

SENSATIONAL SERVINGS



Energy Park 2018



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We Energies welcomes back Chef Mark to Energy Park for his 13th year of cooking, baking and grilling demonstrations.

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Thursday, August 2

Saganaki Shrimp with Orzo

Serves 4

1 tablespoon olive oil
2 garlic cloves, crushed
1/2 cup minced onion
20 shrimp (16/20 count), peeled and deveined
Salt and pepper to taste
Dried oregano to taste
Crushed chili flakes to taste
1-1/2 ounces ouzo
1/4 cup dry white wine
1 cup fresh tomato, concassé
1/2 cup diced Kalamata olives
1/2 cup crumbled feta cheese
Balsamic vinegar for drizzling

Heat olive oil in a sauté pan over medium-high heat. Add garlic and onion; cook until softened but not brown. Add shrimp; season to taste with salt, pepper, chili flakes and oregano. When shrimp are halfway cooked, remove pan from the heat; flame ouzo with caution. Cook for 1 minute. Add wine; simmer an additional 30 seconds. Remove shrimp from pan; set aside and keep warm. Add tomato concassé and olives; simmer for 1 minute. Return shrimp to pan; coat with sauce. Sprinkle crumbled cheese over contents of pan; let melt into sauce by pushing down with back of a spoon. Surround Orzo portions with sauce from shrimp; add 5 shrimp per serving. Drizzle with a splash of balsamic vinegar.

Orzo

2 cups dried orzo pasta
4 cups salted, boiling water
2 tablespoons olive oil
4 tablespoons pine nuts
3 tablespoons basil, chiffonade
2 cups fresh spinach, cleaned and picked
Salt and pepper to taste

Cook pasta for 8 to 10 minutes until al dente; drain and reserve (do not rinse). In small saucepan, toast pine nuts in oil until golden brown and fragrant. Add basil and spinach; allow to wilt. Season with salt and pepper. Add warm pasta.

Asian BBQ'd Turkey Pancakes with Cranberry-Hoisin Sauce

Yields 8 pancakes

1 (8-count) package refrigerated buttermilk biscuits
1/4 cup chives, bias sliced, divided
3 teaspoons sesame oil, divided
Flour, for dusting
1 cup plus 2 tablespoons canola oil
1/2 tablespoon minced ginger
2 tablespoons minced oven-roasted garlic
2 cups cooked turkey, shredded
1 tablespoon soy sauce
1/4 cup whole berry cranberry sauce
1/2 cup hoisin sauce, divided
1/2 cup peeled, julienned cucumber

Preheat oven to 225 degrees F. Flatten each biscuit slightly. Place 1 teaspoon chives into center of each biscuit; drizzle with 1/4 teaspoon sesame oil. Wrap edges of biscuit around chives; roll into a ball. Repeat with remaining biscuits. On floured work surface, flatten each ball into a round about 1/8-inch thick.

Heat 2 tablespoons canola oil in large, nonstick skillet over medium heat. Fry pancake until crispy, about 3 minutes per side. Repeat with remaining pancakes. Place fried pancakes in oven to keep warm. In separate sauté pan, heat 2 tablespoons oil over medium heat; sweat the ginger and garlic. Add turkey and soy sauce; cook until heated through. Turn off heat; stir in remaining teaspoon of sesame oil. In mini food processor, combine cranberry sauce and 1/4 cup hoisin sauce; process until smooth.

Drizzle 1/2 tablespoon hoisin sauce onto each pancake; top with some of the cucumber, chives, and warmed turkey. Drizzle each with 1/2 tablespoon of cranberry-hoisin sauce. Garnish with cucumber.

Friday, August 3

Lobster Ramen

Serves 4

4 ounces Nueske's bacon, medium dice
3 garlic cloves, grated
1 teaspoon minced fresh ginger
1-1/2 cups sliced shiitake mushroom caps
1/2 cup sliced water chestnuts
1/2 cup snow peas, trimmed and halved diagonally
1/4 cup fresh red pepper, julienned
1 quart hot chicken broth
1 teaspoon soy sauce
1 teaspoon worcestershire sauce
1 (3-ounce) package ramen noodles, flavor packet discarded
1/4 cup fresh bean sprouts
1/2 pound uncooked lobster meat, tail or claw
2 tablespoons chives, cut into 1-inch-long pieces
Sriracha to taste

In medium-sized heavy-bottomed saucepan, render bacon over medium-high heat, stirring occasionally, until golden brown and crisp. Remove bacon and all but about 3 tablespoons bacon fat from pan. Add ginger and garlic to pan; sweat without browning. Stir mushrooms, water chestnuts, peas and red pepper; sauté until just about tender. Pour in broth, soy sauce and worcestershire sauce; bring to boil. Stir in ramen noodles; boil until tender, about 2 minutes. Remove pan from heat; stir in bean sprouts and lobster. Cover pan; let stand until lobster is cooked, about 1 to 2 minutes. Equally divide ramen and lobster among four large soup bowls; garnish with chives and sriracha.

