

What's Simmering ... With Chef Jack!

Greetings to all!

I hope everyone had a great Mother's Day. We served around 300 members, guests and moms. Overall, I think it went very well. Our 11:30 a.m. seating was filled with over 140 people. The eggs Benedict and chef made omelets made with local free range eggs were a big hit as usual. Traci made over 80 omelets in the dining room. For the past several years we have been serving locally grown grass fed meats. The chef carved beef was a big hit this Mother's Day. At first people were a little skeptical, but now people are starting to ask for these at events and regular dining at the Lake Club.

Dockside is just around the corner. The menus are in the planning stages, but the general thoughts are to streamline and freshen them up a bit. Not to worry, the favorites will remain. With this streamline we will be able to offer seasonal specials and add a little more variety to the weekly dining. I think this is one of the more challenging things for a chef and especially a private club chef. I try to balance creativity with comfort and nutrition. The Club can become a home away from home and many members just want simple good food. It may not be the most creative, but it is hard to find that in the Lake Country. Good fresh fish is just that - "Good fresh fish". I know when I go out, many times I just want a good sandwich or salad made with good ingredients. Other times members are entertaining guests and want something special. Hopefully, we can continue to do both. As always, I welcome any feed back.

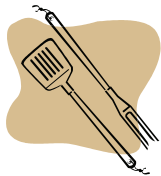
Happy eating!



Chef Jack

P.S.

Hey. the Club's Wi-Fi is up and running. I think I'll go up on the veranda and surf the web for some new menu ideas.



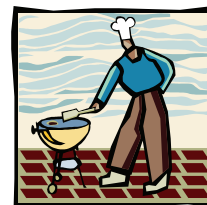
Cooking with the Chefs

Grilling 101

Wednesday, June 2
6:00 p.m. - 9:00 p.m.

\$40.00 per class plus tax and service charge
Limited reservations still available.

~~Reservations by Sunday, May 30, please~~ 567-4934



If this class fills up and if there are enough members who are still interested in taking this class, Chef Jack will do a repeat.

Here is a simple, yet tasty recipe from our grilling cooking class.

Swordfish Souvlaki

Yield: 4 servings

Method: direct grilling

Advance preparation: 30 minutes for marinating the fish

Special equipment: 4 long metal skewers

Souvlaki is the Greek version of shish kebab. It is prepared using the traditional Greek flavorings of olive oil, lemon, garlic, oregano, and bay leaves. Any firm steak fish – or even shrimp or scallops – will do. Couscous, rice or warmed pita bread would make a good accompaniment.

For the fish and marinade:

1 1/2	pounds swordfish or tuna steaks	3	tablespoons olive oil
	about 1 1/2 inches thick	3	tablespoons fresh lemon juice
3	tablespoons dry white wine	2	cloves garlic, minced
1	tablespoon chopped fresh oregano	1	teaspoon grated lemon zest
	or 1 1/2 teaspoons dried	1	teaspoon salt, or more to taste
1/2	teaspoon freshly ground black pepper		

For the kabobs:

24	bay leaves	1	medium onion, quartered
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Lemon wedges, for serving

Method

1. Trim the skin, if any, off the fish steaks. Rinse the fish under cold running water, then drain and blot dry with paper towels. Cut into 1 1/2 inch cubes and set aside while you prepare the marinade.
2. Combine the oil, lemon juice, wine, garlic, oregano, lemon zest, 1 teaspoon salt and the pepper in a large nonreactive bowl and whisk until blended and the salt is dissolved. Taste for seasoning, adding salt as necessary; the mixture should be highly seasoned. Add the fish and turn to coat. Let marinate, at room temperature, for 30 minutes, turning occasionally. Soak the bay leaves in a bowl of cold water for 20 minutes.
3. Preheat the grill to high.
4. When ready to cook, break the onion quarters into individual layers. Drain the bay leaves. Remove the fish cubes from the bowl, reserving whatever marinade is left, and thread onto the skewers, placing a piece of onion and a bay leaf between each and dividing evenly. Oil the grill grate, then arrange the kebabs on the hot grate and grill, turning with tongs, until the fish cubes are nicely browned on the outside and opaque in the center, 2 to 3 minutes per side, (8 to 12 minutes in all). As the kebabs cook, baste with any remaining marinade, but not during the last 2 minutes.
5. Transfer the kabobs to serving plates or a platter and serve immediately, accompanied by lemon wedges.