

What's Simmering ... With Chef Jack!

Greetings to all!

I feel as if I've been looking for Waldo all summer long. The calendar says the middle of August, but it certainly does not feel like it. Just as we are starting to settle into a rough routine after the flood, it's already time for the kids to go back to school and for us to close Dockside. Yikes, I hope this fall is somewhat normal.

Local food does seem to be the new buzz word these days. Personally and professionally, I couldn't be happier. People of all sorts are starting to see the connection to local food – better taste, environmental, economic and sustainability issues, all are related to local food. This year we have hosted a variety of functions from weddings to business meetings and other functions solely for the fact that we can and do serve local food. It may seem easy, but it does take a little extra work to source, receive and use local food in a restaurant. But I feel all the challenges are worth it. If you are thinking of having an event, think about making it a local food theme. We would love to help plan and serve it. September and October are great months to enjoy the local bounty.

Happy eating!



Chef Jack

OLC Apple Crisp

Yield: 12 9 x13 pan

Oven: 350° Bake: 50 minutes or until golden brown

Amt.	Unit	Ingredients
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Filling

2	qts.	Peeled, halved and sliced apples (can be fresh/frozen mix)
1/4	cup	Brown sugar
1/4	cup	Sugar
1/4	cup	Water
1/8	cup	Lemon juice
1 1/2	tblsp.	Flour
1/2	tsp.	Cinnamon
2	oz.	Butter, diced

Topping

1/4	lb.	Butter, chilled, cut into pea sized pieces
1/4	lb.	Sugar
1/4	cup	Flour
2	cups	Oats
3	cups	Topping per pan

Method:

1. combine apples, sugars, water, lemon juice, flour and cinnamon in a bowl.
2. Place mixture in 9 x 13 baking pan and dot with butter.
3. Blend topping mixture together and pour over fruit, making sure topping is evenly spread.
4. Bake for about 50 minutes and check. Sides should be bubbly and thickened.