Stuffed Salmon with Vegetable Couscous

Serves 4

4 ounces cream cheese, softened
1/2 cup finely chopped smoked salmon
6 pepperoncini, stemmed, seeded, finely chopped
1 large shallot, minced
1 teaspoon freshly grated lemon zest
2 teaspoon chopped fresh dill
Salt and freshly ground black pepper
4 (5-ounce) pieces center-cut salmon fillet, skin removed
4 sheets phyllo dough, thawed
1/4 cup butter, melted
2 tablespoon extra-virgin olive oil, plus additional for brushing
Juice of 1 lemon

Preheat oven to 400 degrees F. In small bowl, combine cream cheese, chopped salmon, pepperoncini, shallot, lemon zest and dill; blend well with fork. Season with salt and pepper to taste. Butterfly each salmon fillet horizontally; open and flatten. Place one quarter of cream cheese mixture on center of one half; cover with other side to enclose filling. Season outside with salt and pepper; refrigerate while preparing phyllo dough.

Arrange one sheet of phyllo dough on large work surface. Brush with butter; top with another sheet of dough. Repeat procedure with remaining dough sheets and butter. Stack dough; cut stack into four pieces. Arrange one piece of filled salmon in center of each dough piece. Drizzle salmon with equal amounts of olive oil and lemon juice. Fold in sides of dough to enclose salmon. Place seam side down on baking sheet; lightly brush tops with olive oil. Bake until lightly browned, about 12 to 15 minutes. Place one salmon portion atop Vegetable Couscous.

Vegetable Couscous

1/2 red onion, small dice
2 tablespoons olive oil
1 yellow squash, thinly sliced
1 zucchini, thinly sliced
1/2 cup dried cranberries
2 cups hot chicken broth
1-1/2 cups couscous

In sauté pan over medium heat, sweat onions in olive oil just until translucent. Add yellow squash, zucchini and cranberries; sauté until tender. In small saucepan, bring broth to boil; stir in couscous. Cover pan with tight-fitting lid; remove from heat. Let stand for 10 minutes; fluff with fork before serving.

Saturday, August 4

Herbed Waffle Club with Candied Bacon

Serves 4

Herbed Waffles

1 cup all-purpose flour
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1/2 teaspoon salt
Pinch ground black pepper
1 large egg, lightly beaten
1 cup buttermilk
4 tablespoons butter, melted and cooled
1 tablespoon chopped fresh chives
1 tablespoon chopped fresh cilantro
1 teaspoon chopped fresh oregano
Pan spray as needed

In large bowl, combine flour, baking soda, baking powder and salt. In separate bowl, combine egg, buttermilk, butter, chives, cilantro and oregano. Gently stir egg mixture into flour mixture until just combined. Spray waffle iron with nonstick spray and preheat. Pour half of the batter into waffle iron; cook, according to manufacturer's directions, until golden brown. Place cooked waffle into warm oven until ready to assemble and serve.

Slice waffle horizontally into four thin layers. Place six slices of Candied Bacon on bottom layer; top with half of Caramelized Fennel. Spread both sides of middle layer with Pesto Spread; place atop first layer. Place another six slices of bacon and remaining fennel mixture on middle layer; top with remaining waffle layer. Secure with toothpicks in center of each waffle quarter; slice into fourths.

Pesto Spread

1/2 cup prepared basil pesto
1/2 cup mayonnaise
1/4 cup grated Parmesan cheese

Combine pesto, mayonnaise and cheese in nonreactive bowl; gently combine. Set aside and keep cold until ready to assemble.

Caramelized Fennel

2 tablespoons olive oil
2 bulbs fennel, ends trimmed, split, cored and thinly sliced
1 tablespoon chopped garlic
1/2 sweet onion, thinly sliced
1/2 red onion, thinly sliced
Salt and freshly ground black pepper to taste
1 cup fresh spinach
1/4 cup roasted red pepper, minced
1/4 cup green olives, minced

Heat oil in heavy-bottomed sauté pan. Add fennel, garlic and onions; lightly caramelize. When honey-colored, season with salt and pepper. Stir in spinach, red pepper and olives. Set aside until ready to assemble.

Candied Bacon

1/4 cup light brown sugar, lightly packed
1/4 cup chopped pecans
1 teaspoon salt
1/2 teaspoon ground black pepper
1/8 teaspoon ground cayenne pepper
2 tablespoons pure maple syrup
6 slices Nueske's bacon

Preheat oven to 350 degrees F. Combine brown sugar and pecans in bowl of food processor; process until pecans are finely ground. Add salt, black pepper and cayenne pepper; pulse to combine. Add maple syrup; pulse to moisten crumbs. Cut each bacon slice in half crosswise; lay on baking rack so pieces are not touching. With small spoon, evenly spread pecan mixture on each piece of bacon, using all of the mixture. Bake for 25 to 30 minutes, or until topping is very brown but not burned. Set aside until ready to assemble.



Crispy Pork Belly with Roasted Vegetables and Blackberry Applesauce

Serves 4

One 4-pound pork belly, skin-on
1 cup fat-free chicken stock
Kosher salt and freshly ground black pepper to taste
6 shallots, peeled, halved lengthwise
1 pound carrots, peeled, cut into 3-inch lengths
1 pound turnips, peeled and quartered
1/2 pound celery, cut into 3-inch lengths
2 leeks, white and light green parts, cut into 3-inch lengths
Olive oil, as needed
Vegetable oil for frying

Heat oven to 250 degrees F. Place the pork belly, skin side up, in roasting pan; pour chicken stock around meat. Cover; braise or bake until meat is tender, about 3-1/2 to 4 hours. Remove pork from oven; increase oven temperature to 425 F. Remove and reserve skin from pork. Season meat with salt and pepper; set aside and keep warm. Strain liquid from roasting pan; reduce to syrup. Add shallots, carrots, turnips, celery and leeks to pan. Drizzle vegetables with olive oil; season with salt and pepper. Bake, tossing once halfway through, until vegetables are golden brown and lightly charred, about 1 hour. Heat broiler. Place pork belly onto vegetables; broil until golden brown and crisp. Remove roasting pan from broiler; tent meat and vegetables with foil to keep warm.

