

SENSATIONAL SERVINGS



Energy Park 2016



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We Energies welcomes back Chef Mark to Energy Park for his eleventh year of cooking, baking and grilling demonstrations.

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Thursday, August 4

VEGGIE-LOVERS QUESADILLA

Serves 4

Quesadilla

3 medium peeled Yukon Gold potatoes, sliced 1/4-inch thick
1 teaspoon chili powder
Salt and pepper to taste
1/2 cup grated habanero jack cheese
8 tablespoons tomatillo salsa, recipe follows
1 cup coarsely chopped stemmed turnip greens, divided
8 8-inch-diameter flour tortillas
8 ounces spreadable goat cheese
Olive oil

Place baking sheet in oven; preheat to 300 degrees F. Steam potatoes until tender, about 10 minutes. Place in large bowl; sprinkle with salt, pepper and chili powder; toss to coat and allow to cool. Blend salsa and half the greens in mini food processor until greens are roughly chopped. Spread each tortilla with 1 ounce of goat cheese. Divide remaining greens on 4 tortillas; add a layer of potato mixture, habanero cheese and 2 tablespoons salsa mixture. Cover with the remaining 4 tortillas, lightly pressing to seal; brush with olive oil. Heat large nonstick pan over medium heat. Place tortillas, oiled side down, into pan; brush tops with oil. Brown both sides. Cool for 1 minute; cut into quarters. To serve, fan quartered quesadillas on plate; garnish with fresh cilantro, lime wedges, remaining salsa and crème fresh.

Tomatillo Salsa and Crème Fresh

8 medium tomatillos
1 jalapeno pepper, stemmed and seeded
2 tablespoons cilantro, roughly chopped
1/4 cup water
2 tablespoons finely chopped onion
Salt to taste
1 cup heavy cream
1 tablespoon buttermilk

Roast tomatillos and pepper on rimmed baking sheet 4 inches below a very hot broiler until darkly roasted, even blackened in spots, about 5 minutes. Turn them over and continue roasting until soft, charred and leeching liquid. In a food processor, combine tomatillos, peppers, cilantro and 1/4 cup water, blend to a coarse puree and scrape into a serving dish. Rinse the onion under cold water, then shake to remove excess moisture. Stir into the salsa; season with salt. Warm cream to 100 degrees F; remove from heat, stir in buttermilk and allow to stand at room temperature, loosely covered, until thickened. Chill before using.

SMOKED DUCK RAVIOLI WITH BROWNED-BUTTER SAUCE

Serves 6

Pasta

1 cup all-purpose flour
1 cup semolina flour
2 eggs, beaten
Splash of oil
Pinch of salt

Sift together flours onto clean, dry work surface. Form a well in center of flour; place eggs, salt and oil into center of well. Begin drawing flour into liquid ingredients; mix until smooth and no longer elastic. Let rest for at least 20 minutes before rolling into thin pasta sheets. Add ravioli to sauce; cook until pasta is warmed through and well coated. Garnish with sprigs of fried fresh leaves and shaved parmesan cheese.

Filling

2 pounds duck breast, cooked, cooled and shredded
1/2 cup smoked Gouda, shredded
1/4 cup cream cheese, softened
1/4 cup carrots, finely diced
4 tablespoons green onions, finely diced
2 teaspoons marjoram
1/2 teaspoon cumin
1/2 teaspoon chili powder
1/2 teaspoon coriander
Salt and pepper to taste

Stir together duck breast with cheeses, carrots and onions until well blended. Season with marjoram, cumin, chili powder, coriander, salt and pepper.

Browned-Butter Sauce

3 ounces unsalted butter

2 tablespoons dry white wine

1/4 cup chicken stock

1/4 cup sun-dried tomatoes

1/2 cup shitake mushrooms, sliced, cooked and well drained

1 tablespoon oven-roasted garlic, mashed

1 tablespoon fresh herb mixture (parsley, basil, oregano and chives), finely chopped

Salt and pepper to taste

Melt butter; allow to foam and begin to brown. Immediately add wine and stock. Carefully add tomatoes, mushrooms, garlic and parsley, basil and oregano. Simmer for 1 to 2 minutes; season with salt and pepper.

Friday, August 5

SEARED BUFFALO SALMON BLT WITH KALE CHIPS

Serves 4

1/4 cup mayonnaise

1 tablespoon lemon zest

1 tablespoon lemon juice

Pinch of cayenne pepper

4 slices bacon, cut in half crosswise

4 pieces of boneless, skinless fresh salmon fillets

Prepared buffalo glaze/sauce

4 ciabatta rolls, grilled until crisp

4 lettuce leaves

8 slices tomato, grilled and seasoned with pepper

In small bowl, combine mayonnaise, lemon zest, juice and cayenne pepper; set aside. Cook bacon over medium heat in sauté pan until crispy, about 6 to 8 minutes; remove from heat. Transfer bacon to paper towel-lined plate to drain. Pour all but 2 tablespoons of fat from pan; return pan to stove; heat to medium-high. Add salmon; sear until slightly pink in center, 2 to 3 minutes per side. Glaze generously with sauce. Spread mayonnaise to taste on bottom half of roll. Cross bacon pieces over mayonnaise; layer with salmon, lettuce and grilled tomatoes. Cover with top half of roll. Serve with crisp kale chips.

