



SUMMER POT LUCK



AUGUST 13, 2017



Duck Tacos with Chipotle Cherry Salsa and Crumbled Goat Cheese

(This is a combination of 3 recipes)

Smoked Duck:

1 (5 - 6 LBS.) DUCK, DEFROSTED
1 SMALL ONION, PEELED AND QUARTERED
1 ORANGE, QUARTERED
AS NEEDED FRESH HERBS, SUCH AS PARSLEY, SAGE, OR ROSEMARY
Salt and Pepper

Remove the giblets and discard or save for another use.

Trim any loose skin at the neck and remove excess fat from around the main cavity.

Remove the wingtips if desired.

Wash the duck under cold running water, inside and out, and dry with paper towels.

Prick the skin all over with the tip of a knife or the tines of a fork; do not pierce the meat. This helps to render the fat and crisp the skin.

Season the bird, inside and out, with salt and pepper.

Tuck the onion, orange, and fresh herbs into the cavity.

Tie the legs together with butcher's string.

When ready to cook, start the Traeger grill on Smoke with the lid open until the fire is established (4 to 5 minutes). (You could also grill on a bbq.)

Set the temperature to 325F and preheat, lid closed, for 10 to 15 minutes.

Arrange the duck directly on the grill grate.

Roast for 2-1/2 to 3 hours, or until the skin is brown and crisp and the internal temperature of the thigh when read on an instant-read meat thermometer is 160.

If the duck is not browned to your liking, increase the heat to 375 and roast for several minutes at the higher temperature.

Tent the duck loosely with foil and allow it to rest for 15 minutes.

Remove the butcher's string and carve/ shred.

Cherry Chipotle Salsa to mix with smoked duck :

2 cups cherries (pitted) (Heinz used frozen, then thawed pitted cherries)

1 chipotle chile (in adobo or to taste, chopped)

1/4 cup purple onion (diced)

1 clove garlic (grated)

1 handful basil

1 tbsp balsamic vinegar

salt

pepper

Puree everything in a food processor until smooth.

Simmer the salsa to remove excess liquid. (Optional: This salsa is great fresh but if you are going to use it in something like tacos you will want to simmer it a bit to remove the excess liquid.)

Red Cabbage Component:

2 cups red cabbage finely shredded
1 tablespoon minced shallot
1 tablespoon fresh lime juice
2 tablespoons rice wine vinegar
1/4 cup fresh orange juice
2 tablespoons soy sauce
1/4 teaspoon salt
2 tablespoons honey
1/4 cup sesame oil

Whisk together the shallot, lime juice, vinegar, orange juice, soy sauce, salt, honey, and sesame oil until well blended. When ready to assemble, dress the cabbage lightly. Drain if it's too wet.

Sour Cream and Cilantro drizzle

1 cup sour cream
1/2 cup chopped cilantro
1 lime juiced

Puree in a blender.

12 corn tortillas (small, lightly toasted)

4 ozs feta

Final assembly

Place dressed duck on top of tortilla, followed by cabbage slaw, sour cream drizzle, and feta.

Enjoy!

Sausage Stuffed Mushrooms

Ingredients

- 1 (16 ounce) package loose Italian Sausage
- 48 (approx.) large fresh mushrooms (I used baby portabellas)
- 1/2 cup dry bread crumbs
- 1 (8 ounce) package cream cheese, softened

- 3 garlic cloves, minced
- 2 tablespoons finely chopped fresh parsley
- 1 tablespoon lemon juice
- 1/4 cup grated Parmesan cheese



Directions

In a skillet, cook and crumble sausage over medium heat until no longer pink and lightly browned; drain.

In a bowl, combine cooked sausage, bread crumbs, cream cheese, garlic, parsley and lemon juice. Stir until blended.

Remove and discard stems from mushrooms. Arrange mushroom caps on foil-lined baking sheets.

Spoon sausage mixture into mushroom caps. Sprinkle with cheese. Bake, uncovered, at 400 degrees F or until mushrooms are tender and lightly browned, about 15 minutes. Serve hot.

Notes

The sausage stuffing can be prepared a day or two beforehand, allowing the flavors to blend.

This recipe was adapted from a Johnsonville recipe on allrecipes.com.