Meanwhile, cut pork skin into 1-inch strips; dry thoroughly. Fry skin in deep fryer until crisp, about 8 minutes. Using slotted spoon, transfer cracklings to paper towels to drain. Season with salt.

Place a swirl of Applesauce in center of serving plate. Place an equal amount of roasted vegetables alongside applesauce; top with pork portion. Drizzle with spoonful of reduced cooking liquid; garnish with cracklings.

Blackberry Applesauce

5 Golden Delicious apples, peeled, cored and diced
Pinch of salt
1/2 cup granulated sugar
1/4 cup water
1 cup fresh or frozen blackberries
1 tablespoon lemon juice, or to taste

Place water in large, heavy-bottomed saucepan over medium-high heat; add apples, salt and sugar. Cover; simmer until apples are soft, about 10 to 15 minutes. Add berries; cook until tender. Run apples and berries through food mill, discarding seeds. Adjust taste with lemon juice and/or sugar as desired.

Sunday, August 5

Bacon, Egg and Smashed Potato Quesadilla

Serves 2

Quesadillas

1/2 pound thick-cut Nueske's bacon, diced
6 small red potatoes, cooked and cooled
Salt and freshly ground black pepper
1/2 sweet onion, very thinly sliced, caramelized
1/2 poblano pepper, roasted, skinned, finely diced
1 tablespoon ancho chili powder, divided
4 (6-inch) flour tortillas
2 cups shredded pepper Jack cheese
Olive oil for brushing
2 large eggs, fried to order
Fresh herbs and lime wedges for garnish

Preheat oven to 425 degrees F. Place bacon in skillet over medium heat; cook until crisp. Remove bacon, leaving fat in pan. Add potatoes; cook until golden brown. Stir in onions, poblano pepper, 1/2 tablespoon ancho chili powder, and salt and pepper to taste; cook until just warmed through, about 2 minutes.

Place half of the potato mixture onto each of two tortillas; 1 cup cheese to each and top with remaining two tortillas. Transfer quesadillas to oiled sheet pan; brush tops with oil. Bake until golden brown and cheese is melted, 8 to 10 minutes.

Place baked quesadilla onto serving plate; top with half of the Salsa. Place freshly fried egg atop salsa. Garnish with fresh herbs and lime wedges.

Salsa

1 ripe beefsteak tomato, concassé
1/2 red onion, very thinly sliced
1 jalapeno, minced
Juice from 1 lime
1 tablespoon olive oil
1 teaspoon honey
1 tablespoon finely chopped fresh cilantro
Salt and freshly ground black pepper

In small bowl, combine tomatoes, onion and jalapeno; drizzle in lime juice, olive oil and honey. Gently stir or toss; season to taste with salt and pepper to taste. Sprinkle with cilantro.

South American Pork Mignons with Avocado-Jicama Salsa

Serves 2

Pork

4 (4-ounce) pork tenderloin mignons
Kosher salt and coarsely ground black pepper
2 tablespoons olive oil

Preheat oven to 450 degrees F. Season pork with salt and pepper. In heavy, oven-proof skillet, heat olive oil over medium-high heat until almost smoking. Sear pork on each side until a dark brown crust forms, about 2 minutes. Transfer pan to oven; roast until cooked to medium and internal temperature reaches 140 F, about 5 to 8 minutes.

Place a portion of room-temperature Avocado-Jicama Salsa into center of serving plate; lean two pork medallions over salsa. Glaze with the Chimichurri Sauce to taste.

Avocado-Jicama Salsa

4 ripe tomatillos, husked, rinsed, medium dice
1 medium jicama, peeled, medium dice
2 avocados, peeled, medium dice
1/2 red onion, sliced paper-thin, rinsed
6 red grape tomatoes, halved
Salt and pepper to taste

Toss together tomatillo, jicama, avocados, onion and tomatoes. Pour half of the chimichurri sauce into the salsa; toss gently to coat.

Chimichurri Sauce

4 garlic cloves, minced
1/2 jalapeno pepper, minced
Juice of 1/2 lime
3 teaspoons sherry vinegar
1/2 cup olive oil
1/2 cup finely chopped fresh parsley leaves
1/2 cup finely chopped fresh cilantro leaves
1 teaspoon kosher salt

In small bowl, combine garlic, jalapeno and lime; whisk in vinegar and olive oil. Stir in parsley and cilantro; add salt. Cover; let stand 2 hours to meld flavors.

Monday, August 6

Rhubarb Tarte Tatin

Serves 8 to 10

1 pound fresh rhubarb, trimmed, cut into 1-1/2-inch pieces
1-1/2 cups granulated sugar, divided
4 tablespoons plus 6 tablespoons butter, cut 1/2-inch cubes, chilled
1 tablespoon fresh lemon juice
2 teaspoons vanilla extract
1/2 teaspoon kosher salt, divided
2-1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 cup vegetable shortening
1/3 cup milk
2 eggs, beaten
Vanilla ice cream or sweetened whipped cream
Zest of 1 orange

Preheat oven to 375 degrees F. In 9-inch cast-iron or heavy-bottomed, straight-edged pan over medium heat, combine rhubarb, 1 cup sugar, 4 tablespoons butter, lemon juice, vanilla and 1/4 teaspoon salt; cook, stirring occasionally, until sugar is melted and rhubarb is tender and slightly caramelized, about 8-10 minutes.