Kale Chips

1 head kale, washed and thoroughly dried
2 tablespoons olive oil
Sea salt

Preheat oven to 300 degrees F. Remove ribs from kale, cut into 3 inch pieces; toss with oil. Spread on sheet pan; bake until crisp, turning halfway through, about 20 minutes.

GRILLED SHRIMP AND WATERMELON

Serves 4

2 cups water
1/2 cup granulated sugar
1/2 cup brown sugar
1 red bell pepper, cored, seeded and julienned
1 yellow pepper, cored, seeded and julienned
2 jalapeno peppers, seeded and julienned
1 clove garlic, micro grated
3 cilantro sprigs, chopped
1 pound (16 to 20 count) shrimp, peeled and deveined
1/4 cup olive oil, divided
2 limes, quartered
1/2 tablespoon cayenne pepper
2 tablespoons chili powder
Salt and pepper to taste
12 seedless watermelon wedges, sliced 1/4-inch thick, rind on
Unsweetened coconut, toasted for garnish
1 green onion, sliced diagonally
Cilantro sprigs for garnish

Preheat grill. In small saucepan over medium heat, combine water and sugars; cook over low heat until sugars dissolve. Pour 1 cup syrup into small bowl; set aside. To remaining syrup, add peppers, jalapeno, garlic and cilantro; simmer on medium heat for 30 minutes, or until thickened. Meanwhile, toss shrimp in bowl with half the olive oil, juice of 1 lime, cayenne, chili powder, salt and pepper; place on grill and cook until each side is cooked through. Brush each side of melon wedges with reserved syrup and olive oil. Place on grill and cook on both sides, about 2 minutes. Place watermelon on plate; top with shrimp. Squeeze juice of remaining lime quarters over melon slices. Garnish with coconut, green onions and cilantro sprigs.

Saturday, August 6

DILL-MARINATED LAMB KABOBS WITH SPICY DIPPING SAUCE

Serves 4

Kabobs

- 1 pound deboned leg of lamb, diced into 16 1-ounce pieces
- 1 medium zucchini, diced into 8 pieces
- 1 medium yellow squash, diced into 8 pieces
- 1 medium red onion, diced into 16 pieces
- 8 button mushrooms
- 8 cherry tomatoes
- 4 fresh pita breads
- 4 lemon wedges

In large resealable plastic bag, combine half of dipping sauce, lamb, zucchini, yellow squash, onion and mushrooms; close bag. Shake bag to thoroughly coat meat and vegetables; set aside to marinate 30 minutes at room temperature. Preheat grill to medium-high heat.

Remove lamb and vegetables from marinade, letting excess drip off; thread onto skewers. Place on grill, turning to cook all sides. When lamb is medium-rare, add tomatoes; continue grilling until tomatoes blister. Using the bread as a gripper, remove lamb and vegetables from skewer. Remove skewer and close pita. Serve with dipping sauce, fresh vegetable chips and lemon.

Spicy Dipping Sauce

- 1 cup whole milk plain yogurt
- 1/2 cup sour cream
- 1/4 English cucumber, diced small
- 2 tablespoons minced fresh dill
- 1 tablespoon ground coriander
- 1 tablespoon white balsamic vinegar
- 1 tablespoon kosher salt
- Sriracha sauce to taste
- Freshly ground black pepper

In medium bowl, mix together yogurt, sour cream, cucumber, dill, coriander, vinegar and salt until smooth. Season to taste with Sriracha and freshly ground black pepper. Reserve half of the sauce for marinating and half for dipping.

BEER-BRAISED BEEF BRISKET AND BLUE CHEESE CRUSHED POTATOES

Serves 6

4 slices bacon, diced medium
1 (2-½ - 3 pound) beef brisket
2 tablespoons paprika
2 tablespoons salt
1 tablespoon ground black pepper
1 tablespoon each garlic and onion powders
½ tablespoon cayenne pepper
1 tablespoon dried oregano
2 large onions, thinly sliced
4 cloves garlic, smashed
2 tablespoons tomato paste
1 (12-ounce bottle) beer
1 cup beef broth
2 carrots, cut into chunks
1 boiling potato, cut into 1-inch dice
1 turnip, cut into 1-inch dice
Chopped parsley leaves for garnish

Preheat oven to 350 degrees F. In a heavy-bottomed roasting pan, cook bacon over moderate heat until crisp; strain to remove bacon bits; set aside. Season brisket with paprika, salt pepper garlic powder, onion powder, cayenne pepper and oregano; brown on all sides in bacon fat. Remove brisket and set aside. Add onions to pan; cook until onions begin to caramelize. Add garlic and tomato paste; cook an additional 2 to 3 minutes. Add beer, broth and reserved bacon bits. Bring to boil, then reduce heat to simmer. Braise brisket, covered, in oven for 2 to 3 hours. Add carrots, potatoes and turnips for last 45 minutes of cooking time. Transfer brisket and vegetables to platter; keep warm. Bring braising liquid to boil and allow sauce to reduce over high heat until thickened. Season sauce with salt and pepper.