Guy Fieri's Dad's Green Beans (Linda Chin's additions in red)

$\frac{1}{4}$ pound fresh shiitake mushrooms, stems removed and sliced, sautéed in 2 T butter until lightly browned

8 slices of bacon, cooked, drained, and chopped into $\frac{1}{4}$ inch pieces

Kosher salt

2 pounds green beans, ends trimmed

$\frac{1}{4}$ cup thinly sliced onion (I used one small onion)

$\frac{1}{4}$ cup red bell pepper, sliced into thin matchsticks (I used one small pepper)

2 tablespoons canola oil

2 tablespoons butter

4 cloves garlic, minced

3 T low-sodium soy sauce

1 green onion, finely sliced on the bias, for garnish

2 tablespoons toasted sesame seeds, for garnish

Freshly ground black pepper and salt to taste

Bring a large pot of water to a boil and season generously with salt (Chinese cooks add baking soda to the water as well to keep the vegetables bright green – a tsp or so). Add the green beans and blanch until crisp-tender, 2 to 3 minutes (skinny beans will only take a couple of minutes – I find that fatter ones from the farmers' market can take 5-6 minutes). Immediately transfer to an ice bath to stop the cooking, and then remove to a baking sheet lined with paper towels or a cooling rack to drain.

In a large saute pan (or wok – much easier!) over high heat, heat the canola oil until smoking. Add the onions and red bell pepper and stir fry for 30 seconds. Add the green beans and stir fry until you start to see char marks on the veggies. Turn heat down to medium high and add garlic, cooking another 30-40 seconds. Add the soy sauce and butter, and toss until butter is melted, then add the mushrooms and bacon and cook until reheated. Turn off the heat, add green onion, sesame seeds, and freshly ground black pepper and salt to taste. Serve.

potato-fennel gratin

SERVES 10

I love to make potato gratin and fennel gratin, so I decided to combine the two. If you make this in an old French gratin dish, it looks wonderful and can go from the oven to the table with style. This gratin can be cooked days ahead and reheated at 350 degrees for about 30 minutes.

2 small fennel bulbs

1 yellow onion, thinly sliced

2 TABLESPOONS good olive oil

1 TABLESPOON unsalted butter

2 pounds russet potatoes (4 large potatoes)

2 CUPS plus 2 tablespoons heavy cream

2½ CUPS grated Gruyère cheese (½ pound)

1 TEASPOON kosher salt

½ TEASPOON freshly ground black pepper

Preheat the oven to 350 degrees.

Butter the inside of a 10 × 15 × 2-inch (10 cup) baking dish.

Remove the stalks from the fennel and cut the bulbs in half lengthwise. Remove the cores and thinly slice the bulbs crosswise, making approximately 4 cups of sliced fennel. Sauté the fennel and onions in the olive oil and butter on medium-low heat for 15 minutes, until tender.

Peel the potatoes, then thinly slice them by hand or with a mandoline. Mix the sliced potatoes in a large bowl with 2 cups of cream, 2 cups of Gruyère, salt, and pepper. Add the sautéed fennel and onion and mix well.

Pour the potatoes into the baking dish. Press down to smooth

the potatoes. Combine the remaining 2 tablespoons of cream and ½ cup of Gruyère and sprinkle on the top. Bake for 1½ hours, until the potatoes are very tender and the top is browned and bubbly. Allow to set for 10 minutes and serve.



Korean Short Ribs

3 pounds short ribs, cut into 2" lengths

For the Marinade:

1/3 cup soy sauce 3 Tbsp. light brown sugar 2 Tbsp. rice vinegar 2 green onions, minced 2 tsp. minced garlic 2 tsp. Asian sesame seed oil 2 tsp. grated fresh ginger 1/2 tsp. Tabasco sauce 1/2 tsp. freshly ground black pepper 1/2 tsp. Kosher salt

Butterfly the beef short ribs and trim off any excess fat.

To make the marinade: In a medium bowl whisk together the marinade ingredients.

Place the ribs in a large, resealable plastic bag and pour in the marinade. Press the air out of the bag and seal tightly. Turn the bag to distribute the marinade, place in a bowl and refrigerate for 8 to 12 hours, turning occasionally.

Remove the ribs from the bag and discard the marinade. Pat the ribs dry with paper towels. Allow to stand at room temperature for 10 to 15 minutes before grilling.

Grill the ribs, unfolded in strips, over Direct/High heat until the meat is nicely browned, 5 to 7 minutes turning one halfway through grilling time. Remove from the grill and serve immediately.

Makes 4 servings.

Weber's Big Book of Grilling.
Susan 5/12/17