In separate bowl, whisk together remaining sugar and salt, flour and baking powder; add remaining butter and shortening. Using fingers, rub butter into flour mixture to form coarse walnut-sized pieces. Add milk and eggs; stir until a soft, sticky dough forms. Evenly place spoonfuls of dough over rhubarb mixture; smooth out with a nonstick spatula. Bake until cooked through and golden, about 30 minutes. Remove from oven; place large, flat serving platter on top of skillet; invert quickly and carefully.

Slice tart into 8 or 10 pie-shaped pieces; place onto dessert plate. Garnish with orange zest. Serve with ice cream or whipped cream.

Polenta Pesto Chicken Tartlet

Yields 24 Tartlets

2 cups roasted, shredded chicken, turkey or pheasant
1 cup dried cranberries, soaked in Grand Marnier liqueur
Fig-Balsamic Glaze

Dress poultry with Pesto to taste. Neatly place a tablespoon of poultry in center of each Polenta Tartlet. Top with a few soaked cranberries; place onto serving platter. Drizzle with Fig-Balsamic Glaze.

Pesto

1/2 cup olive oil, divided
3 tablespoon pine nuts
2 ounces fresh basil leaves
1 ounce fresh arugula
2 oven-roasted garlic cloves
1 ounce shredded Parmesan cheese
1 ounce grated romano cheese
Salt and pepper to taste

Place 1/4 cup of oil, pine nuts, basil, arugula, garlic and cheeses into processor; puree until smooth. Adjust desired consistency with remaining oil. Season with salt and pepper. Set aside.

Polenta Tartlet

1 tablespoon minced shallot
2 tablespoon butter
1/2 gallon whole milk
Salt and pepper to taste
12 ounces fine polenta
1 cup Wisconsin smoked blue cheese crumbles
6 slices Nueske's bacon, diced, cooked crisp

In sauté pan, melt butter; sweat shallots until translucent. Add milk and bring to simmer. Season with salt and pepper; add polenta in a thin stream, whisking vigorously. Turn heat to very low; continue whisking and cooking until graininess of polenta subsides. Remove from heat; stir in cheese and bacon. Turn out polenta onto greased sheet pan; spread evenly to 1/2-inch thickness. Cover; refrigerate until firm. Cut with decorative cutter into 24 tartlets.

Fig Balsamic Glaze

1/2 pound fresh black mission figs, chopped
1/3 cup red wine
1 tablespoon balsamic vinegar
1/8 teaspoon freshly ground black pepper
1/2 teaspoon brown sugar
1/2 sprig of fresh thyme

Combine all ingredients with 1/2 cup water in a heavy bottomed saucepan. Cover; bring to boil over high heat, reduce to a simmer; cook, partially covered, until fruit has broken down, about 20 to 30 minutes. Let cool slightly; remove thyme sprig. Using a rubber spatula, press mixture through large-holed sieve. Set aside until ready to serve.

Tuesday, August 7

Shrimp, Waffles and Eggs

Serves 4

Waffles

1 cup fine yellow cornmeal
1 cup all-purpose flour
1/2 cup grated parmesan cheese
2 teaspoons baking powder
1/4 teaspoon cayenne pepper
1/4 teaspoon garlic powder
Kosher salt and freshly ground black pepper to taste
1-1/2 cups buttermilk
3 tablespoons vegetable oil
1 tablespoon light brown sugar, packed
2 eggs
Nonstick cooking spray
4 medium eggs, poached

Preheat oven to 200 degrees F. In large bowl, whisk together cornmeal, flour, cheese, baking powder, cayenne, garlic powder, salt and black pepper. In separate bowl, combine buttermilk, oil, sugar and eggs. Pour wet mixture into dry mixture; stir gently until just combined (some lumps are OK). Let batter rest for 15 minutes. Preheat waffle iron to medium-high. Use cooking spray on top and bottom of iron; fill about three-quarters full with batter. (Some of waffle iron should be showing.) Close lid gently; cook according to manufacturer's directions until golden brown and crisp. Keep cooked waffles warm in preheated oven.

Place waffle in center of serving plate. Arrange three Shrimp around waffle; coat with sauce. Place poached egg in center of waffle. Add dash of hot sauce to taste.

Shrimp

12 shrimp (16/20 count), peeled and deveined
Salt and freshly ground black pepper to taste
2 tablespoons olive oil
1/2 cup dry champagne
1 cup grape tomatoes, halved
2 green onions, sliced on bias
4 tablespoons butter, cut into pieces
1/4 cup grated asiago cheese
2 teaspoons hot sauce

Season shrimp; in sauté pan over medium heat, cook until just beginning to turn orange.

Deglaze pan with champagne; simmer for 1 minute. Add tomatoes and onions; toss with shrimp until tomatoes just begin to soften, about 1 minute. Remove pan from heat; swirl in butter. Stir in cheese and hot sauce.