Blue Cheese Crushed Potatoes

1-1/2 pounds cooked whole new potatoes (red, yellow and/or purple)
3 tablespoons clarified butter
Salt and pepper to taste
4 ounces creamy crumbled blue cheese

Heat butter to almost smoking in a heavy-bottomed sauté pan. Place potatoes into butter and crush them with back of metal spatula or spoon. Brown potatoes on one side, turn over and brown second side. While browning second side, sprinkle potatoes with blue cheese, salt and pepper. Lower heat; continue cooking until second side is browned and cheese is melted. Place portion of potatoes in center of large plate. Slice brisket 1/4-inch thick; shingle meat over potatoes. Garnish with chopped parsley.

Sunday, August 7

SUNDAY MORNING SAUSAGE POPOVERS WITH MAPLE SYRUP-PECAN GLAZE

Serves 12

Breakfast Sausage

1 pound lean ground pork
1/4 pound bacon, diced small
1 tablespoon kosher salt
1 tablespoon freshly ground black pepper
1 tablespoon finely chopped fresh sage leaves
1 tablespoon finely chopped fresh thyme leaves
3/4 teaspoons finely chopped fresh rosemary leaves
1 tablespoon light brown sugar
3/4 teaspoons freshly grated nutmeg
1 tablespoon red pepper flakes

Combine pork with all ingredients; mix well with gloved hands. Sauté over medium heat until brown and completely cooked. Drain fat; set aside.

Popovers

1 cup liquid clarified butter
Cooked breakfast sausage
1 tablespoon extra-virgin olive oil
2 cloves garlic, minced
1/4 cup green onions, pale green and white parts only, finely sliced
Pure maple syrup
1/2 cup pecans, toasted

Place rack in center of oven; preheat to 400 degrees F. Divide butter and sausage equally among 12 cups of muffin tin, set aside. Heat oil over medium heat, add garlic; cook until aromatic, about 30 seconds. Add onions; cook until aromatic. Place muffin tin with butter and sausage into oven for about 5 minutes or until sausage begins to sizzle. Pour batter into muffin cups, filling each to just below rim. Bake, without opening oven door, until puffed and golden brown, about 25 minutes. Remove from oven and immediately place on platter; drizzle with maple syrup and toasted pecans.

Batter

4 large eggs, beaten
2 cups whole milk
1-1/4 cups all-purpose flour
1 cup shredded smoked Gouda cheese
2 tablespoons chopped fresh basil
Salt and pepper to taste

In bowl, combine eggs, milk, flour, cheese, basil, salt and pepper. DO NOT OVER MIX.

SEARED DUCK BREAST WITH MANGO-BLOOD ORANGE GLAZE AND LUMP CRAB WILD RICE RISOTTO

Serves 4

4 (6-8 ounce) boneless duck breasts, skin on
Salt and pepper to taste
2 tablespoons reserved duck fat from rendered duck breasts
1 tablespoon minced shallots
1 fluid ounce Grand Marnier liquor
1 pint duck or chicken broth
1 cup blood orange juice
1/4 cup blood orange syrup
2 tablespoons butter
1/2 cup ripe fresh mango, diced small
1/2 tablespoon blood orange zest

Score skin of duck breasts with sharp knife; season meat side only with salt and pepper. Place skin side down in heavy-bottomed sauté pan; render fat from breasts over very low heat. This may take up to 1/2 hour to complete. When skin is crisp, remove from pan; reserve fat. Sweat shallots in duck fat; flambé with liquor; add broth. Reduce volume by 3/4; add juice; reduce by 1/2. Add syrup; bring to simmer. Swirl in butter, mango and zest. Finish duck breasts meat side down on hot grill; slice diagonally into 7 long slices. Place portion of risotto in middle of serving plate; pool sauce on one side of rice and fan sliced duck over sauce.

Wild Rice Crab Risotto

2 tablespoons butter
1/2 cup red peppers, roasted, peeled, seeded and diced
1 cup cooked wild rice
1 cup cooked creamy risotto
1 cup warm lump crab meat
1 tablespoon chopped fresh parsley
Salt and pepper to taste

Melt butter over medium heat; Add peppers; sauté until hot. Add hot rice and warm crab meat; toss until combined. Season to taste; garnish with parsley.

Monday, August 8

ROCKY ROAD MARBLE TERRINE WITH OPTIONAL CHOCOLATE OR RASPBERRY SAUCE

Serves 8

Dark Mousse

Softened butter
8 ounces semi-sweet chocolate, chopped into small pieces
2 ounces unsalted butter, cut into small pieces
1/2 cup heavy cream
1 tablespoon cognac

Bring about 2 inches of water to boil in medium saucepan; remove from heat. Add butter and semi-sweet chocolate in stainless steel bowl; place over

steaming water. Stir until mixture is liquid with no lumps. Remove bowl; allow mixture to cool to room temperature. When cooled, stir in cream 2 tablespoons at a time until completely incorporated. Stir in cognac; let rest at room temperature for at least 2 hours.

White Mousse

12 ounces white chocolate, chopped into small pieces
3 ounces unsalted butter, cut into small pieces
2/3 cup heavy cream
1 tablespoon hazelnut liquor

Using separate equipment, repeat the dark mousse procedure for the white chocolate mousse.

Meringue

4 egg whites
1/2 cup sugar
1 cup mini marshmallows

Bring about 2 inches of water to a boil, then simmer in medium saucepan. Combine egg whites and sugar in bowl of electric mixer; set mixer bowl over simmering water; whisk for 3 to 4 minutes until warm and sugar is fully dissolved. Remove bowl from water and immediately place onto mixer stand; whisk to medium peaks and mixture has cooled. Set aside.

