fall.

This is a great time of year. Not only is it great sleeping weather, but we still have all the fresh summer vegetables around; and the fall apples, greens and squashes are starting to fill the farmers markets. We will be starting our cooking classes in mid November, so if you have any requests, please let us know.

Chef Jack

Okay, here is the OLC potato salad recipe. This is an often requested recipe. Enjoy it with all the fresh local potatoes that are in the markets.

Potato Salad

Amt.	Unit	Ingredients
3	lb.	Red potatoes, uniform size
1	oz.	Lemon juice
1	oz.	Olive oil
6	ea.	Eggs, hard coked, peeled and sliced
1/4	ea.	Red onion, diced fine
2	cups	Mayonnaise
1/4	cup	Sugar
1	oz.	Apple cider vinegar
1 1/2	tbsp.	Dijon mustard
2	tsp.	Seasoning salt (any general brand)
2	tsp.	Pepper shallot (from the Spice House)
1	dash	Hot sauce, such as Tabasco

Method:

1. Combine lemon juice and olive oil in separate bowl, large enough to hold potatoes.
2. In separate bowl combine, eggs, onion, mayonnaise, sugar, apple cider vinegar, Dijon seasoning salt, pepper shallot and hot sauce.
3. Boil potatoes till tender, but not falling apart; run briefly under cold water and drain.
4. Slice while warm and toss in lemon juice and olive oil.
5. Cool 15 minutes and mix in other dressing.
6. Refrigerate or serve.