Beef Brisket Tacos with Guacamole

Yields 12 tacos

1 (5-pound) beef brisket flat, trimmed and scored
1/2 tablespoon ground cinnamon
1 tablespoon ground cumin
1 tablespoon smoked paprika
1 tablespoon fresh oregano
Salt and black pepper
Olive oil
1/2 gallon beef stock
2 fresh bay leaves
2 red peppers, quartered
2 yellow peppers, quartered
5 oven-roasted garlic cloves
1 quart fresh or 1 (28-ounce) can plum tomatoes
3 fresh red chilies, deseeded
2 red onions, sliced
1/2 bunch fresh cilantro
Red wine vinegar
Soft tortilla shells
Greek yogurt or sour cream
Lime wedges

Using mortar and pestle, crush cinnamon, cumin, paprika and oregano; rub into cuts in beef. Season well with salt and pepper; drizzle with a bit of oil; brown well in large pan over medium to high heat. In separate large stock pot, bring beef stock, bay leaves, peppers, garlic and tomatoes to boil; reduce heat. Add brisket, chilies, onion and cilantro; cook for 5 minutes. Cover pot tightly; simmer brisket for 3 to 4 hours, or until meat is almost falling apart. Do not let liquid completely evaporate. Remove bay leaves. Using two forks, gently shred meat. Add vinegar to taste. Keep warm until ready to serve. Fill tortilla shells as desired; serve with yogurt or sour cream and lime wedges.

Guacamole

4 ripe avocados
1 bunch fresh coriander leaves, roughly torn
1/2 small red onion, finely grated
4 limes, juiced
2 ripe heirloom tomatoes, peeled, seeded and roughly chopped
Chili powder to taste
Salt and black pepper to taste

Squeeze avocado flesh into bowl; discard skin and pits. Add coriander leaves, onion and some of the lime juice. Adjust taste with salt, pepper and additional lime juice. Add tomatoes. Add chili powder; mix well.

Wednesday, August 8

Three-Cheese Eggplant Parmesan Grinder

Serves 4

- 2 large firm eggplants, peeled
- 8 ounces spreadable goat cheese
- 8 fresh basil leaves
- 3 large eggs
- Salt and freshly ground black pepper
- 2 cups seasoned panko breadcrumbs
- Oil for frying
- 1/2 cup shredded parmesan cheese
- 1 cup part-skim mozzarella, shredded
- Oil for frying
- 2 cups marinara sauce, warm on the side
- 4 Italian-style hoagie rolls, toasted, buttered and kept warm

Slice eggplant lengthwise into eight slices about 1/4- to 3/8-inch thick. Spread each slice evenly with goat cheese. Press two basil leaves into each cheese-covered slice; freeze just until firm. Season eggs with salt and pepper; beat slightly to make egg wash. Remove eggplant slices from freezer. Dip each slice into egg wash, then into breadcrumbs, covering all surfaces; set aside. Repeat with all slices. Place two eggplant slices into each roll; top with mozzarella cheese. Slice diagonally; serve with chips, fries or vegetable garnish.

Pan fry method: Add oil to pan to a depth of not more than halfway up sides of eggplant slices. Heat to 350 degrees F. Add eggplant slices; fry until golden brown. Flip them over half way through cooking process to cook other side. Remove from oil; drain on paper towels. Sprinkle with parmesan cheese while hot.

Deep fry method: Add oil to deep fryer; heat to 350 F. Add eggplant slices; fry until golden brown. Flip them over half way through cooking process to cook other side. Remove from oil; drain on paper towels. Sprinkle with parmesan cheese while hot.

Aged Cheddar and Apple Ravioli

Yields about 30 ravioli

Dough

1 cup all-purpose flour, plus additional for dusting
1 cup semolina flour
1/2 teaspoon salt
2 teaspoons olive oil
2 eggs, beaten
1 to 2 tablespoons water, as needed

Mix flours and salt in bowl of food processor. With motor running, quickly add oil, eggs and 1 to 2 tablespoons of water; process until dough forms. Transfer dough to lightly floured surface; knead until elastic, about 5 to 6 minutes. Transfer dough to lightly greased bowl; cover with plastic wrap. Let rest 30 minutes at room temperature. Divide dough into three equal portions, keeping dough covered with damp cloth.

Working with one portion of dough at a time, on lightly floured surface, roll into a 3x5x1/2-inch sheet. Run each sheet through a pasta machine (or roll by hand) to produce a sheet roughly 6x25 inches in size.

Place one sheet of pasta horizontally in front of you. Place 1-1/2-teaspoonful mounds of Filling in 2 rows of 5 each, about 2 inches apart, on left side of dough, leaving 1-1/2-inch border at edges. Brush right side of dough lightly with water; fold over filling mounds. Press dough down around filling to seal. Using pastry cutter or knife, cut out ravioli; transfer to parchment paper-lined baking sheet. Repeat with remaining dough.

Bring large pot of salted water to boil. Add ravioli; cook until al dente, about 3 to 4 minutes. Melt butter in heavy bottomed sauté pan over medium-high heat. Using slotted spoon, transfer ravioli to sauté pan; toss to coat. Heat thoroughly.

Filling

3/4 pound Wisconsin sharp cheddar cheese, grated, plus additional for serving
1/2 cup mascarpone cheese
2 Honeycrisp apples, peeled, cored and grated
1/2 pound butter
Salt and freshly ground black pepper to taste

Stir cheddar, mascarpone and apples in bowl; chill until ready to use.