In separate bowls, beat both dark and white mousse on medium speed until light in texture and color, about 3 minutes. Fold 1/3 of meringue into dark chocolate mousse, and 2/3 of meringue into white chocolate mousse. Sprinkle marshmallows over white mousse, spoon dark chocolate mousse on top of the white; gently fold two together. Leave them streaky to produce a marble effect. Butter a 1-1/2 pound loaf pan; line with plastic wrap. Spoon mousse into pan; gently tap pan a few times on soft surface to settle mousse. Wrap pan with plastic wrap; refrigerate overnight.

Chocolate or Raspberry Sauce

Wrap mold in hot damp cloth for about 30 seconds. Invert pan onto clean cutting surface; slice into 1-inch slices with warm, dry knife. Spoon sauce onto plate; place terrine slice on sauce.

WISCONSIN LAMB AND POMEGRANATE STIR FRY

Serves 4

1-1/2 pounds boneless leg of lamb, thinly sliced against grain
2 tablespoons cumin seeds
1 tablespoon coriander seeds
1 tablespoon paprika
1 tablespoon chili powder
4 garlic cloves, finely minced
1 tablespoon balsamic vinegar
4 tablespoons olive oil, divided
1 medium red onion, cut into 1/2 inch wedges
1 kohlrabi, cut into 2-inch sticks
16 cleaned sugar snap peas
1 red pepper, julienned
1/2 cup beef broth
Kosher salt and freshly ground black pepper

Toast cumin and coriander seeds in small dry skillet over medium heat until fragrant, about 1 minute; let cool, then run through a spice grinder. Toss lamb with cumin, coriander, paprika, garlic, vinegar and 2 tablespoons oil in large bowl to coat; season with salt and pepper. Cover; refrigerate for 30 to 60 minutes. Heat remaining 2 tablespoons oil in large cast-iron skillet or wok over medium-high heat. Working in 2 batches, cook lamb, tossing occasionally, until browned, about 5 minutes per batch; transfer to plate with slotted spoon. Add onion, kohlrabi, peas and peppers; cook, stirring often, until beginning to brown and soften, about 3 minutes. Add broth; simmer until almost dry. Return lamb to skillet; toss to combine. Season with salt and pepper.

Cooked brown rice
1/2 cup plain Greek yogurt
1/4 cup pomegranate seeds
2 tablespoons chopped, toasted pistachios
Fresh oregano, mint and/or cilantro leaves

Make a ring with cooked rice. Place portion of stir fry in center of rice. Dollop with 1 tablespoon yogurt. Garnish with pomegranate seeds, pistachios, and herbs.



Tuesday, August 9

GOAT CHEESE-STUFFED EGGPLANT APPETIZERS WITH TOMATO SAUCE

Serves 4

Eggplant

- 1/2 cup all-purpose flour
- 1/2 tablespoon salt
- 1/2 tablespoon ground black pepper
- 1 cup panko breadcrumbs
- 1/2 cup finely grated parmesan cheese
- 2 large egg whites, beaten
- 2 Japanese eggplants, sliced diagonally into 12 slices, cut 1/2-inch thick
- 12 slices of firm goat cheese, cut 1/4-inch thick
- 12 small fresh basil leaves
- 1 cup olive oil or olive oil blend
- 1/2 cup shredded provolone cheese

Combine flour, salt and pepper in shallow bowl. In separate bowl, combine breadcrumbs with parmesan cheese. In medium bowl, whisk egg whites until frothy. Push a slice of goat cheese into each slice of eggplant; paste a basil leaf onto each piece of goat cheese. Dip each eggplant slice in flour mixture, then in egg whites, then into breadcrumbs, coating completely. Heat oil in medium skillet over medium-high heat until hot and shimmering, 2 to 3 minutes. Add half the eggplant slices; cook until golden brown, 1 to 2 minutes per side. Transfer eggplant to paper-towel-lined plate. Repeat with remaining eggplant. Preheat broiler; place eggplant slices to rimmed baking pan. Evenly distribute provolone cheese onto each slice. Broil until cheese has melted, 1 to 2 minutes.

Tomato Sauce

- 2 tablespoons extra-virgin olive oil
- 1 large clove garlic, finely grated
- 1 shallot, minced
- 2 tablespoons tomato paste
- 1-1/2 cups garden ripe tomatoes, peeled, seeded and roughly chopped
- 1 tablespoon dried oregano
- Crushed red pepper flakes to taste
- Balsamic vinegar to taste
- Salt and pepper to taste

Heat oil in medium saucepan over medium heat; add garlic and shallot; sauté until fragrant. Stir in tomato paste; allow to brown slightly, about 2 minutes. Add tomatoes, oregano and pepper flakes; simmer until flavors blend and sauce thickens, stirring often, about 5 minutes. Season with vinegar, salt and pepper. Place small pool of tomato sauce on medium-sized platter. Arrange eggplant on top of sauce; serve warm.

