

# What's Simmering With Chef Jack!

Greetings to all!

Thank goodness we have global warming! I would hate to think how much snow and how cold it would be without it! Only kidding! While the Club is shut down, we clean the kitchens, tweak the menus and prepare for the next season. It always amazes me when we empty the kitchen how much dirt is lurking in the corners! The room looks clean till you move something. It's kind of like moving your bed or refrigerator at home. I'm really thankful we have this opportunity once a year to really clean things. If during the shut down you run across a neat restaurant or idea, feel free to shoot me an email at [www.wisconsinlocalfood.com](http://www.wisconsinlocalfood.com).

Well, we had our second farmer-chef cooking class in January. I think it went very well. I think it's a great experience for everyone – farmers, cooks and members. It's a great way to reconnect with our food, talk with the farmers who grow it and learn about how they grow it. Local food certainly is about quality food, but it is so much more. I have had many requests to have another one, so please watch for upcoming events.

Save the date – April 17<sup>th</sup> we will be having an “Earth Day” celebration evening. We will be featuring local food and farmers from the area. It will be a great opportunity to taste local fare and meet with the people who grow it. What a great way to celebrate Earth Day – global warming or not!

Take care,



Chef Jack

This was one of the recipes featured in our cooking class. It was voted as one of the favorites. I thought I would share it with the entire membership. As always, it's important to use good quality pork. Chicken thigh meat is also great.

## **Indonesian Pork Skewers**      **Adapted from River Cottage Meat**

<b>Amt.</b>	<b>Unit</b>	<b>Ingredients</b>
1	lb.	Pork - shoulder, sirloin or loin, thumb size
2	tbsp.	Oil
4	oz.	Carrots, julienne
6	ea.	Green onions, 1/2" bias
1	tbsp.	Soy
1	tbsp.	Sugar

### **Marinade**

2	in.	Piece of fresh ginger
1/2	tea.	Dried chile
2	ea.	Garlic cloves, crushed
1/4	sm.	Onion, grated
2	tea.	Coriander seeds, crushed
2	tbsp.	Dark soy
1	tbsp.	Brown sugar
1/2	ea.	Lime

Method:

1. Mix all marinade ingredients together in large bowl, add meat and refrigerate for 2 to 6 hours.
2. Remove meat from marinade and pat dry.
3. Reserve the marinade.
4. Heat oil in wok and add meat once hot, turn frequently once meat is browned.
5. Add carrots and onion and the juices from the marinade, continue to stir fry for several minutes.
6. Add soy and sugar, taste and adjust seasoning.