

# Recipes for Farm to Fork Week 2017

## Stone Fruit Vinaigrette

10 Yellow Nectarines (seeded, rough chopped, should yield approx. 1 gallon)

1 ½ cup Honey (Less if fruit is very ripe)

1 ½ cup Champagne Vinegar

½ cup Fresh Lemon Juice

2 T Kosher Salt

4 cups Extra Virgin Olive Oil

Combine first 5 ingredients and puree with emulsion blender, drizzle in EVOO to emulsify. Yield 1 gallon.

## Smoked Tomato Vinaigrette

5# Heirloom Tomatoes (smoked whole w/ applewood for 30-45 minutes)

Cut tomatoes in half after smoking, remove seeds retaining all juices. Strain juice from seeds. Discard seeds. Add juice to tomatoes.

2 cups White Balsamic Vinegar

2 T Shallots (chopped)

2 T Kosher Salt

½ tsp Course Ground Black Pepper

3 cups Extra Virgin Olive Oil

1 cup Fresh Herb (equal parts Basil, Oregano, Italian Parsley)

Combine prepared tomatoes and first 4 ingredients, puree with emulsion blender, drizzle in EVOO to emulsify, add fresh chopped herbs and stir with a whisk. (Do not puree the herbs) Yield 1 gallon.

## Oyster Sauce

4 cups Oyster Sauce

¼ cup Dark Sesame Oil

½ cup Low Sodium Soy Sauce

1 cup Sake

½ cup Roasted Garlic Puree

3 cups Water

1 ½ T Sugar

½ tsp White Pepper

Mix all ingredients.

Sauté mushrooms until ¾ cooked, add just enough sauce to coat, allow sauce to caramelize, and top steak with the oyster sauce mushrooms.

## Butterscotch Pudding

9oz unsalted butter  
15 ½ cups brown sugar  
4 ½ tsp Kosher salt  
11 ¼ cups Heavy Cream  
6 ¾ cups whole milk  
27 egg yolks  
7 T vanilla Extract

In heavy sauce pan melt the butter, add brown sugar and salt. Add cream and milk. Heat to 170-180. Do not simmer or boil.

Temper milk mix into the egg yolks. When incorporated, add the vanilla, pour through fine sieve. Ladle into jars and put into heavy bottom pan, add boiling water to the pan, and cover the whole pan loosely with foil. Vent the foil. Bake @ 325° for 45-50 min. Should set like jello, jiggly, not liquid or too solid.

## Whisky Caramel Sauce

5 Cups White Sugar  
1 Cup Whisky  
1 tsp Lemon Juice  
4 cups Heavy cream

Combine All ingredients, simmer over low heat until the caramel turns a rich amber color. Do not stir while cooking. Transfer to container and cool to room temp before covering and storing chilled.

## Cacao Nib-Almond Brittle

1 cup Toasted Slivered Almonds  
1 cup Cacao Nibs  
2 T Chilled Unsalted Butter cut into ½" cubes  
1 tsp Kosher Salt  
2 cups White Sugar  
1 cup Water  
4 T light corn syrup

Combine Cacao nibs, toasted almonds, salt, and butter. Set aside. In a medium sauce pot, combine sugar, water, and corn syrup. Cook over medium heat until caramel is a deep amber color. Remove from heat and pour over almond-cacao nib mixture, stir vigorously until butter is melted. Pour over a foiled, pan sprayed half sheet pan. Cool to room temp. After several hours, shatter into large chunks, store airtight at room temp.