MAUI PORK SHOULDER WITH PINEAPPLE FRIED RICE

Serves 6

Pork Shoulder

2-3 pound pork shoulder
2 tablespoons dark brown sugar
1 tablespoon red Hawaiian sea salt
1 tablespoon paprika
1/2 tablespoon ground cumin
1/2 tablespoon ground coriander
1/2 tablespoon freshly cracked black pepper
1/4 cup canola oil, divided
1 cup onion, medium dice
1 (3-inch) piece ginger, sliced
4 cloves garlic, smashed
1 cup pineapple juice
2 cups chicken broth
Cornstarch or arrowroot slurry, optional

Preheat oven to 300 degrees F. In small bowl, combine brown sugar, salt, paprika, cumin, coriander and black pepper. Cut pork into 4 equal portions; tie each with butcher's twine. Lightly sprinkle each piece with spice mixture. Heat 2 tablespoons oil in large Dutch oven over medium heat. Sear pork on all sides; remove from pan. Add remaining oil to same pan; add onions, ginger and garlic; sauté 2 minutes. Add pineapple juice and chicken broth; return pork to pan; cover. Place pan in oven; braise until pork is fork tender, about 2-1/2 hours. Remove pork from pan, reserving liquid, and place on rimmed baking sheet; sprinkle with remaining spice mixture. Place under broiler until tops are brown and crisp but not burned, about 2 minutes. Skim fat from braising liquid; thicken with cornstarch or arrowroot slurry. Place portion of fried rice into center of large white plate. Pull apart about 5 to 6 ounces of the hot braised pork and lay it next to rice. Drizzle with liquid or lightly thickened braising liquid.

Pineapple Fried Rice

3 tablespoons low-sodium soy sauce
1 tablespoon toasted sesame oil
Hot sauce to taste
3 tablespoons peanut oil (divided)
2 cups ham, medium dice
1 red bell pepper, roasted, seeded, small dice
6 green onions, sliced, white and green parts separated
3 garlic cloves, minced
1/2 tablespoon minced fresh ginger
5 cups cold cooked brown rice
3 large eggs, beaten
1-1/2 cups pineapple piece chunks

Whisk together soy sauce, sesame oil and hot sauce; set aside. In large nonstick pan or wok, heat 1 tablespoon peanut oil until shimmering; add ham, red pepper and white part of onions. Cook, stirring often, until lightly browned, about 5 minutes. Stir in garlic and ginger; cook an additional 1 minute. Remove mixture from pan; add 1 tablespoon peanut oil to pan; heat until shimmering. Add the rice; cook, breaking up any clumps, until rice is heated through, 5 to 6 minutes. Push rice to one side of pan; heat remaining tablespoon of peanut oil on empty side of pan. Add beaten eggs to hot oil; stir with spatula, cooking until eggs are lightly scrambled. Stir eggs and ham mixture into rice. Add soy sauce mixture; cook, stirring until thoroughly combined. Remove pan from heat; stir in pineapple and green part of onions.



Wednesday, August 10

SPICY ASIAN CALAMARI RINGS

Serves 4

Calamari

2 pounds corn flour (or store-bought fish fry mix)

1 tablespoon baking powder

Salt and ground black pepper to taste

Oil for frying

2-1/2 pounds calamari (fresh or frozen), clean and cut into 1/4-inch-thick rings

1 (15-ounce) jar sliced hot pepper rings, drained

1 cup dry roasted peanuts

5 ounces green onions, sliced

Lime wedges for garnish, optional

In separate large bowl, combine flour (or fish fry mix), baking powder, salt and pepper. Set aside. Heat oil to 350 degrees F. Drop drained but still wet calamari into flour mixture; coat evenly. Carefully drop coated rings into hot oil; about 1 minute. Add pepper rings; fry until golden brown, about 30 seconds longer. Drain calamari and peppers well. Drizzle each serving with sauce; sprinkle with peanuts and green onions. Garnish with lime wedges, if desired. (Note: May also be served over rice or noodles if desired.)

Sauce

1-1/2 cups plum sauce

1/4 cup water

3 tablespoons rice wine vinegar

2 tablespoons roasted chili garlic sauce

2 tablespoons sesame oil

Pinch black sesame seeds

Pinch white sesame seeds

1/4 bunch fresh cilantro, finely chopped

In large bowl, mix plum sauce, water, vinegar, chili garlic sauce, sesame oil, sesame seeds and cilantro; set aside.

LEMON RHUBARB CHICKEN WITH LAVENDER RICE

Serves 6

5 tablespoons olive oil, divided
4 tablespoons minced shallots, divided
4 cups diced rhubarb, divided
1 tablespoon freshly squeezed lemon juice
2 tablespoons finely grated lemon peel, divided
2 ounces butter
1/2 cup sliced unpeeled fresh ginger
3/4 cup sugar
1/4 cup brandy
4 cups low-sodium chicken broth
1 bay leaf
6 boneless, skin-on chicken breasts
Salt and pepper to taste

Heat 2 tablespoons olive oil in large skillet over medium-high heat. Add 2 tablespoons shallots and 2 cups rhubarb; sauté until soft, about 5 minutes. Stir in lemon juice and 1 tablespoon lemon peel; season with salt and pepper. Cool. Melt butter in large saucepan over low heat. Add remaining rhubarb, shallots and ginger; sauté until soft, about 10 minutes. Increase heat to high; add sugar and brandy and simmer for 1 minute. Add broth and bay leaf; simmer over low heat until mixture reduces to 2 cups. Strain sauce, discarding solids. Stir 1/3 cup rhubarb mixture into sauce.