Thursday, August 9

Peach-Braised Pulled Pork with Dijon-Pomegranate Spread

Serves 12

3-pound boneless pork shoulder
Salt and freshly ground black pepper to taste
3 tablespoons olive oil
1-1/2 tablespoon smoked paprika
1 whole clove
2 bay leaves
4 cloves garlic, smashed
1 large sweet onion, cut into 8 chunks
2 (12-ounce) bottles Wisconsin full-bodied beer
1 jar (23.5 ounce) or can (29 ounce) sliced peaches in light syrup, drained, 1 cup syrup reserved
Multigrain bread, sliced and lightly toasted
Cream cheese, softened
Baby arugula or baby spinach
Assorted vegetable chips

Preheat oven to 325 degrees F. Season pork with salt and pepper. In large pan, sear pork on all sides in olive oil; transfer to platter and keep warm. Add paprika, clove, bay leaves, garlic and onion to pan; cook until caramelized. Add beer; cook, stirring and scraping up browned bits from bottom of pan, until volume is reduced by half. Return pork to pan; add three quarters of the peaches. Bake, covered, until pork is tender and instant-read thermometer reads 190 degrees F, about 3 to 3-1/2 hours; let cool. Using two forks or gloved hands, shred pork; transfer to bowl. Add remaining peaches; fold into pork with 1/2 cup pan drippings and reserved peach syrup.

For two sandwiches, spread bread slices with cream cheese and Dijon-Pomegranate Spread. Top with ample servings of pork and onions. Cover with arugula or spinach; top with remaining bread slices. Garnish with a variety of vegetable chips.

Dijon-Pomegranate Spread

1/4 cup olive oil
2 red onions, sliced thin
1 cup pomegranate jam
1/3 cup grainy Dijon mustard

Heat oil in heavy-bottomed sauté pan over medium heat. Cook onions until caramelized; place in nonreactive bowl. Stir in jam and mustard.

Mandarin Pheasant with Buddha Noodles

Serves 4

4 boneless, skinless pheasant breasts
Salt and freshly ground black pepper to taste
3 tablespoons olive oil
3 tablespoons butter
1 cup sweet onion, sliced
6 cloves oven roasted garlic, mashed
1 sprig rosemary
2 sprigs thyme
1 bay leaf
2 cups chicken broth
3/4 cup granulated sugar
3/4 cup white wine vinegar
6 mandarin oranges, segmented
Sambal chili paste to taste

Heat oven to 350 degrees F. Season pheasant inside and out with salt and pepper. Heat oil and butter in roasting pan over medium-high heat; add pheasant and brown, turning as needed, about 8 to 10 minutes. Transfer to platter; set aside. Discard all but 3 tablespoons of fat from pan. Return pan to medium-high heat; lightly sauté onions and garlic. Add rosemary, thyme, bay leaf and broth to pan; bring to boil. Return pheasant to pan, skin side up; cover pan tightly with aluminum foil. Bake until instant-read thermometer inserted into thickest part of breast reads 155 F. Remove foil and increase oven temperature to 450 degrees F.; continue baking until skin is brown and slightly crisp. Let rest for 20 minutes. In 2-quart saucepan, bring sugar, vinegar and oranges to boil. Reduce heat to medium; cook until oranges break down and sauce is slightly thickened. Add chili paste to taste. Equally divide Buddha Noodles in center of serving plates; drizzle with extra sauce. Fan sliced pheasant breast over noodles.

Buddha Noodles

3 tablespoons creamy peanut butter
3 tablespoons soy sauce
2 tablespoons sesame oil
1 tablespoons honey
1 tablespoon lime juice
1 (12-ounce) package udon noodles, cooked and cooled
2 cups small broccoli florets, blanched
1 avocado, thinly sliced
2 green onions, thinly bias sliced
1 teaspoon toasted sesame seeds

In heavy-bottomed saucepan, combine peanut butter, soy sauce, sesame oil, honey and lime juice; simmer until sauce is smooth and slightly thickened. Add noodles; toss until well coated. Gently stir in broccoli, avocado, onions and sesame seeds.

Friday, August 10

Ebi Katsu Shrimp Burger

Serves 4

Shrimp

2 cups panko breadcrumbs
2 tablespoons extra-virgin olive oil
12 shrimp (16/20 count), peeled and deveined
Salt and freshly ground black pepper to taste
2 eggs
1 tablespoon olive oil
1/4 cup all-purpose flour
Brioche buns, toasted
Dijon mustard
1 cup Napa cabbage, chiffonade
Wasabi Tobiko

Preheat oven to 400 degrees F. Line rimmed baking sheet with parchment paper or silicone baking mat; set aside. In frying pan over medium heat, combine breadcrumbs with 2 tablespoons extra-virgin olive oil; toast crumbs until golden brown. Transfer crumbs to shallow dish to cool.

Make small incisions, about 1/8-inch deep without cutting through, to form a grid pattern on one side of each shrimp. Using three shrimp, form round shape to fit buns; season with salt and pepper. Place in freezer just long enough for patties to firm up slightly.

In shallow bowl, beat eggs and olive oil. Dredge each patty into flour to coat completely, patting off excess. Dip each patty into egg mixture, then into cooled breadcrumbs, pressing so that crumbs adhere to patty. Lift each patty with a spatula; flip over to hand to remove excess crumbs. Transfer patties to prepared baking sheet; bake at 400 degrees for 12 to 15 minutes.

