

Menu

Seared Duck over Greens with Pomegranate Dressing

Grilled Stuffed Pork with Mango Peach Coulis

Planked Salmon with Homemade Barbecue Sauce

Dark Chocolate and Walnut Torte

Seared Duck over Greens with Pomegranate Dressing

2 duck breasts, skin on
 1 head romaine lettuce, chopped
 1 small red onion, thinly sliced
 1 tablespoon pomegranate syrup
 1 tablespoon saba
 1 teaspoon Dijon mustard
 3 tablespoons olive oil
 Salt and pepper

- Score the skin in a cross hatch pattern, making sure not to cut into the meat. Season duck with salt and pepper. Place skin side down in a nonstick skillet. Place over medium-low heat and cook until fat is rendered from skin (you may need to pour off fat occasionally). Increase heat and cook, turning once, until duck is cooked to desired doneness.
- Place romaine and red onion in a large mixing bowl. In a small bowl, whisk together the pomegranate, saba and Dijon. Slowly whisk in the olive oil. Season with salt and pepper. Toss with greens (reserve a little). Divide among four plates.
- Thinly slice the duck. Serve on top of salad. Drizzle with additional dressing.

Grilled Stuffed Pork

2 tablespoons extra virgin olive oil, divided
 ½ large Spanish onion, diced
 2 cloves garlic, minced
 1 stalk celery, diced
 1 tablespoon unsalted butter
 1 ripe peach, peeled and diced
 1 teaspoon brown sugar
 ¾ cup baguette, diced
 5 ounces aged cheese, diced
 Good quality balsamic vinegar
 2 tablespoons fresh basil
 4 bone-in pork chops
 Salt and pepper

- In a sauté pan, add 1 tablespoon of oil and bring to medium heat. Cook the onion, garlic and celery until nicely softened. Transfer to a mixing bowl. Add butter to the pan. Add the peaches and brown sugar and sauté until sugar is melted, about 30 seconds. Add to mixing bowl. Stir in bread and cheese. Season with balsamic vinegar, basil, salt and pepper.
- Make a slit in side of each chop. Stuff with peach filling. Secure with tooth picks. Brush chops with remaining oil. Season with salt and pepper.
- Preheat grill. Cook chops, turning once, until meat temperature reaches 150 degrees. Let rest five minutes. Serve.

Mango Peach Coulis

2 tablespoon olive oil
1/2 yellow onion, diced
1 stalk celery, diced
1 jalapeno, seed and diced
1 teaspoon cumin
1 ripe mango, peeled, pitted and diced
3 ripe peaches, peeled, pitted and diced
1 cup chicken stock
Salt and pepper

- Bring a skillet to medium heat and add the oil. Cook the onion, celery and jalapeno until nicely softened. Add the cumin and cook 1 minute more.
- Stir in the mango and peaches. Add the chicken stock and bring to a simmer. Cook until the fruit is soft.
- Transfer fruit to a blender. Puree until smooth, adding water if too thick. Season with salt and pepper. Serve room temperature.

Planked Salmon with Homemade Barbecue Sauce

1/2 tablespoon oil
1/2 cup finely minced onion
1/4 cup seeded minced jalapeno chilies
3/4 cup cider vinegar
1/2 cup Dijon mustard
1/4 cup corn syrup
2 tablespoons molasses
1 tablespoon honey
1/2 teaspoon black pepper
1/2 teaspoon coarse salt
1/4 teaspoon cayenne pepper

1 side salmon, skin on
2 cedar planks, soaked

- Add oil to saucepan and bring to medium heat. Add the onion and jalapeno and cook until nicely softened. Reduce the heat and stir in the remaining ingredients. Bring to a simmer; cook until thickened. Let cool.
- Preheat grill. Cut salmon into two pieces. Brush salmon with some of the barbecue sauce. Place, skin side down, on planks. Cook on grill until center begins to flake. Serve with additional sauce.

Grilled Vegetable Couscous with Black Olive Pesto

1 box plain couscous
½ cup black olives
1 tablespoon fresh basil
2 cloves garlic
¼ cup olive oil
1 small zucchini
1 small yellow squash
½ large yellow onion
1 vine ripe tomato, seeded and diced

- Cook couscous according to package directions. Let cool and fluff with a fork. Transfer to a large mixing bowl.
- Add olives, basil and garlic to bowl of a food processor. Pulse until finely chopped. Add oil and puree until smooth. Season with salt and pepper. Set aside.
- Preheat grill. Cut vegetables into slices. Brush with oil; season with salt and pepper. Grill until crisp tender. Remove, let cool and dice. Add to bowl with couscous. Toss with pesto. Season with salt and pepper. Serve.

Chocolate Walnut Torte

2 tablespoon chilled butter, plus 1 tablespoon softened
1-½ cups walnut pieces
1 tablespoon granulated sugar
4 egg yolks, yolks and whites divided
¼ cup granulated sugar
1 teaspoon vanilla extract
3-½ ounces dark chocolate, melted and cooled slightly
1 ounce espresso coffee, cooled
¼ cup powdered sugar, plus more for dusting

- Preheat oven to 350 degrees. Wipe softened butter on the bottom of a 9-inch springform.
- Add walnuts and 1 tablespoon sugar to the bowl of a food processor; pulse until ground. Add in the chilled butter and pulse until it comes together. Press nuts evenly onto bottom of the spring form pan.
- In a stand mixer, beat egg yolks on medium-high until thick and lemon colored, about 5 minutes. Gradually add in the granulated sugar and the vanilla. Reduce speed to low and add the melted chocolate and the coffee.
- In a clean bowl, beat egg whites until soft peaks form. Gradually add the powdered sugar; beat until stiff peaks form.
- Fold whipped egg whites into chocolate mixture. Spread evenly in spring form pan.
- Bake for 20 to 25 minutes or until set. Cool in pan on wire rack for 15 minutes (center will dip during cooling). Loosen torte sides from the pan, then remove the sides of the pan. Cool about 2 hours or until completely cool.
- Cut into wedges, dust with powdered sugar.