Preheat oven to 425 degrees F. Carefully separate skin from flesh of chicken breasts, forming pocket. Place about 2 tablespoons rhubarb mixture into pocket; sprinkle with salt and pepper. Heat 3 tablespoons oil in large sauté pan over medium-high heat. Place chicken breasts, skin side down, in pan; cook until brown, about 7 minutes. Transfer chicken, skin side up, to roasting pan. Roast chicken for about 10 minutes, basting with pan juices until internal temperature reaches 165 degrees F. Place a portion of rice in center of large plate. Ladle approximately 2 ounces of rhubarb mixture next to rice. Place a chicken breast over sauce and rice.

Lavender Rice

1 tablespoon canola oil
1 cup jasmine rice
1 tablespoon culinary-grade lavender
1 tablespoon salt
1-1/2 cups boiling chicken broth

Preheat oven to 425 degrees F. Place large pan on high heat on stovetop; add canola oil. When oil is hot, add rice, lavender and salt; stir for 1 minute. Pour rice

mixture into pan; pour boiling stock over rice. Stir well; cover tightly with foil. Place pan in oven; cook undisturbed for 20 minutes. Remove pan from oven; let rest for 10 minutes before removing the foil. Fluff with fork.

Thursday, August 11

PHEASANT AND CRANBERRY PIZZA

Serves 8

1 pheasant breast, fat trimmed
1/2 tablespoon Chinese five-spice powder
3/4 teaspoons salt
Freshly ground black pepper to taste
2 tablespoons olive oil
1/2 pound whole-wheat pizza dough, store-bought or homemade
2 tablespoons roasted garlic paste
1 tablespoon ginger paste
3 tablespoons hoisin sauce
1/2 cup baby spinach, blanched, chopped and squeezed dry
1/2 cup chopped dried cranberries
1 cup cubed brie cheese
1/2 cup shredded parmesan cheese
1/2 yellow pepper roasted, seeded and thinly sliced
2 green onions, thinly sliced on the bias
1/2 tablespoon black sesame seeds
1/2 tablespoon white sesame seeds

Preheat oven to 400 degrees F. Season pheasant with five-spice powder, salt and pepper. In oven-proof pan, heat oil to almost smoking; add pheasant and sear until browned, about 4 to 5 minutes per side. Transfer pan to oven; roast until meat reaches internal temperature of 160 degrees F. Cool 4 to 5 minutes; slice thinly on the diagonal into 16 pieces. Set aside. Form dough into one large crust approximately 14 inches in diameter; spread crust with garlic paste, then ginger paste, then hoisin sauce. Top evenly with spinach, dried cranberries, yellow pepper, pheasant and cheeses; bake until cheeses are melted and bubbling, 20 to 25 minutes. Remove from oven; garnish with green onions and sesame seeds.

CHIPOTLE RIBS, CANDIED PEPPERS AND GRILLED BACON POTATO SALAD

Serves 4

Chipotle Ribs

2 cups white wine vinegar
1 yellow onion, quartered
1 head of garlic, halved crosswise
2 tablespoons salt
1/2 gallon water
4 racks baby back pork ribs

In large stockpot, combine vinegar, onion, garlic, salt and water; bring to a boil. Add ribs; reduce heat to medium and cover. Simmer ribs for 40 minutes; remove from pan and cool to room temperature. While ribs are cooking, make chipotle glaze.

Preheat oven to 425 degrees F. Place ribs on wire racks; roast for 30 minutes, brushing with glaze every 10 minutes, until golden and caramelized.

Chipotle Glaze

1 can (7-8 ounce) chipotle peppers in adobo sauce
1 tablespoon onion powder
1 tablespoon garlic powder
1 tablespoon hot sauce
1 tablespoon unsweetened cocoa powder
1/2 cup pure maple syrup
1/2 cup dark brown sugar
1 tablespoon salt

In bowl, combine peppers, onion and garlic powders, hot sauce, cocoa powder, maple syrup, sugar and salt. Rub glaze evenly over ribs to coat; cover with plastic wrap and refrigerate for at least 1 hour or overnight.

Candied Peppers

1 can (12-ounce) pickled jalapeno peppers
4 red chili peppers, julienned
3/4 cup granulated sugar
Zest of 1 lime

Drain peppers, discard liquid, but reserving jar and lid. In bowl, combine chili peppers, sugar and lime zest; spoon into reserved jar. Cover jar with lid; refrigerate for at least 48 hours, or up to 1 week.

Grilled Bacon Potato Salad

1 pound red salad potatoes
1 pound golden potatoes
Salt and freshly ground black pepper to taste
1 cup mayonnaise
1/4 cup chopped fresh parsley
1/4 cup white balsamic vinegar
2 tablespoons granulated sugar
2 tablespoons grainy mustard
1/2 cup thinly sliced red onion, rinsed under hot water
4 ounces blue cheese crumbles
6 bacon slices, diced

Preheat grill to medium-high heat. Toss potatoes with oil, salt and pepper; place in single layer in pan. Cook until potatoes begin to sizzle, cover loosely with aluminum foil and continue cooking until tender. In large bowl, whisk together mayonnaise, parsley, vinegar, sugar and mustard. Add potatoes; toss gently to coat. Stir in onion, cheese and bacon. Serve warm.