Place warm shrimp patty onto bottom of bun. Top with small portion of shredded cabbage; drizzle with Japanese "Tartar" Sauce. Dab with Wasabi Tobiko. Serve warm.

Japanese "Tartar" Sauce

1/4 sweet onion, minced
8 gherkins, small dice
1/2 cup Japanese mayonnaise (may substitute American mayonnaise)
1/2 to 1 tablespoon white wine
1/2 tablespoon chopped fresh cilantro
Salt and freshly ground black pepper to taste
Hot sauce to taste

In small bowl, combine onion, gherkins, mayonnaise, wine, cilantro, salt, pepper and hot sauce; gently stir. Set aside and refrigerate.

Panko-Coated Fried Walleye with Asparagus Slaw

Serves 4

4 tablespoons butter
2 tablespoons minced shallot
1 pound cremini mushrooms, sliced thick
Salt and ground black pepper
2 ounces cream sherry
1/2 cup heavy cream
1 (4-ounce) piece fresh horseradish, peeled and finely grated
4 (6-ounce) walleye fillets
1 egg
1 cup buttermilk
Panko breadcrumbs, finely crushed
Clarified butter for frying
Wasabi Tobiko

Melt butter in heavy-bottomed saucepan; add shallot and sweat. Add mushrooms; sauté until tender. Deglaze pan with sherry; add cream. Reduce volume; stir in horseradish. When the sauce is of proper consistency, remove pan from heat. Set aside and keep warm.

Combine egg and buttermilk to make wash. Soak walleye in buttermilk egg wash for 15 minutes. Heat thin layer of butter in large sauté pan to just before smoking. Remove fillets from egg wash; roll generously in breadcrumbs. Place flesh side down into butter; cook on both sides until golden brown. Place a portion of Asparagus Slaw in center of serving plate. Shingle one piece of walleye over slaw. Drizzle reserved horseradish sauce over the portion of fish not covered with slaw. Garnish with dabs of Wasabi Tobiko.

Asparagus Slaw

1/4 cup chiffonade mint
2 tablespoons olive oil
2 tablespoons white balsamic vinegar
1 clove garlic, finely chopped
Salt and freshly ground black pepper
5 small radishes, julienned
2 green onions, thinly bias sliced
1 cup julienned carrots
1 bunch asparagus, trimmed and shaved with vegetable peeler

In large bowl, whisk mint, olive oil, vinegar, garlic, salt and pepper; add radishes, onions, carrots and asparagus; toss to combine. Refrigerate 1 hour.

Saturday, August 11

Candied Apple Egg Rolls with Ice Cream

Yields 12 egg rolls

3 Granny Smith apples, peeled, cored, cut into small dice	1/2 teaspoon ground nutmeg
1 tablespoon granulated sugar	Pinch ground cloves
2 tablespoons butter, divided	1 tablespoon minced candied ginger
2/3 cup light brown sugar	12 lumpia wrappers
1/3 cup bourbon	1 egg, beaten with water to thin
1 teaspoon pure vanilla extract	Frying oil
1 teaspoon ground cinnamon	1 cup powdered sugar or cinnamon sugar
1/2 teaspoon ground allspice	Fresh mint, optional

Toss apples with sugar; set aside for at least one-half hour. Heat 1 tablespoon butter in large sauté pan over medium-high heat. Add remaining sugar; cook until sugar begins to melt and turns golden brown, about 3 to 4 minutes. Add apples; toss to coat. Remove pan from heat. Add bourbon; flambé. Bring bourbon to boil. Add butter, vanilla, cinnamon, allspice, nutmeg and cloves; cook over medium heat until apples are tender. Transfer mixture to large bowl; cool. Add candied ginger; mix well.

Place a lumpia wrapper on flat surface, with corners pointing toward you. Place heaping tablespoonful of filling on wrapper, about 1/2-inch from corner closest to you. Fold corner over filling. Fold in sides; roll to opposite corner, forming cylinder. Brush edge of wrapper with beaten egg to seal. Repeat with remaining wrappers and filling.

Heat frying oil in pan or small deep fryer to 350 degrees F. Add as many egg rolls as will fit without overcrowding; fry until golden brown, about 1 to 2 minutes. Drain on paper towels. Let cool for 3 to 4 minutes, then dust with powdered sugar. Continue with remaining rolls.

Place scoop of ice cream in shallow bowl or dish. Slice egg roll in half diagonally; shingle over ice cream. Dust with powdered sugar or cinnamon sugar. If desired, garnish with fresh mint.

Sirloin of Beef Piquillo with Purple Potatoes

Serves 4

2 teaspoons sweet paprika
1 teaspoon dark brown sugar
1 teaspoon granulated garlic
1/2 teaspoon onion powder
Salt and freshly ground pepper
2 pound thick-cut sirloin steak
1/4 cup olive oil
3 garlic cloves, finely grated
2 shallots, minced
1 tablespoon drained capers
1 teaspoon chopped fresh sage
8 piquillo peppers, seeded and small diced
2 tablespoons grainy Dijon mustard
1 teaspoon worcestershire sauce
2 tablespoons softened butter
Fresh vegetable of choice

In small bowl, combine paprika, brown sugar, garlic, onion powder, salt and pepper; season steak with mixture. Set aside. Heat oil in sauté pan; add garlic and shallots and lightly caramelize. Add capers and sage; cook for 1 minute. Add piquillo peppers, mustard and worcestershire sauce; simmer over low heat for 15 minutes, stirring occasionally. Remove pan from heat; stir in butter. Set aside and keep warm. Grill steak over moderately high heat, turning once, until instant-read thermometer inserted in thickest part registers 120 degrees F. for medium-rare doneness; let rest for 5 minutes.

