

What's Simmering ... With Chef Jack!

Greetings to all!

May has finally arrived which means - Mother's Day, Menus for Dockside and Morels! Mother's Day (which is already over) was a big success. Last summer we hired a new cook/pastry person, Abbey, who graduated from Carroll College, then got bit by the food bug while working at a bed and breakfast in England. Currently, she is attending WCTC and working at the Lake Club. Her attention to detail and perfectionism has been a great addition. On Mother's Day she received several great compliments. On your next dining experience, try one of Abbey's desserts!

Menus for Dockside. Yes, it is only days away from opening. Once again we'll keep the favorites and introduce several new items. Food is really funny. People say they want new items, but time and time again the old favorites remain popular. The menu will change a bit, but we will put more of a focus on weekly specials to keep things new.

Morels! What is more local and seasonal than morels? On one hand, you wish they were available year round, but I think they would lose that something special! We do buy as many as we can while they are available during their short 2-3 week season. We slice them up, sauté them in butter and then freeze them. We generally buy 25-35 lbs. depending on the season. They are amazing things. You can spend countless hours and walk many miles and maybe find 5 or walk out your doorstep and find 50 which was the case for one member (whose name will remain anonymous). She invited me over to their house and literally feet from their drive way were 70 morels! Truly a miracle! Thanks, Mr. and Mrs. I really enjoyed them for dinner!

Chef Jack

P.S. Thanks also to the Janowaks for all the rhubarb. We have been using it in our specials.

Strawberry-Rhubarb Crisp

Yield: 8x8 Oven: 350° Bake: 20-25 minutes

Amt.	Unit	Ingredients
3	cups	Strawberries
3	cups	Rhubarb
1/2	cup	Honey
1	tbsp.	Flour

Topping

1	cup	Rollled oats
1/2	cup	Brown sugar
3/4	tea.	Cinnamon
1/2	tea.	Allspice
1/3	cup	Butter
1/3	cup	Flour

Method.

1. Mix fruit, honey and flour together and place in 8x8 pan.
2. Combine topping and sprinkle over fruit.
3. Bake until golden.

You may use all rhubarb. Just add 1/4 cup more honey.
Adapted from Animal, Vegetable, Miracle