

Roasted Tomato-Chipotle Salsa

2	#	Roma or San Marzano tomatoes, halved
1	small	Red onion, halved
1	whole	Jalapenos, de-stemmed
1	Tbs.	Olive oil
1	Tbs.	Chopped garlic
1	ea.	Canned chipotle peppers
1	tsp.	Ground coriander
1	tsp.	Ground cumin
1	tsp.	Salt
2	C.	Diced tomatoes
1/4	C.	Chopped cilantro

1. Toss halved tomatoes, onions, and jalapenos in oil. Roast on a grill until blackened on all sides. Place in blender.
2. Add garlic, chipotles, and spices. Process until thick and slightly chunky.
3. Stir in diced tomatoes and cilantro.
4. Adjust seasonings.

Chick Pea Chili with Applewood Bacon and Root Vegetables

2	#	Slab Homemade applewood Bacon, cut into large lardons
1 1/2	C.	Peeled, diced carrots
1	C.	Peeled, diced onions
1 1/2	C.	Peeled, diced celery root
1	C.	Peeled, diced turnip
(And any other fun root vegetables that strike your fancy!)		
1	qt.	Chicken Stock (I prefer Kitchen Basics Brand if I have none homemade)
1/4 - 1/2	C.	Roasted, peeled, diced green chilis
1	32 oz.	can Garbanzo beans (Chick Peas), drained and rinsed

Green Sauce

2	Tbs.	Chopped cilantro
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Sour Cream to garnish

1. Render bacon in a wide, heavy bottomed pot. When cooked and somewhat crispy on the outside (but not all the way crispy). Lift out of pot with a slotted spoon and reserve.
2. Add root vegetables and sauté nicely getting some color on the surface. Cover with stock and bring to a simmer. Allow to cook until vegetables are tender but not mush.
3. Add chick peas, Green Sauce, and bacon.
4. Stir in cilantro when serving.

Green Sauce

2	Lb	Peeled, washed tomatillos
2	ea.	Whole jalapenos, de-stemmed
1/2	C.	Rough chopped white onion
4	cloves	Whole garlic
3	Tbs.	Salt
1	Tbs.	Black pepper
1/4	C.	Olive oil

Procedure:

1. Clean tomatillos by immersing in water and removing skins.
2. Place tomatillos in a heavy-duty ovenproof roasting pan with whole jalapenos, onion, whole garlic, salt, pepper, and olive oil.
3. Place pan in a 500° oven and roast vegetables until soft and nice browned.
4. Pour tomatillo mixture into a blender. Puree thoroughly. You may need to do this in two batches.
5. Push mixture through a wire mesh strainer with a ladle and return pot. Add chickpeas. Bring to a simmer.
6. Stir in cilantro. Serve topped with grated Monterrey Jack Cheese and sour cream.

Guacamole #2

2	C.	Tomatillos, washed, peeled, roughly chopped
3	ea.	Jalapenos, stems and seeds removed
1	Tbs.	Salt
2	tsp	Cumin
Juice of 3 limes		
1/2	C.	Cilantro, rough chopped
3		Avocados, peeled and seeded

1. Combine all ingredients. Except 2 avocado and cilantro. Puree in a blender.
2. Dice remaining avocados. Stir into tomatillo mixture with cilantro.

Eleven Burger

4	ea.	Thick 10 oz beef patties, 80/20 blend
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Salt and pepper

Woozy Butter

Veal Daube

Maytag Blue Cheese

4	ea.	Good-sized sesame Kaiser rolls
12	slices	thick-cut bacon, cooked

Fried Onions

1. Season burger patties heavily with salt and pepper.
2. Preheat oven to 400°
3. In a hot cast iron skillet, sear patties on one side, flip, and top with Woozy Butter, place in 400 degree oven and cook to desired temperature.
4. Remove from oven and allow to rest for a few minutes

5. Top with generous amount of hot juicy daube, and cheese of choice, melt under broiler.
6. Cut buns cross-wise. Butter well and toast on grill or skillet
7. Put burger on bun. Top with 3 slices bacon and a handful of Fried Onions.
8. Do your best to place top bun on stack.
9. Dislocate lower jaw, have a friend stretch out your cheeks, insert burger.
10. Relocate jaw.
11. Chew.
12. Take a nap.

Woozy Butter

- 1 C. Freshly grated horseradish
- 1 C. Worcestershire sauce to cover
- 1 #. Butter

Salt and pepper

1. Combine horseradish and Worcestershire sauce in a small pot. Bring to a boil and reduce to a simmer. Cook until almost all moisture has evaporated.
2. Allow to cool to room temp.
3. Mix into softened butter.
4. Season with sea salt and black pepper.
5. Save the extra butter, great for all red meat applications..

Veal Daube

- 2 # Veal cheeks, or other veal stew meat (shanks, shoulder, breast, short ribs)
- 2 Tbs. Blended oil
- 2 ea. Carrots, large dice
- 1 stalk Celery, large dice
- 1 ea. Small onion, large dice
- 1/2 btl. Cabernet wine
- 1/2 C. Tomato paste
- 1 ea. Bay leaf
- 5 sprigs Thyme
- 2 sprig Rosemary
- 5 ea. Whole black peppercorns
- 6 qts. Veal stock
- 1/2 C. Onion brunoise
- 1/4 C. Celery brunoise
- 1/4 C. Carrot brunoise

Procedure:

1. Dry off veal. Season well with salt and pepper
2. Sear in a large, heavy skillet. Set aside. Brown carrots, onions, and celery in same skillet.
3. Deglaze with half the red wine and reduce by half. Return meat to pan and add tomato paste, bay leaf, herbs, peppercorns, and stock.
4. Cook covered in 300° oven until tender (approx 4 hours).
5. Remove from oven and allow cool to almost room temperature.
6. Remove meat. Pull meat to shred and reserve.

7. Strain braising liquid. Bring to a boil and reduce to a simmer. Allow to reduce to sauce consistency. Skim to remove fat.
8. In a separate pan, lightly caramelize brunoised carrots, onions, and celery. Deglaze with remaining wine. Add pulled meat and enough reduced braising liquid to cover.
9. Simmer 10 minutes. Pop on top of the burger.

Fried Onions

1 ea. large yellow onion

1 C. Buttermilk

Flour

Salt and Pepper

Oil for frying

Procedure:

Slice onions thinly.

Marinate in buttermilk for at least ½ hour.

Pre-heat oil to 350°. Cover a plate with paper towels for draining.

Season flour well with salt and pepper.

Drain onions in small batches, toss in seasoned flour. Shake off excess flour and fry quickly, stirring well in the deep fryer.

Remove, drain well.

Season with salt and pepper.