Place a portion of Purple Potatoes in center of serving plate. Slice steak diagonally into 3- to 4-inch-long pieces. Place ring of reserved sauce around potatoes; shingle beef slices over sauce. Garnish with hot vegetables.

Purple Potatoes

1-1/2 pounds small purple potatoes
Salt and freshly ground black pepper
2 cups chicken stock
2 tablespoons butter
2 tablespoons freshly chopped parsley

Place potatoes in a saucepan; season with salt and pepper to taste. Cover potatoes halfway with stock; simmer until almost tender, about 5 to 8 minutes, depending on size of potatoes. Allow stock to evaporate, about another 5 minutes. With spatula, mash each potato slightly, creating small cracks in each. Heat butter in sauté pan; add potatoes and cook until browned. Remove potatoes from the pan; garnish with parsley.

Sunday, August 12

Peanut Lamb Saté with Feta Cheese Polenta

Serves 6

3 tablespoons canola oil
1 tablespoon finely chopped celery
1 tablespoon finely chopped yellow onion
1 garlic clove, grated
1 bay leaf
1 tablespoon white balsamic vinegar
1 tablespoon honey
1 tablespoon saté seasoning
Juice of 1 lemon
1 teaspoon grated lemon zest
1/4 teaspoon fresh oregano leaves
Salt and freshly ground pepper to taste
1 pound boneless leg of lamb, trimmed, cut into 18 pieces measuring 1/2×1-1/2×2-inch
Wooden skewers

In stainless steel bowl, combine oil, celery, onion, garlic, bay leaf, vinegar, honey, saté seasoning, lemon juice, lemon zest, oregano, salt and pepper. Add lamb pieces; cover. Marinate in refrigerator for at least 6 and up to 24 hours. Skewer lamb pieces onto wooden skewers; season with salt and pepper to taste. Discard marinade. Heat well-seasoned grill pan over high heat; grill skewers until lamb is medium-rare and browned on each side, about 45 to 60 seconds per side. Place a portion of Feta Cheese Polenta in center of serving dish. Dip cooked saté into Peanut Sauce; lay atop polenta.

Peanut Sauce

1/4 cup creamy peanut butter
3 tablespoons coconut milk
3 tablespoons butter, softened
1 tablespoon soy sauce
Juice of 1/2 lemon
1 tablespoon spicy chili sauce

In blender, puree peanut butter, coconut milk, butter, soy sauce, lemon juice and chili sauce until smooth. Transfer to small heavy-bottomed pan; heat, stirring frequently, until glossy, about 1 minute. Set aside and keep warm.

Feta Cheese Polenta

1-1/2 cups water
2 cups whole milk
2 teaspoons minced oven-roasted garlic
1 teaspoon chopped fresh thyme leaves
Salt to taste
1/2 teaspoon freshly ground black pepper
1 cup coarse-cut polenta
1/4 pound butter
1/2 cup crumbled feta cheese
3 tablespoons grated parmesan cheese

In a large, heavy-bottomed saucepan, combine water, milk, garlic, thyme, salt and pepper. Bring to a boil; slowly rain in polenta, whisking constantly. Reduce heat to low; simmer, stirring often with wooden spoon or heat-proof spatula, until polenta thickens, about 25 minutes. Add butter; stir until incorporated. Add feta and parmesan cheeses; stir well. Adjust seasoning to taste. Serve piping hot.

Chicken with Galliano Sauce

Serves 6

6 boneless, skinless chicken breasts, pounded to 1/4-inch thick

Kosher salt and freshly ground black pepper to taste

1 cup herbed goat cheese, softened

1 roasted red pepper, peeled and cut into 12 strips

6 thin slices prosciutto

Seasoned flour, for dredging

3 tablespoons olive oil

Cooked rice, such as pilaf

1 tablespoon finely chopped parsley

Season chicken with salt and pepper. Working with one breast at a time, spread one side with goat cheese; top with one slice of prosciutto and two strips of red pepper. Roll chicken into tight cylinder, sealing ends. Using kitchen twine, tie chicken breast about 1 inch from each end; snip off excess twine. Lightly dredge chicken breasts in seasoned flour. Heat oil in pan; sauté chicken in oil until golden brown on all sides. Remove chicken from pan; place in 350-degree F. oven. Bake chicken to an internal temperature of 165 degrees. Roll cooked chicken in sauce to glaze. Remove twine and slice in half diagonally. Trim ends to ensure chicken will stand up on plate. Place a portion of rice in center of serving plate; spoon a portion of Galliano Sauce around rice. Place chicken breast halves over rice; garnish with fresh parsley.

Galliano Sauce

1/4 cup cold butter, divided

12 ounces mushrooms, sliced

2 cups chicken broth

1/4 cup Galliano liqueur

Melt 2 tablespoons of butter in sauté pan; add mushrooms and cook until tender. Deglaze pan with broth, reducing volume by half. Remove pan from heat. Add Galliano; swirl in remaining butter to make a smooth sauce.





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