Friday, August 12

PEARL COUSCOUS WITH SAUTEED SHRIMP

Serves 4

Couscous

1 cup Israeli pearl couscous
2 cups seasoned chicken broth
3 ounces prosciutto, julienned
3 ounces sun-dried tomato, julienned
3 ounces Kalamata olives, quartered lengthwise

In large pot, bring broth to simmer; add couscous. Return to simmer; stir. Cover tightly; turn off heat and allow to rest at least 5 minutes to complete cooking process. Remove cover; carefully fold in prosciutto, tomatoes and olives. Recover; set aside and keep warm.

Shrimp

2 tablespoons butter, divided
20 shrimp, peeled and deveined
1 cup sugar snap peas, strings removed, cut into pieces
1/2 cup carrots, julienned
1/2 cup fresh bean sprouts
1/2 cup yellow summer squash, julienned
1/4 cup dry white wine
1 tablespoon chopped fresh tarragon
Salt and freshly ground black pepper to taste

Melt butter in saute pan over medium heat until bubbling; add shrimp and cook to about halfway done. Add peas, carrots, bean sprouts and squash; continue sautéing until vegetables are hot but still crisp. Add wine, tarragon, salt and pepper. Place couscous portion in middle of serving plate; spoon vegetable mixture in center of couscous. Garnish with 5 shrimp standing around couscous.

CITRUS-GRILLED SALMON WITH BRAISED FENNEL

Serves 4

Salmon and Sauce

Pan spray for the grill
4 (5-ounce) center-cut skinless, boneless salmon fillets
2 tablespoons agave nectar
Kosher salt and freshly ground black pepper to taste
2 large navel oranges, peeled and 1 tablespoon zest reserved
2 tablespoons extra-virgin olive oil
1 splash white truffle oil
1/4 cup fresh lemon juice, zested
1/2 cup chopped fresh flat-leaf parsley
2 tablespoons chives, finely sliced on the bias
3 tablespoons mint leaves, chiffonade
2 tablespoons capers, rinsed, drained and coarsely chopped
1 tablespoon lemon zest
Crushed red pepper flakes to taste
Salt and freshly ground black pepper to taste

Heat grill to medium hot. Brush salmon on both sides with agave nectar; season with Kosher salt and pepper. Spray grill and salmon lightly but completely with pan spray; grill until fish flakes easily and is cooked to medium doneness, about 2 to 3 minutes on each side. Transfer to a platter; and allow to rest for 5 minutes. Peel oranges and trim ends. Using paring knife, cut along membrane on both sides of each segment; place in medium bowl. Add olive oil,

truffle oil, lemon juice, parsley, chives, mint, capers, reserved orange zest, lemon zest and red pepper flakes. Toss lightly; season with salt and pepper. Set aside. Place a portion of Braised Fennel in center of large plate. Lean a salmon fillet over edge of fennel; drizzle with sauce.

Braised Fennel

1 tablespoon extra-virgin olive oil
1 fennel bulb, trimmed, cored, and thinly sliced
1/2 sweet onion, thinly sliced
Salt and freshly ground black pepper to taste

Heat olive oil over medium-high heat. Add fennel and onion; season with salt and pepper. Sauté, stirring occasionally, until mixture begins to brown, about 5 minutes. Reduce heat to low; cover and cook an additional 5 to 7 minutes.

Saturday, August 13

PHEASANT AND SWEET POTATO HASH WITH POACHED EGG

Serves 4

Sweet Potato Hash

2 large sweet potatoes, peeled and cubed
6 tablespoons bacon fat, divided
1/2 red onion, diced small
1 red bell pepper, diced small
2 green onions, sliced diagonally
2 cloves garlic, finely minced
2 tablespoons smoked paprika
Salt and freshly ground black pepper
2 tablespoons chopped fresh parsley

Simmer sweet potatoes in lightly salted water until almost tender; drain and dry completely with paper towels. Heat 2 tablespoons bacon fat in large, heavy-bottomed sauté pan over medium-high heat. Add red onions, bell pepper, green onions and garlic; sauté until tender and lightly golden. Season with salt and pepper; remove to bowl and set aside. Add remaining bacon fat to pan; add

sweet potatoes. Cook in single layer, stirring occasionally, on medium heat until tender, about 6 minutes. Increase heat to high; cook, without stirring, until potatoes are golden and crisp, about 2 additional minutes. Sprinkle with smoked paprika. Gently stir in onion mixture and parsley.

Pheasant, Eggs and Cheese

2 boneless, skinless pheasant breasts
1 (6-ounce) brie cheese round, peeled and cut into 8 slices
4 poached eggs

Season pheasant as desired; saute until internal temperature reaches 160 degrees F. Mound 1/4 portion of hash in center of serving plate. Slice pheasant breast; fan 1/2 of each breast, alternately with cheese, over hash. Top with poached egg.

SMOKED BEEF BRISKET, CIDER-SUGAR MOP SAUCE, RED CABBAGE SLAW AND FRIED PICKLES

Serves 12

1 (5-6 pound) trimmed beef brisket, with 1/2-inch fat cap*
2 tablespoons coarse salt
1 tablespoon chili powder
2 tablespoons sugar
2 tablespoons freshly ground black pepper
1 tablespoon ground cumin
1 tablespoon granulated garlic

Combine salt, chili powder, sugar, pepper, cumin and garlic in a bowl. Rub all sides of brisket with spice mixture; completely cover with plastic wrap. Refrigerate for 4 to 6 hours. Serve with Red Cabbage Slaw and Fried Pickles.

***Smoking the brisket**

Toss 2 cups of soaked wood chips on coals, or place in pan if using gas grill. Remove plastic wrap and place brisket, fat side up, in aluminum foil pan. Place pan in center of hot grate, away from heat. Cover grill; cook until tender enough to shred with fingers; about 4 to 7 hours, basting occasionally with juices from pan and mop sauce. (Note: During first 3 hours, add 10 to 12 fresh coals to each side every hour. Toss more wood chips on fresh coals; adding about 3/4 cup chips per side each time coals are replenished.)

Sugar Mop Sauce

1 cup white vinegar
1 cup apple cider vinegar
1 tablespoon dark brown sugar
1 tablespoon crushed red pepper flakes
1 tablespoon freshly cracked black pepper
1 tablespoon salt

In mixing bowl, combine all ingredients; stir until sugar and salt granules dissolve.

Red Cabbage Slaw

2 tablespoons vegetable oil
1/8 cup vinegar
1/4 cup granulated sugar
1/2 tablespoon salt
1/2 cup mayonnaise
1/2 head red cabbage, shredded
1 carrot, shredded
1/2 tablespoon celery seeds

Combine oil, vinegar, sugar, salt and mayonnaise; whisk for 10 minutes. Pour over cabbage; refrigerate at least 24 hours.

Fried Pickles

1 (16-ounce) jar dill pickle spears, drained and dried
1 cup buttermilk
2 tablespoons hot sauce
1 cup all-purpose flour
1 tablespoon seasoned salt of choice
1 cup yellow cornmeal
Corn oil for frying
Salt

In a bowl, combine buttermilk and hot sauce. In separate bowl, combine flour, seasoned salt and cornmeal. Heat oil to 350 degrees F. Dredge pickles in buttermilk mixture, then in flour mixture. Fry until golden brown; season to taste with salt.

Sunday, August 14

DOOR COUNTY CHERRY PANNA COTTA

Serves 8

2-1/4 teaspoons unflavored gelatin
2 cups whole milk, divided
3 cups heavy cream
3/4 cup granulated sugar, divided
1 vanilla bean, split
1 tablespoon almond extract
1/2 cup sliced almonds
1 pound fresh cherries, pitted and halved
1 tablespoon almond liqueur
1 cup sweetened whipped cream

Soften gelatin in 1/4 cup milk for about 5 minutes. Heat cream, 1/2 of sugar, remaining milk and vanilla bean in small saucepan over medium heat just until bubbles begin to form around edge of pan, stirring to dissolve sugar; stir in almond extract. Warm softened gelatin until dissolved, stirring every 15 seconds for about 45 seconds; stir into warm milk mixture. Let stand 20 minutes, stirring every 5 minutes; remove vanilla bean.

Divide mixture evenly among eight 3/4-cup glasses or compote dishes; cover each with plastic wrap and chill until set, about 4 hours. (May be made 1 to 2 days prior.)

Stir almonds and 1 tablespoon sugar in small nonstick skillet over medium-high heat until toasted and sugar is melted, stirring constantly, about 2 minutes. Transfer candied almonds to a nonstick surface or parchment; cool, stirring occasionally. Place cherries, liqueur and remaining sugar in medium bowl; toss to coat. Let stand until sugar dissolves and juices form, stirring occasionally, about 20 minutes.

Divide cherries and juice among serving dishes. Sprinkle with candied almonds; dollop with whipped cream.

TOASTED KALE AND FRIED BRUSSELS SPROUTS SALAD

Serves 6

Salad

2 large bunches Tuscan kale (about 1-1/2 pounds), stems removed, leaves thinly sliced

1/3 cup almonds with skins, toasted

3 hard-boiled eggs, shredded

6 Asiago cheese chips

Combine kale and almonds in large bowl; toss with dressing until evenly distributed. Distribute evenly among salad plates; sprinkle evenly with fried Brussels sprouts and grated eggs. Garnish with Asiago chips.

Fried Brussels Sprouts

12 ounces Brussels sprouts, washed, trimmed, leaves separated and dried
Oil for frying

Place oil in large pot to about 4 inches below rim; heat to 350 degrees F. Add sprout leaves into oil; fry until crisp. (Note: Do not overcook, as leaves will quickly discolor.). Remove sprouts from oil; drain on wire rack. Set aside.

Dressing

1 tablespoon fresh lemon juice

1 tablespoon white balsamic vinegar

1 tablespoon Dijon mustard

1 tablespoon minced shallot

2 small garlic cloves, micro grated

Dash of Worcestershire sauce

1/2 cup olive oil mayonnaise

1/4 cup extra-virgin olive oil

Salt and freshly ground black pepper

In stainless steel or glass bowl, combine lemon juice, vinegar, mustard, shallot, garlic and Worcestershire sauce; whisk until smooth. Add mayonnaise; whisk to combine. Add olive oil while continuing to whisk. Season with salt and pepper; refrigerate until ready to serve.

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